### SUNDAY MORNING
#### JULY 26

*Posters will be on display 10:00 a.m. – 6:00 p.m. (See details beginning on page 67)*

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| 8:30  | **S1** Beyond the Standard Plate Count: Entering the Era of Food Microbiomics  
Oregon Convention Center, Oregon Ballroom 201
Organizer: Gregory Siragusa  
Convenor: Jairus David  
Sponsored by the IAFP Foundation
| 8:30  | Microbiome of Packaged Refrigerated Raw Meat Microbial Progression  
ANDREW BENSON, University of Nebraska-Lincoln, Lincoln, NE, USA
| 9:00  | Microbiome Analysis of Smoked Fish  
MATT RAINIERI, Acme Smoked Fish, Brooklyn, NY, USA
| 9:30  | The Cheese Microbial Ecosystem  
BENJAMIN WOLFE, Harvard, Cambridge, MA, USA
| 10:00 | **Break – Refreshments available in the Exhibit Hall**
| 10:30 | **S2** Metagenomic Analysis Pipelines: Really Learn about Your Food from Your NGS Data!  
Oregon Convention Center, Oregon Ballroom 201
Organizers and Convenors: Karen Jarvis, Andrea Ottesen, Jennifer Patro  
Sponsored by the IAFP Foundation
| 10:30 | Microbiome Profiling Using 16S rRNA Amplicon Sequencing: Practical Considerations for Study Design and Data Analysis  
JAMES WHITE, Resphera Biosciences, Baltimore, MD, USA
| 10:50 | Metagenomic Applications for Characterizing the Food Microbiome  
DAVID CHAMBLISS and STEFAN EDLUND, IBM Almaden Research Center, San Jose, CA, USA
| 11:10 | Shotgun Metagenomics Based Rapid Screening of Foodborne Pathogens Using GENIUS®  
NUR HASAN, CosmosID, College Park, MD, USA
| 11:30 | Industry’s Use of Next Gen Methods to Address Food Quality and Food Safety Questions  
YANYAN HUANG, ConAgra Foods, Omaha, NE, USA
| 12:00 | **Lunch available in the Exhibit Hall**
| 12:00 | **S3** Microbial Indicators: They are What You Make of Them  
Oregon Convention Center, Oregon Ballroom 202
Organizer and Convenor: Manan Sharma  
Sponsored by the IAFP Foundation
| 10:30 | A Brief History of the Use of Microbial Indicators in Food Testing  
JEFFREY KORNACKI, Kornacki Microbiology Solutions, Inc., Madison, WI, USA
| 11:00 | Finding *Listeria* spp. before *Listeria monocytogenes* Finds You  
PETER TAORMINA, John Morrell & Co., Cincinnati, OH, USA
| 11:30 | The Use of Microbial Indicators in Pre-harvest Environments: The Instruction Manual Got Lost  
KAREN KILLINGER, Washington State University, Pullman, WA, USA
| 12:00 | **Lunch available in the Exhibit Hall**

Check the Program Addendum for Changes to the Program
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| 8:30  | **RT1 Debate: Current Perspectives in Food Safety**<br>
Oregon Convention Center, Oregon Ballroom 203<br>
Organizer: Delia Murphy<br>
Convenors: Joe Shebuski, Jean Anderson<br>
Sponsored by the ILSI North America Technical Committee on Food Microbiology<br>
- Is Shoe Leather Epidemiology Dead in the Age of Whole Genome Sequencing?<br>- Is Sustainability Treading on Food Safety?<br>- Is Sodium Reduction in Processed Foods a Risk to Food Safety?<br>
Panelists:<br>ERIC BROWN, U.S. Food and Drug Administration-CFSAN, College Park, MD<br>MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA<br>KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA<br>PETER TAORMINA, John Morrell & Co., Cincinnati, OH, USA<br>KATHLEEN GLASS, University of Wisconsin-Madison, Madison, WI, USA |
| 10:00 | Break – Refreshments available in the Exhibit Hall                  |
| 10:30 | **RT2 Poultry Slaughter Modernization and Evaluation of Process Control**<br>
Oregon Convention Center, B113 – B114<br>
Organizers: John Marcy, Amit Morey<br>
Convenor: John Marcy<br>
Sponsored by the IAFP Foundation<br>
| 12:00 | Lunch available in the Exhibit Hall                                  |
| 10:30 | **RT3 The Black Box of Qualitative Performance Standards for Meat and Poultry: The Drive to Quantitate Salmonella**<br>
Oregon Convention Center, B113 – B114<br>
Organizers: Hari Prakash Dwivedi, Jennifer McEntire<br>
Convenor: Hari Prakash Dwivedi<br>
Sponsored by the IAFP Foundation<br>
Panelists:<br>EMILIO ESTEBAN, U.S. Department of Agriculture-FSIS-OPHS-EALS, Athens, GA, USA<br>SHARON WAGENER, Ministry for Primary Industries, Wellington, New Zealand<br>JEFFREY FARBER, University of Guelph, Guelph, ON, Canada<br>IAN JENSON, Meat and Livestock Australia, North Sydney, Australia<br>ANGELA SIEMENS, Cargill, Wichita, KS, USA<br>JOHN MARCY, University of Arkansas, Fayetteville, AR, USA |

Symposia | Roundtables | Technicals
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Blue Text – Developing Scientist Competitors
S6  Who’s Going to Fill Your Shoes? Capacity Building for the Future
Oregon Convention Center, B115 – B116
Organizers and Convenors: Lone Jespersen, Sara Mortimore, Wendy White
8:30 Developing Competencies and Curriculum for the Future
Food Protection Professionals
JULIA BRADSHER, International Food Protection Training Institute, Battle Creek, MI, USA
9:00 How to Reach the Next Generation: A Millenial’s Perspective
KATHERINE SATCHWELL, University of Alberta, Edmonton, AB, Canada
9:30 Identifying the Need for Auditor Competency
MARK OVERLAND, Cargill, Bloomington, MN, USA
10:00 Break – Refreshments available in the Exhibit Hall
10:30 Continuing Professional Development
BRIAN BEDARD, Grocery Manufacturers Association Science and Education Foundation, Washington, D.C., USA
11:00 Capacity Building for the Future
LONE JESPERSEN, Maple Leaf Foods, Mississauga, ON, Canada
11:30 Educating the Next Generation of Food Safety Professionals: An Academic Perspective
LEE-ANN JAYKUS, North Carolina State University, Raleigh, NC, USA
12:00 Lunch available in the Exhibit Hall

RT4 Aquaponics: How Do We Safely Produce Fish and Vegetables in the Same Water?
Oregon Convention Center, B117 – B119
Organizers: Kathleen Rajkowski, Tori Stivers
Convenor: Tori Stivers
Sponsored by the IAFP Foundation
8:30 Safety of Microwaveable Refrigerated and Frozen Foods – An Industry Perspective
SANJAY GUMMALLA, American Frozen Food Institute, McLean, VA, USA
9:00 Safety of Microwaveable Refrigerated and Frozen Foods – A Regulatory Perspective
WILLIAM SHAW, U.S. Department of Agriculture-FSIS, Washington, D.C., USA
9:30 Developing and Validating Cooking Instructions for Frozen, Microwaveable Foods in a Test Kitchen
STEVE VLOCK, ConAgra Foods, Omaha, NE, USA
10:00 Break – Refreshments available in the Exhibit Hall
10:30 A Virtual Test Kitchen (Modeling and Simulation) for Designing Microwaveable Foods
JEYAMKONDAN SUBBIAH, University of Nebraska-Lincoln, Lincoln, NE, USA
11:00 Utility of the Virtual Test Kitchen for Designing Microwaveable Foods – Case Studies
DAVID JONES, University of Nebraska-Lincoln, Lincoln, NE, USA

S7 Preventing Foodborne Illnesses from Donated or Recovered Foods
Oregon Convention Center, B117 – B119
Organizers: Yale Lary, Jena Roberts, Lily Yang
Convenors: Atallah Baroudi, Yale Lary, Sharon Wood
8:30 What Foods are Safe to Donate, What are the Legalities and Challenges
MITZI BAUM, Feeding America, Chicago, IL, USA
9:00 Wholesale Perspective – When and How to Donate or Destroy Foods
FRANK FERKO, US Foodservice, Rosemont, IL, USA
9:30 Innovative Food Safety Practices for Donating Food from On-site Food Service Operations
BRIAN TURNER, Sodexo, Downers Grove, IL, USA
10:00 Break – Refreshments available in the Exhibit Hall
11:00 Retail Grocer Perspective – What to Donate, What to Destroy and How It is Done
TODD ROSSOW, Publix Super Markets, Inc., Lakeland, FL, USA
12:00 Lunch available in the Exhibit Hall

