



*20th Anniversary*

**THE WESTERN FOOD SAFETY CONFERENCE**

presented by **HARTNELL COLLEGE**

**CULTIVATING THE FUTURE OF FOOD SAFETY:  
20 YEARS OF GROWTH AND INNOVATION**



**HARTNELL COLLEGE**

**AGRICULTURAL BUSINESS  
AND TECHNOLOGY INSTITUTE**

**MAY 7-8, 2025 • SHERWOOD HALL, SALINAS, CA**





## **HARTNELL COLLEGE**

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### **AGRICULTURAL BUSINESS AND TECHNOLOGY INSTITUTE**

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The 2025 Western Food Safety Conference, presented by Hartnell College, is committed to the inclusion of people with disabilities participating in the virtual event. Online activities are designed to be accessible, meeting the standards provided in the Rehabilitation Act (Section 508). If a person with a disability is requesting reasonable accommodations due to a disability to participate in the event, requests need to be sent to Hartnell College CTE, [Agtech@Hartnell.edu](mailto:Agtech@Hartnell.edu), (831) 755-6702. Requests for disability accommodations received three business days in advance of the event will be given priority, although an attempt to fulfill all requests will occur.

# WELCOME



Dear Esteemed Industry leaders,

On behalf of Hartnell College and the Hartnell College Foundation, it is with great pleasure that we extend a warm welcome to each of you to the 20th Annual 2025 Western Food Safety Conference. This year's theme, "Creating a Safe and Transparent Food Supply Chain," underscores the critical role that transparency and safety play in shaping the future of our food systems.

Over the next two days, we are excited to offer you an enriching experience filled with insightful discussions, keynote addresses, and networking opportunities. Our distinguished keynote speakers, Tim York, CEO of the Leafy Greens Marketing Association (LGMA), and Tim Jackson, Director (Acting), Office of Produce Safety (plant-derived foods and beverages), FDA, promise to deliver thought-provoking insights that will set the stage for engaging conversations.

Throughout the conference, sessions will explore key challenges and innovations in produce safety, from regulatory compliance and outbreak response to sanitation, water management, and the future of food safety technology. Attendees will gain practical insights and strategies to strengthen safety and transparency across the supply chain.

I would like to extend my heartfelt appreciation to the Food Safety Advisory Committee, chaired by Johnna Hepner and Jess Hogg, for their unwavering dedication in organizing this conference. Their expertise and commitment have been a monumental driver in shaping the conference program.

Moreover, I extend sincere gratitude to our sponsors whose generous support has made this event possible. Your contributions enable us to provide valuable resources and scholarships to students pursuing careers in food safety.

I also want to acknowledge our industry partners, the Hartnell's President's Ag Steering Committee, Hartnell College Foundation staff, and The Buzz Public Relations, for their invaluable assistance in organizing this event.

As you engage in discussions, connect with peers, and explore opportunities for collaboration, remember that food safety is indeed everyone's business. Together, we can strive towards excellence in ensuring the safety and integrity of our food supply chain.

Once again, welcome to the 20th Annual 2025 Western Food Safety Conference. I encourage you to make the most of this opportunity, and I look forward to the valuable insights and connections that will emerge from our time together.

Warm regards,

Michael Gutierrez  
Superintendent/President

Jackie Cruz  
Vice President of Institutional Advancement

# WESTERN FOOD SAFETY CONFERENCE

## SCHEDULE | MAY 7-8, 2025

### DAY1 MAY7 STARTS AT 8:00 A.M.

TIME	TOPIC/SPEAKER
8:00 - 9:00	Check-In, Continental Breakfast and Sponsors' Tables Open
9:00	<b>WELCOME, OVERVIEW FOR THE DAY</b> Michael Gutierrez, Superintendent/President, Hartnell College
9:10 - 9:50	 <b>KEYNOTE PRESENTATION WITH TIM YORK</b> The Evolution of Food Safety: Progress Made, On-Going Challenges and Innovations Ahead
9:50 - 10:30	<b>Food Safety in the Face of Flooding: Research Insights to Enhance Preparedness</b> Laura Strawn, Virginia Tech
10:30 - 11:05	<b>BREAK AND SNACK</b>
11:05 - 11:45	<b>PANEL DISCUSSION:</b> <b>Research and Advancements in Produce Safety: Shaping the Future</b> <i>Moderator:</i> Joe Pezzini, Taylor Farms <ul style="list-style-type: none"> <li>• Bonnie Fernandez-Fenaroli, CPS</li> <li>• Martin Wiedmann, Cornell University</li> <li>• Laura Strawn, Virginia Tech</li> </ul>
11:45 - 1:00	<b>SCHOLARSHIP ANNOUNCEMENT, LUNCH, NETWORKING &amp; SPONSORS' TABLES</b> Presentation of Barry Eisenberg scholarship. Lunch Sponsor - Taylor Farms

### DAY1 MAY7 CONTINUED

TIME	TOPIC/SPEAKER
1:00 - 1:05	After Lunch Welcome
1:05 - 1:45	<b>The Clean Revolution: Leading with Best-in-Class Sanitation Practices</b> <i>Moderator:</i> Melissa Ortner, Latitude 36 Foods <ul style="list-style-type: none"> <li>• Timm Miller, Sanitation Specialists</li> <li>• Drew Pearson, Heizen</li> <li>• German Rios, Fresh Express</li> </ul>
1:45 - 2:15	<b>BREAK &amp; SPONSORS' TABLES</b>
2:15 - 2:55	<b>Outbreak Investigations - From Farm to Fork: Cracking the Case of Produce Outbreaks</b> Martin Wiedmann
2:55 - 3:35	<b>Panel Discussion: Practical Perspectives: How to Successfully Implement FSMA 204 Traceability for Produce</b> <i>Moderator:</i> Amanda Wilder, Provision Analytics <ul style="list-style-type: none"> <li>• Eric Edmunds, TAG, The Acheson Group</li> <li>• Betsy Handelman, Buyers Edge Platform Fresh Division</li> <li>• Kari Valdés, Taylor Farms</li> </ul>
3:35 - 4:15	<b>Climate Change and Food Safety: Adapting Practices for a Changing Environment</b> Norm Groot, Monterey County Farm Bureau Ryan Kelly, Boutonnet Farms, Inc. Jynel Gularte, Rincon Farms Tapan Pathak, UC Merced
4:15 - 4:30	<b>CLOSING COMMENTS FOR DAY ONE</b>





# WESTERN FOOD SAFETY CONFERENCE

## SCHEDULE | MAY 7-8, 2025

### DAY2MAY8 STARTS AT 8:00 A.M.

TIME	TOPIC/SPEAKER
8:00 - 9:00	Check-In, Continental Breakfast and Sponsors' Tables Open
9:00	<b>WELCOME, OVERVIEW FOR THE DAY</b> Michael Gutierrez, Superintendent/President, Hartnell College
9:10 - 9:50	 <b>KEYNOTE PRESENTATION WITH TIM JACKSON, PH.D.,</b> Senior Science Advisor for Food Safety, Office of Microbiological Food Safety, FDA Human Foods Program
9:50 - 10:30	<b>So, You Think You Have a Clean Break?</b> George Nikolich
10:30 - 11:05	<b>BREAK AND SNACK</b>
11:05 - 11:45	<b>The Gravitational Pull of Produce Safety: Its Importance to Health, Farm Viability, and Market Access</b> Betsy Bihn, Cornell University Produce
11:45 - 1:00	<b>LUNCH, NETWORKING &amp; SPONSORS' TABLES</b>

### DAY2MAY8 CONTINUED

TIME	TOPIC/SPEAKER
1:00 - 1:05	After Lunch Welcome
1:05 - 1:45	<b>Rapid Testing, Real Results: Driving Food Safety Innovation</b> <i>Moderator: Justin Kerr, Factor IV</i> <ul style="list-style-type: none"> <li>• Colin O'Malley, Neogen</li> <li>• Erin Dreyling, Hygiena</li> <li>• Mackenzie Mayo-Gibbons, Charm Sciences</li> <li>• Samoa Asigau, bioMérieux</li> </ul>
1:45 - 2:15	<b>BREAK &amp; SPONSORS' TABLES</b>
2:15 - 2:55	<b>Making Sense of a Presumptive - Interpreting Initial Test Results</b> Christopher Crowe, Eurofins
2:55 - 3:35	<b>Berry Safe and Virus-Free: Exploring New Research and Proven Strategies to Prevent Enteric Virus Contamination</b> William Brodegard, Driscoll's
3:35 - 4:15	<b>Navigating Agricultural Water Inspections in California: What FSMA Compliance Means for You</b> Angela Terrazas, CDFA
4:15 - 4:30	<b>CLOSING COMMENTS FOR DAY TWO</b>

NOTE: Schedule is subject to change





## Western Food Safety Conference Committee Members

**Francis Adenuga**  
True Leaf Farms

**Brian Banks**  
KipTraq

**Cathy Carlson**  
Carlson Food Safety Consulting

**John Eade**  
Driscoll's

**Barry Eisenberg**  
Retired

**Amy Gates**  
Consultant

**Johnna Hepner**  
Starfish

**Jess Hogg**  
Constellation Brands

**Justin Kerr**  
Factor IV Solutions, LLC.

**Karen Lowell**  
USDA

**Afreen Malik**  
Consultant

**Johnny Massa**  
Comgro Soil Amendments, Inc.

**Robert Mills**  
Dayka & Hackett LLC

**Jacob Odello**  
The Nunes Company

**Kari Valdes**  
Taylor Farms

**Sonia Salas**  
Western Growers Association

**Ortner Melissa**  
Latitude 36 Foods

# **BARRY EISENBERG** FOOD SAFETY SCHOLARSHIPS



## **THE BARRY EISENBERG** **FOOD SAFETY SCHOLARSHIPS**

are named on behalf of Dr. Barry Eisenberg, a career leader in food safety. Dr. Barry Eisenberg received his Ph.D. from Ohio State University in post-harvest physiology. Barry's leadership journey included Vice President, Food Safety Services at United Fresh Produce Association where he developed educational programs and training for member companies in their food safety planning, operations, and compliance with best practices and regulatory standards. He has held many executive leadership positions within the food industry applying his product research development, quality assurance, and food safety skills. Dr. Eisenberg was instrumental at the launch of the Food Safety Program at Hartnell College as well as one of the initial instructors. Barry's passion for the produce industry is evident in his many years held as a committee member for the Western Food Safety Conference.

