JOIN US AT IAFP 2016
The Leading Food Safety Conference

REGISTER TODAY AT FOODPROTECTION.ORG

ARCHWAY TO EXCELLENCE
The International Association for Food Protection’s Executive Board invites you to register for IAFP 2016, the Association’s Annual Meeting, to be held July 31–August 3 at the America’s Center Convention Center in St. Louis, Missouri. An impressive schedule of presentations will be delivered by worldwide speakers that address various topics related to foodborne pathogens, food laws, allergens, food toxicology, sanitation, regulations, risk assessment and water. With more than 90 scientific sessions, you will have your choice of food safety topics in which to take part. Multiple networking opportunities with food safety professionals from around the globe offer additional learning and sharing experiences as well.

Plan now to attend IAFP 2016, the leading food safety conference! Take part in the outstanding program and excellent networking opportunities at a conveniently located venue in the heart of a bustling city. Don’t miss this chance to be among the thousands of dedicated food safety professionals who attend this conference each year.

We are counting on your participation and look forward to seeing you in St. Louis!

Alejandro S. Mazzotta
IAFP President

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### SUNDAY, JULY 31, 2016

**Opening Session** – 6:00 p.m. – 7:30 p.m.

**Ivan Parkin Lecture** – Food Safety Advice for the Soul

Jeffrey Farber, University of Guelph

Guelph, Ontario, Canada

### MONDAY, AUGUST 1, 2016

**All Day** – 10:00 a.m. – 6:00 p.m.

**Poster Session**

- Antimicrobials, Communication Outreach and Education, Food Toxicology, Laboratory and Detection Methods, Meat, Poultry and Eggs, Non-microbial Food Safety, Produce, Seafood

**Morning** – 8:30 a.m. – 12:00 p.m.

**Symposia**

- Allergen Control in Food Facilities
- Allergen Management and Control in Retail and Food Service
- Antimicrobial Resistance: The Ever-expanding Global Concern
- Decoding the Exchange between Human Pathogens and Plants: Attachment, Metabolism and Recognition
- New Perspectives on Norovirus
- On-farm Microbial Ecology: Addressing Complicated Interactions with Food Safety Implications
- Retail Food Safety Risks: Mobile Food Trucks, Grocery Stores, Raw Fish Preparation Practices, and Slicer Cleaning and Inspection Practices
- Small Scale Fermentation at Retail, is the Consumer at Risk?
- The Complexity of Antibiotic Resistance – The Need for Multi-system Approaches
- The Next Big Thing: Emerging Biological, Physical, Chemical and Cyber Threats to the Food System
- Vomiting in Norovirus Transmission: Risk of Food Contamination?

**Roundtables**

- A Real-world Conversation about Food Safety and Microbial Quality of Sustainable Diversified Farming Systems
- Food Microbiomes: So We Found a Sequence…Big Deal, Now What?
- The Global Food Safety Kaleidoscope
- Undesirable Microorganisms – Determining When Food Spoilage becomes Food Safety, and When It Does Not

**Technical Sessions**

<table>
<thead>
<tr>
<th>Laboratory and Detection Methods</th>
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<td>Low-water Activity; Modeling and Risk Assessment</td>
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<tr>
<td>Retail and Food Service; Laboratory and Detection Methods; Non-microbial Food Safety</td>
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**Afternoon** – 1:30 p.m. – 5:00 p.m.

**Symposia**

- Advances in Portable Devices for Food Protection and Defense
- Alternative Solutions to Cleaning – Bringing Enzymatic and Other Cutting-edge Technologies to Successfully Managing *Listeria monocytogenes* in the Retail and Food Service World
- Analysis of Gluten in Foods: Where are We and Where Do We Need to Go?
- Cyanotoxins in the Water Supply and Potential Food Safety Ripple Effects
- Environmental Monitoring: A New Approach to Norovirus Risk Management?
- Harmonizing Hygiene and Sanitation Specifications for Improved Public Health and Better International Trade
- Is *Salmonella* an Adulterant in Raw Meat and Poultry?
- Multiplex Foodborne Pathogen Detection Assays: Fishing for Them All with One Bait
- Novel or Rapid Sampling Methods for Utilization in Slaughter and Processing Establishments
- Pathogen Adaptation: Transmission from the Environment to Host and from Host to Host
- Prokaryotic Hibernators – Persisters in Foods – What is Really Going on?
- Quantifying Bacterial Cross-contamination and Transfer: Importance in Risk Assessment
- Tackling the Longstanding Challenge of *Salmonella* and Poultry with New Uses of Data and Partnerships
- Viable but Non-culturable (VBNC) Bacteria: Not Your Typical Injured Cells
- Viruses and Parasites on Produce: Challenges and Opportunities Farm to Fork

**Roundtables**

- A Debate: Current Perspectives in Food Safety
- How to Fix Food Safety Education and Enhance Training Effectiveness
- I Got an Advanced Degree, Now What?