S8 Designing Microbiologically Safe Microwaveable Foods: Electromagnetic and Microbial Modeling Approaches
Oregon Convention Center, C120 – C122
Organizers: Jeyamkondan Subbiah, Harshavardhan Thippareddi
Convenors: Rocelle Clavero, Harshavardhan Thippareddi
8:30 Safety of Microwaveable Refrigerated and Frozen Foods – An Industry Perspective
SANJAY GUMMALLA, American Frozen Food Institute, McLean, VA, USA
9:00 Safety of Microwaveable Refrigerated and Frozen Foods – A Regulatory Perspective
WILLIAM SHAW, U.S. Department of Agriculture-FSIS, Washington, D.C., USA
9:30 Developing and Validating Cooking Instructions for Frozen, Microwaveable Foods in a Test Kitchen
STEVE VLOCK, ConAgra Foods, Omaha, NE, USA
10:00 Break – Refreshments available in the Exhibit Hall
11:30 Designing Microbial Challenge Studies for Validating Cooking Instructions for Microwaveable Foods
HARSHAVARDHAN THIPPAREDDI, University of Nebraska-Lincoln, Lincoln, NE, USA

12:00 Lunch available in the Exhibit Hall

S9 Southeast Asia: Issues and Initiatives for Food Safety
Oregon Convention Center, C123
Organizers and Convenors: Linda Leake, Isabel Walls
Sponsored by the IAAP Foundation

8:30 Meeting Regional Challenges: Malaysia is Leading the Way with ASEAN Food Safety Capacity Building Initiatives
CHEOW KEAT CHIN, Ministry of Health Malaysia, Putrajaya, Malaysia

9:00 Singapore’s Food Safety Rode Map: A Proactive Farm to Fork Strategy for Global Competitiveness
MATHEW LAU, Nanyang Polytechnic, Yio Chu Kang, Singapore

9:30 Food Safety Issues: Role of Global Food Safety Curricula Initiative and Capacity Building to Protect Public Health
M. AMAN WIRAKARTAKUSUMAH, Institut Pertanian Bogor, Bogor, Indonesia

10:00 Break – Refreshments available in the Exhibit Hall

S10 The Vegetarian Lifestyle: Molecular Responses of Enteric Pathogens to Fresh Produce
Oregon Convention Center, C123
Organizer: Shirley Micallef
Convenors: Tong Liu, Shirley Micallef

10:30 Genome-wide Transcriptional Profiling of Salmonella Typhimurium Epiphytically Attaching and Colonizing Tomato Plants
SHIRLEY MICALLEF, University of Maryland-College Park, College Park, MD, USA

10:50 To Biofilm or Not to Biofilm: Role in Enteric Pathogen Attachment to Produce
FRANCISCO DIEZ-GONZALEZ, University of Minnesota, Saint Paul, MN, USA

11:10 Shared Strategies between Plant Colonization and Host Infection
MARIA BRANDL, USDA-ARS-WRRC, Produce Safety and Microbiology Research Unit, Albany, CA, USA

11:30 Proteomic Analysis of Salmonella Colonizing Produce
XU LI, University of Nebraska-Lincoln, Lincoln, NE, USA

12:00 Lunch available in the Exhibit Hall
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| 11:00 | T1-09 Mesophilic and Thermophilic Sporeformers are of Primary Concern in Dairy Powders: A Survey Across the United States | KANIKA CHAUHAN, Postdoctoral Associate, Cornell University, Ithaca, NY, USA                            | Oregon Convention Center, C125 – C126 
Convenors: Yi Chen, Michelle Danyluk |
| 11:15 | T1-10 Prevalence of Pathogenic Shiga Toxin-producing E. coli (pSTEC) 0157 and Non-0157 in Raw Milk Samples | SYLVIE HALLIER-SOULIER, Sandrine Dunglas, Christelle Nahuet, Aurore Besson, Sarah Jemmal, Dany Montagnac, Sabine Delannoy, Sarah Ganet, Sebastien Bouton, Patrick Fach, Estelle Loukiadis, Pall GeneDisc Technologies, Bruz, France |
| 11:30 | T1-11 Food Safety Concerns Regarding the Consumption and Sale of Unpasteurized Milk in Ireland | KARL MCDONALD, Carol Nolan, Wayne Anderson, The Food Safety Authority of Ireland, Dublin, Ireland |
| 11:45 | T1-12 Validating Environmental Pathogen Monitoring Programs in Small Dairy Processing Facilities | SARAH BENO, Matthew Stasiwicz, Robert Ralyea, Nicole Martin, Martin Wiedmann, Kathryn Boor, Cornell University, Ithaca, NY, USA |
| 12:00 | Lunch available in the Exhibit Hall                                            |                                                                                                       | Oregon Convention Center, C125 – C126 
Convenors: Yi Chen, Michelle Danyluk |
| 12:15 | T2-01 Neural Network Model for Behavior of Salmonella in Chicken Meat during Cold Storage | THOMAS OSCAR, U.S. Department of Agriculture-ARS, Princess Anne, MD, USA                             |
| 12:30 | T2-02 Development of a Graphical-user Interface to Optimize the Temperature for the Supply Chain of Leafy Greens Using Nonlinear Programming | ABHINAV MISHRA, Elisabetta Lambertini, Abani Pradhan, University of Maryland, College Park, MD, USA |
| 12:45 | T2-03 Dynamic Analysis, Prediction, and Monte Carlo Simulation of Growth of Clostridium perfringens in Cooked Beef | LIHAN HUANG, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA                                    |
| 1:00  | T2-04 Modeling the Growth/No Growth Response of Non-0157 Shiga Toxin-producing Escherichia coli to Temperature, pH and Water Activity | LIN LI, Randall Phebus, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA |
| 1:15  | T2-05 Development of Modeling and Validation Software Called FAME | HEEYOUNG LEE, Beomyoung Park, Mi-Hwa Oh, Eunji Gwang, Yohan Yoon, Soomkyung Women's University, Seoul, South Korea |
| 9:45  | T2-06 A Meta-analysis Model Based on the Bigelow Equation to Determine Thermal Inactivation Parameters of Alicyclobacillus acidoterrestris in Fruit Beverages | Ursula Gonzales-Barron, VASCO CADAVEZ, Leonardo do Prado Silva, Anderson de Souza Sant’Ana, School of Agriculture, Polytechnic Institute of Braganza, Braganza, Portugal |
| 10:00 | Break – Refreshments available in the Exhibit Hall                           |                                                                                                       | Oregon Convention Center, C125 – C126 
Convenors: Yi Chen, Michelle Danyluk |
| 10:15 | T2-07 Quantitative Risk Assessment of Toxoplasma gondii Infection through Consumption of Fresh Pork in the United States | MIAO GUO, Elisabetta Lambertini, Robert Buchanan, Jitender Dubey, Dolores Hill, H. Ray Gamble, Jeffrey Jones, Abani Pradhan, University of Maryland, College Park, MD, USA |
| 10:30 | T2-08 Quantitative Microbial Risk Assessment of Salmonellosis from Australian Pork Burgers | PHILLIP GURMAN, Tom Ross, Andreas Kiermeier, South Australian Research and Development Institute, Adelaide, Australia |
| 10:45 | T2-09 Quantitative Analysis of the Public Health Impact of E. coli O157:H7 Cross-contamination in Beef Processing Plants | ANAND ADITYA, Rolando Flores, Bing Wang, University of Nebraska-Lincoln, Lincoln, NE, USA |
| 11:00 | T2-10 Risk Assessment of Vibrio parahaemolyticus and Interventions for Raw Oysters in Taiwan | Hsin-i Hsiao, Cheng-An Hwang, Vivian Chi-Hua Wu, YENSHAN HUANG, National Taiwan Ocean University, Keelung, Taiwan |
| 11:15 | T2-11 Norovirus Transmission during Produce Harvest and Packing: A Quantitative Microbial Risk Assessment Model Approach | ANNA FABISZEWSKI DE ACEITUNO, Kira Newman, Lee-Ann Jaykus, Juan Leon, Emory University, Atlanta, GA, USA |
| 11:45 | T2-12 A Food Processing Vulnerability Tool Exploring Public Health Risks | EMMA HARTNETT, Greg Paoli, Donald W Schaffner, Charles Haas, Risk Sciences International, Ottawa, ON, Canada |
| 12:00 | Lunch available in the Exhibit Hall                                           |                                                                                                       | Oregon Convention Center, C125 – C126 
Convenors: Yi Chen, Michelle Danyluk |
• Ever been working on something really important only to find yourself constantly wondering what catastrophe might be waiting for you back in your E-mail inbox?
• Ever respond to one simple text and have it suddenly turn into a 2-hour/50 message table tennis match?
• Ever sat in what feels like the same go-nowhere meeting you’ve been having every week for five years?

Ever wonder if there’s any hope for reclaiming your time and attention? You’re not alone.

Seems like every day we’re presented with more and more stuff that wants our time and attention on its own schedule and terms. So, how can we shake that terrible feeling of overwhelm and dread in order to get back to focusing on the work that we know really matters?

In this talk, Merlin Mann demonstrates how changing technology and culture have unintentionally plotted to upset the balance of scarcity and plenty in our lives—and why leaving that imbalance unaddressed can be poison to every knowledge worker.

