### MONDAY, OCTOBER 26

#### 9:00 a.m. – 10:00 a.m.
**Audacious Innovation: Critical Tools for the 21st Century – Caroline Smith DeWaal**

#### 11:30 a.m. – 1:00 p.m.
**Food Allergens, Food Toxicology, Laboratory Approaches with Food Safety Systems, Microbial, and Risk Assessment, Molecular Analytics, Genomics, and Microbiology**

#### 1:00 p.m. – 2:30 p.m.
**How Do We Measure the Effectiveness of Hem–derived CD8**

#### 2:30 p.m. – 4:00 p.m.
**How Difficult is it to Wash Produce in Low-water Activity Foods**

#### 4:00 p.m. – 5:00 p.m.
**Virtual Annual Meeting – Call to Action**

## TUESDAY, OCTOBER 27

#### 9:00 a.m. – 10:00 a.m.
**How to Talk to People That Don’t Know What You Are Talking About: Effectively Communicating Food Safety Information**

#### 10:00 a.m. – 12:00 p.m.
**How to Protect Foods from Low- and Mid-level Incidence Countries: Rationale and Reflections for Recent Research Initiatives**

#### 12:00 p.m. – 1:00 p.m.
**What Does ALCs Tell You About Pathogenic Microbial Foodborne Pathogens?**

#### 1:00 p.m. – 2:30 p.m.
**Microbial Food Spoilage, Sanitation and Hygiene, Viruses and Pathogens in Pre-harvest Food Safety, Seafood, and Water**

## WEDNESDAY, OCTOBER 28

#### 9:00 a.m. – 10:00 a.m.
**What is the Role of Microbial Community and Metagenomics Applications in Postharvest Food Production**

#### 10:00 a.m. – 12:00 p.m.
**What is the Role of Food Safety in the Food Industry: a Holistic Perspective**

#### 12:00 p.m. – 2:30 p.m.
**How to Prevent Food Safety Incidents from Occurring: Research-Based Approaches to Implementing Water Treatment in Food and Beverage**

#### 2:30 p.m. – 4:00 p.m.
**How to Talk to People That Don’t Know What You Are Talking About: Effectively Communicating Food Safety Information**

### Technical Sessions

**Technical Session 1 – Food Processing Technologies**

**Technical Session 2 – Sanitation and Hygiene**

**Technical Session 3 – Produce**

**Technical Session 4 – Developing Rapid and Effective Food Safety Tests**

**Technical Session 5 – Food Safety Systems**

**Technical Session 6 – Antimicrobials**

**Technical Session 7 – General Microbiology**

**Technical Session 8 – Molecular Analytics, Genomics, and Microbiology**

**Technical Session 9 – Pre-harvest Food Safety**

**Technical Session 10 – Antimicrobials**

**Technical Session 11 – Pre-harvest Food Safety**

## Exhibit Hours

**Monday**
- 9:00 a.m. – 5:00 p.m.

**Tuesday**
- 9:00 a.m. – 5:00 p.m.

**Wednesday**
- 9:00 a.m. – 5:00 p.m.