

# IAFP Speaker Program *(expanded)*

**Gary Acuff, Ph.D.**  
Texas A&M University



- ◆ Addressing Risk Using Performance Objectives
- ◆ Proper Use of Pathogen Surrogates in Process Intervention Validation
- ◆ What is Really Achievable in Pathogen Reduction for Beef?

**Michael Brodsky, Ph.D.**  
Brodsky Consultants



- ◆ Managing Food Safety and Security in the 21st Century
- ◆ Emerging Issues in Food Safety
- ◆ The Fallacious Fecal Coliform or What is a Fecal Coliform Anyway?

**Jim Dickson, Ph.D.**  
Iowa State University



- ◆ Foodborne Pathogens In Meat: Progress and Challenges
- ◆ Interventions to Control Foodborne Pathogens in Meat
- ◆ Food Safety Issues with Pet Food
- ◆ Process Validation for Food Safety

**Jeff Farber, Ph.D.**  
University of Guelph



- ◆ Overview of Raw Milk Cheese Issues in Canada
- ◆ Risk Assessment and Risk Management of Foodborne Listeriosis in Canada
- ◆ A Dummy's Guide to Free Online Predictive Modelling Tools
- ◆ Emerging Foodborne Pathogens

**Kathy Glass, Ph.D.**  
University of Wisconsin – Madison



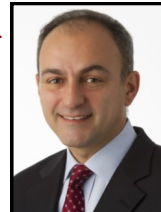
- ◆ Opportunities and Limitations of Clean Label Antimicrobials
- ◆ Strategies to Maintain Microbial Food Safety in Reduced-sodium Foods
- ◆ Intervention Strategies to Control *Listeria monocytogenes* in Ready-to-Eat Foods

**Linda Harris, Ph.D.**  
University of California – Davis



- ◆ Tree Nuts: Food Safety Risks and Intervention Strategies
- ◆ Low-Moisture Foods: Food Safety Challenges and Opportunities
- ◆ Low Moisture Foodborne Outbreak Case Studies: Lessons Learned
- ◆ Microbial Food Safety and Culinary Herbs

**Alejandro Mazzotta, Ph.D.**  
Chobani, Inc.



- ◆ Dairy Food Safety and Spoilage
- ◆ FSMA and Regulatory Compliance
- ◆ Food Safety and Quality Systems

**Gale Prince**  
Retired/Consultant



- ◆ So You Chose Food Safety as a Career Choice
- ◆ Food Safety Culture Drives Excellence
- ◆ Food Safety Modernization Act (FSMA)

**Don Schaffner, Ph.D.**  
Rutgers University



- ◆ Understanding and Managing Food Safety Risks
- ◆ Quantitative Microbial Risk Assessment of Foods
- ◆ Development and Application of Predictive Models for Food Microbiology

**Katie Swanson, Ph.D.**  
KMJ Swanson Food Safety, Inc.



- ◆ Useful Microbiological Testing for Food Safety Management
- ◆ Preventive Controls for Human Foods Training Curriculum Development

**Don Zink, Ph.D.**  
IEH Laboratories & Consulting Group



- ◆ FSMA Implementation – Foreign Supplier Verification and Preventive Controls
- ◆ Environmental Pathogen Monitoring
- ◆ Controlling *Listeria* and *Salmonella*