



21ST
ANNUAL

THE WESTERN FOOD SAFETY CONFERENCE

presented by HARTNELL COLLEGE

**ADVANCING A CULTURE OF
FOOD SAFETY EXCELLENCE**



**HARTNELL
COLLEGE**

AGRICULTURAL BUSINESS
AND TECHNOLOGY INSTITUTE

MAY 6-7, 2026 • SHERWOOD HALL, SALINAS, CA





HARTNELL COLLEGE

AGRICULTURAL BUSINESS AND TECHNOLOGY INSTITUTE

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The 2026 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, (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, we are pleased to welcome you to the 21st Anniversary Western Food Safety Conference.

For more than two decades, the Western Food Safety Conference has brought together leaders from agriculture, produce, research, and regulatory fields with a shared purpose: protecting the safety and integrity of our food supply. This year's conference continues that work by creating space for collaboration and open discussion on the issues shaping food safety today.

During this two-day event, participants will take part in keynote presentations, expert-led panels, and focused discussions addressing current food safety challenges. Topics include regulatory changes, field sanitation, water quality, emerging technologies, and the growing role of artificial intelligence in food safety systems. Each session is designed to offer practical insight and informed perspective.

This conference is made possible by the leadership of the Food Safety Advisory Committee, whose guidance shapes the program each year and ensures it remains relevant to the needs of food safety professionals across the Western United States.

We also thank our sponsors and industry partners for their support. Their contributions allow us to host this conference while also supporting scholarships and educational opportunities for students pursuing careers in food safety.

Additional thanks go to the Hartnell College Foundation staff, the President's Agricultural Steering Committee, and The Buzz Public Relations for their partnership and work behind the scenes to bring this event together.

As we mark 21 years of the Western Food Safety Conference, we are reminded that food safety is a shared responsibility. Through continued learning and strong partnerships, we can help ensure a safer and more transparent food supply for the future.

Thank you for joining us. We hope the conference provides valuable connections and useful takeaways throughout your time here.

Warm regards,

Michael Gutierrez
Superintendent/President

Jackie Cruz
Vice President of Institutional Advancement

WESTERN FOOD SAFETY CONFERENCE

SCHEDULE | MAY 6-7, 2026

DAY 1 MAY 6 STARTS AT 8:00 A.M.

TIME	TOPIC/SPEAKER
8:00 - 9:00	Check-In, Continental Breakfast and Sponsors' Tables Open
9:00	Emcee Welcome, Johnna Hepner, Starfish
9:05 - 9:15	WELCOME, OVERVIEW FOR THE DAY Michael Gutierrez, Superintendent/ President, Hartnell College
9:15 - 10:00	 KEYNOTE PRESENTATION WITH JOSEPH W. REARDON 10 YEARS OF THE PRODUCE SAFETY RULE - THE ROAD AHEAD
10:00 - 10:45	From Prediction to Action: Where is Predictive Modeling Taking Produce Safety? Greg Komar, LGMA Joelle Mosso, WGA Gustavo Reyes, WGA Dr. Martin Wiedmann, Cornell University
10:45 - 11:00	BREAK AND SNACK
11:00 - 11:45	Why Your Mock Recalls Aren't Preparing you for a recall and how to change that Amy Philpott, Philpott PR Solutions LLC
11:45 - 12:30	Breaking the Data Silo: How Supply Chain Partners Are Making FSMA 204 Data Work <i>Moderator:</i> Wiggs Civitillo, Starfish • Kate Burr, Ocean Mist Farms • Brian Kane, Pro*Act • Johnny McGuire, Nunes Company • Amy Gates, Silo Technologies

DAY 1 MAY 6 CONTINUED

TIME	TOPIC/SPEAKER
12:30 - 1:15	LUNCH, NETWORKING & SPONSORS' TABLES
1:15 - 2:00	Advancing Produce Safety: FDA's Data-Driven, Risk-Based, Risk Management Framework Tim Jackson, Ph.D., FDA
2:00 - 2:45	Beyond Burnout: Building Resilient Food Safety Teams Under Pressure <i>Moderator:</i> Beth Fernandes, Precision Food Solutions • Ed Morales, JV Smith Companies • Alexis Johnson, Taylor Farms • Aimee McDonald, Markon
2:45 - 3:30	California Longitudinal Study: An FDA-WCFS-CDFA-Industry Collaboration Regarding STEC Occurrence in the Central Coast Agricultural Region of California Rob Atwill, UC Davis Lianna Kelly, FDA Natalie Krout, CDFA
3:30 - 4:15	Building Confidence with Data Supported Sanitation Programs <i>Moderator:</i> Trevor Suslow, Trevor Suslow Consulting • Justin Kerr, Factor IV Solutions • Bryan Banks, KipTraq • German Rios, Fresh Express
4:15 - 5:00	A Multimodal Approach to Understanding Pathogen Fitness in Pre-Harvest Environments: Focus on <i>E. coli</i> O157:H7 REP2. Jiyoon Yi, Michigan State
5:00	CLOSING COMMENTS FOR DAY ONE



WESTERN FOOD SAFETY CONFERENCE

SCHEDULE | MAY 6-7, 2026

DAY 2 MAY 7 STARTS AT 8:00 A.M.

TIME	TOPIC/SPEAKER
8:00 - 9:00	Check-In, Continental Breakfast and Sponsors' Tables Open
9:00	Emcee Welcome, Johnna Hepner, Starfish
9:05 - 9:15	WELCOME, OVERVIEW FOR THE DAY Dr. Jaqueline Cruz, Vice President of Advancement Hartnell College Executive Director Hartnell College Foundation
9:15 - 10:00	 KEYNOTE PRESENTATION WITH DR. DARIN DETWILER LEADING A CULTURE OF FOOD SAFETY EXCELLENCE HAS NO EXPIRATION DATE
10:00 - 10:45	Agricultural Water Assessment: Getting Value Out of the Effort Donna Clements, Cornell University
10:45 - 11:00	BREAK AND SNACK
11:00 - 11:45	Beyond Compliance: How is Data Science Transforming Produce Food Safety? Sonia Salas, WGA De Ann Davis, WGA Gustavo Reyes, WGA Joelle Mosso, WGA
11:45 - 12:30	Cyclospora Prevention: The Latest to Turn Insights into Action <i>Moderator:</i> Gretchen Wall, Food Safety Strategy, LLC • Becky Unwer, Driscoll's • Oscar Galagarza, US FDA Human Food • John Gurrissi, Fresh Express

DAY 2 MAY 7 CONTINUED

TIME	TOPIC/SPEAKER
12:30 - 1:15	LUNCH, NETWORKING & SPONSORS' TABLES
1:15 - 2:00	Chasing Zero- Practical Take-Aways from Large Scale Field Trials Trevor Suslow, Trevor Suslow Consulting
2:00 - 2:45	Bridging the Gap Between Food Safety and Logistics: A Roadmap to Safer Shipments Pam Young, The Healthy Trailer LLC
2:45 - 3:30	Listeria in Produce: Sources, Transmission and Control Dr. Martin Wiedmann, Cornell University
3:30 - 4:15	WHOLE GENOME SEQUENCING TO METAGENOMICS: The Current and Future Role of Genomics in Food Safety Dr. Kerry Cooper, University of Arizona
4:15 - 5:00	SB54: FRESH FOOD PACKAGING: FINDING A WORKABLE PATH FORWARD <i>Moderator:</i> Jeana Cadby, WGA • Kevin Kelly, Emerald Packaging, Inc. • Wyatt Maysey, Taylor Farms • Madu Etchandy, Gem-Pack Berries LLC
5:00	CLOSING COMMENTS FOR DAY TWO

NOTE: Schedule is subject to change





Western Food Safety Conference Committee Members

Emily Ruiz
Church Brothers

Jess Hogg
The Wine Group

Johnna Hepner
Starfish

Cathy Carlson
Carlson Food Safety Consulting

John Eade
Driscolls

Bryan Banks
KipTraQ

Karen Lowell
USDA

Sonia Salas
WGA

Johnny Massa
Comgro Soil Amendments, Inc.

