

MONDAY, OCTOBER 26														
Monday 9:00 a.m. – 10:00 a.m.	Opening General Session – Ivan Parkin Lecture Audacious Innovation: Critical Tools for the 21st Century – Caroline Smith DeWaal, Global Alliance for Improved Nutrition													
Monday 10:00 a.m. – 11:30 a.m.	S1 – Food Omics: Is Food Safety Missing out?	S2 – Food Safety Challenges and Benefits of Capturing and Reusing Water in Food Processing Facilities	S3 – Frozen Food Fallout: Food Safety Challenges Faced by Manufacturers in the Frozen Food Arena	S4 – Recent Advancements in Beverage Processing: Considerations and Outcomes	S5 – Complementary Approaches to Quantitative Microbial Risk Assessment: Emerging Computational and Modeling Approaches for Risk Analysis	S6 – Safe (Smart Affordable Fresh Efficient) Farming Version 2.0	S7 – Who Will Win the Race to Zero? Analytical Challenges in the Food Industry	S8 – Challenges in Developing Alternative Pre- and Post-harvest Water Treatments Used in Fruit and Vegetable Production	RT1 – Dirt on Our Boots: What We've Learned after More Than a Season of Produce Safety Rule Inspections	RT2 – It's Complicated, Multi-year and Multi-pathogen Outbreaks in the Era of Whole Genome Sequencing and Culture-independent Diagnostic Tests (CIDTs)	Technical Session 1 – Food Processing Technologies and Laboratory and Detection Methods	Technical Session 2 – Sanitation and Hygiene	Poster Session 1 – Beverages and Acid/Acidified Foods, Food Chemical Hazards and Food Allergens, Food Toxicology, Laboratory and Detection Methods, Meat, Poultry and Eggs, Packaging, Retail and Food Service Safety, Seafood, Water	
Monday 11:30 a.m. – 1:00 p.m.	Exhibit Hours – set meetings with exhibitors													
Monday 1:00 p.m. – 2:30 p.m.	S9 – 2019 State and Local Outbreak Investigations	S10 – Emerging Biological and Computational Methods for Rapid, High-throughput Monitoring of Food and Water Safety: Role of DARPA-funded Research	S11 – May the Force(meat) be with You, but without Pathogens	S12 – An Update on the Integration of “Omics” into Risk Assessment	S13 – One Health: Its Implication in Food Safety	S14 – Simulating Leafy Green Production to Improve Food Safety System Performance	S15– A Highwire Act: Balancing Sustainable Agricultural Irrigation Approaches with Food Safety Priorities in the Face of Water Shortages	S16 – Impact of U.S. Food Safety Regulations on Compliance of Manufacturing Facilities in India	RT3 – Pre-harvest Food Safety Challenges and Research in Developing Economies		Technical Session 3 – Produce	Technical Session 4 – Developing Scientist Competition Finalists (Part 1)		
Monday 2:30 p.m. – 4:00 p.m.			S17 – Perspectives on the Current State of Food Fraud Prevention: Regulatory Investigations, Harmonization of Standards, and Supply Chain Management	S18 – Microbiomes and Plastispheres – Effects of Plastic Pollution on Food Safety	S19 – Effective Approaches to Measure Food Safety Behavior Change	S20 – Quantitative Microbiological Risk Management for Safe Water Re-use in Food Processing	S21 – How Do We Measure the Effectiveness of Food Safety Systems?	S22 – Safety Considerations for Hemp-derived CBD	RT4 – Creating Awareness within IAFP Regarding Food Safety in Africa	Technical Session 5 – Developing Scientist Competition Finalists (Part 2)	Technical Session 6 – Food Safety Systems and Modeling and Risk Assessment	Technical Session 7 – Antimicrobials		
Monday 4:00 p.m. – 5:00 p.m.	Exhibit Hour													
Monday 5:00 p.m. – 6:00 p.m.	Networking Event													
TUESDAY, OCTOBER 27														
Tuesday 9:00 a.m. – 10:00 a.m.	General Session – U.S Regulatory Update Frank Yiannas, U.S. Food & Drug Administration (FDA) and Mindy Brashears, U.S. Department of Agriculture (USDA)													
