

	Ballroom A - C	Ballroom B - C	301 - 303	304 - 305	310 - 311	315 - 316	317 - 318	319	401 - 402	403 - 404	405	406	Exhibit Hall		
SUNDAY, JULY 31															
Opening Session – Ivan Parkin Lecture – Ballroom A - C Out of Africa - Lucia Anelich, Anelich Consulting															
MONDAY, AUGUST 1															
Monday 8:30 a.m. – 12:15 p.m.	RT1 – How Relevant is Finished Product Testing for Pathogens to Public Health Outcomes?		S1 – <i>Salmonella</i> in Poultry: Issues and Solutions	S2 – Recent Developments in Applications of Predictive Tools for Meat and Poultry Products	Technical Session 1 – Modeling and Risk Assessment	RT2 – Flour and Shiga Toxin-Producing <i>Escherichia coli</i> (STEC): What Can Be Done to Prevent Outbreaks?	S3 – Challenges and Strategies in Implementing Food Safety Management Systems in Multinational Companies	S4 – Implementation of HACCP-Based Egg Product Inspection		Technical Session 2 – Molecular Analytics, Genomics and Microbiome	Technical Session 3 – Developing Scientist Student Competition Finalist	S5 – Non-Destructive Superior Sampling	S6 – Food Safety by Design	Poster Session 1 – Animal and Pet Food Safety, Dairy, Data Management and Analytics, Epidemiology, Food Defense, Food Law and Regulation, Meat, Poultry and Eggs, Pre-harvest Food Safety, Produce, Viruses and Parasites, Water	
	RT3 – COVID-19: What Have We Learned to Make Our Food Systems More Resilient in the Future?		RT4 – The Intersection of Adjacent and Nearby Land Use and Produce Safety	RT5 – Practical Approaches to Enhance Food Safety Culture: Shared Learnings from a Dairy Industrywide Program		RT6 – What Do We Know and Still Not Know about Pathogen Control in Low-Moisture Foods?	S7 – Addressing the Global Threat of Antimicrobial Resistance Using One Health Approach	S8 – Continuing the Conversation: Establishing a Conceptual Framework for Understanding Trade-Offs and Synergies between Food Safety and Conservation Aims				S9 – Infectious or Not Infectious? Advances in Virus Quantification and Translation to Health Risk	S10 – Goodbye Old Friend: Best Practices for When and How to Replace, Restore, and Retire Food Processing Equipment		
Monday 12:30 p.m. – 1:30 p.m.	U.S. Regulatory Update on Food Safety – Ballroom A-C Frank Yiannas, U.S. Food & Drug Administration (FDA) and Sandra Eskin, U.S. Department of Agriculture (USDA)														
Monday 1:30 p.m. – 5:15 p.m.	RT7 – Recent State and Local Outbreak Investigations		S11 – Clean-Label Antimicrobial Innovations and Applications	S12 – Using Consumer Research to Inform Labeling Policy for Food Products	S13 – Metagenomics: Where Do Viruses and Parasites Fit in?	S14 – Getting Floured by <i>E. coli</i> : Risk Assessment and Mitigation	S15 – Recent Advances in Phage-Based Systems for Food and Water Analysis		Technical Session 4 – Meat, Poultry and Egg	Technical Session 5 – Water and Sanitation and Hygiene		S16 – Where the Wild Things are: Foraging for Fungi Food Safety	S17 – Making a Big Deal over Small Things: Omics-Based Microbiological Risk Assessment		
	RT8 – Hold the Phone! The Role of Celebrity Chefs and Influencers in Food Safety Messaging		S18 – Advances in Antimicrobial Technologies and Their Translation into Industry Practices	RT9 – Can We Rely on Third Party Auditors to Assess Whether a Supplier's Microbial and/or Chemical Test Methods are the Right Fit for the Food Commodity?	RT10 – Back to Front and Front to Back: How to Manage out Toxins and Naturally Occurring Hazards throughout the Supply Chain	S19 – Parasites of Global Public Health Relevance	S20 – What Do Fresh-Cut Produce and Low Moisture Foods Processors Have in Common? New Considerations for Environmental Monitoring Programs	S21 – COVID-19 Risk Management Practices in Food Markets: What are the Impacts on Food Safety?				S22 – Food Defense: Proactive Approaches to Risk Mitigation	S23 – Evolving Familiar Tools – Recent Developments and Applications of Risk Assessment and Predictive Modeling in Government and Industry		
TUESDAY, AUGUST 2															