**Technical Sessions**

- General Microbiology and Sanitation Modeling and Risk Assessment

### TUESDAY, AUGUST 2, 2016

**All Day** – 10:00 a.m. – 6:00 p.m.

**Poster Session**

- Dairy and Beverages, Epidemiology, Food Defense, General Microbiology
- Low-water Activity, Laboratory and Detection Methods, Pre-harvest and Produce

**Morning** – 8:30 a.m. – 12:00 p.m.

**Symposia**

- A Case Study Covering *Salmonella*
- Newport in the Delmarva Peninsula
- Competent People Doing Comparable Work: Developing Food Protection Professionals on a Global Scale
- Food Defense Lessons Learned from 2015 U.S. Avian Influenza Outbreak
- Food Safety 2050: A Glimpse into the Future
- From Cow to Cup: How Dairy Industry Stakeholders Manage Risks of Drug Residues
- Mitigating Intentional Adulteration: What You Should be Doing Today
- Strengthening the Hazard Analysis of Food Safety Plans
- Surrogate for Low-moisture Foods Validation: What are the Key Steps from Selection to Routine Use?
- Tailoring Acceptance Sampling Theory for Enhanced Microbial Risk Management
- The Rise of the Genomes – Improving Health Through Better Food Quality and Food Safety
- Update on Implementation of the Food Safety Preventive Controls Alliance Training

**Roundtables**

- Bringing the World Together in the Fight against *Listeria monocytogenes*: A Regulatory Perspective
- Validity of Control Strategies for Hazards in the Supply Chain

**Technical Sessions**

- Antimicrobials
- General Microbiology
12:15 p.m. – 1:00 p.m.
Business Meeting

AFTERNOON – 1:30 p.m. – 5:00 p.m.

Symposium
A Map to a Safer Future: Applications of Geographic Information Systems and Remote Sensing for Food Safety

An International Perspective on the Development of Targeted Food Safety Education for Vulnerable Populations

An Overview of Emerging Beverage Process Technologies

Balancing Risks and Benefits in Food Safety Dilemma in Constructive Use of Risk Assessment in a Variable World: All Microbes are Equal but Some Microbes are More Equal Than Others

How Do I Validate That? Assuring Credibility of Non-thermal Controls for Microbiological Hazards

How Do We Measure the Effectiveness of Regulatory Food Safety Programs?

How Safe is Your Infants’ Powdered Formula: A Tale of Cronobacter sakazakii

“If I can’t pronounce it, I’m not eating it!” How Consumer Perceptions are Changing the Face of the Food Industry

Information and the Creation of Positive Economic Incentives for Food Safety Performance

Next Generation Sequencing, Food Safety, and What It Means to the Food Industry and Food Regulators

Now That Whole Genome Sequencing Has Arrived, What Does the Data Really Tell Us?

Review of New Risk Factor Studies and Application to Restaurant Inspections in the U.S. and Europe

Updating Our Knowledge in Cold Chain Management: Challenges and Solutions in International Supply Chains

The Evolution of Food Safety Culture

What to Consider When Chemicals Meet Equipment

Roundtables
FDA Food Safety Modernization Act (FSMA) Implementation: What is the Role of Third Party Standards and Audits?

How are We Going to Get Everyone Trained for FSMA?

Technical Sessions
Communication Outreach and Education

Meat, Poultry and Eggs

WEDNESDAY, AUGUST 3, 2016

All Day – 9:00 a.m. – 3:00 p.m.

Poster Session

Antimicrobials, Laboratory and Detection Methods, Microbial Food Spillage, Modeling and Risk Assessment, Retail and Food Service Safety and Sanitation

8:30 a.m. – 12:00 p.m.