Kari Valdes
Taylor Farms

Justin Kerr
Factor IV Solutions, LLC.

Barry Eisenberg
Retired

Afreen Malik
Consultant

Robert (Bob) Mills
Terra Fresh Organics

Aimee McDonald
Markon

Mindy Robinson
Pro*Act

Shannon Bliss
Hartnell College

Megan Ayala
Hartnell College

Jacqueline Cruz
Hartnell College

Belen Gonzales
Hartnell College

Emily Rustad
Hartnell College

Lourdes Sanchez
Hartnell College

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.



HARTNELL COLLEGE FOUNDATION



**HARTNELL
COLLEGE**

**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



21ST ANNUAL

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10 YEARS OF THE PRODUCE SAFETY RULE - THE ROAD AHEAD

KEYNOTE SPEAKER: JOSEPH W. REARDON

Senior Director of Food Safety Programs for the
National Association State Departments of Agriculture

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DR. MARTIN WIEDMANN, Cornell University



AMY PHILPOTT, Philpott PR Solutions LLC



BREAKING THE DATA SILO: HOW SUPPLY CHAIN PARTNERS ARE MAKING FSMA 204 DATA WORK

MODERATOR: WIGGS CIVITILLO, Starfish

PANELISTS:

- **KATE BURR**, Ocean Mist Farms
- **BRIAN KANE**, Pro*Act
- **JOHNNY MCGUIRE**, Nunes Company
- **AMY GATES**, Silo Technologies

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TIM JACKSON, PH.D., FDA



BEYOND BURNOUT: BUILDING RESILIENT FOOD SAFETY TEAMS UNDER PRESSURE

MODERATOR: BETH FERNANDES, Precision Food Solutions

PANELISTS:

- **ED MORALES**, JV Smith Companies
- **ALEXIS JOHNSON**, Taylor Farms
- **AIMEE MCDONALD**, Markon



NATALIE KROUT, CDFA

BUILDING CONFIDENCE WITH DATA SUPPORTED SANITATION PROGRAMS

MODERATOR: TREVOR SUSLOW, TREVOR SUSLOW CONSULTING

PANELISTS:

JUSTIN KERR, FACTOR IV SOLUTIONS

BRYAN BANKS, KIPTRAQ

GERMAN RIOS, FRESH EXPRESS

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JIYOUN YI, Michigan State



MICHAEL GUTIERREZ, Superintendent/President, Hartnell College



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DR. DARIN DETWILER, Detwiler Consulting Group LLC



DONNA CLEMENTS, Cornell University



BEYOND COMPLIANCE: HOW IS DATA SCIENCE TRANSFORMING PRODUCE FOOD SAFETY?

SPEAKERS:

- **SONIA SALAS, WGA**
- **DE ANN DAVIS, WGA**
- **GUSTAVO REYES, WGA**
- **JOELLE MOSSO, WGA**

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CYCLOSPORA PREVENTION: THE LATEST TO TURN INSIGHTS INTO ACTION

MODERATOR: GRETCHEN WALL, Food Safety Strategy, LLC

PANELISTS:

- **BECKY UNWER**, Driscoll's
- **OSCAR GALAGARZA**, US FDA Human Food
- **JOHN GURRISI**, Fresh Express

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TREVOR SUSLOW, Trevor Suslow Consulting

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PAM YOUNG, Healthy Trailer LLC



DR. MARTIN WIEDMANN, Cornell University



DR. KERRY COOPER, University of Arizona

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SB54: FRESH FOOD PACKAGING: FINDING A WORKABLE PATH FORWARD

MODERATOR: JEANA CADBY, WGA

PANELIST:

- **KEVIN KELLY**, Emerald Packaging, Inc.
- **WYATT MAYSEY**, Taylor Farms
- **MADU ETCHANDY**, Gem-Pack Berries, LLC

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SPEAKERS

2026 Western Food Safety Conference presented by Hartnell College



JOSEPH W. REARDON

Senior Director of Food Safety Programs for the National Association State Departments of Agriculture

Mr. Joseph Reardon currently serves as the Senior Director of Food Safety Programs for the National Association of State Departments of Agriculture. In this role, he works with all 50 Commissioners, Directors, and Secretaries of Agriculture on food safety-related issues.

Mr. Reardon previously served as the Assistant Commissioner for Consumer Protection for the North Carolina Department of Agriculture & Consumer Services from 2012 to 2021. He oversaw the divisions responsible for food safety, agricultural emergency response, animal health, and regulation of the structural pest control industry, pesticide use, and various weighing and measuring devices.

Mr. Reardon brings a wealth of knowledge and experience in food and feed safety and defense at both the State and federal levels. He served as Senior Advisor for Federal-State Relations and Director for the Division of Federal-State Relations in the Office of Regulatory Affairs of the United States Food and Drug Administration (FDA) from 2009 through 2012. In these roles, he worked collaboratively with Federal, State, local, tribal, and territorial partners to enhance the public health infrastructure and increase the safety of food and feed.

As the Senior Advisor, he provided leadership, vision, and strategic direction to increase collaboration and communication with Federal, State, and local partners to achieve a national integrated food safety system. He co-chaired the Integration Task Force and the Food Safety Modernization Act (FSMA) Federal-State Integration Team in addition to working closely with the Partnership for Food Protection Executive and Coordinating Committees. He served as the FDA representative for several national public health and regulatory professional associations and was the primary contact for State and local regulatory agencies on issues related to Federal-State integration.

Before joining the FDA, Mr. Reardon served the North Carolina Department of Agriculture & Consumer Services for more than 28 years in various regulatory positions, including as the Director of the Department's Food and Drug Protection Division and Special Assistant to the Commissioner of Agriculture for Food and Agriculture Projects.

He has provided testimony before the House Committee on Homeland Security Subcommittee on Intelligence, Information Sharing, and Terrorism Risk Assessment for the State of the Nation report on food defense, animal disease, and the potential economic impact of bioterrorism. In addition, he is the co-author of several national articles, including Histamine Poisoning in Tuna Burgers and Outbreak of Listeriosis among Mexican Immigrants as a result of Consumption of Illicitly Produced Mexican-Style Cheese.

Mr. Reardon was recently awarded the Harvey W. Wiley Award by AFDO for outstanding service. In June of 2021, Mr. Reardon was awarded The Order of the Long Leaf Pine, conferred by the Governor of North Carolina for exemplary service to the state above and beyond the call of duty. Also in 2021, he received the North Carolina Emergency Management Director's Award. In 2017, he received the James A. Graham award from the National Association of State Departments of Agriculture (NASDA) for outstanding work in providing service to agriculture producers. recognition for his outstanding leadership and commitment in the integral role as coordinator of special agricultural projects.

Mr. Reardon holds a degree in Food Science from North Carolina State University.



DR. DARIN DETWILER

Detwiler Consulting Group LLC

Widely regarded as the global conscience of food safety, Dr. Darin Detwiler has spent over 30 years transforming policy, innovation, and tragedy into a legacy of leadership. He is a trusted advisor to the FDA, USDA, CDC, and global food industry leaders, a celebrated author, and a professor of food policy and corporate social responsibility. As founder and CEO of Detwiler Consulting Group, LLC, his influence spans continents and sectors - from regulatory reform to corporate accountability.

Dr. Detwiler's impact is deeply personal and globally recognized. He has served in advisory and leadership roles for government agencies and industry think tanks, helping to shape the systems that protect millions of lives. His books, including Food Safety: Past, Present, and Predictions and Building the Future of Food Safety Technology, are widely cited in both academic and professional circles.

When it comes to food safety, there are experts...and then there is Dr. Detwiler. His voice is not only authoritative; it is essential.



