

SEPTEMBER 25-27, 2023
ASHORE RESORT & BEACH CLUB
OCEAN CITY, MARYLAND

National Meeting on Poultry Health, Processing, and Live Production



58th National Meeting on Poultry Health, Processing, and Live Production

Presented by



- What** 58th National Meeting on Poultry Health, Processing, and Live Production
- Where** Ashore Resort & Beach Club (formerly the Ocean City Fontainebleau Resort), Ocean City, Md.
- When** Monday, September 25 – Wednesday, September 27, 2023
- Who** Veterinarians, processing facility managers, quality assurance managers and supervisors, grow-out managers, live production managers, flock supervisors, growers, pharmaceutical representatives, allied businesses, government regulators and officials, research faculty, university extension and others involved in the poultry industry.
- Registration** Please use this form's final page to register, or register online at dcachicken.com/events.
- Option #1, a full registration including Monday's opening reception; Tuesday's Combined Session I, Poultry Health Session I and/or Processing Session; Tuesday's reception and Maryland seafood buffet dinner; and Wednesday's Combined Session II, Poultry Health Session II and/or Live Production Session. **\$250 (\$300 after August 25)**
 - Option #2, a partial registration including Monday's opening reception; Tuesday's Combined Session I, Poultry Health Session I and/or Processing Session; and Tuesday's reception and Maryland seafood buffet dinner. **\$175 (\$225 after August 25)**
 - Option #3, a partial registration including Wednesday's Combined Session II, Poultry Health Session II and/or Live Production Session. **\$125 (\$175 after August 25)**

Continuing education credits will be available. Student registration is **free** if received by August 25. Students must use this mail-in registration form to register and must show student ID at the meeting. No registration refunds will be made on cancellations after August 25. Substitutions are allowed without extra charges. Additional tickets for the Tuesday Maryland seafood buffet dinner are \$65 each.

Upgrade your visit to Delmarva for the National Meeting by joining us on Sept. 25 for **DCA's College Scholarship Golf Tournament**. Visit dcachicken.com/events for details or to register.

LODGING AND TRANSPORTATION

Hotel reservations and cancellations are the attendees' responsibility. Discounted room rates (\$150-\$170) are available at the Ashore Resort & Beach Club (formerly the Ocean City Fontainebleau Resort), 10100 Coastal Highway, Ocean City, Maryland 21842. The hotel officially reopened in April 2023 after a complete renovation. When making reservations, please request the "National Meeting on Poultry Health, Processing and Live Production" group rates if booking by phone. Reserve your room by August 25 to guarantee the group rate. ashoresortoceancity.com | 410-524-3535 | Discounted room rates online: tinyurl.com/2023nmroomrates

The closest airport is the Salisbury Regional Airport (SBY) in Salisbury, Maryland. Avis, Enterprise & Hertz offer rental car services at the airport terminal, and Uber or Lyft services may be available. For ground transportation options between the Salisbury Regional Airport and the Clarion Resort Fontainebleau Hotel, visit flsbyairport.com.

Monday, September 25, 2023

4:00 p.m. **Registration Opens**
5:00-7:00 **Reception**
p.m.

Tuesday, September 26, 2023

Combined Session I: Poultry Health & Processing

6:00 a.m. **Continental Breakfast**
7:00 a.m. **Registration Opens**
8:00 a.m. Welcome and Opening Remarks
Dr. Claudia Osorio, Chairperson, DCA Poultry Health and Welfare Committee
8:10 a.m. A Practical Approach to Employing DIVA Vaccination Strategies for HPAI and
Surveillance Programs
David Swayne, Birdflu Veterinarian LLC
8:55 a.m. HPAI Vaccination Panel Discussion
*Dr. Fidelis N. Hegngi, USDA APHIS; Dr. Marshall Putnam, CEVA; Dr. Rick
Phillips, Boehringer Ingelheim; Dr. Fernando Vargas, Merck Animal
Health; Dr. Kalen Cookson, Zoetis*
9:55 a.m. Questions & Answers
10:05 a.m. **Break**
10:25 a.m. Avian Influenza A Viruses in Wild Mammals
Dr. Jeff Root, USDA APHIS National Wildlife Research Center
10:50 a.m. High Path Avian Influenza One Health Discussion
Dr. Mark Tompkins, University of Georgia
11:15 a.m. Pennsylvania & Unique HPAI/Disease Challenges
Dr. Megan Lighty, Penn State University Animal Diagnostic Laboratory
11:45 a.m. Questions and Answers
12 p.m. Lunch