Symposium

Antimicrobial Food Packaging: Breakthroughs and Benefits That Impact Food Safety

Approaches to Safe Use of Irrigation and Wash Water in the Face of Increased Global Water Shortages

Building and Sustaining Support for Your Food Safety System: How to Communicate with Senior Management, Production Line Operators, and All Levels in Between

Close Call: Assessing Risks of Food Packaging That Can Impact Food Safety

Disinfectant Byproducts in Wash Water, Vegetables and Fruits

FDA Food Safety Modernization Act (FSMA) and Small Processors: Identifying Challenges and Addressing Concerns

Food Safety Challenges and Issues in India in Context of New Food Safety Regulations and the US FSMA

Food Safety Concerns and Testing Challenges in the Emerging Cannabis Products Market

FSMA and ISO 17025 Accreditation in a Food Testing Laboratory

Integrating Food Safety into Food Security

Lab Detection of Food Safety Hazards: Has Sample Prep Advanced into the 21st Century?

Nanophysical, Electrical and Chemical Biology Approaches for Control of Bacterial Biofilms

The Use of Whole Genome Sequencing and Metagenomics in Modelling and Risk Assessment

Whole Genome Sequence Approaches as Applied to Salmonella: De Novo Tools for Use in Predictive Microbiology

Roundtables

Campylobacter: Can We Solve the Problem? Intervention, Development, and Evaluation of Mixed-method Approaches for Retail, Consumer and Food Service

Technical Sessions

Produce

Epidemiology

Afternoon – 1:30 p.m. – 3:30 p.m.

Symposium

2016 Foodborne Outbreak Updates

FSMA Preventive Controls for Produce Packing and Cooling Operations: A Reality Check and Near-term Aspirational Compliance Roadmap

Hygienic Design – Cost of Ownership (My Budget Will Not Cover Hygienic Design Expenses)

Raw Milk Discussion – An Amicable Exchange of Experts

Revisiting the STEC Testing Approach: Regulatory and Industry Perspectives on Making It More Reliable for Routine Application in Food Industry

Strategies to Identify Foodborne Parasites: A Global Perspective towards Improving the Safety of Food Supply

The Global Burden of Foodborne Disease

We are What We Eat: Should Food Microbiology Take the Lead on Understanding How the Homeostasis of the Gut Microbiome Influences Human Health and Disease?

Technical Session

Dairy and Beverages

4:00 p.m. – 4:45 p.m.

John H. Silliker Lecture – Improving Food Safety Globally: Developing and Applying Science for the Common Good

Renata Clarke, Food and Agriculture Organization of the United Nations Rome, Italy

SPECIAL SESSIONS—Times and Dates to be Determined

Fresh, Local…and Safe: Supply Chain Food Safety Challenges in Meeting Consumer Trends

Flint Water Situation

An Update on Microbiological Testing in Food Safety Management
SCHEDULE

FRIDAY, JULY 29
IAFP Workshops – 8:00 a.m. – 5:00 p.m.
Better Process Cheese School – Day 1 of 2
Food Safety Preventive Controls Alliance, Train-the-Trainer Class – Day 1 of 2

SATURDAY, JULY 30
IAFP Workshops – 8:00 a.m. – 5:00 p.m.
Better Process Cheese School – Day 2 of 2
Food Safety Preventive Controls Alliance, Train-the-Trainer Class – Day 2 of 2

Combining the Use of Guidance Documents on Challenge Tests and International Databases to the Benefits of the Zwiering’s Concept of Accessing Microbial Growth and Survival
Next Generation Sequencing – A Tutorial and Hands-on Workshop to Help Understand This Emerging Technology
Committee and PDG Meetings • 2:30 p.m. – 5:00 p.m.
Welcome Reception • 5:00 p.m. – 6:30 p.m. – Sponsored by Eurofins

SUNDAY, JULY 31
Affiliate Council Meeting • 7:00 a.m. – 10:00 a.m.
Committee and PDG Meetings • 8:00 a.m. – 5:15 p.m.
Student Luncheon (ticket required) • 12:00 p.m. – 1:30 p.m.
Editorial Board Reception (by invitation) • 4:30 p.m. – 5:30 p.m. – Sponsored by Roka Bioscience
Opening Session and Ivan Parkin Lecture • 6:00 p.m. – 7:30 p.m.
Cheese and Wine Reception • 7:30 p.m. – 9:30 p.m. – Sponsored by Metabiota-Ancera and Land O’ Lakes
Exhibit Hours • 7:30 p.m. – 9:30 p.m.

