

FOOD SAFETY CULTURE DEBATE CLUB

May 14, 2026 | Food Safety Summit

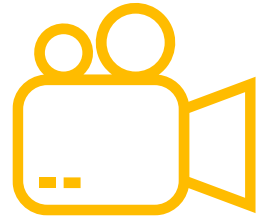


ACCESS PREVIOUS MATERIALS



Recap and materials from "Season One"
Including the whitepaper compilation

HOUSEKEEPING



This event is being recorded and will be posted on the STOP website and YouTube.



You can earn **1 NEHA-accredited continuing education credit** for this webinar, and 8 for the series. A form can be found on the STOP website.



You'll be asked to complete a brief survey after the webinar. Please take **2-3 minutes** to share your feedback!

TODAY'S LINEUP



Lone Jespersen, PhD
Cultivate SA



Conrad Choiniere, PhD
FDA



Vanessa Coffman, PhD
Session Moderator



Karen McCarty
Formerly of Agropur



Kelly Stevens
General Mills

WHAT TO EXPECT



- Four rounds designed to highlight current food safety challenges
- Each team will be assigned either “affirmative” or “negative”



ROUND 1



“Food safety culture starts at the top.”





ROUND 2



“Food safety culture
is expensive.”





ROUND 3



“Food safety culture
should be audited.”





BONUS ROUND



“A strong food safety culture
delivers positive food safety
outcomes.”





LET'S REFLECT:



Did today's debate change
your mind on any of your
previously held assumptions
about food safety culture?



BEFORE YOU GO...

We'd love to hear your thoughts on today's debate.
Take 2 minutes to complete this exit survey!



NEXT WEBINAR

June 3, 2026 @ 11am CST

Understanding Artifacts

Spot key indicators for success as we break down green flags as seen through food safety culture artifacts.



Learn more & register!