Poultry Health Session I

1:15 p.m. Current Status of Viral Enteritis in the USA
Dr. Milos Markis, AviServe LLC
1:50 p.m. Development of New Reovirus Modified Live Vaccines
Dr. Holly S. Sellers, University of Georgia Poultry Diagnostic & Research Center
2:25 p.m. Runting & Stunting – Other than Virus Causes
Dr. Connie Mou, Danisco Animal Nutrition Health (IFF)
3:00 p.m. Questions and Answers
3:10 p.m. **Break**
3:30 p.m. Regional Disease Update from Labs
*Dr. Nathalie Armour, Mississippi State University; Dr. Rodrigo Gallardo,
University of California School of Veterinary Medicine; Dr. Nanette Olmeda-
Geniec, University of Delaware; Dr. Mohamed El Gazzar, Iowa State University*

4:30 p.m. Questions and Answers
4:50 p.m. Adjourn
5:15 p.m. **Reception**
6 p.m. **Buffet Dinner**

Processing Session

1:15 p.m. FSIS Policy Updates
Rachel Edelstein, USDA FSIS

1:40 p.m. Industry Perspective on Regulatory Changes
Dr. Ashley Peterson, National Chicken Council

2:05 p.m. Public Health Trends for Salmonella
Dr. Mindy Brashears, Texas Tech University

2:30 p.m. Biomapping, Pathogens and Microbial Indicators for Food Safety Management
Using Statistical Process Control Parameters
Dr. Marcos Sanchez, Texas Tech University

2:55 p.m. Questions and Answers

3:05 p.m. **Break**

3:20 p.m. New Poultry Technologies
Gary McMurray, Georgia Tech

3:40 p.m. The Robotic Workbench and Poultry Processing
Dr. Konrad Ahlin, Georgia Tech

4:00 p.m. New Technology Panel – What Could be Coming in 10 Years?
Jordan Haddock, Foodmate; Luke Pollock, Marel

4:45 p.m. Questions and Answers

5:00 p.m. Adjourn

5:15 p.m. **Reception**
6:00 p.m. **Buffet Dinner**

Wednesday, September 27, 2023

Combined Session II: Poultry Health and Live Production

6:00 a.m. **Continental Breakfast**

7:00 a.m. Registration Opens

8:00 a.m. Welcome
Dr. Claudia Osorio, Chairperson, DCA Poultry Health and Welfare Committee

8:10 a.m. Economic Outlook for Agriculture - Catalysts & Disruptors
Brian Earnest, CoBank

8:40 a.m. ILT Vaccination Past, Present and Future
Dr. Maricarmen Garcia, University of Georgia

9:10 a.m. Comparing ILT Outbreaks From Other States
Dr. Sara Throne, Simmons Foods; Dr. Kurt Dobson, George's; Dr. Deirdre Johnson, Perdue Foods; Dr. Megan Lighty, Penn State University Animal Diagnostic Laboratory; Dr. Maricarmen Garcia, University of Georgia

9:40 a.m. **Questions & Answers**

9:55 a.m. **Break**

Poultry Health Session II

10:10 a.m. Avian Escherichia coli and Enterococcus: Does Strain Type Matter?
Dr. Tim Johnson, University of Minnesota

10:35 a.m. Field Experiences & Lessons Learned with Enterococcus
Dr. Kevin Kessler, Tyson Foods

11 a.m. Incubation Quality Issues that Create One Week Mortality & Field Performance Problems
Donna Hill

11:25 a.m. Broiler Breeders Fertility & Hatchery – Current Issues
Jeanna Wilson, University of Georgia

11:50 a.m. Questions & Answers

11:55 a.m. Adjourn

Live Production Session

10:10 a.m. Poultry House Innovations
Dr. Jesse Campbell, Auburn University

10:30 Recent Innovations in Broiler House Environmental Control and Management
Michael Czarick, University of Georgia

11:10 Common Mistakes Made in a Water Program
Mary Katherine Foy, Proxy-Clean Products

11:40 Animal Welfare Guidelines & Preparing for an Audit
Rita Harkless, Perdue Foods

12 p.m. Question and Answers

12:10 p.m. **Lunch**

1:10 Outstanding Flock Supervisor Awards
Amy Syester, DCA Vice President

1:20 Continuous Improvement
Dr. Joel Cline, Wayne Sanderson Farms

1:45 Rodent Control – Keep it Basic
Buddy Dryden, Jones-Hamilton Co.