ROB ATWILL

Rob Atwill is a veterinary epidemiologist with the School of Veterinary Medicine, UC Davis, and principal investigator for the Western Center for Food Safety, which works in collaboration with FDA scientists throughout California and the United States on food safety and water quality projects. His focus is on developing management strategies for minimizing microbial contamination of food and water, minimizing environmental dissemination of microbial pathogens, and clarifying the epidemiology of zoonotic pathogens in livestock and wildlife populations.



BRYAN BANKS

Founder and COO, KipTraq

Bryan Banks is the founder and COO of KipTraq (pronounced "Keep Track"), which is used daily by more than 120 companies across North America and Europe. He has been developing software to help companies manage complex business processes since the late 90s. He started his career as a Marine Biologist, but quickly found his calling in helping organizations collect and manage data.



KATE BURR

Director of Food Safety & Quality Assurance at Ocean Mist Farms

Experienced Food Safety leader with a demonstrated history of working in the farming industry and fresh vegetable processing. Skilled in Sales, Philanthropy, Fundraising, Microsoft Excel, and Social Media. Certified Sustainability Practitioner, with a focus on water, waste reduction, and soil health. Strong support professional with a Bachelor of Science (B.S.) focused in Public Health- Health Promotion and Health Behavior from Oregon State University and a Master's in Science from Michigan State University.



JEANA CADBY

Environment and Climate Director for Western Growers

Jeana Cadby is the Environment and Climate Director for Western Growers, a non-profit agricultural trade association that represents family farmers growing fresh produce. She supports growers to lead the industry in sustainability and produce the freshest, safest, and most affordable fruits, nuts, and vegetables. She has her BS and MS in Plant and Soil Sciences and a PhD in Sustainable International Agricultural Development. Jeana leads Western Growers' agronomy work to include soil health, pollinators, endangered and invasive species, packaging, streamlining technologies, and improving access to much-needed pest control tools, including novel biologicals and biopesticides. Western Growers co-leads the Sustainable Produce Packaging Alignment (SPPA), comprised of fresh produce industry members committed to developing comprehensive resources and a guide for fresh produce growers and packers, retailers, and industry stakeholders, as well as assessing current alternatives' accessibility, sustainability, functionality, and affordability for fresh produce packaging.



WIGGS CIVITILLO, CEO of Starfish

Wiggs Civitillo is the founder and CEO of Starfish, the leading network for supply chain traceability, helping food companies share data with partners using the systems they already trust. By harmonizing data across systems, Starfish enables secure, real-time collaboration across the supply chain. Designed for interoperability, security, and automation, it empowers businesses to unlock better insights, reduce risk, and build more connected, compliant, and resilient supply chains.

Before founding Starfish, Wiggs led IBM's global supply chain intelligence practice, where he was responsible for initiatives including IBM Food Trust and Blockchain Transparent Supply, and worked closely with industry leaders on interoperability standards. He has partnered with organizations such as GS1, IFMA, and leading food companies to advance global traceability adoption.

Under his leadership, Starfish has grown into a trusted global platform connecting thousands of food companies across over 80 technology partners. Learn more at www.starfish-network.com.



DONNA CLEMENTS

Produce Safety Alliance Coordinator; Senior Extension Associate, Cornell University

Donna Clements has worked with the Produce Safety Alliance (PSA) since 2015, first as the Southwest Regional Extension Associate, and now as the PSA Coordinator and Northeast REA. Donna's role with PSA is to offer training courses on the FSMA Produce Safety Rule, provide technical assistance to growers and produce safety educators, and develop resources. Donna's specialty within the PSA has been developing resources on soil amendments and sanitizer use.

Donna's involvement in the fresh produce industry began while working on her family's fruit and vegetable farm. She has experience in produce production, harvesting, postharvest handling, and direct marketing. Donna received both her Bachelor of Science and Master of Science degrees in Plant Science from the University of Maryland.



KERRY COOPER

Kerry Cooper earned his doctorate from the University of Arizona studying the pathogenesis of necrotic enteritis in poultry, and then he spent four years as a post-doctoral fellow at the University of Arizona focused on the genomics, epidemiology and pathogenesis of the foodborne pathogen *Campylobacter jejuni*. He conducted a second post-doctoral fellowship at the Agricultural Research Service of the USDA, where his research focused on the comparative genomics of Shiga toxin producing *Escherichia coli*. In 2013, Dr. Cooper became an Assistant Professor at California State University, Northridge (CSUN) in Northridge, CA, where his research laboratory centered on bacterial foodborne pathogens. In 2017, Dr. Cooper moved back to the University of Arizona, where he is now an Associate Professor of Food Safety

and Epidemiology in the School of Animal and Comparative Biomedical Sciences, and his research focuses on the genomics, epidemiology, and pathogenesis of bacterial foodborne pathogens, produce safety, and agricultural microbiomes.



DE ANN DAVIS

De Ann Davis, PhD, DABT is the Senior Vice President, Science at Western Growers Association. Western Growers members grow, harvest and ship over 50% of the nation's fruits, vegetables, and tree nuts. Dr. Davis has more than 30 years of experience in the development and execution of technical global programs, including food safety, quality assurance and regulatory compliance.

Prior to Western Growers, her previous roles include Vice President of Food Safety and Quality for both Church Brothers Farms and Earthbound Farm, as well as Chief Food Safety Office for Kraft Foods Group.

Dr. Davis earned her Bachelor of Arts degree in Biology and Chemistry from Point Loma Nazarene University and her PhD in Biochemistry from Texas A&M University. She was a certified Diplomat of the American Board of Toxicology, from 1996-2021.

Dr. Davis holds several committee appointments within the produce industry and recently completed her second term on the USDA National Advisory Committee on Microbiological Criteria for Food.



MADU ETCHANDY

Madu brings more than 10 years of experience in the strawberry industry. She began her career in strawberry processing, working with Cal Pacific and The J.M. Smucker Company, where she gained foundational experience in quality systems and production operations. She later joined the California Strawberry Commission, contributing to various field research initiatives that supported industry-wide advancements. Madu joined Gem-Pack during its startup phase as a Quality Assurance Analyst and steadily advanced through leadership roles, ultimately becoming Senior Vice President of Operations.

She has spent the majority of her career at Gem-Pack, playing a central role in scaling operations, driving innovation, strengthening compliance systems, and supporting global market expansion. She has also been widely recognized for her work in exploring and implementing sustainable solutions. Her background in agriculture, combined with an MBA, enables her to integrate operational expertise with strategic business decision-making. She continues to serve on committees addressing policy and regulatory changes impacting the fresh produce sector. Madu's background and career trajectory position her as a next-generation leader in the strawberry industry.



BETH FERNANDES

With over two decades of experience in food safety and quality, I bring a deep commitment to helping organizations enhance their operational excellence and meet rigorous industry standards. Beth founded Precision Food Solutions in order to specializing in sanitation, food safety, and quality solutions. She is driven by a mission to address complex challenges with tailored, effective strategies. My goal is to empower clients to improve efficiency and ensure compliance while fostering a culture of safety and innovation.

Before Precision Food Solutions, Beth served as the Global Vice President of Food Safety and Quality at McCain Foods, where she led global food safety programs and drove operational excellence both internally and externally. Her expertise includes sanitation, quality management, and inventory control, which enabled our team to achieve measurable improvements in safety and efficiency. Building on this foundation, she now collaborates with clients to deliver impactful, customized solutions in the sanitation and food safety domain.



OSCAR GALAGARZA

Produce safety expert with the Produce Safety Engagement Branch in the U.S. Food and Drug Administration's Human Foods Program

Oscar Galagarza is a produce safety expert with the Produce Safety Engagement Branch in the U.S. Food and Drug Administration's Human Foods Program. Since joining FDA in 2022, he has provided outreach and technical assistance to fresh produce growers in Argentina, Chile, Colombia, Ecuador, Peru and US Tribal lands helping stakeholders better understand and implement the FSMA Produce Safety Rule and other regulations affecting fresh produce. Oscar also serves on FDA's Cyclospora Task Force, where he leverages his expertise

to strengthen international engagement strategies. Throughout his FDA career, Oscar has worked to bridge communication gaps on produce safety between the agency and its international and tribal partners.

