	Ballroom A	Ballroom C	Ballroom D	Ballroom E	Room L015	Room L017	Room M100	Room M101	Room M104	Room M105	Room M107	Room M108	Room M109	Room M112	Exhibit Hall
Sunday 6:00 p.m. – 7:30 p.m.						The Dower of	Opening S	AY, JULY 21 ession – Ivan Parkin Lectur		ee State Heliversity					
6:00 p.m. – 7:30 p.m.						The Power of	Play: Using Media to Educa	AY, JULY 22	ara Chamberlin, New Mex	co State University					
Monday 8:30 a.m. – 12:15 p.m.	S2 - Seek and You Shall Find: The Intricacies of a Robust <i>Listeria</i> Environmental Monitoring Plan	S3 - Tracing Produce: Where We are and What's Next?	S4- Water Management in Food Manufacturing: Be Prepared for Problems	55 - Does Zero Risk Really Exist: How to Communicate Variability and Uncertainty to Government and Industry Managers			S1 - Tracking FSMA Quantitative and Qualitative Impacts on the Food Industry Under	AT, JULY 22	Technical Session 1 – Pre-	S6 - Impact of Robotics and Artificial Intelligence on Food Safety	S7 - New Methods in Analytical and Bioanalytical Sensing for Food Safety and Quality	S8 - Ensuring Safety by Design: Connecting the Dots of Food Protection throughout the Farm-to- Fork Continuum – A Poultry Case Study	59 - Making Sense of Food Allergen Analysis	Technical Session 2 -	Poster Session 1 - Communication Outreach and
	S10 - <i>Listeria monocytogenes</i> and the Produce Industry: Best Practices for Sanitary Design, Control and Monitoring	S11 - Why are We Still Having Food Safety Failures if We All Have Food Safety Systems?	S12 - Water Re-use in the Food Processing Industry Risk-based Approaches in Practice				Full FDA Enforcement – Stats, Trends, Challenges and Lessons Learned		Produce	S13 - Artificial Intelligence and Machine Learning: What They are and Their Potential Applications for Food Safety	S14 - Food Microbiome Transfer Dynamics from Farm to Processing – What Can Metagenomics Add to the Picture?	s from Regulatory Guidance ing – Update: Lethality and nomics Stabilization of Meat and	S16 - May Contain Allergens - A Risk-based Approach for Determining the Use of Precautionary Allergen Labelling (PAL)	Antimicrobials	Education, Epidemiology, Food Defense, Food Law and Regulation, Food Processing
Monday 12:30 p.m. – 1:30 p.m.	U.S. Regulatory Update on Food Safety – Boiliroom C Frank Ylannas, U.S. Food & Drug Administration (FDA) and Mindy Brashears, U.S. Department of Agriculture (USDA)														Technologies, Food Safety Systems, General Microbiology,
Monday 1:30 p.m. – 5:15 p.m.	S18 - Is Cell Cultured Meat <i>Really</i> Meat?		S17 - Managing Large Multidisciplinary/Multi- Institutional Food Safety Projects – Effectively,	S19 - Beyond Slide Decks and Classrooms: Novel Approaches to Food Safety Learning			RT2 - Today's RTE Redefined – Managing Environmental Controls and the Risk of the "Reasonably Foreseeable"	RT3 - Emerging Foods: Seaweed; Superfood, Health & Safety, Challenges & Opportunities	Technical Session 3 – Produce	S20 - International Food Defense Preparation for FSMA and Beyond	Technical Session 4 – Antimicrobials	S21 - Applying Lessons Learned: Keeping STEC Off Our Lettuce	S22 - Breaking the Mold: Using Foods to Protect Against Food Allergy	523 - Microbiological Method Verification in Food Manufacturing: Are Your Methods "Fit Enough" for Purpose?	Low-water Activity Foods, Modeling and Risk Assessment, Molecul: Analytics, Genomics and Microbiome, Retail and Food Servic Safety
	S24 - 2018 State and Local Foodborne Illness Investigations	RT4 - <i>Cyclospora</i> : It's Not Just an Imports' Issue	Impactfully, and with Integrity	S25 - You Cannot Audit Food Safety Culture – Wrong, Here's How!			RT5 - WFoodSafety: Practical Advice for Digital Communication and Science Storytelling			S26 - A South/Latin American Perspective on Microbiological Safety and Regulatory Guidelines for Fruit Juices: Issues and Opportunities		S27 - Utilization of Metagenomics Technologies to Enhance Produce Safety and Quality	S28 - Looking to the Future: What Do Decision Makers Want to Know or Need to Know about Managing Chemical Contaminants in Food?	S29 - Statistical Methods for Microbial Data and Process Validation: The P-value is What?	
