IAFP Speaker Program (expanded)

**Gary Acuff, Ph.D.**  
Acuff Consulting, LLC  
- Addressing Risk Using Performance Objectives  
- Proper Use of Pathogen Surrogates in Process Intervention Validation  
- What is Really Achievable in Pathogen Reduction for Beef?

**Michael Brodsky, Ph.D.**  
Brodsky Consultants  
- Managing Food Safety and Security in the 21st Century  
- Emerging Issues in Food Safety  
- The Fallacious Fecal Coliform or What is a Fecal Coliform Anyway?

**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  
- Overview of Raw Milk Cheese Issues in Canada  
- Risk Assessment and Risk Management of Foodborne Listeriosis in Canada  
- A Dummy’s Guide to Free Online Predictive Modelling Tools  
- Emerging Foodborne Pathogens

**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  
- Microbial Food Safety and Culinary Herbs

**Tim Jackson, Ph.D.**  
Driscoll’s of the Americas  
- Food Safety Management  
- Food Microbiology  
- Regulatory Food Safety

**Alejandro Mazzotta, Ph.D.**  
Chobani, Inc.  
- Dairy Food Safety and Spoilage  
- FSMA and Regulatory Compliance  
- Food Safety and Quality Systems

**Mickey Parish, Ph.D.**  
U.S. Food & Drug Administration (retired)  
- Science and Policy in Government  
- *Listeria* in Foods

**Gale Prince**  
Retired/Consultant  
- So You Chose Food Safety as a Career Choice  
- Food Safety Culture Drives Excellence  
- Food Safety Modernization Act (FSMA)

**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

**Don Zink, Ph.D.**  
IEH Laboratories & Consulting Group  
- FSMA Implementation – Foreign Supplier Verification and Preventive Controls  
- Environmental Pathogen Monitoring  
- Controlling *Listeria* and *Salmonella*