Prior to joining FDA, Oscar spent two years at Purdue University conducting extension work on good agricultural practices for small-scale producers in Peru and Trinidad and Tobago. He also completed five years of research at Virginia Tech, where he evaluated the antimicrobial properties of probiotics relevant to the food industry.

Oscar holds a B.S. in Biology from Berry College, an M.S. in Applied Microbiology from Georgia State University, and a Ph.D. in Food Science and Technology from Virginia Tech.



AMY GATES

CEO, Silo Technologies

Amy Gates is the CEO of Silo Technologies, a modern software platform serving the fresh produce and specialty crops industry. With more than 25 years of experience in agriculture, she has held leadership roles across grower-shippers, global supply chains, and ag technology, bringing a deeply operational perspective to the industry's challenges today.

Throughout her career, Amy has worked closely with the systems and processes that underpin food safety, traceability, and compliance—from field operations through packing, distribution, and final delivery. She has seen firsthand how fragmented data and disconnected systems create risk, inefficiency, and barriers to transparency.

At Silo, Amy is focused on helping unify those systems into a more connected "field to finance" platform—enabling better visibility, stronger compliance, and more confident decision-making across the supply chain. She is passionate about building practical, accessible technology that supports the people responsible for growing and moving the world's food.



JOHN GURRISI

Vice President of Food Safety & Quality at Fresh Express Incorporated

John Gurrisi is Vice President of Food Safety & Quality at Fresh Express Incorporated, a leading manufacturer and innovator of value-added fresh produce products. John has broad food safety responsibility for growing, harvesting, manufacturing, supplier management, and regulatory compliance. He leads a multi-disciplinary food safety and quality team covering the United States, Canada, and Mexico.

John holds several industry-critical food safety certifications and has contributed his technical expertise to wide-ranging industry initiatives. Among these, John currently serves as an active contributor to the Center for Produce Safety's Technical Committee and the International Fresh Produce Association's Food Safety Council. Prior to joining Fresh Express, John led global fresh produce food safety and quality initiatives for Darden Restaurants Inc.



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.



TIM JACKSON, PH.D.

Senior Science Advisor, 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, including fresh and processed produce.

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.



ALEXIS JOHNSON

Director of Food Safety and Quality Assurance for Taylor Farms

Alexis Johnson serves as Director of Food Safety and Quality Assurance for Taylor Farms with ten years of experience in the food manufacturing industry. She earned her Bachelor of Science in Food and Nutritional Sciences from California State University, Fresno. Alexis is passionate about developing strong teams, strengthening food safety culture, and creating strong partnerships between QA, operations, and sanitation to support consistent and sustainable results.



BRIAN KANE

Chief Operating Officer, PRO*ACT

With more than two decades of experience in the fresh food supply chain, Brian Kane brings a strong operational mindset and a proven track record of driving growth, efficiency, and results across complex foodservice and distribution networks. As Chief Operating Officer at PRO*ACT, Brian oversees Procurement, Food Safety, and IT, with a focus on building scalable sourcing and distribution programs that deliver value for multi-unit foodservice operators and distributor customers alike. He is driven by a commitment to operational excellence, disciplined execution, and partnership-driven solutions that support long-term success.

Before assuming his current role, Brian joined PROACT in 2008 as Vice President of Client Services, where he led the development and management of national sourcing and distribution programs for leading foodservice brands. Prior to PROACT, he spent over a decade in purchasing and operations roles with major restaurant chains, gaining deep hands-on experience across procurement, distribution, and supply chain management. Building on this foundation, Brian continues to collaborate closely with procurement, culinary, and marketing teams to improve cost efficiencies, uphold rigorous quality standards, and deliver consistent, high-level customer service.



KEVIN KELLY
CEO of Emerald Packaging

Kevin has been the chief executive officer of Emerald Packaging since 1999. During that period, the company grew from \$ 15 million to \$ 100 million by focusing on flexible packaging for the produce industry. Kevin has championed sustainable packaging options through product innovation and lobbying against anti-plastics policies, while remaining a critic of industry stonewalling. He sits on the boards of the Western Plastics Association and the Flexible Packaging Association. He has been active in California packaging issues for over 25 years, most recently with the Western Growers Association. Kevin began his career as a journalist with Witness Weekly Magazine, where he worked for 10 years. He holds a master's degree from the London School of Economics.



LIANNA KELLY

Lianna Kelly holds a bachelor's degree in Environmental Toxicology from the University of California, Davis and has worked in food and agriculture for over 10 years. In 2020 she joined the FDA and is part of the Human Foods Program, working in the Office of Microbiological Food Safety. She began her career working in small wineries, where she first learned the importance of cleaning and sanitation. Since 2014, Lianna has worked exclusively in fresh produce food safety. She was the Director of Food Safety for a produce purchasing cooperative where she interacted with over 200 very small to very large produce operations across North America helping to understand and improve food safety practices. Lianna has a passion for fresh and safe produce.



JUSTIN KERR
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.



GREG KOMAR
Technical Director, CA Leafy Greens Marketing Agreement

Greg has 30 years of experience in agricultural and horticultural production, focusing on fresh fruits and vegetables. Since becoming Technical Director of the California Leafy Greens Marketing Agreement (CA LGMA) in 2019, he has drawn on a diverse background in farming, lab analysis, plant biology research, and seed breeding.

He has led compliance and certification programs across the Americas, covering areas like food safety, quality assurance, organic standards, HACCP, GMP, GAP, traceability, and sustainability.

In his current role, Greg oversees LGMA's food safety audit and training programs, working with the California Department of Food and Agriculture and the USDA to ensure effectiveness and credibility. He also helps develop science-based standards and industry training.

He holds a B.S. in Plant Biology from UC Davis and an M.S. in Food Safety from the University of Arkansas.



NATALIE KROUT **Director for the Division of Inspection Services, California Department of Food and Agriculture (CDFA)**

Natalie attended the University of California, Davis, where she focused her studies in animal science and nutritional biology. Her research work surveyed mycotoxin contamination to the California feed supply. Beyond her leadership in Inspection Services Natalie is engaged both locally and nationally in food safety, nutrition, and agricultural systems related to One Health. Natalie's leadership skills include completing the CDFA Executive Program in Leadership, becoming a Certified Instructor in Franklin Covey content, and serving hundreds of hours leading or facilitating engagement with industry and stakeholder groups. Prior to working

for CDFA, Natalie spent time working with dairy farms in the midwestern states and in California. She grew up in Sonoma County on a ranch in Petaluma and is involved with the Future Farmers of America (FFA) and volunteers in running her children's 4-H club.



WYATT MAYSEY

Director of Sustainability at Taylor Farms

Wyatt Maysey has been in sustainability for over a decade now and currently serves as the Director of Sustainability at Taylor Farms, leading the management and implementation of the company's corporate sustainability strategy. He works on an array of sustainability projects, including natural resource use, regenerative agriculture, and social accountability. Wyatt sits on several sustainability committees through associations such as IFPA, CPMA, and the Consumer Goods Forum and is proud to be an advocate on behalf of the industry. He is a firm believer that you cannot manage what you don't measure and that a good sustainability program is built on good data.



AIMEE MCDONALD

Director of Food Safety at Markon Cooperative

Aimee McDonald is a senior food safety and quality systems leader with more than 20 years of experience across fresh produce, food manufacturing, and cooperative supply chains. She currently serves as Director of Food Safety at Markon Cooperative, where she works closely with members and suppliers to strengthen food safety programs regulatory compliance.

Aimee has held leadership roles across food safety, quality assurance, and compliance, with hands-on experience in FSMA, HACCP, supplier approval programs, sanitation, audits, and corrective action systems. She focuses on practical, workable food safety solutions that fit real-world operations. Aimee holds a bachelor's degree in food science from Cal Poly San Luis Obispo and is pursuing a Master of Food Safety at Michigan State University.



