

# IAFP SPEAKER PROGRAM

(EXPANDED)

**Jim Dickson, Ph.D.**  
Iowa State University



- Foodborne Pathogens in Meat: Progress and Challenges
- Interventions to Control Foodborne Pathogens in Meat
- Food Safety Issues with Pet Food
- Process Validation for Food Safety

**Jeff Farber, Ph.D.**  
University of Guelph



- Current and Future Regulatory Approaches for the Management of Foodborne Listeriosis
- Emerging/Re-Emerging Foodborne Pathogens and Trending Microbial Issues

**Kathy Glass, Ph.D.**  
University of Wisconsin – Madison



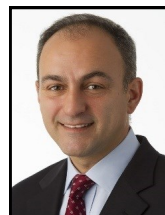
- Opportunities and Limitations of Clean Label Antimicrobials
- Validating Formulation Safe RTE Foods
- Intervention Strategies to Control *Listeria monocytogenes* in Ready-to-Eat Foods
- Control of Sporeforming Bacteria During Extended Cooling and Refrigerated Storage

**Linda Harris, Ph.D.**  
University of California – Davis



- Tree Nuts: Food Safety Risks and Intervention Strategies
- Low-Moisture Foods: Food Safety Challenges and Opportunities
- Low-Moisture Foodborne Outbreak Case Studies: Lessons Learned
- Soaking Low-Moisture Ingredients in Water – Are You Nuts?

**Alejandro Mazzotta, Ph.D.**  
Chobani, LLC



- Dairy Food Safety and Spoilage
- FSMA and Regulatory Compliance
- Food Safety and Quality Systems

**Ruth Petran Ph.D.**  
Ruth Petran Consulting, LLC



- Sanitation Preventive Controls
- Norovirus Management
- Hazard Analysis

**Gale Prince**  
Consultant



- Human Factor Considerations for Achieving Food Safety Compliance
- Driving Forces for Hygienic Design of Food Equipment
- The Cost of a Product Recall – Should You Budget For It?
- A Fifty-Year Food Safety Career Based on a Bar Napkin

**Don Schaffner, Ph.D.**  
Rutgers University



- Understanding and Managing Food Safety Risks
- Quantitative Microbial Risk Assessment of Foods
- Development and Application of Predictive Models for Food Microbiology
- Handwashing, Hand Sanitizers, and Cross-Contamination

**Don Zink, Ph.D.**  
IEH Laboratories & Consulting Group



- FSMA Implementation – Foreign Supplier Verification and Preventive Controls
- Environmental Pathogen Monitoring
- Controlling *Listeria* and *Salmonella*