IAFP 2018 PRELIMINARY PROGRAM

SUNDAY, JULY 8, 2018

Opening Session — 6:00 p.m. – 7:30 p.m.

Ivan Parkin Lecture – Where Do You Put Your Chopsticks?
Gary Acuff, Texas A&M University, College Station, Texas

MONDAY, JULY 9, 2018

10:00 a.m. – 6:00 p.m.
Poster Session 1
Microbial Food Spoilage, Beverages and Acid/Acidified Foods, Food Processing Technologies, Sanitation and Hygiene, Meat, Poultry and Eggs, Viruses and Parasites, Pre-harvest Food Safety, Produce, Water, Seafood

Morning Sessions — 8:30 a.m. – 12:00 p.m.
2018 Foodborne Outbreak Updates
Building a Strategic Alliance for Sustainable Food Safety Risk Analysis Capacity Building in the Americas
Food Safety in Aisle 8: Science-based Messages for Consumer Food Safety Education Campaigns at Retail
Global Food Protection Issues: Contemporary Chemical Challenges
How Much of a Mystery Remains with Whole Genome Sequencing?
“One Size Does Not Fit All:” Food Defense Planning for FSMA Compliance
Precious Water – The Tricky Business of Balancing Water Sustainability and Food Safety
Developing a Risk-based Food Safety Plan for Fresh Produce in Retail Food Establishments
From Cow to Curd: Defining Microbiomes in the Dairy Industry Identifying Knowledge Gaps Surrounding the Safe Production, Sale and Consumption of Cannabis and Cannabis-related Products
Non-NGS Methods for Foodborne Pathogen Identifications
Nonthermal In-package Pasteurization of Food
Rock on! Interdisciplinary Teams Protecting Nachos at a Concert Near You
The Challenge of Challenge Studies

Technical Sessions
Modeling and Risk Assessment
Antimicrobials

12:15 p.m. – 1:15 p.m.
U.S. Regulatory Update on Food Safety
Stephen Ostroff – Deputy Commissioner for Foods and Veterinary Medicine, U.S. Food and Drug Administration
Carmen Rottenberg, Acting Deputy Under Secretary for Food Safety, U.S. Department of Agriculture

Afternoon Sessions — 1:30 p.m. – 5:00 p.m.
Agricultural Water Quality Standards: Striving for Safety with Incomplete Science Because Doing Nothing Was Not an Option
Challenges for HACCP and Food Safety Systems in Multi-Jurisdiction Food Facilities

TUESDAY, JULY 10, 2018

10:00 a.m. – 6:00 p.m.
Poster Session 2
Communication Outreach and Education, Retail and Food Service Safety, Epidemiology, Food Toxicology, Low-water Activity Foods, Food Chemical Hazards and Food Allergens, Food Law and Regulation, Food Safety Systems, Food Defense, Laboratory and Detection Methods, Molecular Analytics, Genomics and Microbiome

Morning Sessions — 8:30 a.m. – 12:00 p.m.
Biological Variability in Thermal Processing: Impact for Process Control and Validation – What You Need to Know about Microbiological Variability for Food Quality and Safety Control
Do Lawsuits Play a Productive Role in Advancing Food Safety?
Edible Insects: Food Safety Considerations for a Food Security Solution
How Well Do We Understand Microorganisms in a Food-handling Environment?
Integrated Approaches to Measure and Impact Consumer Food-handling Behaviors
International Experiences with Systems for Hazard Monitoring and Rapid Risk Assessment
Pathogens in Soil: A Focus on Salmonella and STEC Survival in Biological Soil Amendments of Animal Origin
The Mitigation and Regulation of Heat-formed Substances Produced in Foods during Cooking: What are the Unintended Consequences on Public Health?
What Do Genomics Tell Us about Controlling Campylobacter in Poultry and the Risk of Poultry-associated Illness?
Antimicrobial Resistance: Current Knowledge and Steps Toward Understanding the Relative Role of Food and Other Resistance Sources
Cleaning Validations – Approaches in Retail Food and Food Manufacturing Facilities
Complex Risk Assessment and Classic Hazard Analysis on a Spectrum – Do We Really Need Both/Can We Really Do Both? Controlling Chemical Hazards in International Supply Chains – New Challenges with FSMA

