

Room	Ballroom A + C	Ballroom B	Ballroom D	Ballroom G + I	Ballroom H	Ballroom J	Room 250 A-C	Room 251 A-C	Room 251 D-F	Room 255 B-C	Room 255 E	Room 255 F	Room 150 A-C + G	Room 151 D-F	Exhibit Hall	
<b>SUNDAY, JULY 8</b>																
<b>Opening Session - Ivan Parkin Lecture</b> – Ballroom E-J <i>Where Do You Put Your Chopsticks?</i> - <b>Gary Acuff</b> , Texas A&M University																
<b>MONDAY, JULY 9</b>																
<b>Monday</b> 8:30 a.m.–12:00 p.m.	S1 - 2018 Foodborne Outbreak Updates	RT1 - Updates on the Impact of Sampling Plans on Microbiology Results  S6 - Developing a Risk-based Food Safety Plan for Fresh Produce in Retail Food Establishments	S2 - Global Food Protection Issues: Contemporary Chemical Challenges	RT2 - "One Size Does Not Fit All": Food Defense Planning for FSMA Compliance  S7 - Rock on! Interdisciplinary Teams Protecting Nachos at a Concert Near You	RT3 - Precious Water – The Tricky Business of Balancing Water Sustainability and Food Safety  RT5 - Identifying Knowledge Gaps Surrounding the Safe Production, Sale and Consumption of Cannabis and Cannabis-related Products	S3 - Rapid Testing Methods for Safety and Spoilage in the Dairy Industry – What is Needed, What Works and What Does Not  S8 - From Cow to Curd: Defining Microbiomes in the Dairy Industry	RT4 - How Much of a Mystery Remains with Whole Genome Sequencing?  S9 - Non-NGS Methods for Foodborne Pathogen Identifications	S4 - Building a Strategic Alliance for Sustainable Food Safety Risk Analysis Capacity Building in the Americas  S10 - Non-thermal In-package Pasteurization of Food	S5 - Food Safety in Aisle 8: Science-based Messages for Consumer Food Safety Education Campaigns at Retail  S11 - The Challenge of Challenge Studies				T1 Technical Session 1 - Modeling and Risk Assessment	T2 Technical Session 2 - Antimicrobials	<b>P1</b> Poster Session 1 - Microbial Food Spoilage, Beverages and Acid/Acidified Foods, Food Processing Technologies, Sanitation and Hygiene, Meat, Poultry and Eggs, Viruses and Parasites, Pre-harvest Food Safety, Produce, Water, Seafood	
<b>Monday</b> 12:15 p.m.–1:15 p.m.																
<b>U.S. Regulatory Update on Food Safety</b> – Ballroom G + I <b>Stephen Ostroff</b> , U.S. Food and Drug Administration and <b>Carmen Rottenberg</b> , U.S. Department of Agriculture																
<b>Monday</b> 1:30 p.m.–5:00 p.m.	S12 - Challenges for HACCP and Food Safety Systems in Multi-jurisdiction Food Facilities	RT6 - Food Safety Recalls in the Age of Online Grocery Stores  RT8 - Best Practices for Safe Transportation of Food	SS1 - Listeriosis Outbreak - Special Session	S13 - Agricultural Water Quality Standards: Striving for Safety with Incomplete Science because Doing Nothing Was Not an Option	S14 - Pathogenic <i>E. coli</i> in Low-moisture Food Systems, Contamination, Survival, and Risks	S15 - Heat-resistant <i>E. coli</i> – Some Like It Hot  S17 - How to Show "Done" is Done: Designing Cooking Procedures for RTE Foods	RT7 - Global Perspectives on Strengthening Food Safety Performance: How to Keep up in a Changing World  S18 - Using "Big Data" to Predict Critical Food Safety Violations	S16 - The Meaning of "Clean" – Fit for Purpose Water for Field, Factory and Food Preparation  S19 - No Nodding Off: Creative Ways to Make Food Safety Fun					T3 Technical Session 3 - Produce	T4 Technical Session 4 - Molecular Analytics, Genomics and Microbiome		
<b>TUESDAY, JULY 10</b>																