You’ll learn why it’s critically important to set and honor boundaries that protect your time as well as how to develop new skills to guard against unwanted or unproductive drains on your already-overwhelmed attention.

This provocative and engaging presentation applies refreshing, high-level thinking to the problem of how to renegotiate and reclaim the attention you’ve ceded to others, as well as fostering discussion on the changes your team can start making today to improve work culture and create a healthy, respectful, and productive work environment.

Merlin Mann is known for his ability to help knowledge workers, executive teams, and all manner of creative types (including food safety professionals) discover how to reclaim their attention, improve their productivity, and fundamentally reinvent their approach to doing the work that they love. Merlin has received rave reviews for delivering energetic productivity talks at Apple, Google, Yahoo!, Adobe, Xerox PARC, and many other companies and organizations. Merlin co-hosts the Back To Work podcast, an award-winning talk show discussing productivity, communication, work barriers, constraints, tools, and more. He delivers practical, useful, and entertaining insight into the challenges of doing great work in an environment defined by distraction and incongruous expectations.

SUNDAE, JULY 26, 2015 – 12:15 P.M. – 1:15 P.M.
OREGON CONVENTION CENTER, B113–B114
SUNDAY AFTERNOON
JULY 26

Posters will be on display 10:00 a.m. – 6:00 p.m.  
(See details beginning on page 67)

12:15 p.m. – 1:15 p.m.  
Time Management Session –  
Merlin Mann – Where’d My Day Go? Time and Attention in an  
Always-Available World  
Oregon Convention Center, B113–B114

S11  The Rise of the Genomes II: Practical Integration of Whole Genome Sequencing into Food Safety  
Oregon Convention Center, Oregon Ballroom 201  
Organizer: Delia Murphy  
Convenors: Deann Akins-Lewenthal, Peter Gerner-Smidt  
Sponsored by the ILSI North America Technical Committee on Food Microbiology

1:30  Back to Basics: What is Whole Genome Sequencing? Why the Hype?  
DAVID ENGELTHALER, Translational Genomics Research Institute, Flagstaff, AZ, USA

2:00  Is Whole Genome Sequencing Really Replacing Traditional Microbiology?  
PETER GERNER-SMIDT, Centers for Disease Control and Prevention, Atlanta, GA, USA

2:30  Whole Genome Sequencing Has Transformed Detection and Investigation of Outbreaks!  

3:00  Break – Refreshments available in the Exhibit Hall

3:30  Whole Genome Sequencing for Surveillance of the Food Supply – Stopping Outbreaks before They Appear!  
PETER EVANS, U.S. Food and Drug Administration, College Park, MD, USA

4:00  Practical Experience with Whole Genome Sequencing in the Food Industry  
LEEN BAERT, Nestlé Research Center, Vers chez le Blanc, Switzerland

4:30  Speaker Roundtable

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S12  Evolving Methods for Foodborne Illness Source Attribution  
Oregon Convention Center, Oregon Ballroom 202  
Organizers: Christopher Alvaraz, Michael Batz  
Convenors: Michael Batz, Kristin Holt

1:30  Application of a Bayesian Frequency-matching Model for Attributing Salmonellosis to FDA and FSIS Regulated Products  
ANTONIO VIEIRA, U.S. Centers for Disease Control and Prevention, Atlanta, GA, USA

2:00  A Two-stage Statistical Model to Estimate Outbreak-based Food Source Attribution for Four Major Foodborne Pathogens  
R. MICHAEL HOEKSTRA, Centers for Disease Control and Prevention, Richmond, VA, USA

2:30  Evaluating Uncertainties in Source Attribution Based on Foodborne Outbreak Data  
MICHAEL BAZACO, U.S. Food and Drug Administration, College Park, MD, USA

3:00  Break – Refreshments available in the Exhibit Hall

3:30  Attributing Salmonella to Food Sources Using Whole Genome Sequencing  
CRAIG HEDBERG, University of Minnesota, Minneapolis, MN, USA

4:00  FoodNet Canada’s Source Attribution of Campylobacteriosis Using an Innovative Subtyping Method of Comparative Genomic Fingerprinting  
FRANK POLLARI, Public Health Agency of Canada, Guelph, ON, Canada

4:30  TBD

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S13  Pathogen Control Processes for Pet Food Manufacturing  
Oregon Convention Center, Oregon Ballroom 203  
Organizers: Bradley Marks, Michele Evans  
Convenor: Peter Taormina

1:30  Implementing cGMPs in Pet Food Manufacturing Systems – Special Challenges  
MICHELE EVANS, Hills Pet Nutrition, Topeka, KS, USA

2:00  Novel Application of Competitive Microflora for Preventing Pathogens in the Pet Food Processing Environment  
SIOBHAN REILLY, Log10 Probiotics, Ponca City, OK, USA

2:30  Validation of a Process Kill Step – A Case Study with a Dry Pet Food Product  
ADAM WATKINS, Mars Global Petcare, Nashville, TN, USA

3:00  Break – Refreshments available in the Exhibit Hall

3:30  Salmonella Transmission Linked to Contamination of Pet Foods: What We Have Learned  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

4:00  The Deadly Jerky Pet Treats Mystery: Are We Close to Solving the Case?  
LEE ANNE PALMER, U.S. Food and Drug Administration, Rockville, MD, USA

S14  Safe Food for the Entire Family: The Global Pet Food Safety Frontier  
Oregon Convention Center, Oregon Ballroom 203  
Organizers: Robert Buchanan, Linda Leake  
Convenors: Elisabetta Lambertini, Linda Leake, Abani Pradhan

3:30  Salmonella Transmission Linked to Contamination of Pet Foods: What We Have Learned  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

4:00  The Deadly Jerky Pet Treats Mystery: Are We Close to Solving the Case?  
LEE ANNE PALMER, U.S. Food and Drug Administration, Rockville, MD, USA
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| 4:30  | Pet Food Processing Regulations: The Impact of the Food Safety Modernization Act on Pet Food Manufacturing  
KARL NOBERT, The Nobert Group, LLC, Sterling, VA, USA |
| 5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception                                                                 |
| S15   | 20 Years of Risk-based International Trade — Successes and Failures of the WTO  
Oregon Convention Center, B110 – B112  
Organizers: Yuhuan Chen, Ian Jenson, Isabel Walls  
Convenors: Yuhuan Chen, Isabel Walls  
Sponsored by the IAFF Foundation |
| 1:30  | WTO, SPS, TBT – How the System Works and What It Means  
GRETCHEN STANTON, World Trade Organisation, Geneva, Switzerland |
| 2:00  | Risk and Risk Analysis – The State of the Art  
SARAH CAHILL, Food and Agriculture Organization of the United Nations, Rome, Italy |
| 2:30  | An Acceptable Level of Consumer Protection – Multiple Meanings  
JENS KIRK ANDERSEN, Technical University of Denmark, Copenhagen, Denmark |
| 3:00  | Break – Refreshments available in the Exhibit Hall |
| 3:00  | International Risk Assessments – International Agreement?  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA |
| 3:30  | Risk Assessment and WTO Dispute Resolution  
ANDREW STEPHENS, U.S. Food and Drug Administration, Washington, D.C., USA |
| 4:00  | International Trade Barriers – Can the System Work Better?  
IAN JENSON, Meat and Livestock Australia, North Sydney, Australia |
| 5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception                                                                 |
| RT5   | Preharvest Control of Zoonoses: Opportunities and Hurdles  
Oregon Convention Center, B113 – B114  
Organizers: Carl Custer, Divya Jaroni  
Convenor: Carl Custer |
| 1:30  | Panelists:  
TREVOR SUSLOW, University of California, Davis, CA, USA  
MOHAMMAD KOOGHMAARAE, IEH Laboratories & Consulting Group, Lake Forest Park, WA, USA  
DANIEL ENGELJOHN, U.S. Department of Agriculture-FSIS, Washington, D.C., USA  
MARK BERRANG, U.S. Department of Agriculture-ARS, Athens, GA, USA  
BOB O’CONNOR, Foster Farms Poultry, Livingston, CA, USA |
| 3:00  | Break – Refreshments available in the Exhibit Hall |
| 3:30  | Panelists:  
SUZANNE FITZPATRICK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
DAVID DIX, EPA, Washington, D.C., USA  
ROBERT CHAPIN, Pfizer Pharmaceuticals, Inc., New London/Norwich, CT, USA |
| 4:00  | Extrapolation of In Vitro Toxicity Assay Results to Provide Information Regarding In Vivo Exposures  
HARVEY CLEWELL, The Hamner Institutes for Health Sciences, Research Triangle Park, NC, USA |
| 4:30  | Translation of In Vitro Results to the Industry and Consumer  
HEIDI BIALK, PepsiCo, Valhalla, NY, USA |
| 5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception                                                                 |