Tuesday 8:30 a.m. – 12:15 p.m.	S24 – Foodborne Disease Outbreak Update		S25 – Method and Validation Hurdles to Substantiate Allergen Claims	S26 – Virtual Food Safety Monitoring, Auditing and Artificial Intelligence Applications	S27 – What to Expect When You're Exporting: Using FDA's Export Certification Program	S28 – Data-Driven Sanitation Chemistry Selection: Does It Work Against Biofilms?	S29 – Agricultural Water Quality for Produce: Recent Advances, Current Challenges, and Future Opportunities	S30 – Food Safety within Food Security in Africa: The Dilemma between Informal and Formal Markets		Technical Session 6 – Laboratory and Detection Methods	Technical Session 7 – Food Safety Systems, Food Processing Technologies, and Seafood	S31 – Using a HACCP-Mindset to Enable Enhanced Food Traceability	S32 – Rapid Response Research to Support the Food Industry through COVID-19	Poster Session 2 – Antimicrobials, Communication Outreach and Education, Food Processing Technologies, Food Safety Systems, Laboratory and Detection Methods. Retail and Food Service Safety, Sanitation and Hygiene	
			S33 – Global Recommendations on Risk Assessment of Allergens from the Ad Hoc Joint FAO/WHO Expert Consultation	RT11 – Mission Impossible? Bringing Equivalency to Virtual Audits and Inspections	S34 – Persistence of Enteric Viruses in Low Moisture Environments	S35 – Clearing: The Perennial Overlooked Step in Sanitation and Vital Importance to Proper Environmental Surface Sanitization and Disinfection	RT12 – How Much S.M.A.R.T.E.R. Have Agricultural Water Quality Metrics Become?	S36 – The Silent Pandemic: The Emergence and Spread of Antimicrobial Resistance in Food Systems in the Middle East and North Africa (MENA) Region				S37 – Look Around, You Have All It Takes to Make Your Food Safe!	S38 – Managing Your <i>Salmonella</i> Risk: How Investing in Early Detection and Quantitation Methods Can Protect Your Poultry Business?		
Tuesday 12:30 p.m. – 1:15 p.m.	IAFP Business Meeting – 310 - 311														
Tuesday 1:30 p.m. – 5:15 p.m.	S40 – Novel Foods, Novel Challenges: Food Safety Concerns in Plant-Based and Novel Food Products		S39 – Developments in Sample Preparation: Implications in Pathogen Detection When Difficult Matrices are Involved	S41 – Food Safety Aspects of Controlled Environment Agriculture Systems for Fresh Produce Production: Current Industry Practices and Future Needs	S42 – Not All Acids are Created Equal	RT13 – Identity Matters: Building a More Inclusive Workplace for Women in Food Safety	S43 – Cyber Attacks on the Food Industry: Virtual Threats with Real Consequences	S44 – Adjunct Antimicrobial Treatments – What are They, and How do They Fit into a Sanitation Program?		Technical Session 8 – Produce	Technical Session 9 – Communication Outreach and Education	S45 – The Use of QMRA for Food Safety Interventions in Low- and Middle-Income Countries	S46 – Whole Genome Sequencing: Challenging and Defining Foodborne Pathogen Species, Risk, and Virulence	Poster Session 3 – Beverages and Acid/Acidified Foods, Food Chemical Hazards and Food Allergen, Food Toxicology, General Microbiology, Laboratory and Detection Methods Low-water Activity Foods, Microbial Food Spoilage, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, Packaging, Seafood	
	S47 – Consequences of Proliferating <i>Listeria</i> Species for Detection Methods		S48 – Addressing Urban Agriculture with a One Health Approach to Food Safety Vulnerabilities and Successes	RT14 – Strengthening Food Safety Education and Research across Programs and Departments in the Universities' Food Watch Presentation	RT15 – Life after Graduate School and Beyond Academia	RT16 – Public-Private Data Sharing: A New Opportunity for Risk-Based Decision Making in Food Safety	S49 – Advances in Pedagogy, Modality, and Accessibility for Virtual Food Safety Education				S50 – Recent Advances in Control of <i>Bacillus</i> spp. – A Pathogen of Renewed Concern	RT17 – Acidified Foods: Addressing Challenges in Product Classification Beyond Food Safety. What Role Do Water, Syrups, and Other Low Water Activity Ingredients Play?			