JOHNNY MCGUIRE

Director of Information Technology for The Nunes Company, Inc.

Johnny McGuire is the Director of Information Technology for The Nunes Company, Inc. AKA Foxy Produce and he currently serves as the Chief Operating Officer of Producesupply.org, a consortium of some of North America's leading produce suppliers who are working to facilitate technology adoption in the produce supply chain. For almost 20 years, Johnny has worked at the forefront of produce traceability in a variety of technology-based roles including the early development of field-based labelling systems and item traceability."



ED MORALES

Born and raised in Salinas, California. Proud son of an Organic Farmer. He has been involved in Food Safety for over 32 years. Has worked for JV Smith Companies for 22 years and is the Food Safety & Organic Certification Director for JV Smith Companies/Promotora Agricola El Toro.



JOELLE MOSSO

Western Growers Assoc. VP of Science Programs

Joelle Mosso is an entrepreneurial scientist with a passion for pathogenic food microbiology, risk assessment, and working towards practical solutions for the food industry. Joelle currently is Western Growers Assoc. VP of Science Programs, working alongside growers to develop improved approaches to food safety and sustainability challenges. She has a background in Quantitative Microbial Risk Assessment (QMRA), building microbial testing laboratories, evaluating and designing microbial diagnostic tools/approaches, and firsthand produce experience, managing food safety for complex international supply chains. Before Western Growers, she was Sr. Director of Technical & Regulatory Affairs for the Organic Trade Association (OTA), was the chief

scientific officer for the Eurofins Produce, and held food safety and business leadership roles at Earthbound Farm and Olam Spice & Vegetable Ingredients. She holds a B.S. from the University of Maryland in Microbiology with honors in Molecular Biology and a M.S. in Food Science focused on pathogenic food microbiology from the University of California, Davis. Joelle has served on numerous industry technical groups including the Center for Produce Safety Technical Committee, the International Fresh Produce Association (IFPA) Food Safety Council, USDA National Advisory Committee on Microbiological Criteria for Foods (NACMCF), and the USDA National Organic Standards Board (NOSB).



AMY PHILPOTT

Amy Philpott is the founder of Philpott PR Solutions LLC, a Washington, D.C.-based public relations firm specializing in food and agriculture. With over 20 years of experience, Amy helps food and agricultural companies and industry organizations navigate sensitive issues, including biotechnology, food safety, pesticide residues, and worker well-being. She uses effective risk communication across traditional and digital platforms to help U.S. and international food companies of all sizes build stakeholder trust, protect public health, and preserve their brand integrity. Amy also trains executive leadership and crisis response teams to prepare for, carry out, and recover from crises.

Amy is fully accredited in public relations (APR) and holds bachelor's and master's degrees in business administration and international relations from California State University, Fresno, respectively. She also has a Master of Arts in Public Communication from American University in Washington, DC. She is co-chair of the Alliance for Recall Ready Communities' Recall Simulation workgroup, which develops best practices for recall simulation training. From 2021 through 2023, she served on the Executive Advisory Board of the Food Safety Preventive Controls Alliance and co-chaired the Accreditation Committee for the National Area Chapter of the Public Relations Society of America.



GUSTAVO A. REYES

Gustavo A. Reyes joined Western Growers in December 2023. He is the Senior Manager of Food Safety and Predictive Analytics, where he drives the integration of predictive analytics within GreenLink® to enhance produce safety risk management, improve data sharing, and enable more informed, data-driven decision-making. He is also responsible for coordinating the CA LGMA amendment process and developing technical resources to support members' needs.

Before joining Western Growers, Gustavo spent 2.5 years in the food industry, where he led the implementation and management of food safety and quality systems. He holds a Ph.D. in Food Science and an M.S. in Applied Statistics from the University of Illinois, where his research focused on developing process models and risk assessments to advance food safety in produce systems. Gustavo earned his bachelor's degree in food science from the University of Nebraska in 2017.



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.



SONIA SALAS

Associate Vice President of Food Safety & Regulatory Affairs

Sonia Salas joined Western Growers in October 2007 and currently serves as Associate Vice President of Food Safety & Regulatory Affairs. In this role, she leads the identification, development, and advancement of scientific, technical, and compliance-based food safety strategies that support Western Growers members and the broader fresh produce industry. Her work spans commodity standards, guidance and policy development, audit strategies, and industry outreach, education, and training.

Sonia also manages strategic partnerships with federal and state agencies, universities, and agricultural coalitions to strengthen collaboration and promote practical, science-based solutions. She has nearly 25 years of experience in the food industry, with deep expertise in fresh produce safety. Before joining Western Growers, Sonia worked in the private sector, managing food safety and quality systems and implementing federal and state regulatory requirements. She holds a Bachelor of Science in Agriculture from Zamorano University (Honduras) and a Master's degree in Agricultural Sciences from California State Polytechnic University, Pomona.



TREVOR SUSLOW, PH.D.

Trevor Suslow Consulting, LLC

Trevor Suslow, Ph.D. formed Trevor Suslow Consulting, LLC in 2021 and holds an Emeritus faculty position at UC Davis with an emphasis on preharvest to postharvest quality and safety of fresh consumed specialty crops. Trevor still devotes substantial time to Extension service and effort across the U.S. and internationally. His former full-time position at UCD included statewide responsibilities in quality and safety on diverse whole fresh and minimally processed horticultural foods from annual row crops to tree and vine commodities. Before his tenure at UCD, Trevor held a Senior Director of R&D position at DNA Plant Technology, Inc. in Berkeley, CA for 15+ years. He served in a technical committee role at the Center for Produce Safety Technical Committee from its creation in 2008. He transitioned to a CPS technical advisory role to the CPS Executive Director in 2021. Trevor received the United Fresh Produce Association Technical Award in 2012 and received The Packer 25 Profiles in Leadership Award in 2014. He was named to the Food Safety News list of The Best of Food Safety in Education and honored with the National Steinbeck Center's Valley of the World Award in Education in 2017. Trevor served as Faculty Director for the UC Postharvest Technology Center from 2016 to October 2018. Dr. Suslow was recognized by the International Association of Food Protection (IAFP) with the 2018 Elmer Marth Educator Award and in 2019 the IAFP President's Award. Most recently, he was selected as one of AFDO's The Food Safety Set: 16 People Who Have Shaped the Last 30 Years of Food Safety.



BECKY UNWER

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

Becky Unwer currently serves as Vice President of Food Safety and Social Compliance for Driscoll's. In her role, Becky provides strategic leadership across food safety, regulatory compliance, and social compliance programs. Becky brings to Driscoll's deep expertise in building and governing compliance systems to protect consumers and brands across large-scale supply chains.

Becky's career includes senior leadership roles at Walmart and Chipotle, where she played key roles in advancing food safety and compliance programs within highly visible, fast-paced environments. Becky also has auditing experience, having worked at PrimusLabs and spent six years with C.H. Robinson building food safety programs for grower-shippers across the Americas. Her experience working in retail, foodservice, auditing, and growing operations provides her with a unique perspective on the food safety continuum.

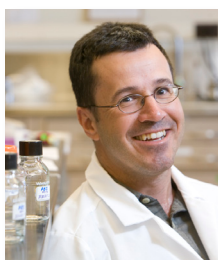
Becky holds a Bachelor of Science in Food Science from the University of Florida and a Master's in Information Systems from the University of South Florida. Becky and her husband, Jonathan, currently reside in Salinas, CA.