2:00 Fly and Darkling Beetle Control
Carrie Dryden, DE-Chem, LLC

2:15 Questions & Answers

2:25 How to Properly Transfer a CAFO Registration
Darren Alles, Maryland Department of Environment

2:35 DMV Lab Updates
Dr. Nanette Olmeda-Geniec, University of Delaware

2:50 p.m. Questions and Answers

3:00 p.m. **Adjourn**

REGISTRATION OPTIONS

Option #1 -Full Meeting

**Combined Sessions I & II; Poultry Health Sessions I & II; Processing Session;
Live Production Session**

Monday, Sept. 25 – Evening reception

Tuesday, Sept. 26 – Full day meeting, breakfast, lunch, break snacks,
cocktails, and Maryland seafood buffet dinner

Wednesday, Sept. 27 – Full day meeting, breakfast, break snacks and lunch

Registration by August 25 is \$250

Registration after August 25 is \$300

Option #2 -

Monday & Tuesday

Combined Session I; Poultry Health Session I; Processing Session

Monday, Sept. 25 – Evening reception

Tuesday, Sept. 26 – Full day meeting, breakfast, lunch, break snacks,
cocktails, and Maryland seafood buffet dinner

Registration by August 25 is \$175

Registration after August 25 is \$225

Option #3 -

Wednesday

Combined Session II; Poultry Health Session II; Live Production Session

Wednesday, Sept. 27 – Full day meeting, breakfast, break snacks and lunch

Registration by August 25 is \$125

Registration after August 25 is \$175

Add-On

Optional \$65 ticket for spouse or guest for the Tuesday, September 26 Maryland seafood buffet dinner.

Sponsorships

Sponsorship opportunities are available. For more information, visit dcachicken.com or contact Holly Porter, executive director, at porter@dcachicken.com or 302-856-9037.

REGISTRATION FORM

If registering for others in your organization, please complete a separate sheet for each attendee.

NAME (as you prefer on name tag) _____

SPOUSE OR GUEST NAME (For name tag purposes only) _____

COMPANY/UNIVERSITY _____

(If registering as a student, please indicate that here)

MAILING ADDRESS _____

CITY _____ STATE _____ ZIP _____ COUNTRY _____ EMAIL _____

DCA may share my email address with other attendees: Yes ___ No ___

Registration Options:

Option #1 Combined Sessions I & II; Poultry Health Sessions I & II; Processing Session; Live Production Session

Postmarked by August 25: **\$250** Postmarked after August 25: **\$300** \$ _____

Option #2 Combined Session I; Poultry Health Session I; Processing Session

Postmarked by August 25: **\$175** Postmarked after August 25: **\$225** \$ _____

Option #3 Combined Session II; Poultry Health Session II; Live Production Session

Postmarked by August 25: **\$125** Postmarked after August 25: **\$175** \$ _____

Additional \$65 per ticket for guests for September 26 reception and buffet dinner. Extra guests: _____ \$ _____

TOTAL PAYMENT \$ _____

To help us get an accurate headcount, please let us know if you **do not** plan to attend one or more meals included in your registration option. ___ I don't plan to attend Tuesday lunch ___ I don't plan to attend Tuesday dinner ___ I don't plan to attend Wednesday lunch

Payment Method:

Please mark: ___ Student (free) ___ Check enclosed ___ Visa ___ Master Card ___ Discover ___ AMEX

Credit Card Number: _____ Exp. Date: _____ CSC #: _____

Billing Address (if different than top): _____

Cardholder Name: _____

Cardholder Signature: _____

Mail registration form and checks to:

Delmarva Chicken Association, Inc.

16686 County Seat Highway

Georgetown, DE 19947

To ensure that this Summit provides an optimal educational experience for all attendees, your registration is subject to Delmarva Chicken Association's final approval. Delmarva Chicken Association reserves the right to deny admission either in advance or on-site to anyone whom DCA believes will disrupt the conference or hinder the educational experience.

No refunds after Aug. 25. Substitutions are allowed. No mail-in registrations will be accepted after Sept. 23.

For DCA Office Use Only

Payment Made By: Check # _____ Cash _____ DCA File # _____ Date Received _____