## **SCHOLARSHIP OFFERING:**

One scholarship offered at \$2,500 and an additional five scholarships at \$500 will be awarded each year.

## **REQUIREMENTS:**

- Actively enrolled at Hartnell College, have completed a minimum of 9 units, and are working to achieve either a food safety program degree or certificate of achievement.
- Provide a written statement of interest, up to 500 words, and a minimum of one letter of recommendation (e.g., from an instructor, employer, community leader, etc.).
- Candidates for the \$2,500 Scholarship must have taken a minimum of two courses in food safety and intend to take another two courses for the upcoming year.
- Candidates will be interviewed by the Western Food Safety Selection Committee as part of the selection process.
- Candidates for the \$500 scholarships must have taken at least one food safety course and intend to take at least one more course in the upcoming semester.



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**AGRICULTURAL BUSINESS  
AND TECHNOLOGY INSTITUTE**



### **OUR MISSION STATEMENT:**

The Agricultural Business and Technology Institute at Hartnell College provides collaborative, innovative and practical career educational experiences to prepare skilled professionals for the dynamic, global agricultural industry.



## MICHAEL GUTIERREZ



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CEO of the Leafy Greens Marketing Association (LGMA)



DR. LAURA STRAWN



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WESTERN

20th Anniversary

FOOD SAFETY  
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## RESEARCH AND ADVANCEMENTS IN PRODUCE SAFETY: SHAPING THE FUTURE

**MODERATOR: JOE PEZZINI, Taylor Farms**

## PANELISTS:

- **BONNIE FERNANDEZ-FENAROLI, CPS**
- **DR. MARTIN WIEDMANN**, Cornell University
- **DR. LAURA STRAWN**, Virginia Tech

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## THE CLEAN REVOLUTION: LEADING WITH BEST-IN-CLASS SANITATION PRACTICES

**MODERATOR: MELISSA ORTNER, Latitude 36 Foods**

## PANELISTS:

- **TIMM MILLER**, Sanitation Specialists
- **DREW PEARSON**, Heinen,
- **GERMAN RIOS**, Fresh Express

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DR. MARTIN WIEDMANN, Cornell University

DR. MARTIN WIEDMANN, Cornell University



## PRACTICAL PERSPECTIVES: HOW TO SUCCESSFULLY IMPLEMENT FSMA 204 TRACEABILITY FOR PRODUCE

**MODERATOR: AMANDA WILDER.** Provision Analytics

## PANELISTS:

- **ERIC EDMUNDS**, TAG, The Acheson Group
- **BETSY HANDELMAN**, Buyers Edge Platform Fresh
- **KARI VALDÉS**, Taylor Farms

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# CLIMATE CHANGE AND FOOD SAFETY: ADAPTING PRACTICES FOR A CHANGING ENVIRONMENT

**NORM GROOT**, Monterey County Farm Bureau

RYAN KELLY, Boutonnet Farms, Inc.

**JYNEL GULARTE**, Rincon Farms

TAPAN PATHAK, UC Merced

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## MICHAEL GUTIERREZ



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TIM JACKSON, PH.D.

Senior Science Advisor for Food Safety, Office of Microbiological Food Safety,  
FDA Human Foods Program

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George Nikolich Consulting, Inc.

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DR. ELIZABETH A. BIHN



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## RAPID TESTING, REAL RESULTS: DRIVING FOOD SAFETY INNOVATION

**MODERATOR: JUSTIN KERR, Factor IV**

## PANELISTS:

- COLIN O'MALLEY, Neogen
- ERIN DREYLING, Hygiena
- MACKENZIE MAYO-GIBBONS, Charm Sciences
- SAMOA ASIGAU, bioMérieux

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DR. CHRISTOPHER CROWE

Senior Director of Science, Eurofins

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WILLIAM BRODEGARD



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## ANGELA TERRAZAS



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# SPEAKERS

## 2025 Western Food Safety Conference presented by Hartnell College



### **TIMOTHY E. YORK**

#### **CEO, California Leafy Greens Marketing Agreement**

Tim York's extensive career in the agriculture sector that spans almost fifty years has now placed him as the CEO of the Leafy Greens Marketing Association (LGMA). Under his direction the LGMA stands as a respected food safety watchdog for 99% of the leafy greens grown in California. During his tenure, the LGMA has implemented new programs including pre harvest testing of romaine products, expanded food safety standards and the introduction of a dedicated food safety compliance officer.

Prior to LGMA, Tim York was President of Markon, a food service produce purchasing company. As President, Tim York worked to establish food safety standards in the late 90's that held suppliers accountable to evaluate and collect data on the safety of their product. By 2003 Markon required all suppliers they worked with to have third party audited food safety programs. The result was the elimination of 25% of their former suppliers. These strict standards enabled Markon to stand proudly behind the products they sold to their customers in the food service community.

In 2006, in response to the E. coli outbreak in spinach, Mr. York lobbied key buyers to join Markon in requiring the produce industry to develop common standards that were specific, measurable, and verifiable to ensure greater food safety.

To better enforce these requirements, California growers developed the LGMA. During that same period, the Center for Produce Safety was also created to fill in knowledge gaps on pathogenic food safety. Mr. York served as The Center's Chairman from 2007-2012, and again from 2014-2016 where he helped create the mission and structure of this vital organization. To date, the Center for Produce Safety has spent over \$45 million on research projects to make greater inroads across the industry in support of food safety.

As a member of IFPA's Food Safety Council and the Board of CPS, Mr. York remains a respected and dedicated food safety advocate



### **TIM JACKSON, PH.D.**

#### **Senior Science Advisor for Food Safety, Office of Microbiological Food Safety, FDA Human Foods Program**

In 2022, Tim joined the FDA Center for Food Safety and Applied Nutrition as a Senior Science Advisor for Food Safety, supporting outbreak investigation, root cause analysis and prevention strategies, and coordinating cross-cutting scientific and policy matters for the Office of Microbiological Food Safety.

Prior to FDA, Tim has served in various food safety roles, including Vice President of Food Safety, Regulatory and Social Compliance for Driscoll's and various positions at Nestle, including Director of Food Safety for Nestlé US and Nestlé Canada, with responsibility for thermal processing and food safety programs in hygiene, microbiology, allergens and chemical contaminants.

Tim received his Bachelor of Science in Biology from Abilene Christian University and his Master of Science and Ph.D. in Food Microbiology from Texas A&M University. While at the University, he led the university administered training program for USDA-FSIS inspectors at the Agency's newly established training center.



### **SAMOA ASIGAU, PH.D.**

#### **Senior Scientist in Scientific Affairs, bioMérieux, Inc**

Samoa Asigau, Ph.D. is a Senior Scientist in Scientific Affairs, Industry at bioMérieux, where she leads validation, verification, and feasibility studies for diagnostic platforms such as TEMPO, D-COUNT, VIDAS®, GENE-UP®, VITEK® 2, and VITEK® MS. With extensive expertise in pathogen testing and food safety diagnostics, she collaborates closely with customers to optimize the application of bioMérieux technologies across various industries. Samoa earned her Ph.D. in Biology from the University of Missouri–St. Louis and is an active member of the International Association for Food Protection (IAFP). Her combined technical expertise and field experience make her an esteemed voice in industrial microbiology and diagnostic innovation.



### **DR. ELIZABETH A. BIHN**

#### **Director of the Produce Safety Alliance (PSA)**

Dr. Elizabeth A. Bihn is the Director of the Produce Safety Alliance (PSA) and the National Good Agricultural Practices (GAPs) Program leading a diverse, multilingual team tasked with providing fundamental, science-based, on-farm food safety knowledge to fresh fruit and vegetable growers, packers, farm workers, regulatory personnel, extension educators, and others interested in the safety of fresh produce to meet the U.S. Food Safety Modernization Act's Produce Safety Rule requirements and buyer expectations. She has worked for 25 years to increase the implementation of food safety practices on fruit and vegetable farms and in packinghouses through applied on-farm research and the development of effective educational materials and training programs. Her research focuses on preharvest agricultural water quality assessment and vermicompost. She has authored over 50 extension publications, 19 peer-reviewed publications, 8 book chapters, and several curricula. Betsy chaired the Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment (JEMRA) that resulted in the prevention and control of microbiological hazards in fresh fruits and vegetables meeting reports. She values the diversity present in agricultural communities and prioritizes inclusive communication strategies that build positive food safety cultures on farms and in packinghouses. Betsy has a B.S. in zoology from the Ohio State University, a M.S. in horticulture from the University of Florida, and a Ph.D. in food science from Cornell University.



### **WILLIAM BRODEGARD**

#### **Vice President of Food Safety, Social Compliance, and Sustainability, Driscoll's**

William Brodegard is the Vice President of Food Safety, Social Compliance, and Sustainability at Driscoll's, Inc. He holds a Bachelor of Science in Food Science from Brigham Young University and a Juris Doctor from the University of Minnesota Law School, emphasizing FDA and USDA regulatory law.

His career spans numerous leadership roles in the food manufacturing industry, including positions at Ajinomoto Foods and CJ. Schwan's Inc., where he implemented advanced food safety and quality systems across multiple sites.

At Driscoll's, he has developed a comprehensive food safety vision, impacting over 3,000 independent growers. William is known for his expertise in FDA regulations, the Global Food Safety Initiative, and the Food Safety Modernization Act. His work also includes sustainability initiatives such as plastic recycling, water management, and greenhouse gas reduction.



### **DR. CHRISTOPHER CROWE**

#### **Senior Director of Science at Eurofins Microbiology Laboratories**

Dr. Christopher Crowe is an experienced leader in food microbiology and diagnostic science with expertise in pathogen testing and food safety. With over a decade of experience in roles spanning research, development, laboratory management and quality management, Dr. Crowe excels in pathogen test development and implementation, risk management, and product innovation. Currently the Senior Director of Science at Eurofins Microbiology Laboratories, Dr. Crowe is passionate about leveraging science to ensure food safety and drive continuous improvement.