GRETCHEN WALL, M.S., Food Safety Strategy, LLC, Senior Director of Food Safety

For the last 15+ years, Ms. Gretchen Wall has served food industry members and stakeholders by providing technical support, educational opportunities, and guidance to navigate complex regulatory requirements and market demands for food safety and quality. Gretchen is passionate about building food safety competency, capacity, and culture through effective education, mentoring, and hands-on learning opportunities. Fostering long-term business viability while working towards achieving public health goals is a cornerstone of Gretchen's working relationships with industry members. Gretchen earned her M.S. in Interdisciplinary Studies in Food Science and Safety at Colorado State University and her B.S. in Food Science at The Pennsylvania State University. Her most recent professional roles include Director of Food Safety and Quality at the International

Fresh Produce Association and Senior Extension Associate in the Department of Food Science at Cornell University, where she continues to teach online courses for produce growers all over the world. She is the past Chair of the International Association of Food Protection's (IAFP) Fruit and Vegetable Safety and Quality Professional Development Group and a current member/reviewer for IAFP Food Protection Trends & Management Committee. Gretchen lives in the heart of central Pennsylvania, where she, her husband, and two sons can be found adventuring outside on foot, two wheels, or on skis.



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.



DR. JIYEON YI

Assistant Professor of Biosystems Engineering at Michigan State University

Dr. Jiyeon Yi is an Assistant Professor of Biosystems Engineering at Michigan State University and holds a Ph.D. in Food Science from UC Davis. Her research combines lab experiments, field measurements, and data-driven modeling to understand better and forecast how foodborne pathogens behave under real-world conditions. She leads the Food AI and Engineering Lab, translating complex biosystems data into actionable insights.



PAM YOUNG

The Healthy Trailer LLC

Pam Young brings an uncommon, practical voice to conversations about food safety, transportation, and accountability across the supply chain. Raised in a fresh produce family, Pam grew up immersed in the real-world pressures of moving food safely—long before it became the regulatory focus it is today.

Her career path—spanning law, education, and food safety operations—has given her a unique ability to translate complex compliance requirements into clear, human-centered action. After earning her law degree and becoming a member of the California State Bar, Pam spent over a decade in the classroom, where she learned firsthand that structure, clarity, and accountability are what move people forward—

whether they're students, drivers, or operations teams.

Today, Pam is the co-founder of Healthy Trailer LLC and the creator of FSMA Transportation Compliance Plans requested by shippers, carriers, and receivers nationwide. Her work focuses on one simple truth: food safety failures often come from a lack of application of proven food safety science and protocols—and wrong assumptions.

Pam speaks to the moment where responsibility is often ignored, questions go unasked, and risk quietly enters the supply chain.

Her message is simple but uncomfortable: ignoring risk doesn't make it go away. And in food transportation, it only takes one overlooked detail to change everything.



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.



AEMTEK: Your Data & Research Partner in the Salinas Valley

In an era of predictive modeling and tech-enabled traceability, AEMTEK is more than just an ISO 17025-accredited laboratory. We are a scientific extension of your team, providing the data required to turn Produce Safety insights into action. From our Salinas, CA facility, we deliver accurate, fast, and reliable analytical results so you can focus on what matters most: getting safe, quality produce to market with maximized shelf life and retailer confidence.

THE AEMTEK ADVANTAGE

- Ph.D.-Led Scientific Team: Deep technical expertise available for every project.
- Fast, Reliable Turnaround: Data that keeps pace with your harvest schedule.
- Unmatched Customer Service: Personalized, responsive support at every stage.
- Excellence in Data Quality: Accuracy that ensures total confidence in your results.
- Cutting-Edge Methods & Technology: Staying ahead with the latest advancements, including WGS-based investigations and advanced analytical approaches.

OUR SPECIALIZED SERVICES

- Agricultural Water Risk Assessments
- FSMA PSR & Rule 204 Consulting
- Pathogen Fitness & Survival Studies
- Environmental Monitoring (EMP) Design
- Predictive Risk Modeling Support
- Genomics & Advanced Pathogen Characterization
- Sampling Plan & Method Development
- Microbial Challenge Studies
- Wash & Blanch Process Validations
- Spoilage Investigations
- Custom Research Solutions

Partner with AEMTEK to advance a culture of food safety excellence and transform your data into a competitive advantage. Visit us at www.aemtek.com or contact our Salinas team at lab@aemtek.com.



Founded in 2006 in California's Salinas Valley, AgroThrive Organic Bio-Fertilizers produces innovative liquid fertilizers designed to support healthy crops, living soils, and more sustainable agriculture. AgroThrive's mission is to improve the health of our soils, seas, and skies by safely repurposing nutritious organic materials into sustainable bio-fertilizers.

At the core of AgroThrive's products is a proprietary Progressive Digestion Process (PDP), which converts nutrient-rich organic materials—including plant proteins and fish processing by-products—into stable, pre-digested fertilizers. Through controlled microbial digestion and biological heat, complex organic compounds are broken down into plant-available nutrients while eliminating harmful pathogens. This process results in a fertilizer that is both biologically active and readily available to plants.

Because AgroThrive fertilizers are pre-digested before application, nutrients are accessible to plants much faster than many traditional organic fertilizers that require extended soil breakdown. In addition to providing readily available nutrition, AgroThrive products stimulate beneficial soil microbial activity, supporting stronger root development, improved nutrient cycling, and long-term soil health.

Food safety is a core component of AgroThrive's manufacturing program. All AgroThrive products are processed under HACCP (Hazard Analysis and Critical Control Points) standards—a food safety system typically reserved for food produced for human consumption. We recognize that fertilizers come into contact with the crops we eat, and we take that responsibility seriously. Every batch we produce is sent to a third-party laboratory for pathogen testing, with a strict hold-and-release program in place to ensure negative results are confirmed before the product is released to customers.

AgroThrive organic bio-fertilizers are used by a wide range of growers—from large-scale organic and conventional farms to home gardeners. By transforming food-industry by-products into valuable agricultural inputs, AgroThrive helps close the nutrient loop while reducing waste and supporting more resilient farming systems. www.agrothrive.ag.com



Alden is changing the way the world monitors and detects microbial risk.

Alden is a technology company that combines proprietary biosensor technology with embedded hardware and intelligent software into a single platform that delivers real-time, continuous microbial visibility, monitoring, and risk identification across products, facilities, and supply chains.

The Alden platform is the only method that can perform both indicator and pathogen testing in one workflow, on one single system. For indicators, like Aerobic Count, quantified results are delivered in as fast as 15 minutes. For pathogens such as Listeria, detection is performed through a fully contained enrichment workflow and 4 simple steps, delivering risk based quantification. Alden's software ties every result together, transforming isolated test events into a continuous picture of microbial conditions that teams can monitor, trend, and act on in real time. The platform has obtained AOAC certification and third-party validation, bringing proven performance to every result.

This level of intelligence changes how food safety and quality programs operate. Sanitation verification becomes confirmation. Environmental monitoring becomes predictive. Product decisions are informed by data, not assumptions. And when investigation is needed, the path from detection to resolution happens on one platform.

Alden's platform enables you to test anywhere. In the field during harvest. In the packinghouse at receiving. On the production floor during processing. In a central or third-party laboratory. It is deployed today across food production applications of all types and operations of all sizes, from growing programs to some of the most complex production environments in the world.

Fast, simple and smart microbial intelligence results in more informed decisions, fewer holds, mitigated risk, and stronger protection for the products that reach your customers. Trial or implement the Alden platform today to experience the future and see what's possible.

www.alden.tech



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



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



For over 60 years, bioMérieux has pioneered in vitro diagnostics with an unrelenting commitment to improving public health worldwide. With expertise in microbiology and access to cutting-edge science, we help you achieve your food safety and quality goals so you can protect your brand and your bottom line.