<b>Tuesday</b> 8:30 a.m.–12:00 p.m.	S21 - Biological Variability in Thermal Processing: Impact for Process Control and Validation – What You Need to Know about Microbiological Variability for Food Quality and Safety Control  S28 - Cleaning Validations – Approaches in Retail Food and Food Manufacturing Facilities	S22 - International Experiences with Systems for Hazard Monitoring and Rapid Risk Assessment  RT10 - Complex Risk Assessment and Classic Hazard Analysis on a Spectrum – Do We Really Need Both/Can We Really Do Both?	S23 - Integrated Approaches to Measure and Impact Consumer Food-handling Behaviors  S29 - Multi-level Approach to Combating Antimicrobial Resistance	S20 - How Well Do We Understand Microorganisms in a Food-handling Environment?	S24 - Pathogens in Soil: A Focus on <i>Salmonella</i> and STEC Survival in Biological Soil Amendments of Animal Origin  S30 - Soil Contamination with Foodborne Bacteria	S25 - What Do Genomics Tell Us about Controlling <i>Campylobacter</i> in Poultry and the Risk of Poultry-associated Illness?  S31 - Pathogen Detection and Food Microbiome Characterization Using a Metagenomics Approach	RT9 - Do Lawsuits Play a Productive Role in Advancing Food Safety?  RT11 - Antimicrobial Resistance: Current Knowledge and Steps Toward Understanding the Relative Role of Food and Other Resistance Sources	S26 (Withdrawn)  S32 - Controlling Chemical Hazards in International Supply Chains – New Challenges with FSMA	S27 - Edible Insects: Food Safety Considerations for a Food Security Solution  S33 - Food Safety Considerations in Alleviating Hunger and Food Insecurity					T5 Technical Session 5 - Low-water Activity Foods and Food Processing Technologies	T6 Technical Session 6 - Viruses and Parasites and Communication Outreach and Education	<b>P2</b> Poster Session 2 - Communication Outreach and Education, Retail and Food Service Safety, Epidemiology, Food Toxicology, Low-water Activity Foods, Food Chemical Hazards and Food Allergens, Food Law and Regulation, Food Safety Systems, Food Defense, Laboratory and Detection Methods, Molecular Analytics, Genomics and Microbiome

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<p><b>Tuesday</b> 12:15 p.m.–1:00 p.m.</p> <p style="text-align: center;"><b>IAFP Business Meeting</b> Room 250 A-C</p>															
<p><b>Tuesday</b> 1:30 p.m.–5:00 p.m.</p>	S34 - Food Fraud - Progress and Plans for Prevention and Management	<p>RT12 - Is There Such a Thing as Too Much Transparency? Different Perspectives on Deciding When to Communicate during a Food Safety Outbreak</p> <p>RT14 - Responsible Use of Antibiotics – Are We Making Progress?</p>	<p>S35 - Converting WGS and Bioinformatic Jargon into Plain Language and Understanding the Science</p> <p>S41 - Can We Ever Accomplish a Standardized Protocol for Validating WGS-based Assays for the Detection of Foodborne Pathogenic Microbes?</p>	<p>S36 - The Saga Continues... What's on Your COA? How Can We Effectively Utilize This Tool?</p> <p>RT15 - Help! I'm New Management. How Do I Convince My Colleagues Food Safety is Important?</p>	<p>S37 - International Recognition of National Food Safety Systems</p> <p>S42 - Building a Network of Accredited Governmental Human and Animal Food Laboratories: Benefits to Public Health and Industry</p>	<p>S38 - Norovirus and Hepatitis A Virus Contamination: Emerging Monitoring Methods and Their Future Applications</p> <p>S43 - How Omics is Changing the Food-safety Landscape in Foodborne Parasitology: Sequencing, Not Just Seeing is Believing!</p>	<p>S39 - Validation and Verification – The Good, The Bad and The Ugly</p> <p>RT16 - Process Validations - Stories from the Trenches</p>	<p>S40 - Alignment between Reference Microbiological Methods – Reality or Dream?</p> <p>S44 - Developments and Novel Applications of Microbiome Research for Pre- and Post-harvest Food Safety and Quality</p>	<p>RT13 - <i>Salmonella</i> in Poultry: Where Do We Go from Here?</p> <p>RT17 - The Conundrum of <i>Campylobacter</i> Source Attribution</p>				<p>T7 Technical Session 7 - Retail and Foodservice Safety</p>	<p>T8 Technical Session 8 - Food Chemical Hazards and Food Allergens and Dairy</p>	