**ERIN DREYLING, PH.D.**  
**Account Manager at Hygiena, LLC**

Erin Dreyling, Ph.D. is a Key Account Manager at Hygiena, LLC. Hygiena is a global leader in rapid diagnostic solutions for food safety and quality testing. In her role, Dr. Dreyling supports large food companies and third-party testing labs and specializes in testing solutions for the meat, poultry and produce industries.

Dr. Dreyling has over fifteen years of experience working in food safety diagnostics. Prior to Hygiena, she held technical, sales and marketing roles at Roka Bioscience and Thermo Fisher Scientific. Dr. Dreyling began her career in food safety at the USDA Food Safety and Inspection Service where she served as Director of the Data Analysis & Integration Group. Dr. Dreyling holds a Doctoral degree in public health from the Johns Hopkins University Bloomberg School of Public Health and a Bachelor's degree in biology and psychology from Wellesley College.



**ERIC EDMUNDS**  
**The Acheson Group**

Eric Edmunds, is a food regulatory attorney and consultant. He works as an advisor to The Acheson Group, bringing a combination of legal, regulatory and food industry experience to TAG. Eric earned a B.S. in Biology from Westminster College in Salt Lake City, Utah and later earned a Juris Doctor degree from Willamette University College of Law in Salem, Oregon. He is a member of the Idaho State Bar. Eric worked as a program analyst and food safety specialist with the Food Safety and Animal Health Program at the Oregon

Department of Agriculture leading state food regulation development and adoption, FSMA outreach and policy development, farm-related and food service/retail issues, recall, and enforcement response. Eric is the Chair of the Food Law Professional Development Group at the International Association for Food Protection (IAFP). He is certified in HACCP, is a FSMA Preventive Controls Qualified Individual, and holds a variety of other food regulatory and training certifications.



**BONNIE FERNANDEZ-FENAROLI**  
**Executive Director, Center for Produce Safety**

Ms. Bonnie Fernandez-Fenaroli received her Bachelor of Science in Agriculture Business Management at California Poly State University, San Luis Obispo and her Masters of Business Administration from Sacramento State University. After fifteen years as Executive Director at the California Wheat Commission, she joined the Center for Produce Safety (CPS) in 2008 as its Executive Director working to leverage public and private expertise and research dollars to address critical risk management issues in the growth, harvest,

processing and distribution of fresh produce. As Executive Director she focuses the CPS's attention on critical food safety issues affecting the fresh produce industry and establishes collaborations among public agencies and private industry to maximize the impact of research budgets.



**MACKENZIE MAYO-GIBBONS**  
**Territory Account Manager for Charm Sciences**

Mackenzie Mayo-Gibbons is a Territory Account Manager for Charm Sciences. Charm Sciences innovates and develops food safety and sanitation diagnostic solutions to predict and prevent chemical and microbiological challenges in farm-to-table food production and hospitality applications. In her role, Mackenzie supports the food industry with all their rapid food safety testing needs.

Mackenzie holds a master's degree in food science from Kansas State University and a bachelor's in animal science from Colorado State University. Her master's research focused on produce safety and developing novel wash water formulations for leafy greens. Her career includes extensive experience in food safety, particularly within the meat and produce industry.



**NORM GROOT**  
**Monterey County Farm Bureau**

Norm Groot started in Agriculture by pulling weeds at his Dad's wholesale nursery when he was five. After receiving a degree in Business Accounting at the University of Southern California, he went into the family business as the VP of Finance, working for 14 years to expand the business, and then for Monrovia Growers for 17 years. His nursery work experience includes finance, technology, logistics, and production planning.

Starting in late 2010, Norm assumed the Executive Director position for Monterey County Farm Bureau.

Additional community engagement includes Chair of the Salinas Valley Chamber of Commerce in 2015 and service on their Board of Directors for 6 years. He currently participates on the Monterey Peninsula Chamber of Commerce Government Affairs Committee, Salinas Valley Chamber of Commerce Government Relations Committee, the Hartnell College Ag Business & Tech Institute Advisory Committee, the Transportation Agency of Monterey County's Transportation Safety & Investment Plan Oversight Committee, Monterey County Economic Development Committee, Past-Chair of the Community Advisory Council for Central Coast Community Energy, and is a member of the Board of Directors of the Monterey Peninsula Taxpayers Association and See Monterey (Monterey County Convention and Visitors Bureau), and served on the Central Coast Community Health Care Board (2015-2018).

In April 2024, Norm received the Spirit of Ag Award from Monterey County Agricultural Education; in October 2022, was awarded Ag Leader from the National Steinbeck Center; and, in February 2021, received the Agricultural Leadership Award from the Salinas Valley Chamber of Commerce.

Norm is married to Marcha, resides in Prunedale CA, and has two married daughters.



**JYNEL GUALARTE**  
**Controller and Compliance Officer, Rincon Farms**

Jynel Gualarte is a native of the Salinas Valley. She graduated Summa cum laude from Cal Poly San Luis Obispo in 2016 with a Bachelors of Science in Agricultural Business. She has been the Controller and Compliance Officer of her family farm, Rincon Farms Incorporated since 2018. With extensive involvement in agriculture and the community, Jynel sits as a Board of Director for the Resource Conservation District of Monterey County, Monterey County Ag Education, SAGE, Monterey County Cattlewomen's Association and is the current Chairman of the Central Coast Young Farmers and Ranchers.



**BETSY HANDELMAN**  
**Sr. Director, Food Safety & Compliance, Buyers Edge Platform Fresh Division**

Betsy Handelman is the Senior Director of Food Safety & Compliance within the Buyers Edge Platform Fresh Division. In this role, Betsy supports both the Produce Alliance and Fresh Concepts brands as well as the Fresh Alliance procurement and contracting solutions. Food safety and quality assurance isn't just our management initiative, it's our way of life. With our alliance of quality growers and dedicated distributors, our food service partners trust us to provide them with safe, compliant and top quality produce.

Betsy holds a Bachelor of Science degree from Cornell University, School of Hotel Administration, with a concentration in Food & Beverage. For over 20 years, Betsy has acquired extensive experience in the food service industry, the last 9 of which have been focused on food safety, regulatory and traceability initiatives. Outside of the professional world, Betsy enjoys spending time with her husband, three children and their two dogs.



**JOHNNA HEPNER**  
**Vice President, Business Development & Partnerships, Starfish**

Johnna Hepner brings over 30 years of experience in the food safety and supply chain sectors. Prior to joining Starfish, she held leadership roles at the Produce Marketing Association, Markon Cooperative Inc., and most recently at iFDS, where she continued to build strong industry relationships and champion initiatives focused on food safety and the adoption of innovative technologies in the produce industry.

A graduate of the California Agricultural Leadership Program, Johnna also holds a B.S. in Food Science, Minor in Chemistry from California State University Fresno. Her career reflects a deep commitment to advancing food safety standards and driving digital transformation within the agricultural sector.



### **RYAN KELLY**

#### **Vice-President, Boutonnet Farms, Inc.**

Ryan Kelly is a Salinas Valley Native and 2nd generation farmer. He worked summers as a kid on the Mushroom Farm doing labor and tractor work while learning composting and mushroom production. Ryan went to college at Cabrillo for 2 years while working as a Mushroom Grower to get money for college, then transferred to Cal Poly in 2002 and finished college career in San Luis Obispo. In 2005, he began working with Ocean Mist Farms and affiliated companies managing grower deals and production in Salinas Valley and Huron and Oxnard, eventually adding Baja Mist, MX operations. In 2020, he took Vice-President role at Boutonnet Farms and Consulting partner Agricola DH&G, MX (Previously Baja Mist) until present day. Ryan currently serves as director on 4 different Boards including Monterey County Farm Bureau, Ocean Mist Farms, Central Coast Water Quality Preservation Inc., and President of the Artichoke Advisory Board.



### **JUSTIN KERR**

#### **Owner, Factor IV Solutions LLC**

Justin Kerr has a B.S. in Dairy Product Technology from Cal Poly San Luis Obispo and has worked in sanitation and support of food processing for the last 25+ years.

Justin founded Factor IV Solutions, LLC in 2013. The team at Factor IV focuses on building stability in food safety and sanitation programs through procedure verification, training, and monitoring of operations throughout North America.



### **TIMM MILLER**

#### **Vice President of Business Development at Sanitation Specialists**

With over 31 years of experience in the food processing sanitation industry, Timm Miller brings a wealth of expertise to his role at Sanitation Specialists. Timm's career spans 18 years in the chemistry side of the business, followed by 13 years in direct operational sanitation roles, with a specialized focus on fresh, fresh-cut, frozen, and canned fruits and vegetables.

In his current role, Timm oversees all aspects of business development and marketing for Sanitation Specialists, a contract sanitation company based in Salinas. Under his leadership, the company continues to build its reputation for innovation, safety, and excellence in the sanitation industry.



### **GEORGE NIKOLICH**

#### **George Nikolich Consulting, Inc.**

George Nikolich has developed a unique skillset that combines practical knowledge gained over twenty years in stone fruit and table grape field production and fifteen years of fresh fruit postharvest handling and food safety technical experience, including applied research to optimize product quality and safety.

Over those thirty-five-plus years, including twelve years and counting as a member of the Center for Produce Safety Technical Committee and thirteen years as a board member with the California Fresh Fruit Association, George has acquired a comprehensive understanding of fresh fruit production and postharvest

handling as well as developing connections to producers that allows him to work effectively with both industry and food safety research scientists to bridge the gap between science and practical application.



### **COLIN O'MALLEY**

#### **Solution Sales Specialist with a focus on microbiology**

Colin O'Malley is a dedicated Solution Sales Specialist with a focus on microbiology. He holds a Bachelor of Science in Biology from Bellarmine University and has over a decade of experience in food microbiology.

Colin brings a wealth of expertise to his role, specializing in product placement and training, optimizing laboratory setups and improving efficiency for his clients.