Tuesday 10:00 a.m. – 11:30 a.m.	S23 – How to Talk to People That Don't Know What You are Talking About: Effectively Communicating Food Safety Information	S24 – Passport to Food Safety in Low- and Middle-income Countries: Rationale and Reflections for Recent Research Initiatives	S25 – Best Practices to Manage Produce Risks from Farm to Retail	S26 – Food Safety Risk from <i>Clostridium perfringens</i> , <i>Clostridium botulinum</i> , and <i>Bacillus cereus</i> in Cooked Meat and Poultry Products	S27 – What Should I Eat? Integrating Food Safety Risks and Nutritional Health Outcomes in Multi-risk and Risk-benefit Assessment Frameworks	S28 – Validation of New and Emerging Molecular Technologies for Pathogen Characterization	S29 – Current Best Practices for Extrusion Cooking Processes: A Holistic Approach to Controlling Pathogens in Low Water Activity Foods	S30 – Allergen Control – Challenges, Perspectives and Solutions	RT5 – A Balancing Act: Minimizing Food Waste While Striving to Maximize Food Safety	‡ RT6 – A Practical and Science-based Performance Standard as an Alternative to Zero Tolerance	Technical Session 8 – Molecular Analytics, Genomics and Microbiome	Technical Session 9 – Pre-harvest Food Safety		Poster Session 2 – Communication Outreach and Education, Epidemiology, Food Defense, Food Law and Regulation, Food Processing Technologies, Food Safety Systems, General Microbiology, Low-water Activity Foods, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome
Tuesday 11:30 a.m. – 1:00 p.m.	Exhibit Hours – set meetings with exhibitors													
Tuesday 11:45 a.m. – 12:30 p.m.	IAFP Business Meeting													
Tuesday 1:00 p.m. – 2:30 p.m.	S31 – Help! I Have a Presumptive Pathogen Detection. What are My Options?	S32 – Foodborne Disease Outbreak Update	S33 – The Future of the Poultry Gut Health Nexus: Improving Food Safety	S34 – From Policy to Practices, Developing Environmental Monitoring Programs for Raw Agricultural Commodity (RAC) Packinghouses	S35 – Navigating the Benefits and Barriers of Whole Genome Sequencing (WGS) for the Food Industry	S36 – Confirmatory Tests for Non-culturable Foodborne Pathogens in Produce for Regulatory Testing Purposes: Recent Advances and Challenges Ahead	S37 – I Will Survive! Molecular Basis of Pathogen Survival in Low-moisture Foods	S38 – Forecasting Hot Topics: Strategies That Signal the Occurrence of Emerging Chemical Threats	RT7 – What Don't We Know? Cultured Meat vs. Traditional Meat and Fish Food Safety Concerns	‡ RT8 – New Insights on Bridging Risk Assessment and Hazard Analysis – How Can We Really Do Both?	Technical Session 10 – Antimicrobials	Technical Session 11 – Pre-harvest Food Safety		
Tuesday 2:30 p.m. – 4:00 p.m.			S39 – Whole Microbial Community and Metagenomics Applications to Characterize Water Used in Food Production	S40 – Consumer Animal Welfare Demands and Their Impact to Food Safety	S41 – Jumping into the Deep End: Lessons Learned from Water Treatment Implementation under New LGMA Metrics	S42 – Identifying Tools to Predict Food Safety Failures and Financial Costs	S43 – Microfluidic-based Sensing for Rapid Food and Water Safety	‡ RT9 – Interpreting Results from Enteric Virus Testing: Can Evidence of Viral Nucleic Acid Serve as an Indicator of Human Fecal Contamination or Defined Public Health Risk?	RT10 – Synthesizing Food Defense Programs for FSMA and Third Party Audits	Technical Session 12 – Antimicrobials	Technical Session 13 – Communication, Outreach and Education	Technical Session 14 – General Microbiology		
Tuesday 4:00 p.m. – 5:00 p.m.	Exhibit Hour													
