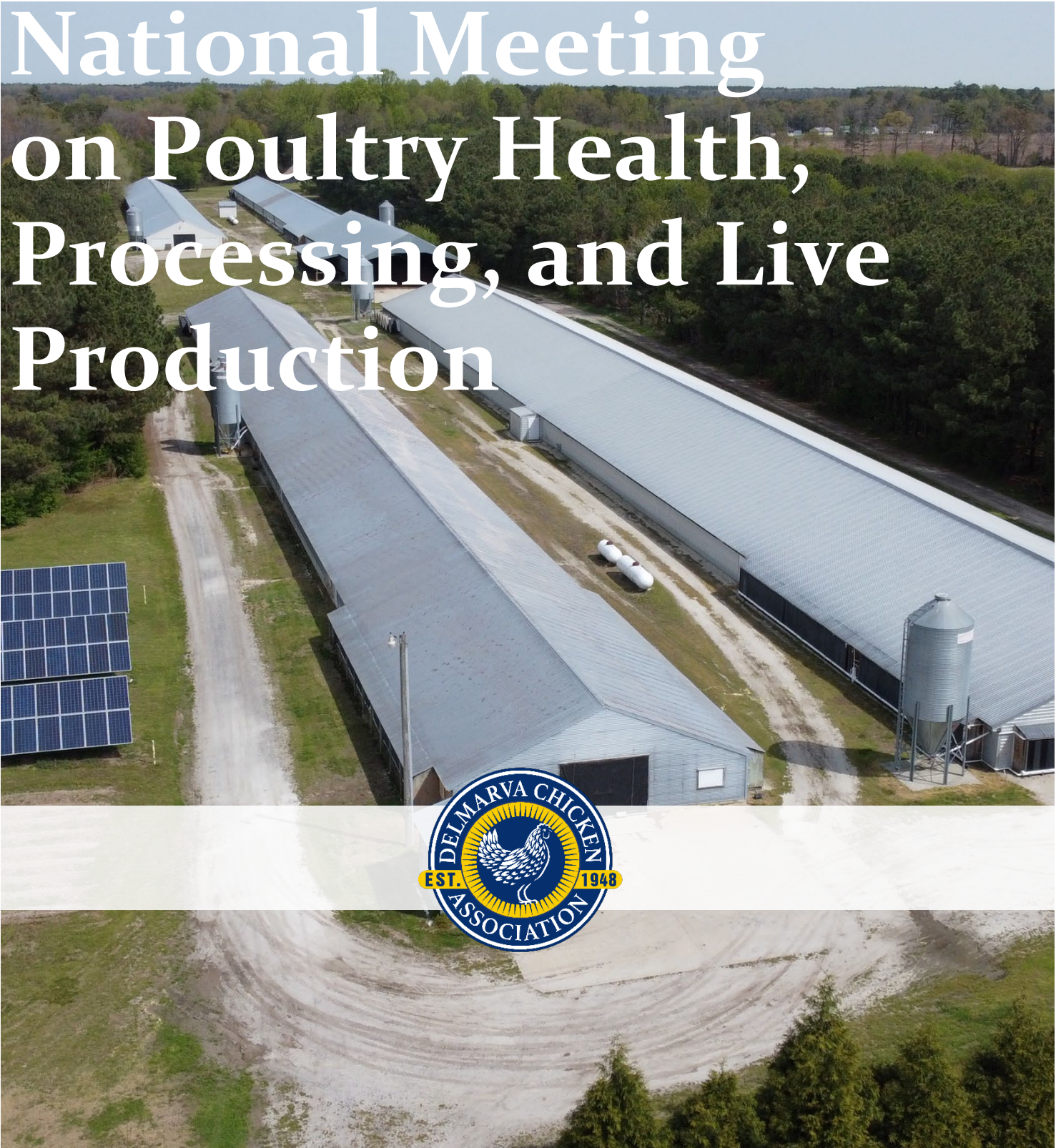


OCTOBER 3-5, 2022  
THE OCEAN CITY FONTAINEBLEAU RESORT  
OCEAN CITY, MARYLAND

# National Meeting on Poultry Health, Processing, and Live Production



# 57<sup>th</sup> National Meeting on Poultry Health, Processing, and Live Production

Presented by



- What** 57<sup>th</sup> National Meeting on Poultry Health, Processing, and Live Production
- Where** Ocean City Fontainebleau Resort, Ocean City, Maryland (New name, new location, new management)
- When** Monday, October 3 – Wednesday, October 5, 2022
- 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. Select from:
- 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. **\$225 (\$275 after September 5)**
  - Option #2, a partial registration for Monday's opening reception and Tuesday's Combined Session I, Poultry Health Session I and/or Processing Session; and Tuesday's reception and Maryland seafood buffet dinner. **\$150 (\$200 after September 5)**
  - Option #2, a registration for Wednesday's Combined Session II, Poultry Health Session II and/or Live Production Session. **\$100 (\$150 after September 5)**

Continuing education credits will be available. Student registration is free if received by September 5. 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 September 5. Substitutions are allowed without extra charges. Additional tickets for the Oct. 4 Maryland seafood buffet dinner are \$55 each.