Technical Sessions
Produce
Molecular Analytics, Genomics and Microbiome
Food Safety Considerations in Alleviating Hunger and Food Insecurity
Multi-level Approach to Combating Antimicrobial Resistance
Pathogen Detection and Food Microbiome Characterization Using a Metagenomics Approach
Soil Contamination with Foodborne Bacteria

Technical Sessions
Low-water Activity Foods and Food Processing Technologies
Viruses and Parasites and Communication Outreach and Education

12:15 p.m. – 1:00 p.m.
Business Meeting

Afternoon Sessions — 1:30 p.m. – 5:00 p.m.
Alignment between Reference Microbiological Methods – Reality or Dream?
Converting WGS and Bioinformatic Jargon into Plain Language and Understanding the Science
Food Fraud – Progress and Plans for Prevention and Management
International Recognition of National Food Safety Systems
Is There Such a Thing as Too Much Transparency? Different Perspectives on Deciding When to Communicate during a Food Safety Outbreak
Norovirus and Hepatitis A Virus Contamination: Emerging Monitoring Methods and Their Future Applications
Salmonella in Poultry: Where Do We Go from Here?
The Saga Continues…What’s on Your COA? How Can We Effectively Utilize This Tool?
Validation and Verification – The Dos, the Don’ts and the Differences
Building a Network of Accredited Governmental Human and Animal Food Laboratories: Benefits to Public Health and Industry
Can We Ever Accomplish a Standardized Protocol for Validating WGS-based Assays for the Detection of Foodborne Pathogenic Microbes?
Developments and Novel Applications of Microbiome Research for Pre- and Post-Harvest Food Safety and Quality
Help! I’m New Management. How Do I Convince My Colleagues Food Safety is Important?
How Omics is Changing the Food-safety Landscape in Foodborne Parasitology: Sequencing, Not Just Seeing is Believing!
Process Validations – Stories from the Trenches
Responsible Use of Antibiotics – Are We Making Progress?
The Conundrum of Campylobacter Source Attribution

Technical Sessions
Retail and Foodservice Safety
Food Chemical Hazards and Food Allergens and Dairy

Food Safety of Hydroponic Fruits and Vegetables – What We Do and Don’t Know
Food Safety and Hurricanes – The Eye of the Storm
NGS Case Studies Beyond WGS and Outbreak Investigations
Novel Processing Technologies to Improve Food Safety and Quality
State and Local Regulatory Agency Foodborne Illness Investigations
Surreptitious Connections: Exploring the Emerging Role of Heavy Metals in Antimicrobial Resistance
The Global Food Safety Impact of Cyclospora cayetanensis: An Issue Crossing Continents
The Grey Area of Science: “Predatory” Publishers and Questionable Conferences
Enhancing Food Safety: Translating Molecular Biology to Microbiology: A Dialog between Molecular and Traditional Microbiologists
Impacts of Marine Biotoxins and Lessons from the Past to Protect the Future
Improving Safety of Sprouted Seeds
Insights into Food Safety Careers Roundtable
Marrying Nanotechnology and Food Packaging: Benefits and Issues for Food Safety
Maximizing Food Safety and Quality through Application of Hygienic Design
Understanding Antibiotic Resistance from an Environmental Perspective
WGS & Mass Spectrometry: The Paved Road to Routine Food Applications!

Technical Sessions
Pre-harvest Food Safety and Meat, Poultry and Eggs
Antimicrobials

Afternoon Sessions — 1:30 p.m. – 3:30 p.m.
Closing in on the Research Gaps with Listeria monocytogenes, Salmonella, and Viruses in Low-moisture Foods
Culturally Targeted Messages and Methods: The Next Generation of Food Safety Education Strategies
Risk Assessment of Listeriosis: Latest Developments for Food Safety Risk Management
Science, Safety, and Sanity: Hot Topics in Food Toxicology
Spores in the Global Dairy Industry Significance, Issues and Challenges
Starting Up after a Contamination Related Shut Down
The Future of Food Microbiology is Extra CRISPy: Novel Applications of CRISPR Technology
Use of Whole Genomic Sequencing Data for Source Attribution of Foodborne Pathogens
Utilizing Big Data to Revolutionize Food Safety, Traceability and Transparency in Food Systems

Technical Sessions
General Microbiology
Laboratory and Detection Methods

4:00 p.m. – 4:45 p.m.
John H. Silliker Lecture – Heroes Past and Future
Ann Marie McNamara, Vice President, Food and Essentials Safety and Quality Assurance, Target Corporation, Minneapolis, Minnesota