Sessions-at-a-Glance

	Ballroom A	303BCD	303A	204AB	204C	201B	201CD	Exhibit Hall B (Posters)
Monday 8:30 a.m.–12:00 p.m.	**S1** Microbiological Environmental Testing and Validation: Leading Edge Issues for Low-moisture Foods	**S2** Data Deluge, Interacting Players and Complex Networks in Food Sciences – Computational Tools to Tackle Food-related Complexities **S3** Converging Industry Initiatives on Traceability	**T1** Applied Laboratory and Novel Laboratory Methods	**S4** Human Pathogens Associated with Edible Plants	**S5** Global Water Shortages – Their Impact on Water Safety and Quality **S6** Ripple or Tsunami? Riding the Regulatory Wave to Safer Bottled Water and Water Beverages	**RT1** Research Needs a Roundtable: Retail and Foodservice Food Safety	**S7** Government, Academic and Industry Collaborations to Advance the Development and Use of Microbiological Risk Assessments	**P1** Antimicrobials, Sanitation, Seafood, Epidemiology, Risk Assessment, Communication Outreach and Education, Novel Laboratory Methods, Beverages and Water, Dairy and Other Food Commodities 10:00 a.m.–6:00 p.m.
Monday 1:30 p.m.–5:00 p.m.	**S8** Less Recognized and Presumptive Pathogens: What Now, What Next?	**S9** Buy Local? Addressing the Safety Issues Behind Green Food Trends **S10** Good Agricultural Practices and the Small Scale Producer: What's Really Going on out There?	**T2** Pathogens, Sanitation and Seafood	**S11** What's Been Keeping You up at Night? – Selected Unanswered Food Safety Questions	**S12** Flour Food Safety: The Changing Landscape – *E. coli* O157:H7	**T3** Antimicrobial and Microbial Spoilage	**S13** "Ingredient" is a Ten-letter Word for Financial Disaster	
Tuesday 8:30 a.m.–12:00 p.m.	**S14** National Institute of Food and Agriculture Showcase	**S15** Risk-based Design of Microbiologically Safe Foods **S16** Significance and Detection of STEC or Non-O157:H7 *E. coli*	**T4** Produce	**S17** The *Salmonella* Smorgasbord: The Problem with Too Many Choices	**S18** European Concept on Hygiene Monitoring in the Food Supply Chain – 'Farm to Fork' Concept in Practice **S19** International Food Safety Policies	**T5** Meat and Poultry	**S20** Food Packaging Technology: Opportunities and Challenges That Enhance Food Safety	**P2** Applied Laboratory Methods, General Microbiology, Microbial Food Spoilage, Non-microbial Food Safety, Food Toxicology and Pathogens 10:00 a.m.–6:00 p.m.
Tuesday 1:30 p.m.–5:00 p.m.	**S21** The Emergence of Non-culture Diagnostics and Their Impact on Global Foodborne Disease Surveillance	**S22** Food and Food Environment Test Considerations in View of Changing Regula-tions	**T6** Produce and Communication Outreach and Education	**S23** Way Before the Fork: Impact of Pre-harvest Management Programs and Supply Chain Influences on the Control of Shiga Toxin-producing *E. coli* Contamination in Beef	**S24** Advances in Detection Technologies to Address Food Safety and Food Defense Needs	**T7** Risk Assessment and Epidemiology	**S25** Human Noroviruses: Attribution, Transmission and Control	
Wednesday 8:30 a.m.–12:00 p.m.	**S26** Global Issues and Impact of Gluten Allergy and Celiac Disease	**S27** Food Safety in Developing Countries		**S28** Foodborne Disease Outbreak Update	**S29** Maintaining Consumer and Market Continuity during Animal Disease Outbreaks	**S30** A Practical Approach to Risk Communication: Engaging Stakeholders and the Public	**S31** Setting the Science-based Agenda for Co-management of Watershed Quality and Produce Safety	**P3** Produce and Meat and Poultry 10:00 a.m.–2:00 p.m.
Wednesday 1:30 p.m.–3:30 p.m.	**S32** Bacterial Toxins: A Past or an Emerging Issue for Food and Beverage Safety?	**S33** Tools for Predictive Microbiology and Microbial Risk Assessment		**S34** WHO's Epidemiological Approach to Estimating Foodborne Diseases – WHO FERG	**S35** New Definitions in Imported Seafood Safety	**S36** Risk Benefit Analysis of Food Production and Consumption	**S37** Issues in the Production and Manufacture of Nuts and Nut-containing Products: Nuts to You	
Wednesday 4:00 p.m.–4:45 p.m.	**John H. Silliker Lecture** Understanding Foodborne Microorganisms, A Matter of Perspective Robert L. Buchanan							