## LODGING AND TRANSPORTATION

Hotel reservations and cancellations are the attendees' responsibility. Discounted group rates (\$145-\$195) are available at the newly renamed Ocean City Fontainebleau Resort, 10100 Coastal Highway, Ocean City, Maryland 21842. The hotel is under new management with recently renovated rooms available. 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 September 5 to guarantee the group rate. [ocbeachresort.com](http://ocbeachresort.com) | Tel: (410) 524-3535 | Book at discounted room rates online: [tinyurl.com/nm22roomrates](http://tinyurl.com/nm22roomrates)

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 [flysbyairport.com](http://flysbyairport.com). Baltimore Washington International Airport (BWI) and Philadelphia International Airport (PHI) are each approximately 2.5 hours from Ocean City.

## AGENDA

Speakers and topics may be updated before the National Meeting begins.

### Monday, October 3, 2022

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

### Tuesday, October 4, 2022

#### 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.            Economic Updates - Supply Chain, Labor Shortages and Grain Markets  
*Speaker TBD*  
9:05 a.m.            High Path Avian Influenza Overview  
*Dr. Mary Pantin-Jackwood, USDA*  
9:35 a.m.            Questions and Answers  
9:50 a.m.            **Break**  
10:05 a.m.           Comparing Methods of Mass Depopulation  
*Dr. Kenneth Anderson, North Carolina State University (tentative)*  
10:30 a.m.           Depopulation Panel Discussion  
*USDA, AVMA, Industry*  
11:15 a.m.           Trade & Vaccination Panel Discussion  
*Dr. John Clifford, USAPEEC, Dawn Hunter, USDA/APHIS, Speaker TBD*  
12 p.m.                Questions and Answers

#### Poultry Health Session I

1:15 p.m.            Basic Science of Natural NAE Additives  
*Dr. Mike Kogut, USDA ARS*  
1:40 p.m.            Research & Evaluation of NAE additives  
*Dr. Greg Mathis, Southern Poultry Research*  
2:05 p.m.            Industry Perspective of NAE additives  
*Dr. Cori Robinson, Best Veterinary Solutions, Inc.*  
2:35 p.m.            Questions and Answers  
2:50 p.m.            **Break**  
3:10 p.m.            Broiler Health Challenges in NAE production  
*Dr. Tyler Gamble, Pilgrim's Pride*  
3:40 p.m.            Broiler Health Challenges in NAE production  
*Dr. Scott Gustin, Tyson Foods*  
4:05 p.m.            Unusual Lesions in a Pseudomonas Case  
*Dr. Isabella Hannay, University of Georgia*  
4:25 p.m.            Questions and Answers  
4:45 p.m.            Adjourn  
5:15 p.m.            **Reception**  
6 p.m.                **Maryland Seafood Buffet Dinner**

## Processing Session

1:15 p.m.	USDA/FSIS Updates <i>Speaker TBD</i>
1:55 p.m.	Industry Perspective of Processing Changes <i>Dr. Ashley Peterson, National Chicken Council</i>
2:25 p.m.	Question and Answers
2:40 p.m.	<b>Break</b>
2:55 p.m.	Feed sanitation for salmonella control <i>Paul Davis, American Feed Industry Association</i>
3:25 p.m.	Other additives for salmonella control <i>Dr. Chuck Hofacre, Southern Poultry Research Group</i>
3:55 p.m.	Labor shortages and Automation solutions discussion <i>Dr. Juan De Villena, Wayne Farms LLC; Eric Nolten, Meyn, Speaker TBD</i>
4:40 p.m.	Questions and Answers
5:00 p.m.	Adjourn
5:15 p.m.	<b>Reception</b>
6:00 p.m.	<b>Maryland Seafood Buffet Dinner</b>

## Wednesday, October 5, 2022

### Combined Session II: Poultry Health and Live Production

6:30 a.m.	<b>Continental Breakfast</b>
7:00 a.m.	Registration Opens
8:00 a.m.	Welcome <i>Dr. Claudia Osorio, Chairperson, DCA Poultry Health and Welfare Committee</i>
8:10 a.m.	HPAI Lessons Learned & Improvements for the Future <i>Dr. Julie Gauthier, USDA; Dr. Michael Quist, Mountaire Farms; Speaker TBD</i>
9:10 a.m.	<b>Break</b>

