

2026



POULTRY PROCESSOR WORKSHOP

HYATT REGENCY DOWNTOWN
GREENVILLE, SOUTH
CAROLINA

USPOULTRY's 2026 Poultry Processor Workshop is designed to equip plant personnel with the practical tools and insights needed to keep operations running at peak efficiency. In an industry evolving at an unprecedented pace, staying ahead isn't optional—it's essential.

AGENDA

- Leadership / Operational Excellence
- USDA – FSIS Update
- Retained Water
- Operational Efficiencies
 - A. Preventive Maintenance
 - B. Data Analytics
- Packaging
 - A. Producer Responsibility and Sustainability
 - B. Films and Bags for Poultry Products
- Sanitation / Bio Mapping (Include mid-shift, glove dipping, returning to floor)
- Automation
 - A. Innovation Update
 - B. Artificial Intelligence in the Plant
- Safety Overview and Ammonia Update
- Salmonella Interventions:
 - A. Phages
 - B. UV Lighting
- Researcher
- Shelf Life Extenders

MAY 20-21, 2026

ROOM RATE: \$199
SINGLE/DOUBLE

CUT-OFF DATE:
APRIL 28

864.235.1234

PROGRAM SCHEDULE

WEDNESDAY 8:30
A.M. – 4:00 P.M.

THURSDAY
9:00 – 11:45
A.M.

PROGRAM INFORMATION

From increasing automation to emerging management strategies, poultry processing plants are experiencing some of the most significant changes across the entire operation. Add in ongoing labor challenges and the need to develop skilled talent, and the demands on plant leadership have never been greater. This Workshop helps you meet those challenges head-on.

Don't fall behind in today's fast-moving poultry industry. Secure your spot early and gain the knowledge, strategies, and connections that will drive results. When you attend, you're not just investing in your own success—you're strengthening your entire operation.

Register today—because you and your company can't afford to miss it.

SIGN-IN

TUESDAY, MAY 19
5:00 – 6:30 P.M.