<b>WEDNESDAY, JULY 11</b>															
<p><b>Wednesday</b> 8:30 a.m.–12:00 p.m.</p>	<p>S46 - State and Local Regulatory Agency Foodborne Illness Investigations</p> <p>SRT1 - Shiga toxin producing <i>Escherichia coli</i> and Leafy Greens: Is it Déjà vu All Over Again?</p>	<p>S47 - The Global Food Safety Impact of <i>Cyclospora cayatanensis</i>: An Issue Crossing Continents</p> <p>S53 - Enhancing Food Safety: Translating Molecular Biology to Microbiology: A Dialogue between Molecular and Traditional Microbiologists</p>	<p>S48 - Food Safety of Hydroponic Fruits and Vegetables – What We Do and Don't Know</p> <p>S54 - Improving Safety of Sprouted Seeds</p>				<p>RT18 - The Grey Area of Science: "Predatory" Publishers and Questionable Conferences</p> <p>RT19 - Insights into Food Safety Careers Roundtable</p>	<p>S49 - Novel Processing Technologies to Improve Food Safety and Quality</p> <p>S55 - Marrying Nanotechnology and Food Packaging: Benefits and Issues for Food Safety</p>	<p>S50 - Environmental Pathogen Monitoring and Control for the Food Safety Modernization Act (FSMA) Preventive Controls Implementation</p> <p>S56 - Maximizing Food Safety and Quality Through Application of Hygienic Design</p>	<p>S45 - Food Safety and Hurricanes – The Eye of the Storm</p>	<p>S51 - Surreptitious Connections: Exploring the Emerging Role of Heavy Metals in Antimicrobial Resistance</p> <p>S57 - Understanding Antibiotic Resistance from an Environmental Perspective</p>	<p>S52 - NGS Case Studies Beyond WGS and Outbreak Investigations</p> <p>S58 - WGS and Mass Spectrometry: The Paved Road to Routine Food Applications!</p>	<p>T9 Technical Session 9 - Pre-harvest Food Safety and Meat, Poultry and Eggs</p>	<p>T10 Technical Session 10 - Antimicrobials</p>	<p>P3 Poster Session 3 - General Microbiology, Laboratory and Detection Methods, Modeling and Risk Assessment, Packaging, Dairy, Antimicrobials</p>
<p><b>Wednesday</b> 1:30 p.m.–3:30 p.m.</p>	<p>S59 - Utilizing Big Data to Revolutionize Food Safety, Traceability and Transparency in Food Systems</p>	<p>S60 - Risk Assessment of Listeriosis: Latest Developments for Food Safety Risk Management</p>	<p>S61 - The Future of Food Microbiology is Extra CRISPy: Novel Applications of CRISPR Technology</p>				<p>S62 - Use of Whole Genomic Sequencing Data for Source Attribution of Foodborne Pathogens</p>	<p>S63 - Science, Safety, and Sanity: Hot Topics in Food Toxicology</p>	<p>S64 - Closing in on the Research Gaps with <i>Listeria monocytogenes</i>, <i>Salmonella</i>, and Viruses in Low-moisture Foods</p>	<p>S65 - Starting Up after a Contamination-related Shut Down</p>	<p>S66 - Culturally-targeted Messages and Methods: The Next Generation of Food Safety Education Strategies</p>	<p>S67 - Spores in the Global Dairy Industry Significance, Issues and Challenges</p>	<p>T11 Technical Session 11 - General Microbiology</p>	<p>T12 Technical Session 12 - Laboratory and Detection Methods</p>	
<p><b>Wednesday</b> 4:00 p.m.–4:45 p.m.</p>	<p style="text-align: center;"><b>John H. Silliker Lecture – Ballroom A + C</b> <i>Heroes Past and Future - Ann Marie McNamara, Food and Essentials Safety and Quality Assurance, Target Corporation</i></p>														