**Blue Text – Developing Scientist Competitors**
S17  Updating Our Knowledge in Assessing Food Safety Risk: Meta-analysis, Bayesian Statistics and Beyond
Oregon Convention Center, B117 – B119
Organizers: Vasco Cadavez, Ursula Gonzales-Barron, Vijay Juneja
Convenor: Vijay Juneja
Sponsored by the IAFP Foundation
1:30  Meta-analysis Modelling for Summarizing the Effect of Interventions for Food Safety Decision-making
URSULA GONZALES-BARRON, School of Agriculture, Polytechnic Institute of Braganza, Braganza, Portugal
2:00  How Bayesian Methods Might be Integrated in Food Safety Risk Assessment Process
MOEZ SANAA, ANSES, Maisons Alfort, France
2:30  Using Published Data and Expert Elicitation to Update L. monocytogenes Risk Models
YUHUAN CHEN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
3:00  Break – Refreshments available in the Exhibit Hall
3:30  Bayesian Approaches to Microbial Risk Assessment
MICHAEL WILLIAMS, Risk Assessment Division, Food Safety and Inspection Service, USDA, Fort Collins, CO, USA

4:00  Construction of Meta-analytical Predictive Microbiology Models
VASCO CADAVEZ, School of Agriculture, Polytechnic Institute of Braganza, Braganza, Portugal
4:30  A Bayesian Approach to Interpreting Quality Control Data of Cronobacter spp. in Infant Powder Formula
FRIEDRICH WESTERHOLT, University College Dublin, Dublin, Ireland

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S18  Recent Developments in Food Mycology: From Safety to Spoilage
Oregon Convention Center, C120 – C122
Organizers: Margarita Gomez, Emilia Rico-Munoz
Convenors: Frank Burns, Margarita Gomez
1:30  Fungal Associations in Foods and Their Role in Food Safety and Spoilage
ROBERT SAMSON, CBS-KNAW Fungal Biodiversity Centre, Utrecht, Netherlands
2:00  New Developments in Detection and Identification of Foodborne Molds
JOS HOUBRAKEN, CBS-KNAW Fungal Biodiversity Centre, Utrecht, Netherlands

Join bioMerieux at the 14th Annual Scientific Symposium

What is “Big data” and How Might Metagenomics, Whole Genome Sequences, and other Large Data Sets Change Food Microbiology?

Sunday, July 26th at 6pm in the Oregon Convention Center

bioMérieux Welcomes Moderator, Gary Acuff, PhD

Everyone tells us that whole genome sequencing, metagenomics, and other forms of big data are going to lead to improved food safety and make our lives as food microbiologists easier. These new molecular tools are generating tremendous amounts of data, but from a practical day-to-day basis, how is the potential for all of this data going to affect how food microbiology labs operate and how food safety programs are established? Do public health and regulatory labs need different data than a food company lab? These are just some of the questions that will be addressed by a panel of experts at the bioMerieux 14th Annual Symposium.

For more information or to register visit:
https://microsite.biomerieux-usa.com/iafp2015/
2:30 The Effect of Low pH and Oxygen Content on Mycotoxin Production in Beverages and Acid and Acidified Products
ULF THRANE, Jens Frisvad, Technical University of Denmark, Lyngby, Denmark

3:00 Break – Refreshments available in the Exhibit Hall

3:30 Novel Compounds Used as Preservatives in Beverages and Low pH Products
NARESH MAGAN, Cranfield University, Bedfordshire, United Kingdom

4:00 Role of Hydrophobins Produced by Fungi during the Induction of Primary Gushing of Bottled Beer
LUDWIG NIESSEN, Lehrstuhl für Technische Mikrobiologie, Freising, Germany

4:30 Occurrence of Heat-resistant Mold Ascospores in the Beverage Processing Environment: Assessment and Elimination
EMILIA RICO-MUNOZ, BCN Research Laboratories, Inc., Rockford, TN, USA

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

T3 Technical Session 3 – Laboratory and Detection Methods
Oregon Convention Center, C123
Convenors: Kaiping Deng, Leslie Thompson

T3-01 Assessment of Pre-enrichment Conditions for Molecular and Cultural Detection of Listeria Species and L. monocytogenes from Produce Cooling and Packing Environmental Samples
JANNETH PINZON, Adrian Sbodio, Lindsay Derby, Jeremy Roland, Kristin Livezey, W. Evan Chaney, Trevor Suslow, University of California, Davis, Davis, CA, USA

T3-02 Assessment on the Sensitivity and Specificity of Five Culture Media in the Detection of Environmental Escherichia coli 0157
MYRIAM GUTIERREZ, Marlene Janes, Damir Torrico, Louisiana State University, Baton Rouge, LA, USA

T3-03 Development of an Improved Sampling Method for Concentrating Viruses from Bioaerosols
JEFFREY CHANDLER, Margaret Davidson, Joshua Schaeffer, Alma Perez-Mendez, John Volckens, Sheryl Magzamen, Lawrence Goodridge, Stephen Reynolds, Bledar Bisha, University of Wyoming, Laramie, WY, USA

T3-04 Challenges to Develop a Detection Method for Hepatitis A Virus of Culture or Clinical Origin from Frosting Containing Berries
EFI PAPAFRAGKOI, U.S. Food and Drug Administration-CFSAN, Laurel, MD, USA

T3-05 Characterization of Outer Membrane of Salmonella
HUANG ZHANG, Dillon Murray, Lynne McLandshborough, Li He, University of Massachusetts, Amherst, Amherst, MA, USA

T3-06 Development of a Novel CRISPR-based Molecular Typing Method of Salmonella
Xiaofei Zhuang, DAO-FENG ZHANG, Xiujuan Zhou, Xianming Shi, Chunlei Shi, Shanghai Jiao Tong University, Shanghai, China

T3-07 Immunosensor-based Simultaneous Detection of 7 Major STEC Serotypes
Ning Gao, Keith Schneider, Kwang Cheol Jeong, SOOHYOUN AHN, University of Florida, Gainesville, FL, USA

T3-08 Application of a Novel Four-plex Quantitative PCR Assay for Quantification of Escherichia coli 0157 on Cattle Hide and Carcass
LANCE NOLL, Pragathi Shridhar, Xiaorong Shi, Natalia Cernicchiaro, David Renter, Jiafia Bai, TG Nagaraja, Kansas State University, Manhattan, KS, USA

T3-09 Validation of a Gold Nanoparticle DNA-based Biosensor for the Detection of Non-PCR Amplified Bacterial Foodborne Pathogens in Solid Food Matrices
Masson Blow, Evangelyn Alocilia, SYLVIA VETRONE, Whittier College, Whittier, CA, USA

T3-10 Evaluation of an Automated Most Probable Number System for Use in Measuring Bacteriological Quality of Grade “A” Milk Products: A Method Validation Study
SAMANTHA LINDEMANN, Matthew Kmet, Ravinder M. Reddy, J. Stan Bailey, Steffen Uhlig, Ramesh Yeletta, U.S. Food and Drug Administration, Bedford Park, IL, USA

T3-11 Accuracy and Precision of Analyst and Method Performance in Testing Indicator Organisms in Infant Formula Based on a Proficiency Study
RAVINDER M. REDDY, Robert Newkirk, Samantha Lindemann, Hossein Daryaei, Christopher Powers, Steffen Uhlig, U.S. Food and Drug Administration, Bedford Park, IL, USA

T3-12 Symposia                              Roundtables                                  Technicals

T4 Technical Session 4 – General Microbiology
Oregon Convention Center, C124
Convenors: Alvin Lee, Hyun-Gyun Yuk

T4-01 Assessment of the Effect of Ingredients on Pathogen Survival in Cookie Dough
SHUANG WU, Alan Gutierrez, Keith Schneider, George Baker, Kwang Cheol Jeong, Soohyoun Ahn, University of Florida, Gainesville, FL, USA
T4-02  Analysis of Osmotic Stress on Methicillin-resistant  Staphylococcus aureus (MRSA)  1:45  AARON PLEITNER, Soraya Chaturongakul, Haley Oliver, Purdue University, West Lafayette, IN, USA

T4-03  Lactobacillus plantarum Isolates from Different Vegetables That Have Antifungal Activity against the Common Cheese Spoilage Mold Penicillium commune are Genetically Related  2:00  Whitney Beddoes, Nidhi Bansal, MARK TURNER, University of Queensland, Brisbane, Australia

T4-04  Assessing Immunological Risk of Listeria Infection in the Aging Population Using a Susceptible Animal Model  2:15  MOHAMMAD SAMIUL ALAM, Matthew Costales, Christopher Cavanagh, Dennis Gaines, Marion Pereira, Kristina Williams, U.S. Food and Drug Administration-CFSAN, Laurel, MD, USA

T4-05  Histo-blood Group Antigen Expressing Bacteria May Help with Human Norovirus Survival before Causing Infection  2:30  DAN LI, Adrien Breiman, Jacques le Pendu, Mieke Uyttendaele, Ghent University, Ghent, Belgium

T4-06  Antibacterial Effect and Mechanism of High-intensity 405 nm Light Emitting Diode on Bacillus cereus, Listeria monocytogenes, and Staphylococcus aureus under Refrigerated Condition  2:45  Min-Jeong Kim, Marta Mikší-Krajník, Amit Kumar, Hyun-Jung Chung, HYUN-GYUN YUK, National University of Singapore, Singapore, Singapore