							TUESC	AY, JULY 23							
Tuesday 8:30 a.m. – 12:15 p.m.	S30 - The Use of Rapid Microbial Methods by Government Agencies for "Official" Testing	S32 - A Precarious Balancing Act: Co- managing Preharvest Environments to Maximize Food Safety, Sustainability, and Economic Viability of Farm Operations	RT6 - Supply Chain Verification of a Sanitation Program	S33 - Emerging Hazards Associated with Seafood			S31 - New Research Findings - Control of		S34 - Fact or Fiction: Combatting Consumer Perceptions of Food Safety Myths with Data	Technical Session 5 — Laboratory and Detection	\$35 - Future Pains: Assessing the Long-term Consequences of Foodborne Exposure to Microbial and Chemical Hazards	S36 - Challenges of Sanitation in Dry Processing Environments: What are the Evolving Methods?	Technical Session 6 – General Microbiology	S37 - Campylobacter , Health Impact, Performance Objectives and Effectiveness of Sampling Plans	Poster Session 2 - Antimicrobials, Dairy,
		S38 - When the Enterobacteriaceae Hits the Fan: Wind and Particulate-associated Distribution of Foodborne Pathogens	RT7 - Home Food Delivery: The Last Mile is Not What It Used to be	539 - What Do We Know about Microplastics in Food and Their Impact on Human Health?			Listeria in Dairy		RT8 - Cultural Influences on Food Safety Research and Education Programs in a Global Society	Methods	S40 - The Mitigation and Regulation of Heat-formed Substances Produced in Foods during Cooking: What are the Unintended Consequences on Microbial Safety and Public Health?	S41 - Strategies to Prevent Pathogen Contamination in Post- lethality Dry and Wet Environments	and Viruses and Parasites	S42 - Challenges in Campylobacter Detection and Control	
Tuesday 12:30 p.m. – 1:15 p.m.							IAFP Business	Meeting – M101							Pre-harvest Food Safety,
Tuesday 1:30 p.m. – 5:15 p.m.	S43 - Are There Instructions Included? The Role of Regionality and Experimental Choices on the Survival of Foodborne Pathogens in Manure-amended Soils	S44 - Updates on the Impact of Sampling Plans on Food Safety	RT9 - Challenges in Low- moisture Food Plant Sanitation – A Dairy Perspective	RT10 - Food Workers – Technology Approaches and Other Interventions for Keeping Sick People Out of the Operation	SF1 - Software Fair Presentations		S45 - Updates to the Conference for Food Protection and the Food Code		RT11 - Revitalizing the Future of Food Safety Extension	Technical Session 7 – Microbial Food Spoilage, Dairy, and Sanitation and Hygiene	S46 - Is Bacillus cereus the Next Big Thing to Worry about in the Food Industry?	RT12 - Examining the Mutual Benefits of a Defined Supplier Monitoring Program: What is the Value of a Supplier Monitoring Program to the Retailer or Food Service Company and Suppliers?	Technical Session 8 – Communication, Education and Outreach and Retail and Food	RT13 - Scientific Modernization of Meat Inspection – The International High Speed Train – Catch It or Get De-Railed	Sanitation and Hygiene, Viruses and Parasites