### **MELISSA ORTNER**

#### **Plant Manager for Latitude 36 Foods in Salinas, CA.**

Melissa Ortner is the Plant Manager for Latitude 36 Foods in Salinas, CA. Latitude 36 Foods is a condiment and leading salad kit packer for the fresh-cut produce industry. Melissa has been a member of the Western Food Safety Committee since 2023. She earned her Bachelor's degree from Cal Poly SLO in Dairy Science and her Master's Degree in Food Safety from Michigan State University. Melissa has been rooted in Food Safety and Quality Assurance, with experience in Sales and Operations throughout her career all fortunately stationed in the Salinas Valley.



### **TAPAN PATHAK**

#### **Specialist in Climate Adaptation in Agriculture, UC Merced's Sierra Nevada Research Institute**

Tapan Pathak currently is a Specialist in Climate Adaptation in Agriculture at UC Merced's Sierra Nevada Research Institute. Tapan holds a Ph.D. Agricultural Engineering from the University of Florida, an M.S. Irrigation Engineering from Utah State University, and a Bachelors of Science in Agricultural Engineering from Gujarat Agricultural University. He received the Leadership Award from the California Climate and Agriculture Network (CalCAN) in 2019.



### **DREW PEARSON**

#### **Project Manager, Heinzen Manufacturing**

Drew Pearson, with Heinzen Manufacturing, Leads the Business Development, Project Manager and Continuous improvement effort. He has a B. A. in Business Economics from University California Santa Barbara. With the team at Heinzen, he is passionate about hygienic equipment design, working with customers to improve food processing and building state of the art processing facilities that meet or exceed the FSMA requirements and integrating best in class solutions. In his free time, Drew enjoys coaching all sports and playing basketball, golf, pickle ball and tennis.



### **JOE PEZZINI**

#### **Senior Director of Ag Operations, Taylor Farms**

Joe Pezzini is the Senior Director of Agricultural Operations at Taylor Farms. A native of Salinas, he started his career with the Ocean Mist Farms group of companies in 1983 as a farm manager for Boutonnet Farms. He and two partners began Valley Pride Custom Harvesting in 1987. In 2001, he became Vice President of Operations at Ocean Mist Farms, responsible for Cooling Operations, Food Safety, Quality Assurance, and Human Resources. Pezzini became the Chief Operating Officer at Ocean Mist Farms in 2009 and was appointed to the CEO role in 2015.

Pezzini has served on many industry boards and embraced several volunteer opportunities including Central California Grower-Shipper Association and Foundation, California Leafy Greens Marketing Agreement (LGMA), Center for Produce Safety, Produce Marketing Association, and Community Foundation for Monterey County. Pezzini is a Hartnell College alum, UC Davis graduate, and has an MBA from the University of Santa Clara.



### **GERMAN RIOS**

#### **VP of Food Safety and Technology, True Organic Products**

German L. Rios is the Senior Director of Food Safety and Quality at Fresh Express, where he has dedicated over 20 years to ensuring the highest standards in food safety and quality. With a Bachelor of Science in Crop Science from Cal Poly San Luis Obispo, he has built a career rooted in expertise, commitment, and innovation. In 2022, he was honored as part of Produce Business magazine's "40 Under 40" class, recognizing his significant contributions to the industry. Known for his data-driven approach, effective communication with senior leadership, and sharing insights with the FDA, AFDO, and customers, German continues to be a passionate advocate for advancing and leading food safety standards and food safety culture across Fresh Express's Ag Operations team and their six facilities across the United States, as well as with the broader industry.





### **DR. LAURA STRAWN**

**Associate Professor and Extension Specialist of Produce Safety in the Department of Food Science and Technology at Virginia Tech.**

Dr. Laura K. Strawn is an Associate Professor and Extension Specialist of Produce Safety in the Department of Food Science and Technology at Virginia Tech. She holds degrees from Cornell University, University of Florida, and University of California, Davis. Her research program focuses on the microbial safety of fresh fruits and vegetables; specifically, the ecology, evolution, and transmission of foodborne pathogens throughout the produce supply chain. Passionate about risk management and communication, Dr. Strawn strives to make her research accessible and actionable for American farmers and consumers. She collaborates directly with produce stakeholders to address and resolve various produce safety challenges. Additionally, Dr. Strawn is a lead instructor for multiple food safety curricula and enjoys applied field research. She loves mentoring and gladly donates her time to various professional service activities including the International Association for Food Protection (Chair, Food Protection Trends, Management Committee), Phi Tau Sigma (Board of Directors) and various food safety task forces. In recognition of her outstanding contributions to the professional, Dr. Strawn received IAFP's Larry Beuchat Young Researcher Award in 2021 as well as in 2024 she was honored by The Alliance to STOP Foodborne Illness 40 Under 40 Class of Food Safety Professionals from Across the World.



### **ANGELA TERRAZAS**

**Sr. Environmental Scientist at the California Department of Food and Agriculture (CDFA)**

Angela Terrazas, Sr. Environmental Scientist at the California Department of Food and Agriculture (CDFA) Produce Safety Program, leads education and outreach initiatives to enhance produce safety practices and compliance with the FSMA Produce Safety Rule across California. Her background includes an M.S. in Food Safety and a B.S. in Food Science, along with over a decade of food safety, quality, and regulatory experience spanning multiple industries including agriculture, manufacturing, food service, and retail grocery. Her work has been recognized with several industry awards and her career continues to reflect a deep commitment to enhancing food safety practices to provide a safe food supply chain for all consumers.



### **KARI VALDÉS**

**Director of Food Safety, QA, Taylor Farms Retail, Inc.**

As the Director of Food Safety and Quality for Taylor Farms Retail, Kari Valdés leads the standardization of best practices in Food Safety, Quality, and Sanitation. With over 20 years of experience in the produce industry, she offers a comprehensive range of farm-to-fork solutions in the ever-evolving field of fresh-cut produce safety.

"I enjoy a hands-on approach," says Valdés. "It's important to 'walk the walk'—to understand the process and ensure that procedures are grounded in science and designed for practical, operational application."

Kari is also an elected member of the Hartnell College Board of Trustees. After serving her first term from 2005 to 2008, she embraced the opportunity to bridge Hartnell, Food Safety, and the early development of the Leafy Greens Marketing Agreement (LGMA). Nearly 20 years later, the Western Food Safety Conference (WFSC) remains strong, and she is proud to contribute to its continued success. Re-elected in 2024, Kari continues to support the WFSC, while also expanding her engagement into mechatronics and advocacy for the arts.

She serves on several boards and committees. "Supporting community, industry, and the Taylor Farms team brings me a sense of purpose," she says, "and fuels my passion for creating efficient, practical solutions that embrace modern technology."

Born and raised in the suburbs of Minneapolis, Minnesota, Kari has been surrounded by agriculture her entire life. Her parents, Gary and Gayle Scheidhauer, instilled in her a deep commitment to family and a strong work ethic. After graduating from the University of Wisconsin-Stout, she packed her belongings into a U-Haul, towed her car, and headed west to California in pursuit of new opportunities.

Kari, her husband Francisco ("Chato") Valdés, and their two children, Mateo and Adrian, love enjoying California's great outdoors. Some of their favorite activities include boating, wake surfing, kayaking, paddleboarding, downhill skiing, hiking, biking, and all things beach-related.



### **MARTIN WIEDMANN, DR. MED. VET, PH.D.**

#### **Gellert Family Professor in Food Safety, Cornell University**

Martin Wiedmann, Dr. med. vet, Ph.D. is the Gellert Family Professor of Food Safety at Cornell University. Martin received a veterinary degree and a doctorate in Veterinary Medicine from the Ludwig-Maximilians University in Munich, and a Ph.D. in Food Science from Cornell. His research interests focus on farm-to-table microbial food quality and food safety and the application of molecular tools and quantitative and modelling approaches to study the transmission of foodborne pathogens and spoilage organisms. Martin is particularly well known for his work on control of *Listeria monocytogenes* transmission. His team has published > 450 peer reviewed publications, which have been cited >35,000 times. He and his team are regularly asked to help industry across the world with a range of microbial food safety and quality challenges. He is a fellow of the American Association for the Advancement of Science (AAAS), the Institute of Food Technologists (IFT), the American Academy of Microbiology (AAM), and the International Academy of Food Science and Technology.



### **AMANDA WILDER**

#### **U.S. Sales Director, Provision Analytics**

Amanda Wilder holds an M.S. in Food Science from Kansas State University and B.S. in Food Science from the University of Idaho. While attending KSU, she worked in the Food Safety and Defense Lab on pathogen intervention technologies and strategies for the produce, pet food, and meat industries. Her past experience before joining the Provision team also includes working in Food Safety, R&D, and business development roles in meat, fruit and vegetable, and pulse processing operations. As US Sales Director at Provision Analytics, she's passionate about helping companies find and implement solutions to optimize their food safety processes.



## SPONSORS

### 2025 Western Food Safety Conference presented by Hartnell College

It's easy to take food safety for granted, and assume the standards were always high. In reality, standards were quite open to interpretation. But when it comes to bacteria, safe and unsafe is black and white. Standards needed to be reinforced by guidelines that ensured food remained safe from seed to sale.



**AMERISAN**  
THE BEST RECIPE FOR FOOD SAFETY

**Amerisan** is dedicated to serving the food industry with precision and excellence. Our team of food safety experts work closely with you as a partner to provide a consultative approach and tailored solutions to fit your food safety program. We help you maintain the highest standards of safety and cleanliness, preventing contamination, and product integrity.

We deliver exceptional customer service, quality products and guarantee timely deliveries to keep your operations efficient and compliant.

Our mission is to help food manufacturers eliminate foodborne illnesses and product contamination. [www.amerisan.com](http://www.amerisan.com)



From the day the company was founded in 1923 by two immigrant brothers Stefano and Andrea D'Arrigo, from Messina, Sicily, innovation has been its hallmark. Andy Boy broccoli, broccoli rabe, fennel, and romaine hearts are the company's mainstays, but **D'Arrigo California** is also able to provide cross-dock, consolidation, custom growing, and commercial cooling services with the goal of improving efficiencies for our valued customers.