T4-07  Modeling the Growth Rate of Pseudomonas fluorescens as a Function of Residual Dioxygen Concentrations in Food Packages  3:00  Anne Lochardet, Marie-Laure Divanac’h, Dominique Thuault, FLORENCE POSTOLLEC, Olivier Couvert, Veronique Huchet, ADRIA UMT14.01 SPORE RISK, Quimper, France

T4-08  The Role of Pseudomonas aeruginosa DesB on Host Cell Infection  3:45  SEJEONG KIM, Yohan Yoon, Kyoung-Hee Choi, Sookmyung Women’s University, Seoul, South Korea

Symposia Roundtables Technicals
Blue Text – Developing Scientist Competitors
T4-09  4:00  
Listeria monocytogenes from the British Columbia Food Chain Show Evidence of Co-selection of Cadmium and Benzalkonium Chloride Resistance  
MICHAEL MILILLO, Jessica Chen, Kevin Allen, University of British Columbia, Vancouver, BC, Canada

T4-10  4:15  
Effect of Probiotic on the Survival of Non-O157 Shiga Toxin-producing E. coli (STEC) Strains in African Fermented Weaning Food Products  
OLANREWAJU FAYEMI, John RN Taylor, Ela M Buys, University of Pretoria, Pretoria, South Africa

T4-11  4:30  
Comparison of First-order and Weibull Modelling of the Thermal Inactivation Kinetics of E. coli O157:H7, Non-O157:H7 E. coli and Salmonella enterica in Fettuccine Alfredo MALCOND VALLADARES, Emefa Monu, P. Michael Davidson, Doris D’Souza, University of Tennessee-Knoxville, Knoxville, TN, USA

T4-12  4:45  
Chemical, Physical and Morphological Properties of Bacterial Biofilms Affect Survival of Encased Campylobacter jejuni under Aerobic Stress  
JINSONG FENG, Xiaonan Lu, University of British Columbia, Vancouver, BC, Canada

T5-01  1:30  
A Comprehensive Needs Assessment of Retail Food Safety Practices of Farmers’ Market Vendors in Pennsylvania  
JOSHUA SCHEINBERG, Rama Radhakrishna, Catherine Cutter, The Pennsylvania State University, Department of Food Science, University Park, PA, USA

T5-02  1:45  
Current Practices at Farmers’ Markets in Florida and Their Effect on Food Safety  
Celia Lynch, Amarat Simone, Lisa House, SOOHYOUN AHN, University of Florida, Gainesville, FL, USA

T5-03  2:00  
Investigation of Food Safety Practices and Standard Operating Procedures in North Carolina Food Pantries  
ASHLEY CHAFETZ, Benjamin Chapman, University of North Carolina, Chapel Hill, NC, USA

T5-04  2:15  
Effect of Abusive Storage Temperatures on the Survival and Growth of Escherichia coli O157:H7 in Leafy Green Vegetables Sold at Local Egyptian Markets  
ROWAIDA KHALIL, Faculty of Science, Alexandria University, Alexandria, Egypt

T5-05  2:30  
Prevalence Survey for Norovirus and Hepatitis A Virus in Fresh Australian Leafy Greens and Berries at Retail  
VALERIA TOROK, Kate Hodgson, Jessica Tan, South Australian Research and Development Institute, Adelaide, Australia

T5-06  4:45  
Influence of Maturity, Source, Handling and Processing on the Safety of Canned Ackees (Blighia sapida)  
ANDRÉ GORDON, Carole Lindsay, Technological Solutions Limited, Kingston, Jamaica

T5-07  3:30  
Quantitative Analysis of Handwashing Signs and Poster Guidance  
DANE JENSEN, Donald Schaffner, Rutgers University, New Brunswick, NJ, USA

T5-08  3:45  
Deep Cleans Reduce Persistence of Listeria monocytogenes in Retail Delis  
ANDREA RAY, Susan Hammons, Jingjin Wang, Haley Oliver, Purdue University, West Lafayette, IN, USA

T5-09  4:00  
Managing Condensation on Overhead Surfaces Using Microcapillary Film  
STEVEN SWANSON, Kurt Halverson, Caleb Nelson, Dave Peterson, 3M, St. Paul, MN, USA

T5-10  4:15  
The Hygienic Design of Manual Cleaning Equipment  
DEBRA SMITH, Vikan, Swindon, United Kingdom

T5-11  4:30  
Screening and Prioritizing Conventional and Emerging Disinfection By-products Developed in Fresh and Fresh-cut Produce during Chlorine-based Disinfection  
WAN-NING LEE, Ching-Hua Huang, Georgia Institute of Technology, Atlanta, GA, USA

T5-12  4:45  
Influence of Maturity, Source, Handling and Processing on the Safety of Canned Ackees (Blighia sapida)  
ANDRÉ GORDON, Carole Lindsay, Technological Solutions Limited, Kingston, Jamaica

T5-13  5:00  
A Framework for Assessing the Effects of the Food System – The Case of Animal Welfare  
MARIA ORIA, The National Academies, Washington, D.C., USA

T5-14  5:15  
Overview of the IOM’s Framework for Assessing Effects of the Food System  
KATHERINE M.J. SWANSON, KMJ Swanson Food Safety, Inc., Mendota Heights, MN, USA

T5-15  5:30  
Case Study – Comparing Hen Housing Practices and Their Effects on Various Domains  
FRANK MITLOEHNER, University of California, Davis, Davis, CA, USA

T5-16  5:45  
Food Safety Implications and Considerations for Collaboration  
KATHERINE M.J. SWANSON, KMJ Swanson Food Safety, Inc., Mendota Heights, MN, USA
EVENING OPTIONS

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

Affiliate Meetings

5:15 p.m. – Latin America Group Meeting  
6:00 p.m.  
*Oregon Convention Center, C124*

5:15 p.m. – Indian Association for Food Protection in North America  
6:30 p.m.  
*Oregon Convention Center, C120 – C122*

5:15 p.m. – China Association for Food Protection along with the Chinese Association for Food Protection in North America  
6:45 p.m.  
*Oregon Convention Center, B117 – B119*

5:15 p.m.  
The Progress of China Food Safety Law and Food Safety Standards  
XIUMEI LIU, China National Center for Food Safety Risk Management, Beijing, China

6:00 p.m.  
Business Meeting

5:30 p.m. – Africa Association for Food Protection  
7:00 p.m.  
*Oregon Convention Center, C123*

6:00 p.m.  
bioMérieux Symposium  
*Portland Ballroom 251*

6:15 p.m.  
Food Safety & Quality Award Presentation  
*Portland Ballroom 252*
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S19  The Never-ending Quest for Discriminatory Power: Updates on Molecular Analytics of Foodborne Pathogens  
*Oregon Convention Center, Oregon Ballroom 201*
Organizers: Byron Chaves, Matthew Moore, David White  
Convenors: Matthew Moore, David White

8:30 The Evolution of the Gold Standard for Molecular Epidemiology  
JOHN BESSER, Centers for Disease Control and Prevention, Atlanta, GA, USA

8:50 Clustered Regularly Interspaced Short Palindromic Repeats, CRISPRs: Much More Than a Long Acronym  
EDWARD DUDLEY, The Pennsylvania State University, University Park, PA, USA

9:10 Molecular Subtyping and Serotyping of *Salmonella* by Genome Sequence Scanning  
ERIC BROWN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

9:30 Panel Discussion  
DAVID WHITE, U.S. Food and Drug Administration, Silver Spring, MD, USA

10:00 Break – Refreshments available in the Exhibit Hall

S20  I Want It All and I Want It Now: Metagenomics and Food Safety  
*Oregon Convention Center, Oregon Ballroom 201*
Organizer and Convenor: John Besser  
*Sponsored by the IAFP Foundation*

10:30 Metagenomics for Detecting and Solving Outbreaks  
JOHN BESSER, Centers for Disease Control and Prevention, Atlanta, GA, USA

11:00 Metagenomic Assessment of the Tomato Phyllosphere and Prospects for Contamination Control  
ERIC BROWN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

11:30 Paleomicrobiology: Revealing Fecal Microbiomes of Ancient Indigenous Cultures  
STEVEN MASSEY, University of Puerto Rico, San Juan, Puerto Rico

12:00 Lunch available in the Exhibit Hall

S21  The Worlds of Shiga Toxin-producing *E. coli* and Beef Continue to Collide: So What’s Happening Lately?  
*Oregon Convention Center, Oregon Ballroom 202*
Organizers and Convenors: Linda Leake, Manpreet Singh

8:30 The STEC CAP (Coordinated Agricultural Project) Model: Shiga-toxigenic *E. coli* in the Beef Chain: Assessing and Mitigating the Risk by Translational Science, Education and Outreach  
RANDALL PHEBUS, Kansas State University, Manhattan, KS, USA