MONDAY, AUGUST 1
Symposia & Technical Sessions • 8:30 a.m. – 5:00 p.m.
Poster Sessions • 10:00 a.m. – 6:00 p.m.
Exhibit Hours • 10:00 a.m. – 6:00 p.m.
Exhibit Hall Lunch • 12:00 p.m. – 1:00 p.m. – Sponsored by The Kellogg Company
Exhibit Hall Reception • 5:00 p.m. – 6:00 p.m. – Sponsored by Merck Animal Health

TUESDAY, AUGUST 2
Committee and PDG Chairperson Breakfast (by invitation) • 7:30 a.m. – 9:00 a.m.
Symposia & Technical Sessions • 8:30 a.m. – 5:00 p.m.
Poster Sessions • 10:00 a.m. – 6:00 p.m.
Exhibit Hours • 10:00 a.m. – 6:00 p.m.
Exhibit Hall Lunch • 12:00 p.m. – 1:00 p.m. – Sponsored by Roka Bioscience
Business Meeting • 12:15 p.m. – 1:00 p.m.
Exhibit Hall Reception • 5:00 p.m. – 6:00 p.m. – Sponsored by Sealed Air
President’s Reception (by invitation) • 6:00 p.m. – 7:00 p.m. – Sponsored by Q Laboratories, Inc.
Past President’s Dinner (by invitation) • 7:00 p.m. – 9:00 p.m.
Student Mixer • 7:00 p.m. – 9:00 p.m.

WEDNESDAY, AUGUST 3
Symposia & Technical Sessions • 8:30 a.m. – 3:30 p.m.
Poster Sessions • 9:00 a.m. – 3:00 p.m.
Networking Lunch • 12:00 p.m. – 1:00 p.m.
John H. Silliker Lecture • 4:00 p.m. – 4:45 p.m.
Awards Reception and Banquet • 6:00 p.m. – 9:30 p.m.

SPONSORS
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International Packaged Ice Association
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the lab: Powered by Public Health Innovations
Walmart
Weber Scientific
**IAFP’s Professional Development Group Meetings are Open to All!**

If you are attending IAFP 2016, we welcome your participation in one or more of IAFP’s Professional Development Group (PDG) meetings. These groups provide the opportunity for food safety professionals to be part of open and in-depth discussions that help guide the efforts of the Association.

The benefits are many with participants discussing a variety of timely and important topics; networking with other food safety professionals in similar positions; and being part of organized presentations on critical issues pertaining to the specific area of interest.

Sharing your ideas and experiences in these meetings prior to IAFP 2016’s symposia and technical sessions can bring questions to the forefront and link your participation in these groups to the hundreds of presentations at the world’s leading food safety conference.

Whether you’re a novice food safety professional or a seasoned expert, your input benefits everyone in attendance, providing new perspectives on existing topics and issues while learning and sharing among your peers.

Visit the IAFP 2016 Web site for a PDG and Committee meetings schedule.

Plan now to arrive at IAFP 2016 in time for our PDG meetings on Saturday and Sunday. Don’t miss out on this additional Annual Meeting benefit!

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**Affiliate Council**

**Standing Committees**

- Food Protection Trends Management
- Journal of Food Protection Management Program

**Special Committees**

- 3-A Committee on Sanitary Procedures
- Committee on Control of Foodborne Illness
- Constitution and Bylaws
- Foundation

**Professional Development Groups**

- Advanced Molecular Analytics
- Applied Laboratory Methods
- Beverages and Acid/Acidified Foods
- Dairy Quality and Safety
- Developing Food Safety Professionals
- Food Chemical Hazards and Food Allergy
- Food Defense
- Food Hygiene and Sanitation
- Food Law
- Food Packaging
- Food Safety Education
- Fruit and Vegetable Safety and Quality
- HACCP Utilization and Food Safety Systems
- International Food Protection Issues
- Low-water Activity Foods
- Meat and Poultry Safety and Quality
- Microbial Modelling and Risk Analysis
- Pre Harvest Food Safety
- Retail and Foodservice
- Sanitary Equipment and Facility Design
- Seafood Safety and Quality
- Student
- Viral and Parasitic Foodborne Disease
- Water Safety and Quality

*Meeting schedule is available online*

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**MOBILE APPLICATION**

IAFP is pleased to offer a mobile app. The IAFP 2016 app will be FREE and available for all registered attendees on Android, iPhone, iPad, Mobile Web, as well as an Internet version. Watch for the mobile app availability announcement in June.

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“If you are curious as to what the future holds in the food safety arena, you must attend the IAFP Annual Meeting. In this hashtag decade, we should create one – #foodsafety in FUTURE.”

Chirag H. Bhatt
Manager, Global Regulatory Compliance
Bloomin’ Brands Inc.
STUDENT ACTIVITIES

STUDENT LUNCHEON

SUNDAY, JULY 31
12:00 p.m. – 1:30 p.m.

STUDENT MIXER

TUESDAY, AUGUST 2
7:00 p.m. – 9:00 p.m.