With third-generation D'Arrigo family members at the helm of our West Coast operations, you can be sure that the traditions of being good stewards of the land continue to be carried out by our dedicated family of almost 2,000+ employees. Our goal is to continue our legacy as a sustainable grower, packer, shipper who nourishes consumers daily around the world with quality Andy Boy produce to encourage a healthy lifestyle. [www.andyboy.com](http://www.andyboy.com)



Welcome to **Bengard Ranch** where our goal is to be a consistent producer of high-quality vegetables with unsurpassed service from the moment you call our sales team. Our vision is to develop long-term relationships with our customers to provide valuable solutions in today's ever changing business environment.

Our family has been in the Salinas Valley working and living on the fertile land since the late 1850s. This rich history has led to the evolution of Bengard Ranch being one of the largest grower-shippers of vegetables in the United States. We pride ourselves on being a consistent and reliable year-round supplier in California, Arizona, and Florida.

The key to achieving this is our successful integration of family values and traditions into a company that our employees take pride in and that our customers are confident doing business with. The success of Bengard Ranch wouldn't be possible without the extraordinary efforts of our employees. We would like to thank every person who has worked with Bengard for their dedication, loyalty, and strong work ethic. It is because of our team that Bengard Ranch is an industry leader. We encourage you to give us a call or stop by to learn more about our company and products.

Bengard Ranch | 375 W. Market St., Salinas, CA 93901 | 831) 422-0997 | [www.bengardranch.com](http://www.bengardranch.com)





At BioSafe Systems, we pride ourselves on being innovators of sustainable environmental practices and products. Since 1998, we have led the industry in developing effective, regenerative, and biodegradable solutions to protect crops, water, and people across North America. Every day, our employees engage with regulatory agencies, researchers, and customers to ensure we remain at the forefront of service and innovation while continuing in our mission to provide simple, sustainable, and effective solutions.

BioSafe Systems is a true 'Field to Fork' partner in all stages of food production, with innovative and proven effective pest control solutions, products, and services. Training, technical services, equipment, and on-site support are essential components of our food safety and facility sanitation programs. We offer many support programs and resources for food safety, quality, and production roles, while helping navigate the ever-changing landscape of regulations, restrictions, and inspections.

We take pride in our outstanding customer service. In addition to numerous technical service managers throughout the country, BioSafe Systems has a complete Service and Equipment Department that can help with the challenges each unique operation may have. [www.biosafesystems.com/](http://www.biosafesystems.com/)



A family-owned company, **bioMérieux** has grown to become a world leader in the field of **in vitro** diagnostics. Our entrepreneurial adventure, begun over a century ago, is driven by an unrelenting commitment to improve public health worldwide.

Since 1963, we've been paving the way in the field of **in vitro** diagnostics and have contributed greatly to improving public health and making the world a healthier place.

The solutions that our teams imagine, develop and manufacture are key to enable healthcare professionals and industry players to make confident decisions to improve patient outcome and ensure consumer safety. [www.biomerieux.com](http://www.biomerieux.com)



**Blue Tech Water** is a dynamic water treatment and process improvement company based in San Francisco, CA. BTW delivers significant environmental and economic performance benefits to a variety of industrial and institutional customers. Our programs and services are used in water treatment applications to prevent damage due to corrosion, scale deposition, and microbial growth. BTW focuses on production processes to enhance process efficiency, extend equipment life, improve our customers' end products, and enhance air quality. We help our customers reduce energy, water, and resource consumption while boosting their bottom line. [www.bluetechwater.com](http://www.bluetechwater.com)



Since 1928 the **Braga** family has been farming from the Salinas Valley. Well-known by shippers, processors, and now retailers, our name is synonymous with high-quality organic and conventional fresh vegetables. We continue to mix innovation with tradition to grow, ship and process fresh vegetables year round. With +20 years of expanding our certified organic program and meeting the highest food safety standards, we are bringing our expertise, authenticity and standard of integrity to the retail market through **Braga Farms** and **Josie's Organics** brands. [www.bragafresh.com](http://www.bragafresh.com)



**California LGMA** brings farmers together to make lettuce and leafy greens safer. The LGMA verifies food safety practices, enforces through government audits, and requires a commitment to continuous improvement. Working collaboratively with university and industry scientists, food safety experts, government officials, farmers, shippers and processors, the LGMA created a unique and rigorous science-based food safety system that protects public health by reducing potential sources of contamination and establishes a culture of food safety on the farm.

LGMA members are companies that ship and sell California-grown lettuce, spinach and other leafy greens products. The California LGMA has a sister program in Arizona that is almost identical. Working with hundreds of farmers throughout California and Arizona, LGMA members produce approximately 90% of the leafy greens grown in the U.S. – that adds up to over 50 billion servings of leafy greens each year! [www.lgma.ca.gov](http://www.lgma.ca.gov)





**The Canadian Produce Marketing Association (CPMA)**, based in Ottawa, Ontario, is a not-for-profit organization that represents all segments of the Canadian produce supply chain, from growers and distributors to retailers and technology suppliers. CPMA's members are responsible for 90% of fresh fruit and vegetable sales in Canada. Through its extensive membership, CPMA advocates for policies, standards, and innovations that support the growth of the sector and ensure Canadians have access to fresh produce.

This year, CPMA celebrates its 100th anniversary, marking a century of service to the industry. Over the years, the organization has evolved alongside changing market dynamics, technologies, and consumer preferences, highlighting its resilience and significant role in shaping Canada's produce sector. This milestone reflects CPMA's ongoing commitment to its members and its advocacy for a sustainable future.

CPMA also plays a key role in addressing challenges such as food safety, sustainability, trade regulations, and supply chain efficiency. By collaborating with government bodies, industry leaders, and international partners, CPMA ensures that consumers across Canada receive fresh produce safely and efficiently.

The fresh fruit and vegetable industry is a critical driver of economic activity, providing thousands of jobs and supporting local businesses across Canada. From rural farming communities to urban retailers, the economic impact of the industry touches nearly every region of the country. CPMA works to highlight the importance of this sector and advocates for policies that support its continued growth and success.

Canada is one of the largest importers of U.S. agricultural products, including fresh fruits and vegetables. This robust trade partnership ensures that U.S. growers have access to a reliable, near-market destination for their produce. This is especially critical for perishable crops, where timely distribution is key to maintaining quality and minimizing waste. In this sense, Canada's role as a trading partner supports U.S. growers' economic stability, providing a stable and accessible market just across the border.

In addition to its economic benefits, the produce sector also plays a crucial role in improving the health and productivity of Canadians. CPMA is committed to promoting the benefits of healthy eating through educational initiatives, partnerships, and campaigns that encourage Canadians to eat more fresh produce. By improving public awareness and access to nutritious food, the association contributes to a healthier, more productive population, further strengthening the nation's overall well-being.

Through its advocacy, collaboration, and education efforts, CPMA is helping shape a healthier, more prosperous future for both the produce industry and Canadians as a whole. [www.cpma.ca](http://www.cpma.ca)

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## **Carlson** **Ag Food Safety** **Consulting**

Cathy Carlson is a private consultant for Ag food safety programs of all sizes. She brings a diverse background of program management, regulatory experience and sustainable farming. She has spent the past few years working as a Quality Assurance and Food Safety Manager for the fresh cut produce industry in the Central Coast area. Prior to that she worked for state and federal agencies as a policy regulator and agriculture research aide. Her experience with preparing farm and facility

food safety programs with audit agencies such as CDFA, USDA, LGMA, GlobalG.A.P., Primus GF, PCHF and SQF have helped her to assist and advise farmers and facilities with the requirements of buyers and the food safety modernization act. She is also a graduate and adjunct instructor of the Hartnell Food Safety program. Thank you, Cathy.

[CarlsonFSconsulting@gmail.com](mailto:CarlsonFSconsulting@gmail.com) | [www.linkedin.com/in/cathycarlson](https://www.linkedin.com/in/cathycarlson) | (831) 818-4109



**Church Brothers Farms** is a vertically integrated family-owned and operated company that produces a full line of fresh vegetables year-round with an in-house farming/harvest program and state-of-the-art processing plant, True Leaf Farms. They are a grower-owned processor, farming the majority of their raw product themselves; adhering to industry-leading food safety and quality standards. The Church family has a legacy of service and innovation and delivers produce with passion.

[www.churchbrothers.com](http://www.churchbrothers.com)





**Clean Works** offers a post-harvest solutions, our award-winning gas-phase homogenous technology has been rigorously tested and has consistently demonstrated its effectiveness in eliminating up to 99.99% of pathogens and food-spoiling organisms, ensuring your produce is safe and fresh. We have successfully commercialized our technology in six countries, making a global impact.

Our solutions offer rapid, chemical-free decontamination, setting new benchmarks for efficiency, effectiveness, and sustainability. What sets us apart?

- Water-free technology
- Green, eco-friendly approach
- Commercial-grade applications
- Scientifically validated excellence

Harnessing the power of science and technology, discover how Clean Works is transforming the produce industry: [www.cleanworkscorp.com](http://www.cleanworkscorp.com)



As part of Certified Group, Food Safety Net Services and **Certified Laboratories** partner with customers to deliver innovative scientific solutions and expertise – So The World Can Trust In What It Consumes™. Our North American network of 30+ ISO 17025-accredited labs serve many regulated industries, including beef, dairy, poultry, pet food, spices, seafood, nuts, produce, FDA imports, and ready-to-eat foods. In addition, our Lab+ division performs contract research studies, such as process validations, shelf-life studies, challenge studies, and more serving a full range of food and beverage manufacturers. [www.certified-laboratories.com](http://www.certified-laboratories.com)



**Comgro Soil Amendments** is a family-operated company and we pride ourselves most on the quality and safety of our finished product. We know that through our more advanced composting process we can ensure that our product is ready to go into the fields. Here at Comgro, we provide a variety of composts, gypsum, lime, potting soil mixes, and topsoil

mixes that will suit your needs. We also offer our custom spreading services to ensure that your soil is set up to your growing standards. Lastly, we offer a bulk manure removal service. [www.comgrosoilamendments.com](http://www.comgrosoilamendments.com)

We're now on social media – follow us on Facebook! [www.facebook.com/comgrosoilamendments](https://www.facebook.com/comgrosoilamendments)



**Commercial Food Sanitation (CFS)** provides strategic consulting and training to address food safety, hygienic design, and sanitation challenges for food processing plants around the world.