9:00 Masterful Molecular Methods: New Technologies for Shiga Toxin-producing *E. coli* Testing in Beef  
MICK BOSILEVAC, U.S. Meat Animal Research Center, Meat Safety and Quality Research Unit, Clay Center, NE, USA

9:30 From Deep in the Heart of Texas: Interventions to Lessen the Risks of Shiga Toxin-producing *E. coli* Contamination in Beef  
GARY ACUFF, Texas A&M University, College Station, TX, USA

10:00 Break – Refreshments available in the Exhibit Hall

S22  Changing the Dogma on Meat Shelf Life  
*Oregon Convention Center, Oregon Ballroom 202*
Organizers: Betsy Booren, Peter Taormina, Xianqin Yang,  
Convenor: Catherine Cutter  
*Sponsored by the IAFP Foundation*

10:30 Shelf Life of Vacuum-packed Meat – New Data, New Ideas  
XIANQIN YANG, Agriculture and Agri-Food Canada, Lacombe, AB, Canada

11:00 Metagenomics Reveals Microbial Communities in Vacuum-packed Meats  
MARK TAMPLIN, University of Tasmania, Hobart, Australia

11:30 Supply Chains and Customers – Shelf-life Expectations  
IAN JENSON, Meat and Livestock Australia, North Sydney, Australia

12:00 Lunch available in the Exhibit Hall
S23  Using Foodborne Disease Surveillance Performance Measures to Improve the Timeliness and Effectiveness of Foodborne Disease Outbreak Investigations  
Oregon Convention Center, Oregon Ballroom 203  
Organizer and Convenor: Craig Hedberg  
Sponsored by the IAFP Foundation  

8:30  Developing Metrics to Improve Outbreak Investigation  
CRAIG HEDBERG, University of Minnesota, Minneapolis, MN, USA  

8:50  FoodCORE Metrics: Methods and Meaningful Results  
GWEN BIGGERSTAFF, Centers for Disease Control and Prevention, Atlanta, GA, USA  

9:10  Use of the CIFOR Metrics and Target Ranges by the CO Integrated Food Safety Center of Excellence (COE)  
RACHEL JERVIS, Colorado Department of Public Health and Environment, Denver, CO, USA  

9:30  Building the Evidence Base to Define Best Practices  
JOSH ROUNDS, Minnesota Department of Health, St. Paul, MN, USA  

10:00  Break – Refreshments available in the Exhibit Hall  

S24  The Puzzle of Microbial Traceability: Unraveling through Industrial and Regulatory Know-how  
Oregon Convention Center, Oregon Ballroom 203  
Organizers: Keith Lampel, Omar Oyarzabal, Hari Prakash Dwivedi  
Convenors: Omar Oyarzabal, Hari Prakash Dwivedi  

10:30  Review the Process of Microbial Traceability  
PETER GERNER-SMIDT, Centers for Disease Control and Prevention, Atlanta, GA, USA  

11:00  The Stories for Success and Failure of Microbial Traceability and Lesson Learned during the Outbreak Investigation  
SHERRI MCGARRY, U.S. Food and Drug Administration, College Park, MD, USA  

11:30  The Success and Failure Stories of Microbial Traceability and Lessons Learned during the Industrial Product Contamination Investigations  
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA  

12:00  Lunch available in the Exhibit Hall  

S25  Importance of Codex, Regulations, Standardization, Validation, Certification, Verification and Accreditation in Global Trade  
Oregon Convention Center, B110 – B112  
Organizer: DeAnn Benesh  
Convenors: DeAnn Benesh, Pamela Wilger  
Sponsored by the IAFP Foundation  

8:30  CODEX: Translation of Codex Standards, Guides, Codes of Practice into Regulations  
EMILIO ESTEBAN, U.S. Department of Agriculture-FSIS-OPHS-EALS, Athens, GA, USA  

9:00  Regulations: EC No 2073:2005 – Legislation on Microbial Criteria of Foodstuffs and Use of Standardized Methods  
PATRICE ARBAULT, BioAdvantage Consulting, Orlienas, France  

9:30  Standardization: Establishment of Global Standards for Validation and Certification  
DANIELE SOHIER, ADRIA Développement, Quimper, France  

10:00  Break – Refreshments available in the Exhibit Hall  

RT7  The Evolving Patterns for Publishing Science  
Oregon Convention Center, B113 – B114  
Organizers: Donald Schaffner, Ewen Todd, Marcel Zwietering  
Convenor: Ewen Todd  

8:30  Panelists:  
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA  
MARCEL ZWIETERING, Wageningen University, Wageningen, Netherlands  
ANDERSON SANT’ANA, University of Campinas, Campinas, São Paolo, Brazil  
DANE JENSEN, Rutgers University, New Brunswick, NJ, USA  
AMANDA FERGUSON, Institute for Food Technologists, Chicago, IL, USA  
LAUREN JACKSON, U.S. Food and Drug Administration-CFSAN, Bedford Park, IL, USA  

10:00  Break – Refreshments available in the Exhibit Hall  

RT8  Taking a Detour: Innovative Careers in Food Safety  
Oregon Convention Center, B113 – B114  
Organizers: Byron Chaves, Stephanie Pollard, Wendy White  
Convenor: Byron Chaves  

10:30  Panelists:  
BARBARA MASTERS, Olsson Frank and Weeda, Shenandoah Junction, WV, USA  
JOHN ALLAN, International Dairy Food Association, Washington, DC, D.C., USA  
MICHELLE DANYLUK, University of Florida, Lake Alfred, FL, USA
12:00 Lunch available in the Exhibit Hall

S26 Molecular Methods to Characterize Microbial Pathogens: Outside the Whole Genome Sequence World
Oregon Convention Center, B115 – B116
Organizers: Christopher Elkins, Keith Lampel
Convenors: Christopher Elkins, Efi Papafragkou
8:30 Utility of Microarrays to Detect and Identify Foodborne Pathogens TBD
8:50 Detection and Characterization of Foodborne Pathogens with Transcritomics and Proteomics Approaches MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA
9:10 Application of Phages for the Detection of Foodborne Pathogens STEPHANE EVOY, University of Alberta, Alberta, Canada

S27 Novel Frontiers in Microbiology – Recent Advances in Non-DNA based Rapid Microbial Detection and Identification Methods
Oregon Convention Center, B115 – B116
Organizers and Convenors: Arun Bhunia, Amit Morey
Sponsored by the IAFP Foundation
10:30 On-plate Bacterial Colony Identification Using a Laser Light Scattering Sensor, BARDOT ARUN BHUNIA, Purdue University, West Lafayette, IN, USA
10:50 Use of Laser-based Technology for Pathogen Identification DAVID HAAVIG, Micro Imaging Technology, San Clemente, CA, USA
11:10 Rapid Detection of Foodborne Pathogens Using a Liquid Crystal-based Technology CURTIS STUMPF, Crystal Diagnostics Ltd., Rootstown, OH, USA
11:30 Bioluminiscence-based Detection of E. coli O157:H7 during Selective Enrichment BRUCE APPLEGATE, Purdue University, West Lafayette, IN, USA

S28 Identifying, Prioritizing, and Managing Chemical Hazards: The United States National Residue Program for Meat, Poultry, and Egg Products
Oregon Convention Center, B117 – B119
Organizers: Kerry Dearfield, Patty Bennett
Convenor: Kerry Dearfield
8:30 An Overview of the Recent and Ongoing Changes Made to the NRP – A Multi-analytic Approach to Analyzing Regulatory Samples and Next Steps for NRP Relative to Chemical Hazard Identification, Prioritization and Management of Chemical Hazards KERRY DEARFIELD, U.S. Department of Agriculture-FSIS, Washington, D.C., USA
9:00 FSIS Laboratory Technical Changes Made to Improve Testing for Known/Unknown Chemical Hazards LOUIS BLUHM, U.S. Department of Agriculture-FSIS, Athens, GA, USA
9:30 NRP: Ongoing Collaboration and Successes SCOTT GOLTRY, North American Meat Institute, Washington, D.C., USA
10:00 Break – Refreshments available in the Exhibit Hall
10:30 EPA Prioritization Scheme for Pesticide Analysis within the NRP DAVID HRDY, EPA, Crystal City, VA, USA
11:00 FDA Drug Residue Compliance Program AMBER MCCOLE, U.S. Food and Drug Administration, Rockville, MD, USA
11:30 How Does Academia Identify and Prioritize Emerging and Re-emerging Chemical Hazards of Concern in Food CHARLES SANTERRE, Purdue University, West Lafayette, IN, USA

S29 Controlling Bacterial Pathogens in Low-water Activity Foods and Spices
Oregon Convention Center, C120 – C122
Organizers: Michael Doyle, Joshua Gurtler, Jeffrey Kornacki
Convenors: Joshua Gurtler, Jeffrey Kornacki
Sponsored by the IAFP Foundation
8:30 Challenges in the Control of Foodborne Pathogens in Low-water Activity Foods and Spices SOFIA SANTILLANA FARAKOS, U.S. Food and Drug Administration, Silver Spring, MD, USA
9:00 Foodborne Pathogens and Spices: An Overview SUSANNE KELLER, U.S. Food and Drug Administration-NCFST, Bedford Park, IL, USA
9:30 The Microbiological Safety of Chocolate and Confectionary Products DAVID BEAN, Federation University, Ballarat, Australia
10:00 Break – Refreshments available in the Exhibit Hall
10:30 Prevalence, Level and Distribution of Salmonella in Spices Imported into the U.S.
JANE VAN DOREN, U.S. Food and Drug Administration-CFSAN-OFDCER, College Park, MD, USA