JOB FAIR

ATTENTION JOB SEEKERS AND EMPLOYERS!
Job announcements will be posted on the career board at the Student PDG booth.

SUPPORT THE STUDENTS OF IAFP
The IAFP Student Professional Development Group will be selling T-shirts at the Annual Meeting. The shirts will be available at the Student PDG booth.

FOUNDATION SILENT AUCTION

Your participation in the Foundation Silent Auction is a fun way to support the mission of IAFP. In 2015, the Silent Auction raised over $12,000.
You can help surpass that amount in 2016. To donate an item for the auction, please contact the IAFP office.
These monies help support various travel scholarships* for IAFP meetings; exceptional speakers for IAFP meetings; Ivan Parkin Lecture; John H. Silliker Lecture; Developing Scientist student competition; undergraduate student award competition; Global Food Traceability Center; and shipment of JFP and FPT to developing countries through FAO. The IAFP Foundation has been working to support the mission of IAFP for more than 30 years.

*Travel Awards for State or Provincial Health or Agricultural Department Employees
*Travel Awards for a Food Safety Professional in a Country with a Developing Economy
*Student Travel Scholarships
WHO SHOULD ATTEND:
Food safety professionals in government, academia and research focused on quality control; regulatory inspections; food safety consulting; risk assessment; HACCP and plant management; technical services; sanitation; food processing, packaging and distribution operations; toxicologists; food safety auditors; microbiology research; and retail production and services. Students are encouraged to fully participate.

REGISTRATION INCLUDES:
- Program Book
- Welcome Reception
- Ivan Parkin Lecture
- Cheese and Wine Reception
- Technical Sessions
- Poster Presentations
- Symposium
- Roundtables
- Morning Coffee
- Breakfast
- Exhibit Hall Admittance
- Exhibit Hall Reception (Mon & Tues)
- Ivan Parkin Lecture
- Symposia
- Exhibit Hall Admittance
- Networking Lunch (Wed.)
- Cheese and Wine Reception
- Roundtables
- Exhibit Hall Lunch
- John H. Silliker Lecture
- Monday and Tuesday
- Awards Banquet

SPOUSE REGISTRATION INCLUDES:
- Welcome Reception
- Cheese and Wine Reception
- Lunch (Mon., Tues. & Wed.)
- Ivan Parkin Lecture
- Exhibit Hall Admittance
- Exhibit Hall Reception (Mon. & Tues.)

Please note that Spouse/Companion Guest registration applies to those individuals who are not employed in the food safety arena.

HOTEL INFORMATION
For hotel information, go to our Annual Meeting Web site.
Warning: Hotel reservations should be made through the IAFP Web site.
BEWARE OF HOUSING PIRATES!

MEETING VENUE
All IAFP 2016 sessions will take place at the America’s Center Convention Center. America’s Center is conveniently located in the heart of downtown St. Louis close to hotels, dining, attractions, shopping, and public transportation. The Convention Center stop on St. Louis’ MetroLink light rail system is less than two blocks away at 6th and Washington.
Select events will be held at the Marriott St. Louis Grand Hotel.

CANCELLATION POLICY
Registration fees, less a $100 administration fee and any applicable bank charges, will be refunded for written cancellations received by July 6, 2016. No refunds will be made after July 6, however, the registration may be transferred to a colleague who is NOT currently registered with written notification. Registrations cannot be carried to any future meetings. Refunds will be processed after August 8, 2016. Optional items purchased are NOT refundable.
Other: Any modifications to payment method will incur a $25 processing fee.

IAFP WORKSHOPS
Friday, July 29 and Saturday, July 30 (2-day workshops)
- Better Process Cheese School
- Food Safety Preventive Controls Alliance (FSPCA), FSPCA Preventive Controls for Human Food Lead Instructor Course
- Norovirus Testing for Detection and Intervention: Hands-on Laboratory Training for Public Health, Industry & Research Lab Applications

Saturday, July 30 (1-day workshops)
- Combining the Use of Guidance Documents on Challenge Tests and International Databases to the Benefits of the Zwietering’s Concept of Accessing Microbial Growth and Survival
- Next Generation Sequencing – A Tutorial and Hands-on Workshop to Help Understand This Emerging Technology
“The IAFP Annual Meeting offers a great return on investment, allowing me to connect effectively to current and future food safety professionals from around the world, as well as to various food protection efforts with which they are engaged.”

Leon G.M. Gorris
Regulatory Affairs Director
Unilever R&D Vlaardingen
Vlaardingen, The Netherlands