As your trusted partner in Augmented Diagnostics, we're harnessing the power of complex data to provide tangible microbiology solutions for our customers. Our experts help you go beyond the test, creating comprehensive and customized plans for minimizing financial and safety risk at every level of your organization. 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



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

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 | www.linkedin.com/in/cathycarlson | (831) 818-4109



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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

We're now on social media – follow us on Facebook! www.facebook.com/comgrosoilamendments



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.cpm.ca



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. www.ccof.org





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



ChemStation formulates the chemistry used for effective sanitation and cleaning each day at thousands of locations nationwide, with a unique system that gives dependable results and value for any application from the largest to the smallest. Proprietary formulation capabilities allow ChemStation to customize and blend locally, to scientifically match the exact specification for each location and usage case. Smart technology and refillable tanks from ChemStation do much more than just keep inventory and labor costs down: they improve worker safety, conserve water, and prevent chemical waste and landfill waste that come with traditional drums and totes systems. The ChemStation System begins with quality chemicals, but with it comes the industry knowledge of a company now in its 50th year. Expertise and service—provided locally, everywhere—forge lasting relationships with our customers, built on consistency and results. Talk to a ChemStation account manager to see how Our System is Your Solution. www.chemstation.com



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



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



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



SPONSORS, continued...



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



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



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



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



As the food industry association, FMI works with and on behalf of the entire industry to advance a safer, healthier and more efficient consumer food supply chain.

FMI brings together a wide range of members across the value chain — from retailers who sell to consumers, to producers who supply the food, as well as the wide variety of companies providing critical services — to amplify the collective work of the industry.

We provide members, from independent operators to the largest national and international players, a unique forum for actively coming together to engage in dialogue, collaboration and problem-solving as a community. We work together closely to understand the topics that matter most to our members and where FMI can provide the greatest value to them.

Our advocacy yields a powerful voice around public policy and serves as a beacon for elevating the food industry's stature and relevance. Our extensive research, insights and knowledge resources provide an instrumental educational platform for helping prepare and propel our members and their employees forward.

FMI is a champion for the food industry and the issues that make a difference to our members' fundamental mission of feeding and enriching society. The reach and impact of our work is extensive, ultimately touching the lives of over 120 million households in the United States and representing a \$1 trillion industry with over 6 million employees. www.fmi.org



Food Safety Strategy, LLC was founded by Dr. Jennifer McEntire in May of 2023 to support the breadth of the food industry and has grown our network of collaborators to build capacity with world-class expertise.

The world of food safety is changing: better diagnostics and tools enable earlier identification of outbreaks, and potential links to food facilities, growing areas, and environmental reservoirs. Consumer knowledge and expectations continue to change. At the same time, supply chain challenges seem never ending, whether

due to extreme weather events, political strife, or economic stressors.

We gut-check your food safety thinking, to validate, or challenge it, by

1. Holistically reviewing your food safety program, and the rationale behind it
2. Bringing expertise and experience to move difficult conversations forward - whether within the organization, with regulators, or with other stakeholders.
3. Analyzing, interpreting and applying relevant scientific research to your situation in light of practical considerations
4. Arming you with the knowledge and skills to continue to adapt to the changing food safety landscape

We provide strategic food safety consulting. Our goal is to teach you how to assess and manage food safety risks, locate and interpret the resources to support your approach to food safety, and build the capacity and confidence within your team to address and prevent food safety issues. And if things go wrong, we are here to provide food safety crisis support.

The result?

- Be able to defend your approach to food safety, whether to customers, regulators, auditors, or others.
- Have a network to lean on when you face new food safety challenges
- Stay updated on food safety happenings without having to attend every meeting or read every article
- Know that food safety policy and systems are risk-based and developed fairly
- Sleep soundly knowing you're doing all you can to protect consumers

Today, regulatory compliance and passing audits are seldom enough. Keeping up with the challenges of today-- and tomorrow-- requires expert understanding of food safety hazards, their risks, and effective ways of managing them. At Food Safety Strategy, LLC, we're not about short term fixes. We aim to grow your food safety critical thinking skills so you can build your food safety system for the future. We can help you get strategic about food safety. www.foodsafetystrategy.com



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



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



Heinzen Manufacturing International

Headquartered in Gilroy, California, Heinzen Manufacturing International has spent over four decades establishing itself as a premier designer, manufacturer, and integrator of fresh-cut produce processing equipment. Founded on the principle of full system integration, Heinzen provides hygienic food processing and fruit and vegetable handling equipment and solutions — delivering complete, tailored

systems that help customers achieve FSMA compliance through sanitary equipment design.

The company was founded by Alan Heinzen, a mechanical engineer with a B.S. from Cal Poly San Luis Obispo, who has spent more than 40 years at the leading edge of technical innovation in the fresh-cut industry. His background enabled a sharp focus on designing quality equipment and processing lines with emphasis on production efficiency, maintenance, and food safety — managing everything from value-added broccoli plants to complete lettuce processing lines for customers including Taylor Farms, Dole Fresh Vegetables, Fresh Express, and Lipman Family Farms.

As early adopters of a sanitary, food-safe centric design paradigm, Heinzen set industry precedents for the processing of fresh-cut, ready-to-eat produce utilizing sanitary stainless steel equipment. That philosophy continues to define every product they build.

Heinzen's equipment portfolio covers every stage of a fresh-cut processing line. Wash systems range from open flume and integrated wash systems to short-order and flotation-style insect removal systems — engineered to quickly wash, cool, and dewater product across applications including leafy greens, broccoli, spinach, and cabbage. On the drying side, Heinzen's centrifugal spin dryers have been the industry benchmark for over thirty years, with innovations like the AB200 automatic batch dryer capable of processing over 9,000 lbs/hr of spring mix or 20,000 lbs/hr of iceberg lettuce.

What truly separates Heinzen is the depth of full-service engineering capability brought to every project. From the earliest planning stages through final onsite validation and ongoing production support, Heinzen draws on a broad scope of worldwide suppliers and vetted manufacturing partners to deliver comprehensive answers to the most challenging processing opportunities. No two facilities are alike — and Heinzen's team thrives in that complexity, tackling aging infrastructure, tight production windows, custom fabrication requirements, and multi-phase installations that demand both precision engineering and real-world field experience.

Whether rebuilding a wash line around an active production schedule, retrofitting legacy equipment into a modern sanitary system, or designing a facility from the ground floor up, Heinzen brings the technical horsepower and hands-on expertise to solve problems that others can't. It's that combination of engineering rigor, fabrication capability, and deep industry knowledge that has made Heinzen the go-to partner for fresh-cut processors across North America for over 40 years. www.heinzen.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





International Fresh Produce Association PMA and United Fresh Have Created a New Association: International Fresh Produce Association. Our trade association represents companies from every segment of the global fresh produce and floral supply chain. We advocate, connect and guide to enhance members' prosperity.

Our mission is to ADVOCATE by leading and driving change for our members and the produce and floral industry on the national and global stage. We create beneficial changes through action; CONNECT; and GUIDE. Learn more at www.freshproduce.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



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



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



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



We have been in the business of supplying tools to industry since 1981. In that year, The Spoilage Cutter Company was incorporated in Wisconsin to sell a patented safety cutter to remove the outside layers of film or paper from a roll. This tool was called the Zepher Model 102. A few years later, a larger tool for the same purpose was developed, the Zepher 105. Then, in the early 90's, we started importing several safety tools from the Martor Company in Solingen, Germany, for resale to our customers. Because of the increasing demand for these tools and our growing sales of these products here in the U.S., we were awarded exclusive representation status in 1995. Early in 1999, we changed the name

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of our Company to Martor USA, Division of The Spoilage Cutter Co., Inc., due to the further expansion of our sales of this unique line of outstanding products from Martor Solingen. For more information about Martor Solingen.

Our products, services, and solutions are trusted by the world's leading enterprises, including more than 70% of the Fortune 100 and more than 80% of the Fortune Global 100. www.martor.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



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



TheogCompanies is made up of leading salad and vegetable brands that support lasting market growth for businesses, growers, and shareholders.

We are passionate about high-quality produce that helps individuals and families eat better, feel better, and live better. Each brand strives for fresher foods, smarter packaging, and responsible growth across every part of the business. www.theogcompanies.com



Established in 2022, Premier Packing has been an integral part of the farming community, proudly carrying forward the legacy of our founders. As a family-owned and operated business, we understand the unique challenges faced by farmers and strive to provide tailored labor solutions that foster growth, productivity, and sustainability.

