2:00-5:00. Safe Handling of Dressed Poultry

Speakers:

1. **Elena Toro**,  
   UF/IFAS Suwannee County Extension Agent

   Elena M. Toro is the Agriculture/Natural Resources Extension Agent in Suwannee County, FL. She holds degrees from the University of Florida and Zamorano University in Honduras. Her work has focused on livestock, forages, alternative enterprises, small farms, regulatory issues, food safety and crop production.

2. **Larry Eubanks**,  
   Meat Processing Center Research Coordinator,  
   UF/IFAS Department of Animal Sciences

   Managed University of Florida Meat Processing Laboratory for 20 years. For the last 13 years I have taught The Principles of HACCP to UF students and people in the food industry. I have also assisted very small meat processor implement food safety plans to meet compliance standards for governmental regulations. I worked with the Belize Government to implement HACCP in their meat industry.

3. **Chad Carr**,  
   Associate Professor,  
   UF/IFAS Department of Animal Sciences

   Chad Carr is an Associate Professor in Animal Sciences and joined UF in 2007. His duties at UF include undergraduate teaching within the Department of Animal Sciences and coordinating food safety trainings for meat and poultry processors within the state.

4. **Sally Williams**,  
   Associate Professor,  
   UF/IFAS Department of Animal Sciences

   Dr. Sally Williams is Associate Professor in the University of Florida’s Department of Animal Sciences. Her areas of expertise include product development and evaluation of food additives alone and in combination for antimicrobial properties against pathogenic and spoilage bacteria in ready to cook muscle foods. She holds a B.S. in Biology and Science Education from Albany State University, Albany, Georgia, and M.S. and Ph.D. in Food Microbiology from the Food Science and Human Nutrition Department at the University of Florida.