### Poultry Health Session II

9:30 a.m.	Clostridium Challenges <i>Dr. Hofacre, Southern Poultry Research Group</i>
10:05 a.m.	1639 Broiler/Breeder Update <i>Dr. Mark Jackwood, University of Georgia</i>
10:35 a.m.	Question and Answers
10:50 a.m.	Pullet & Breeder Mortality Trends <i>Dr. Jose Bruzual, Aviagen</i>
11:15 a.m.	Pullet & Breeder Mortality Trends <i>Dr. Bret Rings, Cobb Vantress</i>
11:40 a.m.	Question and Answers
11:55 a.m.	Adjourn

### Live Production Session

9:30 a.m.	Preparedness Training for HPAI <i>Gary Flory, Gary Flory Consulting</i>
10:10 a.m.	Wildlife mitigation for HPAI <i>Kevin Sullivan, USDA/APHIS Wildlife Services</i>
10:30 a.m.	Field Necropsy Training <i>Dr. Dan Bautista, Zoetis</i>
10:50 a.m.	Questions and Answers

11:00 a.m.	Incubation/Hatchery Presentation <i>Dr. Mike Wineland, Hatchery Consultant</i>
11:20 a.m.	Brooding for Success <i>Dr. Stewart Ritchie, Canadian Poultry Consultants</i>
11:40 a.m.	Question and Answers
11:50 a.m.	<b>Lunch</b>
1:00 p.m.	Outstanding Flock Supervisor Awards <i>Far Nasir, DCA President</i>
1:15 p.m.	Importance of Being Good Neighbors <i>Holly Porter, Delmarva Chicken Association</i>
1:35 p.m.	Litter Preparation Between Flocks <i>Joshua Payne, Poultry Guard</i>
1:55 p.m.	Ammonia Control Importance <i>Jared Thomson, Integrated Poultry Services</i>
2:15 p.m.	Ventilation and Bird Comfort Research <i>Dr. Jon Moyle, University of Maryland Extension</i>
2:35 p.m.	Questions and Answers
2:50 p.m.	<b>Adjourn</b>

## REGISTRATION OPTIONS

### Option #1 - Full Meeting

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

Monday, October 3 – Evening reception

Tuesday, October 4 – Full day meeting, breakfast, lunch, break snacks, cocktails, and Maryland seafood buffet dinner

Wednesday, October 5 – Full day meeting, breakfast, break snacks and lunch

**Registration by September 5 is \$225**

**Registration after September 5 is \$275**

### Option #2 - Monday & Tuesday

**Combined Session I; Poultry Health Session I; Processing Session**

Monday, October 3 – Evening reception

Tuesday, October 4 – Full day meeting, breakfast, lunch, break snacks, cocktails, and Maryland seafood buffet dinner

**Registration by September 5 is \$150**

**Registration after September 5 is \$200**

### Option #3 - Wednesday

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

Wednesday, October 5 – Full day meeting, breakfast, break snacks and lunch

**Registration by September 5 is \$100**

**Registration after September 5 is \$150**

### Add-On

Optional \$55 ticket for spouse or guest for the Tuesday, October 4 Maryland seafood buffet dinner.

### Sponsorships

Sponsorship opportunities are available. For more information, visit [dcachicken.com](http://dcachicken.com) or contact Holly Porter, executive director, at [porter@dcachicken.com](mailto: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 September 5: **\$225**      Postmarked after September 5: **\$275**      \$ \_\_\_\_\_

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

Postmarked by September 5: **\$150**      Postmarked after September 5: **\$200**      \$ \_\_\_\_\_

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

Postmarked by September 5: **\$100**      Postmarked after September 5: **\$150**      \$ \_\_\_\_\_

Additional \$55 per ticket for guests for October 4 reception and buffet dinner. Extra guests: \_\_\_\_\_ \$ \_\_\_\_\_

**TOTAL PAYMENT** \$ \_\_\_\_\_

### 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 meeting 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 meeting or hinder the educational experience.

We are following the Centers for Disease Control and Prevention, and state and local guidelines to stay safe from COVID-19. While attending this program, please follow all posted instructions. If you are sick, please stay at home. Cover your cough and sneeze. Feel free to wear a mask. Let's help each other stay safe and healthy. By attending, you voluntarily assume all risks related to exposure to COVID-19. It is recommended that you review your company's COVID-19 policy in regards to travel and event attendance before registering for any DCA event.

**No refunds after Sept. 5. 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 \_\_\_\_\_