11:00 Bacterial Inactivation Intervention Treatments for Spices
WAYNE BENNET, McCormick and Company, Sparks, MD, USA

11:30 Processing Plant Investigations: Practical Approaches to Determining Sources of Persistent Bacterial Strains in the Low-water Activity Food Environment
JEFFREY KORNACKI, Kornacki Microbiology Solutions, Inc., McFarland, WI, USA

12:00 Lunch available in the Exhibit Hall

T6 Technical Session 6 – Communication Outreach and Education
Oregon Convention Center, C123
Convenors: Ellen Evans, Mieke Uyttendaele

T6-01 Understanding Differences in Recent U.S. Cost of Foodborne Illness Estimates
SANDRA HOFFMANN, U.S. Department of Agriculture-ARS, Washington, D.C., USA

T6-02 An Environmental Scan of Food Safety Educational Initiatives Targeted at Consumers in the United States
NICOLE ARNOLD, Shelley Feist, Benjamin Chapman, North Carolina State University, Raleigh, NC, USA

T6-03 Identifying Food Safety Education Needs for Ontario’s (Canada) Youth: An Analysis of Key Informant Interviews
KEN DIPLOCK, Shannon Majowicz, Andria Jones-Bitton, Scott Leatherdale, David Hammond, Andrew Papadopoulos, Steve Rebellato, Joel Dubin, University of Waterloo, School of Public Health and Health Systems, Waterloo, ON, Canada

T6-04 The Healthy Baby, Healthy Me Food Safety Education Program for Pregnant Women: Results of an Education Intervention
LYDIA MEDEIROS, Patricia Kendall, Jeffrey LeJeune, The Ohio State University, Columbus, OH, USA

T6-05 Cognitive, Behavioral and Microbial Analysis of Older Adult Consumers’ Domestic Risk Factors Associated with Listeriosis
ELLEN EVANS, Elizabeth Redmond, Adrian Peters, Cardiff Metropolitan University, Cardiff, United Kingdom

T6-06 Evaluation of a National Pilot Produce Safety Train-the-Trainer Workshop and Curriculum
GRETCHEN WALL, Elizabeth Bihn, Cornell University, Ithaca, NY, USA

10:00 Break – Refreshments available in the Exhibit Hall

T6-07 Evaluation of a Multi-day Good Agricultural Practices Training and Farm Food Safety Plan Writing Workshop
ELIZABETH BIHN, Gretchen Wall, Elizabeth Newbold, Todd Schmit, Cornell University, Geneva, NY, USA

10:45 The Efficacy of a Food Safety Intervention When Implemented by Health Department Sanitarians in Response to Violations Recognized during Inspection
MARK DWORKIN, Jing Chiang, University of Illinois at Chicago School of Public Health, Chicago, IL, USA

11:00 Thinking Outside the Box: Traditional and Non-traditional Recommendations to Improve Consumer Food-handling Behavior
PATRICIA BORRUSSO, Amy Lando, Sharmi Das, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

11:15 Working Knowledge and Communication Practices of Public Health Officials in Response to Norovirus Outbreaks in Schools
KATIE OVERBEY, Natalie Seymour, Elizabeth Bradshaw, Lee-Ann Jaykus, Benjamin Chapman, North Carolina State University, Raleigh, NC, USA

12:00 Lunch available in the Exhibit Hall

T7 Technical Session 7 – Produce #1
Oregon Convention Center, C124
Convenors: Tong-Jen Fu, Angela Valdez

T7-01 Produce Outbreaks, United States, 1998–2013
SARAH BENNET, Samir Sodha, Tracy Ayers, L. Hannah Gould, Robert Tauxe, Centers for Disease Control and Prevention, Atlanta, GA, USA

T7-02 Persistence and Internalization of Listeria monocytogenes in Romaine Lettuce
Archania Shenoy, Haley Oliver, AMANDA DEERING, Purdue University, West Lafayette, IN, USA

T7-03 Persistence and Internalization of Salmonella on/in Organic Spinach Sprout: Exploring the Contamination Route
GOVINDARAJ DEV KUMAR, Sadhana Ravishankar, Jitu Patel, University of Arizona, Tucson, AZ, USA

T7-04 On farm Evaluation of the Prevalence of Human Enteric Bacterial Pathogens during the Production of Melons in California and Arizona
TREVOR SUSLOW, Adriano J. De Jesus, Irene Tchagou, Peter Evans, U.S. Food and Drug Administration, College Park, MD, USA
T7-06 Baseline Assessment of the Prevalence of *Salmonella* and *Listeria* on Cantaloupe and in Select Melon Production Environments in Arizona
GOVINDARAJ DEV KUMAR, Janneth Pinzon-Avila, Trevor Suslow, Sadhana Ravishankar, University of Arizona, Tucson, AZ, USA
9:45

T7-07 Effect of Thermal and Non-thermal Treatments on Bacterial Populations on Melon Rind Surfaces
DIKE UKUKU, Sudarsan Mukhopadhyay, Modesto Olanya, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA
10:30

T7-08 Evaluating the Effect of Cover Crops on the Survival and Growth Dynamics of Foodborne Bacterial Indicators in Soil and on Cantaloupes Grown Organically
NEIUNA REED-JONES, Sasha Marine, Kathyne Everts, Shirley Micallef, University of Maryland, College Park, College Park, MD, USA
10:45

T7-09 Practical Validation of Surface Pasteurization of Cantaloupe
CHELSEA KAMINSKI, Adrian Sbodio, Renee Leong, Trevor Suslow, University of California, Davis, CA, USA
11:00

T7-10 A Meta-analysis of the Effect of Sanitizing Treatments on *Escherichia coli* O157:H7 Counts in Fresh Produce
Vasco Cadavez, URSULA GONZALES-BARRON, Leonardo do Prado Silva, Anderson de Souza Sant’Ana, School of Agriculture, Polytechnic Institute of Braganza, Braganza, Portugal
11:15

T7-11 Post-harvest Reduction of Coliform MS2 from Romaine Lettuce during Simulated Commercial Processing with and without a Chlorine-based Sanitizer
SAMANTHA WENGERT, Tiong Gim Aw, Elliot Ryser, Joan Rose, Michigan State University, East Lansing, MI, USA
11:30

T7-12 Prevalence and Diversity of *Salmonella enterica* spp. in Irrigation Water, Poultry Litter and Amended Soils on the Eastern Shore of Virginia
GANYU GU, Jie Zheng, Laura Straw, Mark Reiter, Steven Rideout, Virginia Tech, Painter, VA, USA
11:45

12:00 Lunch available in the Exhibit Hall

T8 Technical Session 8 – Antimicrobials
Oregon Convention Center, C125 – C126
Convenors: Manan Sharma, Renee Boyer

T8-01 Reduction of Aichi Virus by Sodium Metasilicate and Calcium Hypochlorite in Suspension
ANDRES ARREAZA, Doris D’Souza, University of Tennessee-Knoxville, Knoxville, TN, USA
8:30

T8-02 Cocktails of Plant-produced Colicins for Efficient Control of Major Pathogenic Strains of *Escherichia coli*
Simone Hahn, Steve Schulz, Anett Stephan, Franziska Jarczowski, CHAD STAHL, Anatali Giritch, Yuri Gleba, North Carolina State University, Raleigh, NC, USA
8:45

T8-03 Antimicrobial and Synergistic Potential of t-cinna-maldehyde Nano-emulsion Combined with Commercially Available Antimicrobials against Methicillin-resistant *Staphylococcus aureus*
KANIKA BHARGAVA, Varun Tahan, Yifan Zhang, University of Central Oklahoma, Edmond, OK, USA
9:00

T8-04 Grape Seed Extract against Human Noroviral Surrogates in Model Food Systems and Simulated Gastric Conditions
SNEHAL JOSHI, Doris D’Souza, University of Tennessee-Knoxville, Knoxville, TN, USA
9:15

T8-05 Application of Antimicrobial Agents via Commercial Spray Cabinet to Inactivate *Salmonella* on Skinless Chicken Meat
JABARI HAWKINS, Bob Vimini, Jurgen Schwarz, Phil Nichols, Salina Parveen, University of Maryland Eastern Shore, Princess Anne, MD, USA
9:30

T8-06 Modeling the Survival of Unstressed, Acid, Cold, and Starvation Stress Adapted *Listeria monocytogenes* in Ham Extract with Hops Beta Acids (HBA) and Sensory Evaluation of HBA on Ready-to-Eat Meat Products
CANGLIANG SHEN, Li Wang, West Virginia University, Morgantown, WV, USA
9:45