WEDNESDAY, AUGUST 3															
Wednesday 8:30 a.m. – 12:15 p.m.	RT18 – Application of New Technologies for Improved Food Safety		S51 – Safety and Quality of Water Used and Reused in Fresh Produce Supply Chains	RT19 – Moving Closer to Zero – Challenges and Opportunities for Reducing Children's Exposures to Toxic Elements from Foods	Technical Session 10 – Viruses and Parasites and Epidemiology	S52 – Data Trusts for Food Protection	S53 – Surrounded on All Sides: A Dive into the Unseen Microbiomes of Residential and Industrial Built Environments and Food Safety Implications	S54 – Increasing Access to and Cultivating Diversity within Food Safety Spaces		Technical Session 11 – Food Toxicology, Food Chemical Hazards and Food Allergens, and Dairy	Technical Session 12 – Low-water Activity Foods and General Microbiology	S55 – New Advances in <i>Alicyclobacillus</i> Detection, Differentiation, and Control	S56 – Infusing Cannabis Edibles with the Time-Tested Science of Food Safety	Poster Session 3 – Beverages and Acid/Acidified Foods, Food Chemical Hazards and Food Allergen, Food Toxicology, General Microbiology, Laboratory and Detection Methods Low-water Activity Foods, Microbial Food Spoilage, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, Packaging, Seafood	
	RT20 – Rapid Methods and Automation in Food Microbiology: 40 Years of Developments, Promises, and Disappointments		S57 – What Environmental Surveillance and Water Quality Can Tell Us about Antibiotic Resistant Bacteria in Pre-Harvest Environments	S58 – Gluten in Fermented or Hydrolyzed Foods – Regulatory, Consumer, and Analytical Perspectives		RT21 – Watching GRAS Grow: Understanding What It Means to be GRAS in the U.S.	S59 – Computer Modeling – The Next Step in the Dairy Industry Evolution	RT22 – Understanding and Overcoming Challenges in Helping Underrepresented Minority Audiences Meet the FSMA PSR 112.22(c) Training Requirements				S60 – Life at the Extremes: Fungal Spoilage in Low Water Activity, High Acid, and Thermally Processed Foods and Beverages	S61 – Mixed Methods Approaches to Investigating Microbial Produce Safety Hazards and Mitigation in Hydroponic and Aquaponic Operations		
Wednesday 1:30 p.m. – 3:30 p.m.	S62 – Mitigating the Risk of <i>Salmonella</i> in Food Products		S63 – Precision Genomics: A Toolbox for the New Era of Food Safety	S64 – The Regulation of Food Ingredients in Diverse Global Markets	S65 – Lessons Learned from Produce Safety Rule Trainings to International Audiences in Latin America	S66 – To Biofilm, or Not to Biofilm: <i>Listeria monocytogenes'</i> Emerging Existential Dilemma	S67 – Transmissible Locus of Stress Tolerance (TLST) in Bacteria, a Potential Threat to Food Safety and Public Health	Get-Connected Market: Connecting IAFP Professionals on Food Safety in Africa		Technical Session 13 – Antimicrobials	S68 – Foodborne Pathogens and Vulnerable Populations: Protecting and Educating the Immunocompromised	S69 – Spoiled Seafood? Advances in Detecting Decomposition	S70 – Mind the Gap: The Role of the Frontline Voice in Food Safety Culture Improvement		
Wednesday 4:00 p.m. – 4:45 p.m.	John H. Silliker Lecture – Ballroom B - C <i>The Power of Diverse Perspectives for Effective Food Safety Management</i> – Katherine M.J. Swanson, KMJ Swanson Food Safety, Inc.														