At CFS, we believe in a proactive approach to food safety. That's why CFS works with its customers to identify and implement the preventive programs necessary to put their facility on the path to producing safe food consistently and efficiently. We're building a passion for food safety around the world. To help grow and spread knowledge throughout the food industry, CFS offers certification pathways, training sessions at our facilities, workshops at customer locations, and digital learning. CFS specializes in Sanitation, Hygienic Design, Pathogen Control, Allergen Management, Pest Control, Good Manufacturing Practices, and Cleaning Effectiveness and Efficiency. [www.commercialfoodsantiation.com](http://www.commercialfoodsantiation.com)





**Denham Plastics** is a full-service provider of plastic material handling solutions. Our goal is to transition the agriculture industry into plastic container solutions that are sustainable, affordable, and reduce the risks of foreign objects and foodborne illness.

We distribute harvesting containers (bins, totes, and pallets), rent used containers for transitional seasons, repair (replacement parts and plastic weld), and recycle (unusable containers). We work with the customer to transition their business from wood and fiber containers and bins and convert them to plastic solutions. In addition, current technology has allowed us to introduce metal flake (for metal detection devices) and anti-bacterial resin reducing the possibility of foreign objects and other food safety risks.

Denham Plastics LLC was established in December 2000 in Salinas, CA. We started with a 700 sq-ft-building in an industrial park in the center of the packaged salad market. Jeff Denham with expertise in the produce market partnered with Mike Hutchings an expert in the plastic container industry and formed Denham Plastics, LLC. [www.denhamplastics.com](http://www.denhamplastics.com)



**Dayka & Hackett** is a grower/importer/shipper of both conventional and organic fresh produce. Our produce is sourced globally to meet the demanding year-round requirements of our North American customer base. Dayka & Hackett and its members include farmers, packers, shippers, and marketers; we are truly a vertically integrated farming, shipping, and sales organization. We source product globally from such fertile growing areas as California, Mexico, Chile, Brazil, Peru, Spain, Morocco, Ecuador, Guatemala, and New Zealand. Dayka & Hackett ships more than 15 million cartons of fresh fruit annually, including table grapes, citrus, avocados, mangos, kiwifruit, Asian pears, cherries, pomegranates, & stone fruit. [www.daykahackett.com](http://www.daykahackett.com)



**"DPG Continuous Chlorination: Pioneering Food Safety with Premier Water Treatment"**

In times of fear and uncertainty, food safety is non-negotiable, and Deerpoint Group, Inc. leads the charge with DPG Continuous Chlorination® – the industry's premier solution for agricultural irrigation water treatment. As the first-in-class innovator, we deliver peace of mind when it's needed most, ensuring the safety of something as vital as food. Western growers trust Deerpoint Group, Inc. to set the standard, following the food safety guidelines of even the most stringent benchmarks like the 2021 LGMA metrics.

DPG Continuous Chlorination® doesn't just meet escalating food safety demands – it redefines them. Our patented system eliminates harmful bacteria like E. coli and Salmonella throughout the crop cycle, blending science-backed rigor with unmatched efficiency. We partner with growers to assess water treatment needs, providing real-time updates, in-field residual evaluations, and comprehensive regulatory reporting to ensure full compliance with evolving standards. Delivered through our automated, cutting-edge framework, these services empower growers with transparency and accountability.

Cost-effective, safe, and powerfully effective, our unique chlorinator introduces non-gas chlorine into pressurized irrigation systems – a patented breakthrough suited for both conventional and organic farming. Deerpoint Group, Inc. isn't just a provider; we're the industry leader, delivering solutions that inspire confidence and are tailored to the needs of each farm. Our approach ensures adherence to the strictest norms while pushing boundaries to safeguard the world's food supply, complete with detailed regulatory reporting for peace of mind.

In a world where trust in food safety is paramount, DPG Continuous Chlorination® stands alone, offering growers a reliable, innovative edge that protects crops and elevates standards. With Deerpoint Group, Inc., you're not just irrigating – you're securing the future of food safety with industry-leading water treatment and robust regulatory support. [www.deerpointgroup.com](http://www.deerpointgroup.com)



Growing the finest berries in the world requires care, commitment and dedication. **Driscoll's** patented berry varieties are primarily developed through years of research using only natural breeding methods. Our berries are grown with great care by our farmers, hand-picked, then carefully packed in the field to ship, all to ensure freshness and quality. [www.driscolls.com](http://www.driscolls.com)







**Ensure the quality, safety and integrity** of your food products by implementing robust and effective food management systems and processes. To support customers to achieve these quality and safety requirements, Eurofins Food Assurance network of companies in North

America provides recognized, accredited certification and auditing services and focus on food safety management systems, process optimization, risk and cost reduction, and safeguarding brand image.

The **expert auditors of Eurofins** companies offer strategic evaluations explicitly designed to solve industry challenges and inform unbiased business decisions.

**Our global network of food assurance experts** also offers custom-made training and consulting services, including food label checks, to support food manufacturers and retailers to ensure their processes and guarantee compliance with relevant international food safety standards according to the Global Food Safety Initiative (GFSI).

*Our consulting activities are provided by independent companies and separate from certification activities.* **[www.eurofinsus.com](http://www.eurofinsus.com)**

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**Factor IV Solutions, LLC.** was founded in 2013 and is based out of Atascadero, CA. The company name refers to the four factors of sanitation Time, Temperature, Action, and Chemistry. While Factor IV Solutions is a leader in sanitation support services, we pride ourselves in supporting solutions for the entire food safety program. Our growing internal team and strategic partnerships have us solving in-field and processing challenges daily across North America.

Factor IV now has a dedicated team for second-party support of GAP's, Harvester Sanitation, and Cut to Scale tracking with-in field employee support to help turn the data collected into knowledge and actions. **[www.factorivsolutions.com](http://www.factorivsolutions.com)**

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**Fortrex** is the first line of defense in food safety. The company is a leading provider of sanitation solutions in North America, offering tech-forward innovation to drive growth by helping customers identify and avoid preventable issues while delivering real-time results. We offer cost-effective solutions to our customers, while providing the highest level of contaminant defense. Fortrex's

team of skilled food sanitors, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. **[www.fortrexsolutions.com](http://www.fortrexsolutions.com)**

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**GreenGate Fresh** was founded in 2009 by industry veterans Travis Pendleton, Robby Barkley and Jay Iverson. We wanted to build a company whose sole focus was the foodservice and hospitality industry. We feel there is something noble about producing good, affordable food for schools, hospitals, and restaurants. Our focus has been leafy green and cruciferous vegetables which include spinach, spring mix, wild arugula, lettuce, romaine, broccoli, kale, and cabbage. **[www.greengatefresh.com](http://www.greengatefresh.com)**

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We have been in the water treatment industry for over 30 years. We strive on doing what is right and not what the grower wants to hear. We make sure our systems are set to meet the demand of the water not just the flow of the water. We are trusted by municipalities across California to treat their drinking water and wastewater to be California compliant, and we do the same in the AG world. We understand that most growers are on a tight budget, and we feel we do a good job in keeping costs

low in the water treatment world. We work with some of the biggest growers in California and Arizona, and they trust us and use our services to get the job done right the first time. We use only labeled products for ag, and strive on that aspect of what we do. So let us know what you need and we will get it done. **[www.greenleafag.com](http://www.greenleafag.com)**



**Golden State AG Consulting LLC** is your trusted partner in food safety consulting, dedicated to ensuring excellence in agricultural practices. Founded in 2024, the company brings over a decade of professional experience to the table, specializing in food safety programs for GLOBALG.A.P. and PrimusGFS certifications.

Built on the core values of honesty, hard work and a deep passion for farming in California, Golden State Ag Consulting is committed to fostering trust and transparency within the agricultural industry. Our mission is to empower farmers and businesses by building comprehensive food safety programs, streamlining compliance with the federally regulated Produce Safety Rule, and seamlessly adapting new food safety regulations into their operations. The Produce Safety Rule, part of the agency's ongoing efforts to implement the FDA Food Safety Modernization Act, is a cornerstone of ensuring safe farming practices. We work with farmers to design programs that fully comply with this rule, allowing them to focus on their daily farming needs without the stress of paperwork piling up.

Golden State Ag Consulting also brings extensive expertise in Good Manufacturing Practices (GMPs) for packing houses and Good Agricultural Practices (GAPs) for farms. This includes comprehensive knowledge in water sampling, fruit testing and Farm Labor Contracting programs. Our background enables us to offer specialized solutions tailored to the unique challenges and opportunities within the agricultural industry.

We are proud to serve the agricultural community with integrity and professionalism. At Golden State Ag Consulting, we don't just meet standards; we redefine them, offering a proactive and streamlined approach to food safety that safeguards farms and builds trust. When you partner with us, you're choosing a company committed to advancing the farming industry and securing a healthier future for all. [www.goldenstateagconsulting.com/](http://www.goldenstateagconsulting.com/)



**Hygiena™** delivers rapid microbial detection, monitoring, and identification solutions to a wide range of industries, including food and beverage, health care, hospitality, pharmaceuticals, and personal care. Utilizing advanced technologies and patented designs, Hygiena™ provides industry-leading ATP monitoring systems, PCR-based foodborne pathogen detection, DNA

fingerprint molecular characterization systems, allergen tests, environmental collection devices, and more. Hygiena™ is committed to providing customers with high-quality innovative technologies that are easy-to-use and reliable, backed by excellent customer service and support. Headquartered in Camarillo, California, with offices in Wilmington, Delaware, the United Kingdom, and China, and over 80 distributors in more than 100 countries worldwide, Hygiena™ products span the globe.