Tuesday 5:00 p.m. – 6:00 p.m.	Networking Event													
WEDNESDAY, OCTOBER 28														
Wednesday 9:00 a.m. – 10:00 a.m.	General Session – John H. Silliker Lecture – An Interview with Peter Ben Embarek, World Health Organization													
Wednesday 10:00 a.m. – 12:00 p.m.	S44 – CDC/USDA Session – Multidisciplinary Perspectives on <i>Salmonella</i> Reading Illnesses Linked to Turkey	S45– What is Ready-to-Eat and How Safe is My Smoothie?	S46 – Spoiler Alert! Food Spoilage is Eating Our Lunch!	S47 – They Get by with a Little Help from Their Friends	‡ S48 – How to Protect Foods Delivered to 'Your Consumers' Doorstep	S49 – Novel Technologies for Extended Shelf Life	S50 – Creating Meaningful Quantitative Microbial Risk Assessments Using Imperfect Data	S51 – Inspire Future Consumers through Formal and Informal Food Safety Education	S52 – “One Health” Syst-Omics Approach to Combat <i>Campylobacter</i> in Agri-Food Chain	RT11 – This is How We Do It: Challenges and Strategies for Implementing Water Treatment in the Field	Technical Session 15 – Meat, Poultry, Eggs and Dairy	Technical Session 16 – Produce and Epidemiology	Poster Session 3 – Antimicrobials, Dairy, Microbial Food Spoilage, Pre-harvest Food Safety, Produce, Sanitation and Hygiene, Viruses and Parasites Microbial Food Spoilage, Packaging, Seafood, Water	
Wednesday 12:00 p.m. – 1:00 p.m.	Exhibit Hours – set meetings with exhibitors													
Wednesday 1:00 p.m. – 2:30 p.m.		S53 – Communicating with Consumers about Outbreaks and Food Safety: Research-based Approaches	S54 – How to Meet the Food Safety Concerns Surrounding Meat-Alternatives	S55 – Foodborne Parasites of Emerging Importance	S56 – Breeding Crops for Enhanced Food Safety	S57 – A Global Perspective on New Generation of Food Processing/Preservation Techniques for Food Safety: Riding the Tides of Clean Labels	S58 – <i>Salmonella</i> and Ground Beef – Persistent, Recurring, or Emerging Risk?	S59 – Microbial Warfare: The Effect of Native Microbial Communities on the Survival, Growth, and Persistence of Foodborne Pathogens Along the Food Processing Continuum	S60 – Linking Predictive Analytics with Artificial Intelligence, Machine Learning, and Other Innovative Technologies to Enhance Risk-based Food Safety Approaches	S61 – Regulatory Testing for Viruses and Parasites: The Crossroads between Public Health and Industry	‡ RT12 – NGS Identification as an Alternative for Classic Microbiological Subtyping Techniques: What Do We Need to Make This Happen?	Technical Session 17 – Laboratory and Detection Methods		Technical Session 18 – Communication, Outreach and Education
	SS1 – COVID Session	S62 – Alternative Protein Sources for Future Foods: Food Safety Challenges	S63 – Climate Change: Impacts on Food Safety and What Food Safety Professionals Can Do to Prepare and Respond	S64 – Process Validation – Challenges and Best Practices	S65 – Vive La Résistance: Biocide Resistance Strategies Among Foodborne Pathogens	S66 – Stay out of the Weeds: Three Simpler Things That Accomplish Produce Safety	S67 – Deep Sequencing and Deep Learning: What Can Combining High-throughput Sequencing and Machine Learning Offer the Food Industry?	S68 – Pesticides in Food – The Big Picture: Registration, Monitoring, Enforcement	RT13 – Beyond the Lab, What Does Culture-independent Diagnostic Tests (CIDTs) Mean for Industry and Public Health Officials?	RT14– Mutual Reliance – FDA's Vision for an Integrated Food Safety System	Technical Session 20 – Low-water Activity Foods			
Wednesday 2:30 p.m. – 4:00 p.m.	Exhibit Hour													
Wednesday 4:00 p.m. – 5:00 p.m.	Exhibit Hour													

LIVE sessions  
‡ LIVE Only, NOT Recorded