Our commitment to quality and professionalism sets us apart in the industry. We prioritize building long-lasting relationships based on trust and reliability with both our clients and the workers we employ. By meticulously screening and selecting our labor force, we ensure that only the most

skilled, dedicated, and responsible individuals join our team. Our workers are not just employees; they are an essential part of our extended family.



At Premier Packing, we take pride in our comprehensive knowledge of the agricultural landscape and the ever-evolving needs of our clients. Whether you require H-2A, domestic, seasonal, temporary, or permanent labor, we have the expertise and resources to match your requirements with qualified workers from a wide range of agricultural disciplines.

We understand that every farm operation is unique, and we tailor our services accordingly. Our dedicated team works closely with you to assess your labor needs, understand your goals, and provide customized staffing solutions that maximize efficiency, productivity, and cost-effectiveness. We believe that a strong partnership between our clients, workers, and our company is the key to achieving mutual success.

As advocates for fair labor practices, we ensure that all our workers are treated with dignity and respect. We prioritize their well-being, providing fair wages, safe working conditions, and opportunities for growth and advancement. Our commitment to ethical labor standards is unwavering, and we work diligently to foster a culture of inclusivity and equality. [www. premierpacking.com](http://www.premierpacking.com)



Beyond our primary services as a farm labor contractor, we also strive to be a trusted resource for our clients. We stay informed about the latest industry trends, regulations, and technologies to provide you with valuable insights and recommendations. Our goal is to be more than just a service provider; we aim to be a partner you can rely on for your long-term success.

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





At QIMA, we are on a mission to help our clients make products consumers can trust.

We have developed compliance solutions for testing, inspection, and certification (TIC) that enable supply chain agility, sustainability, and product innovation.

Our services are used by 30,000 businesses globally in the consumer products, agri-food, and life sciences industries.

Backed by more than 6,000 dedicated Qimates worldwide, we bring local expertise and tailored support to every client. Our passion for service has made QIMA the #1 company in our industry for customer satisfaction, as highlighted by our exceptional Net Promoter Score (NPS).

What truly sets us apart is our unique culture of relentless care for our clients and a commitment to offering intuitive solutions that blend deep tech and human intelligence; this is how QIMA continues to disrupt the Testing, Inspection, and Certification industry.

www.qima.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



Silo is building the modern operating system for the specialty crops industry—bringing together ERP, payments, labor, and traceability into a unified platform designed for the people who grow, pack, and move the world's most essential food.

At our core, we believe technology should meet operators where they are. That's why Silo is purpose-built for fresh produce and agriculture, combining deep industry expertise with

modern, cloud-based infrastructure. Through our integration with Pet Tiger, we extend that visibility all the way to the field—capturing real-time labor, harvest, and production data at the source. This creates a continuous thread of information from field to finance, unlocking a level of operational insight the industry has never had before.

Artificial Intelligence is the next evolution of that vision—but not as a replacement for people. At Silo, AI is designed to empower users. We are embedding AI directly into workflows to reduce manual processes, surface actionable insights, and help teams make faster, more informed decisions. From predicting labor needs and optimizing harvest schedules, to identifying cost drivers and automating back-office functions, our approach ensures that AI enhances the expertise of operators rather than replacing it.

Traceability is a critical pillar of this transformation. As regulatory requirements like FSMA 204 continue to evolve, Silo is enabling end-to-end traceability by connecting field-level data from Pet Tiger with transactional and inventory data inside Silo. This creates a transparent, auditable system that not only supports compliance, but also builds trust across the supply chain—from growers to retailers to consumers.

By unifying data, simplifying operations, and embedding intelligence into every layer of the platform, Silo is redefining what's possible in agtech—delivering agility, affordability, and accessibility to an industry that feeds the world. www.usesilo.com





SmartWash Solutions is an industry leader in food safety technology, helping food processing plants around the world achieve the highest standards of safety, efficiency, and regulatory compliance. By delivering a revolutionary combination of advanced wash adjuvant chemistry, real-time process control, and a full-service partnership, SmartWash Solutions helps companies achieve FSMA compliance, mitigate cross-contamination, monitor and control wash water chemistry, increase operational efficiency, and avoid costly outbreaks or recalls.

SmartWash Solutions' product system has been scientifically proven as the single most effective solution to prevent foodborne illness outbreaks in processed food, eliminating 97% of pathogens. By harnessing science, engineering and technology, SmartWash Solutions increases the efficiency and efficacy of chlorine, dramatically reducing cross-contamination while lowering overall input costs. And with real-time wash line data available at your fingertips, you can easily make informed decisions about your food safety practices and operational efficiency and always be prepared for an audit.

With SmartWash Solutions by your side, you can amplify your food safety program, protecting your brand, your customers, and your consumers. www.smartwashesolutions.com



Starfish is the leading network for supply chain traceability, helping food companies automate the data flows needed to meet retailer mandates, FSMA 204, and drive operational efficiency in their supply chains.

By mapping and transmitting EDI transactions, documents, and traceability data across manufacturers, distributors, and retailers, Starfish helps teams reduce manual work, cut integration costs, and see what's happening in their supply chain in real time.

As the only neutral standards-based platform in the market, Starfish allows every participant, from growers to restaurant operators, to connect once and communicate with all of their trading partners using the systems that they use today. Learn more at www.starfish-network.com



Sterilex is a trusted leader in biofilm control and antimicrobial solutions.

We develop state-of-the-art sanitation chemicals to deliver unmatched efficacy, quality and reliability ensuring superior microbial control, regulatory compliance and operational efficiency globally. www.sterilex.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





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



Data and decisions can feel more like a burden than an advantage. At TELUS Agriculture & Consumer Goods, we help you make the right call at the right time with leading data and software solutions.

We enable professionals in agriculture and consumer goods in more than 60 countries to navigate complex challenges and work more efficiently. Gain the insight to decide, confidence to act and

power to grow with our purpose-built products, actionable data and valuable expertise.

We’re your partner built for growth. Learn more at telus.com/agcg and follow us on LinkedIn and Instagram..

www.telus.com/agcg/en-us



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



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



21ST ANNUAL

THE WESTERN FOOD SAFETY CONFERENCE

presented by HARTNELL COLLEGE

Sherwood Hall Lower Layout

STAGE

SNACK SPONSOR

- DAY 1 AM**: Western Growers Association
- DAY 1 PM**: ChemStation of Northern California
- DAY 2 AM**: Certified Laboratories & FSNS
- DAY 2 PM**: Nature Safe Fertilizers

SPONSORS

- CHARGING STATION**: Tanimura & Antle
- WATER STATION**: Blue Tech Water

BREAKFAST SPONSOR

- DAY 1**: Taylor
- DAY 2**: True Organic Products

COFFEE SPONSORS

- DAY 1**: Canadian Produce Marketing Association
- DAY 2**: Factor IV Solutions

LUNCH SPONSORS

- DAY 1**: bioMérieux
- DAY 2**: Driscoll's

Exhibitor Booths:

- Starfish**
- Food Safety Strategy**
- Amerisan**
- Sterilex**
- Eurofins Produce**
- Western Growers**
- BioMérieux**
- Martor USA**
- ChemStation of N. Cal**
- Hygiene LLC**
- Sanitation Specialists**
- Kip Traq**
- Factor IV**
- Agro Thrive**
- Primus Auditing Ops**
- Alten**
- QIMA**
- Silo**
- Green Leaf**

Other Areas:

- Check-in**
- Mens Bathroom**
- Water Sponsor**
- Certified Laboratories**
- CCOF**
- BioSafe Systems**
- Snack**
- Coffee Sponsor**
- Heinzen**
- AEMTEK**
- Telus**
- Coat Room**
- Storage**
- Step and Repeat**
- can not block elevator**
- EXIT** (multiple locations)

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