[www.hygiena.com](http://www.hygiena.com)



**The Grower-Shipper Association of Central California (GSA)** is a regional trade association that aims to advance families, food, and farming in our region. Founded in 1930, today the organization represents 300 members, primarily farmers, shippers, and processors of fruits and vegetables produced in Monterey, Santa Cruz, San Benito, and Santa Clara Counties. As part of our mission, GSA is dedicated to providing solutions-based programs and services covering diverse areas, such as protecting farm workers from the spread of COVID-19 through innovative housing, testing, education programs, and mass vaccination clinics; efforts to address the challenges of water supply

and improving water quality, food safety, and security; and pest and disease management and prevention.

[www.growershipper.com](http://www.growershipper.com)



**KipTraq** is an amazingly flexible data collecting and reporting platform that allows users to easily design their own mobile forms, collect data, and then use the web-based reporting tool to see data, graphs, auto-email reports, and build dashboards for staff and customers.

[www.kiptraq.com](http://www.kiptraq.com)





**Timeless Quality in Every Product** In 1975, our family business began by providing portion-packed croutons to leading fresh-cut produce companies. Since then, we've expanded our capabilities to include multiple packaging formats and ingredient types. We've chartered three strategic locations to meet our customers' needs from East to West. That means you can rest assured—no job is too big, and no distance is too great for us to exceed your expectations.

**Our Mission** Guided by a revolutionary spirit, driven by a team of dedicated employees, we at Latitude 36 Foods serve our customers by delivering excellence, integrity, and delight in every package. Latitude 36 Foods— innovation with attitude.

**Our Vision** Latitude 36 Foods seeks to exceed the expectations of every customer and make new friends through building superior relationships across the industry. [www.latitude36foods.com](http://www.latitude36foods.com)



**Mag One Media** is a full-service creative agency specializing in video production and digital marketing. Our team consists of talented filmmakers, storytellers, designers, and marketers with a shared passion for creativity and innovation. With expertise in both video production and digital marketing, we offer a comprehensive suite of services to help our clients succeed in today's competitive landscape.

Our mission at Mag One Media is to empower businesses to tell their stories effectively and authentically across all digital platforms. We believe in the power of video to engage, inspire, and drive action, and we're committed to delivering exceptional results for our clients through creative excellence and strategic innovation. [www.magonemedia.com](http://www.magonemedia.com)



At **Markon**, we are all about bringing the best produce to restaurant operators across the U.S. and Canada. For the past 35 years, our team of produce experts, together with our industry-leading distribution partners and passionate suppliers, have set the standard by which other brands are measured. First in food safety, first in innovation, and first in sustainable supply chain and packaging solutions, Markon continues to help operators gain efficiencies, save costs and attract customers. From the field to the plate, we are redefining fresh together! [www.markon.com](http://www.markon.com)



**Meras Water Solutions** was founded on the belief that we can do more for our customers. Bryan O'Connell, our founder, and CEO began his career working with water treatment companies that prized customer service and innovation. Over the years he began to see an unfortunate trend as small to medium-sized companies began to be bought up by large, international companies. Consequently, the things Bryan loved most about this business became harder and harder to find. He wanted to change that.

Since its founding in 2004, Meras Water Solutions has focused on what matters – you. We are constantly looking for ways to customize your service and improve your experience. It is our core belief that each customer deserves the same exemplary customer service that they receive on the day of their initial meeting with one of our expert salespeople as on the last day of their treatment for the season. We are consistent because you are our priority.

With us, you are put first. First in innovation, first in communication, and first in care. Meras Water Solutions is doing water differently. We are doing water better. Meras Water Solutions develops service programs for Industrial Water Treatment, Agricultural Water Treatment, Food Safety Water Treatment, and Legionella Risk Management Programs. Meras employs innovative engineers with a wide array of expertise that allows us to assist customers in finding customized water treatment solutions for their operation.

[www.meras.com](http://www.meras.com)





**MISIONERO®**

**Misionero** specializes in Organic and Conventional; Specialty Salads, Washed and Trimmed Lettuces, Value-Added Vegetables, and Premium Kits. We love satisfying, good-for-you food and are always looking for new ways to combine fresh vegetables and the best of modern, exciting taste profiles.

Follow us on Social Media: [Instagram](#) [LinkedIn](#) [Facebook](#) [YouTube](#)

[www.misionero.com](http://www.misionero.com)



### Making good growing better

**Nature Safe** is part of Darling Ingredients, the world's largest repurposed of animal proteins. Our products offer a reliable supply of high-quality fertilizer for agricultural producers and turf experts from coast to coast.

Our commitment to agricultural and green industry professionals runs deep. Specifically, our mission is to improve the vitality, sustainability, and profitability for:

organic farms • golf courses • lawns and landscapes • sports turf • nurseries and greenhouses • Sustainability is in our DNA

Since 1882, our parent company Darling Ingredients has been repurposing animal by-products and other residuals to become the industry- and world-leading expert.

As part of the world's leading developer and producer of sustainable organic ingredients, Nature Safe is committed to helping meet the rising demand for food, feed, fuel, and fertilizers. We work hard to ensure that we offer our customers high-nutrition ingredients through unmatched sustainability innovations by deriving our raw materials from organic residuals.

### The future of organic

Looking forward, we plan to help organic and conventional growers create sustainable practices by feeding the soil and reducing their carbon footprint. We believe our fertilizers can help provide the growing population in the U.S. and worldwide. Nature Safe continues to be a leader in high-quality organic fertilizers by offering better ingredients, products, and results. [www.naturesafe.com](http://www.naturesafe.com)



**Neogen** is committed to fueling a brighter future for global food security through the advancement of human and animal well-being. Harnessing the power of science and technology, Neogen Corporation has developed comprehensive solutions spanning the Food Safety, Livestock and Pet Health & Wellness markets. A world leader in these fields, Neogen has a presence in over 140 countries with a dedicated network of scientists and technical experts focused on delivering optimized products and technology for its customers. Learn more at [www.neogen.com](http://www.neogen.com)



**Nutrien Ag Solutions** is the retail division of Nutrien™, the largest crop inputs company in the world. As part of our collective mission of Feeding the Future, Nutrien Ag Solutions provides full-acre solutions through our trusted crop consultants at more than 2,000 locations in North America, South America, Europe, and Australia. For more than 150 years, we have been helping

growers achieve the highest yields with a wide selection of products, including our proprietary brands: Loveland Products, Inc. as well as financial, custom application, and precision ag services. [www.nutrienagsolutions.com](http://www.nutrienagsolutions.com)



Headquartered in Castroville, CA, **Ocean Mist Farms** is the largest grower of fresh artichokes in the United States. Farming artichokes year-round in three ideal California growing regions: Castroville, Oxnard and Coachella – plus Baja, California – each area is known for fertile ground and productive microclimates. Castroville is, in fact, known as "The Artichoke Capital of the World" and Artichokes were named the official state vegetable of California in 2013!





## SPONSORS, continued...

In addition to artichokes, Ocean Mist Farms grows a full line of premium, fresh vegetables year-round in multiple growing regions throughout California (Castroville, Huron, Oxnard, Coachella and Imperial Valley), Arizona (Yuma) and Mexico.

Our fresh produce is grown using both organic and conventional methods and can be found in fine grocery stores across North America.

### Our Commitment to Food Safety

Food safety continues to be the highest priority for Ocean Mist Farms. The health and safety of our customers always comes first. Our approach to food safety is holistic, taking full advantage of the vertical integration within our company to implement best practices at every stage of the production cycle, from planting all the way through harvesting, processing, cooling and distribution.

Through our rigorous food-safety principles and procedures, Ocean Mist Farms is able to provide our customers and consumers with not only the best quality products, but also products that are wholesome, nutritious, and safe.

We are committed to continuous improvement and will maintain our leadership role in research toward advancement in food safety and quality. [www.oceanmist.com](http://www.oceanmist.com)



Headquartered in Salinas, California, **Pacific** has been providing the nation with conventional and organic produce since 1989. Since the beginning, we have been grower-centric, developing trusted relationships with our farming partners, some of whom have been with us since the start. Our strategic growing regions are chosen for their temperate weather and rich soil to ensure a year-round supply of premium crops, from broccoli and cauliflower to lettuce and other fresh row crops. Our fresh vegetables stem from the rich soils of central and southern

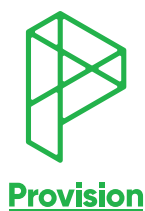
California to the warm fields of Yuma and Maricopa County in Arizona, and even to the rich lands of Mexico. We work closely with our growing partners, to ensure a year-round supply of premium vegetables. Harvest operations ensure the produce is picked at the peak of perfection. Local cooling facilities lock in that just-harvested quality and prepare it for distribution. Our sales team, with offices in Salinas and Santa Maria, California, as well as Scottsdale, Arizona, ensures that every head of lettuce, every bunch of broccoli, and every stalk of celery is delivered to our customers with the same attention to quality that defines our company. We adapt, innovate, and consistently exceed expectations, putting the best of what nature has to offer - straight from the fields. Pacific was established in the late 1980s by Dave Johnson and Tom Russell. They shared a passion and vision for providing the nation with high-quality, fresh produce. Soon our roots were firmly planted in Salinas, California, and our family of growers developed. We describe ourselves as grower-centric due to our long-standing, established relationships with our growing partners - some we have been with since our inception. Our programs span throughout central and southern California, extend into Yuma and Maricopa County, in Arizona, and reach down to Mexico. We choose our growing regions for their fertile soil and temperate weather. This regional diversity enables us to offer a continuous supply of fresh, premium broccoli, cauliflower, lettuce, and other fresh row crops throughout the year. [www.pim4u.com](http://www.pim4u.com)



**Pathotrak's** AOAC-accredited, award-winning technology concentrates pathogens directly from food samples. We help run detection tests in as little as 5.5 hours with our 375g fresh-produce test, allowing growers to submit and release product within a single 8-hour shift. For growers who must test larger lots, ours is the only AOAC-

accredited 1,500g test in the market. We can deliver results in ~12 hours while also saving material costs. Pathotrak's is the first and only AOAC-accredited solution to be this fast while matching the accuracy of the FDA's 3-4-day standard method. Ask your lab if Pathotrak is right for you! [www.pathotrak.com](http://www.pathotrak.com)





In the agricultural industry, **Provision's** cloud software emerges as a vital asset for growers of practically any commodity. By simplifying the prospect of digitizing food safety and quality assurance, Provision offers growers a way to shed the burden of paper reports and clumsy binders. In a competitive market with constantly changing customer requirements and government regulations, Provision offers a way to streamline documentation for compliance and certification. More and more food safety managers are turning to smart solutions like automated notifications to avoid missed forms, automated rules to ensure compliance, and automating reports to simplify audit prep during harvest season. Tailored to suit the needs of small- and mid-sized operations, Provision provides agile solutions that seamlessly digitize documentation. In a world where data is king, Provision empowers growers to navigate audits more efficiently, while also harnessing insights for enhanced process control. [www.provision.io](http://www.provision.io)



In 1994, **PrimusLabs** began its foray into auditing by developing G.A.P. manuals, and in 1996, the company became an early force in the produce industry for field-level food safety plans. It was the first American company to offer auditing for farms and harvest crews and became an early and strong advocate for complete programs for farms and ranches. Over the next few years, PrimusLabs began offering food industry

plans, and GMP audits and consultation for processing plants, cooling and cold storage facilities, packing sheds, terminal markets and distribution centers. These audits were known as PrimusLabs Standard audits.