	S47 - Advancing the Science of Risk-based Criteria for Agricultural Water Quality	RT14 - The Use of Chemicals in Food Hygiene and Linkage to Microbial Resistance	RT15 - Cottage Foods: Harmonizing Food Safety Practices for a Growing Entrepreneurial Industry	S48 - Determining Preventive Controls for Viruses and Parasites	Dubai Food Watch Presentation	SF2 - Software Fair Demonstrations	RT16 - Has the Time Come for Complete Adoption of the Food Code?		S49 - Communicating Benefit/Risk Analysis of Food Processing		S50 - <i>Clostridium Difficile</i> A Food Safety Risk?	RT17 - Finding the Needle in the Cheese Block: How Do We Create Robust Sampling Plans for Dairy Products?	Service Safety	S51 - Challenges and Promises of Using Quantitative Data for Controlling Salmonella in Poultry	
Wednesday 8:30 a.m. – 12:15 p.m.	SS2 - Foodborne Disease – Outbreak Update		S54 - Agricultural Water and Emerging Pathogens in the Age of FSMA: Do	S55 - Environmental Monitoring – A Cost- effective Tool or Expensive Waste of	Technical Session 9 - Meat and Poultry and Seafood		S53 - The Impact of Packaging Materials on Food Safety: Testing, Modeling and Regulation	S56 - Poultry Vaccines: What is Working, What are the Gaps, and What is		RT18 - Building a National Integrated Food Safety System (IFSS)	S57 - Biofilm Removal as a Critical Part of Spoilage and Pathogen Contamination	RT19- Improving Post- mortem Inspection of Beef for Human Health	RT20 - Application of High-throughput Sequencing by Industry: Potential, Barriers and	S58 - Protecting Probiotics: Detecting Hazards and Confirming	
			We Need to Worry?  RT21 - Food Safety and Trade: Colleagues or Competitors	Resource?  S59 - Extraintestinal Pathogenic Escherichia coli (ExPEC): Urinary Tract Infections, Sepsis, and Avian Colibacillosis				on the Horizon?  S60 - A New Paradigm: Cutting Pathogens Off at the Pass by Understanding Their Evolution Dynamics	Technical Session 10 - Modeling and Risk Assessment	S61 - Resurgence of Less Recognized and Presumptive Pathogens: Food Safety Implications	Prevention  S62 - Novel and Emerging Technologies for Improving Sanitation	Protection  RT22- Fresh-cut Processing and FSMA	Opportunities	Formulation Accuracy  S63 - Application of Principles of Failure Mode Effects Analysis (FMEA) for Effective Verification and Implementation of Food Safety Plans	Poster Session 3 - Beverages and Acid/Acidified Foods, Food Chemical Hazard and Food Allergens, Food Toxicology, Laboration Methods
Wednesday 1:30 p.m. – 3:30 p.m.	S64 - Attributing Illnesses to Food Sources in the Face of Uncertainty		S65 - Safety of Animal Source Foods in Low - and Middle-income Countries	S66 - Let's Hear from Next Generation Food Safety Scientists on Pathogen Behavior in Ready-to-Eat Foods			S67 - Antibiotic Reduction, Alternatives, and the Relationship to Food Pathogen Outbreaks	S68- Using Food Microbiomes	S69- Biofilm and Low-water Activity Foods	Technical Session 11 – Low- water Activity Foods, Food Toxicology and Food Defense	S70 - Polypropylene Permaculture? Microplastics in Terrestrial Agricultural Systems	571 - Revolutionary Diagnostic Changes are Shifting the Epidemiological Landscape and Posing Challenges for Outbreak Identification	Technical Session 12 – Molecular Analytics, Genomics and Microbiome and Epidemiology	S72 - Distribution of Foodborne Pathogens – Geographical Insight from the Use of WGS	Detection Methods, Meat, Poultry and Eggs, Microbial Food Spoilage, Packaging, Seafood, Water
Wednesday 4:00 p.m 4:45 p.m.					From Outbreak Catastrophes t	o Clades of Concern, How Wh		ecture – Ballroom A range the Food Safety Landsco	ppe Robert V. Tauxe, Centers	or Disease Control and Preventio	1				