The firm provided extensive expertise in the form of “guides” used throughout the industry and by governmental food safety agencies. Thus, Primus Laboratories advanced the concept of preventing contamination at the earliest point in the production chain, rather than limiting the focus to downstream packing or processing operations, a concept not acknowledged by the FDA until 2011 with the passage of FSMA.

In 1998, Primus launched the web-based Document Development Program (DDP) allowing clients to create safe production manuals free of charge in exchange for the use of their data gathered through the program. While most companies copyrighted their audit schemes, Primus never did so, choosing instead to allow growers, farm managers, and other interested individuals the opportunity to run self-audits.

By the turn of the millennium, PrimusLabs developed programs allowing the submission of data generated from sub-contracted auditors, in addition to its in-house personnel. That number has grown to nearly 100 in-house and subcontracted auditors.

In 2006, auditing services were expanded to Mexico, and later to Costa Rica and Chile. In 2008, Javier Sollozo was promoted to the position of Director of Auditing Operations. In 2011, its PrimusGFS audit was benchmarked by the Global Food Safety Initiative (GFSI). In 2013, PrimusLabs' Audit QA became the largest in the industry.

In March 2015, prompted by a new requirement of GFSI's Benchmarking Committee in response to the request to re-benchmark the PrimusGFS version 2.1., PrimusLabs sold its Auditing Division to Javier Sollozo, who launched JS Audit Group, Inc. doing business as Primus Auditing Ops.

The new company maintains all of PrimusLabs' personnel, as well as over 20 years of auditing expertise in farm – level produce audits, but it has also expanded its focus to include auditing of semi-processed, and fully processed produce foods, e.g. juices, salsas etc.

While it evolves, Primus Auditing Ops maintains its promise to serve its clients with objective, thorough, and accurate audits. Our mission is simple – Observe. Report. [www.primusauditingops.com](http://www.primusauditingops.com)



QIMA/WQS (formerly known as WQS) was founded in 1993, offering solutions to the food industry from farm to fork through **GFSI recognized certifications (BRCGS, GLOBALG.A.P., SQF, IFS)**, food safety and ethical audits, quality seals, inspections,

training, and supply chain management. We have been approved by government entities and major food retailers.

From 1993, QIMA/WQS has been continuously growing internationally. Currently headquartered in Charlotte, North Carolina,



with branch offices in Brazil and Mexico, we are able to provide our services globally. We offer solutions for over 20,000 companies all across the food chain, from farm to production, packing, transportation, and retail. [www.wqscert.com](http://www.wqscert.com)

We owe our success to a steadfast commitment to three principles.

- Integrity – Maintaining the highest standards in honesty and fairness in every aspect of our business.
- Technology – Constantly seeking out and utilizing new tools to provide our customers with the best service possible.
- Quality – Obsessively auditing our own results to ensure we add value to our clients' businesses and programs without fail.



At **Sabor Farms**, one thing we know for sure is that good food brings people together. In fact, Jess Quinlan was grabbing a burrito at El Charito in Salinas when he met Tony Alameda standing in line. They struck up a conversation and two years later, the Alamedas and Jess founded Sabor Farms in 2006. Since that time the company has grown from a handful of employees to several hundred, finding its place in the market with niche crops that most people wouldn't think to farm. We are constantly finding new ways to improve our operations, as specialty crops are often difficult for conventional farmers to grow. Both the Alameda and Quinlan family are deeply rooted in the Salinas Valley and Yuma, making the community an important value to Sabor Farms. We foster a culture where we treat our coworkers like family, our partners with integrity, and most of all, we aim to bring our customers together with unique and healthy vegetables. [www.saborfarms.com](http://www.saborfarms.com)



Founded in 1997 in Watsonville with just 3 employees, **Sanitation Specialists** has grown into a national leader in the sanitation field. The company's core focus is on the fresh and fresh-cut produce markets, though it has since expanded into other ready-to-eat (RTE) processors.

With a dedicated team of over 700 employees, Sanitation Specialists is committed to revolutionizing the sanitation industry through advanced technology and a steadfast commitment to employee and food safety. Sanitation Specialists offers transparent onsite management, complete sanitation solutions, and specialized solutions for your individual needs.

Our team conducts all onboarding, weekly, and monthly training for food safety, employee safety, and SSOP training. We supply the proper tools, products, and equipment needed to effectively clean and sanitize your food processing facilities.

We maintain constant communication via daily sanitation recaps, weekly meetings to address issues and their solutions, and quarterly meetings to discuss our service, recommendations, and improvements to your food safety program. We provide audit support by accurately documenting all sanitation activities, maintaining organized records, and providing all documentation needed for food safety audit compliance. [www.sanitationspecialists.com](http://www.sanitationspecialists.com)



Founded in 1982, **Tanimura & Antle** is an employee-owned family farming business with a four-generation legacy and a passionate commitment to growing premium quality produce. Built on a partnership between two families, with a shared commitment to always value employees as its greatest asset, the founding families now share ownership with all employees — from farming and harvest crews to management — through an Employee Stock Ownership Plan (ESOP). As one of the largest independent vegetable growers in the United States, Tanimura & Antle farms more than 36,000 acres of rich, fertile farmland and ships a full line of premium fresh conventional and organic produce products throughout North America. [www.taproduce.com/food-safety](http://www.taproduce.com/food-safety)





In 1995, Bruce Taylor and several partners founded **Taylor Fresh Foods**. A new company with a new vision was born – to be North America’s favorite maker of salads and healthy fresh foods. We’ve come a long way since our humble roots, and we continue to grow our business with care and purpose like we do our products. It is thanks to our team’s dedication that we are able to make wholesome fresh foods that nourish families across the country. A family-owned and founder-led company to this day, we are proud that we are able to build for long-term success with our customer and supplier partners while being responsible stewards of the resources that we use. Our products are made with earth’s honest ingredients, and none of the nonsense. We are committed to being a force for good in the world and we cherish the opportunity to deliver healthy and delicious fresh foods to our consumers while protecting the land that feeds us. [www.taylorfarms.com](http://www.taylorfarms.com)



**TRUE®** is the worldwide leader in the diverse and innovative production of organic fertilizers. We are a family-owned business that respectfully treats our growers’ land as if it were our own. We are passionately dedicated to manufacturing the highest quality, safest and easiest to handle organic fertilizers developed exclusively to help you grow your business. [www.true.ag](http://www.true.ag)



### Growing the Future of Agriculture

At **Visionary Vegetables**, innovation is at the heart of everything we do. We’re not just growing greens—we’re rethinking how agriculture works. By combining cutting-edge technology with time-tested farming practices, we are shaping the future of fresh produce. From Salinas to Santa Maria to Yuma, our year-round operations allow us to push the boundaries of what’s possible in modern farming.

We actively partner with ag tech pioneers to test and implement the latest advancements in automation, data analytics, and sustainable and regenerative growing techniques. Whether it’s using precision farming to optimize water and nutrient use, experimenting with climate-resistant seed varieties, or integrating AI-driven solutions to improve efficiency, we are always looking for ways to farm smarter.

Sustainability drives our innovation. We believe in being good stewards of the land, reducing environmental impact while increasing yield and quality. By embracing new technologies, we aim to create a more resilient food system—one that is not only productive but also responsible.

At Visionary Vegetables, we don’t settle for the way things have always been done. We challenge the status quo, leading agriculture into a smarter, more sustainable future—one harvest at a time.

[www.linkedin.com/company/visionary-vegetables-llc](http://www.linkedin.com/company/visionary-vegetables-llc)



We grow the best medicine in the world® Founded in 1926, **Western Growers** represents local and regional family farmers growing fresh produce in Arizona, California, Colorado and New Mexico. Our members and their workers provide over half the nation’s fresh fruits, vegetables and tree nuts, including nearly half of America’s fresh organic produce. Some members also farm throughout the U.S. and in other countries so people have year-round

access to nutritious food. For generations, we have provided variety and healthy choices to consumers. Connect with and learn more about Western Growers on our Twitter and Facebook. [www.wga.com](http://www.wga.com)



CCOF, California Certified Organic Farmers, is a nonprofit organization that advances organic agriculture for a healthy world through organic certification, education, advocacy, and promotion. We envision a world where organic is the norm.

Founded in California over 50 years ago, today CCOF’s roots span the breadth of North America and our presence is internationally recognized. At CCOF, we provide certification services that are personal and accessible. We work closely with you through each stage of the certification process, from putting together your first Organic System Plan to staying compliant and adding products or acreage later. Every client has a dedicated service specialist and we answer the phone. **Learn more at [www.ccof.org](http://www.ccof.org)**



# Western Food Safety Conference

## Exhibitor Map



Sherwood Hall  
Lower Layout





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