10:00 Break – Refreshments available in the Exhibit Hall

T8-07 Inhibition of Biofilm-forming Shiga-Toxigenic *Escherichia coli* Using Bacteriophages Isolated from Beef Cattle Environment
PUSHPINDER KAUR LITT, Divya Jaroni, Oklahoma State University, Stillwater, OK, USA
10:30

T8-08 Rechargeable Antimicrobial Coatings for Food Processing Equipment
Luis Bastarrachea, JULIE GODDARD, University of Massachusetts, Amherst, Amherst, MA, USA
10:45

T8-09 Inhibitory Effects of Phytochemicals on Quorum Sensing, Biofilm Formation and *in vivo* Virulence of Foodborne Pathogens
JAMUNA BAI ASWATHANARAYAN, Ravishankar Rai Vittal, University of Mysore, Mysore, India
11:00

T8-10 Gaseous Chlorine Dioxide and Biocontrol Microbes for Control of *Salmonella enterica* on Tomatoes
O. MODESTO OLANYA, Bassam A. Annous, USDA-ARS-ERRC, Wyndmoor, PA, USA
11:15

12:00 Lunch available in the Exhibit Hall

Blue Text – Developing Scientist Competitors
IAFP extends our appreciation to MARS chocolate

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Thank you very much!
MONDAY AFTERNOON
JULY 27

Posters will be on display 10:00 a.m. – 6:00 p.m.
(See details beginning on page 79)

12:15 p.m. – IAFP Business Meeting
1:00 p.m. Oregon Convention Center, B110 – B112

S30 Chasing “Zero”: How Likely to Reach Success?
Oregon Convention Center, Oregon Ballroom 201
Organizers: Keith Lampel, Pamela Wilger, George Wilson
Convenor: Pamela Wilger
1:30 Risk Assessment as It Relates to Achieving Zero
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA
1:50 The Limitations of Testing While Chasing Zero
PAMELA WILGER, Cargill, Wayzata, MN, USA
2:10 Produce Commodities as a Paradigm
DAVID GOMBAS, United Fresh Produce Association, Washington, D.C., USA
2:30 Public Perspective on Chasing Zero
TBD

3:00 Break – Refreshments available in the Exhibit Hall

S31 I Found a Positive, Now What Do I Do?
Oregon Convention Center, Oregon Ballroom 201
Organizers: Richard Brouillette, Zhinong Yan
Convenor: Zhinong Yan
3:30 Pathogen Monitoring Program as a Preventive Tool for FSMA Requirement
DOUGLAS MARSHALL, Eurofins Scientific, Inc., Fort Collins, CO, USA
4:00 Responding to a Finished Product Positive Result
RICHARD BROUILLETTE, Commercial Food Sanitation, Harahan, LA, USA
4:30 Responding to Environmental Pathogen Swabs in RTE Process Areas
EDITH WILKIN, Leprino Foods, Denver, CO, USA

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S32 Today’s Food Safety and Risk Communication Environment: Solutions-based Strategies to Improve Public Understanding
Oregon Convention Center, Oregon Ballroom 202
Organizers: Anthony Flood, Ellen Thomas, Lily Yang
Convenors: Anthony Flood, Lily Yang
1:30 Today’s Food Environment
ROBERT GRAVANI, Cornell University, Ithaca, NY, USA
2:00 The Psychology of Food
WILLIAM HALLMAN, Rutgers University, New Brunswick, NJ, USA
2:30 Lessons Learned from the Food Industry
CHAD WEIDA, Abbott Nutrition, Columbus, OH, USA

3:00 Break – Refreshments available in the Exhibit Hall

S33 Filling the Food Safety Void in Small and Very Small Food Companies
Oregon Convention Center, B110 – B112
Organizers and Convenors: Amit Morey, Dina Scott
1:30 Hurdles Faced by the Food Entrepreneurs in Implementing Food Safety
MANPREET SINGH, Purdue University, West Lafayette, IN, USA
1:50 Why Have This Conversation? – Using Small and Very Small Companies
DINA SCOTT, Darden Restaurant, Kennesaw, GA, USA
2:10 Improving Food Safety at Small and Very Small Businesses
BENJAMIN CHAPMAN, North Carolina State University, Raleigh, NC, USA
2:30 Food Safety and the Farmer’s Market
JUDY HARRISON, University of Georgia, Athens, GA, USA

3:00 Break – Refreshments available in the Exhibit Hall

Symposia
Roundtables
Technicals
Blue Text – Developing Scientist Competitors
S34  Validation of Multi-hurdle Lethality Treatments for Specialty/Niche Meat and Poultry Products Produced by Small Establishments
Oregon Convention Center, B110 – B112
Organizer and Convenor: Meryl Silverman
Sponsored by the USDA-FSIA
3:30  FSIS Perspective on Validating Processes for Niche Meat Products
MERYL SILVERMAN, U.S. Department of Agriculture-FSIS, Washington, D.C., USA
4:00  A Microbiological Laboratory Perspective on Validating Processes for Niche Meat Products
MOHAMMAD KOOHMARAIE, IEH Laboratories & Consulting Group, Lake Forest Park, WA, USA
4:30  Research and Extension to Support Processors in Validating Processes for Niche Meat Products
BARBARA INGHAM, University of Wisconsin-Madison, Madison, WI, USA
5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S35  Benefits of an International Standardization for Challenge Tests for Fair Food Trade
Oregon Convention Center, B113 – B114
Organizers: Yuhuan Chen, Florence Postollec, Daniele Sohier
Convenors: Patrice Arbault, Paw Dalgaard
Sponsored by the IAFP Foundation
1:30  Global Harmonization to Assess Microbial Behavior for Fair Food Trade Practices: Towards an ISO Standard
DANIELE SOHIER, ADRIA Développement, Quimper, France
1:50  Regulatory Perspectives on Challenge Testing and Its Role in Validation of Preventive Controls
JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
2:10  How to Meet Food Safety and Quality Criteria during Food Manufacture and Storage
RHONDA FRASER, Fonterra Research and Development Centre, Palmerston North, New Zealand
2:30  Challenges of Challenging Non-thermally Preserved Foods: An Industry Perspective
ALEJANDRO AMEZQUITA, Unilever, Sharnbrook, United Kingdom
3:00  Break – Refreshments available in the Exhibit Hall

S36  What’s on Your Plate or What’s That in Your Suitcase: What Exactly is Coming in from Our Imports?
Oregon Convention Center, B113 – B114
Organizers: Keith Lempel, Pamela Wilger, George Wilson
Convenor: Pamela Wilger,
The Global Village: A Changing World
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA
Foods: A Cacophony of Ingredients
JOAN PINCUS, McCormick and Company, Sparks, MD, USA
Global Food Commodities – Who are the International Hitchhikers?
GILLIAN KELLEHER, Wegmans Food Markets, Inc., Rochester, NY, USA
1:30  The Global Village: A Changing World
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA
2:00  Foods: A Cacophony of Ingredients
JOAN PINCUS, McCormick and Company, Sparks, MD, USA
2:30  Global Food Commodities – Who are the International Hitchhikers?
GILLIAN KELLEHER, Wegmans Food Markets, Inc., Rochester, NY, USA
3:00  Break – Refreshments available in the Exhibit Hall

S37  Sustainable Sanitation and the Use of “Green” Technologies to Protect the Public Health
Oregon Convention Center, B115 – B116
Organizers: Dale Grinstead, Robert Hagberg, Yale Lary
Convenors: Mark Drake, Dale Grinstead, Yale Lary
EPA’s Design for the Environment (DfE) Meets Food Processing – Opportunities for Greener Facilities
NANCY LINDE, NSF International, Ann Arbor, MI, USA
Balancing Environmental Stewardship and Food Safety
FRANK YIANNIS, Walmart, Bentonville, AR, USA
How to Evaluate New “Green” Sanitation Technologies
DANIEL DAGGETT, Sealed Air, Sturtevant, WI, USA
3:00  Break – Refreshments available in the Exhibit Hall

S38  Microbiological Air Quality Considerations in the Processing Environment
Oregon Convention Center, B115 – B116
Organizers: Jeffrey Kornacki, Yale Lary
Convenor: Yan Zhinong
A Microbiologist’s Perspective on the Importance of Air Quality
JEFF KORNACKI, Kornacki Microbiology Solutions, Inc., Madison, WI, USA
Airborne Contamination – Causes, Solutions and Criteria
DAVID BLOMQUIST, Ecolab Inc., St. Paul, MN, USA
Designing and Maintaining Air Handling Units for Hygiene
DAVID SWINEHART, Controlled Environment Equipment, Waukesha, WI, USA
4:00  Airborne Contamination – Causes, Solutions and Criteria
DAVID BLOMQUIST, Ecolab Inc., St. Paul, MN, USA
4:30  Designing and Maintaining Air Handling Units for Hygiene
DAVID SWINEHART, Controlled Environment Equipment, Waukesha, WI, USA
5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S39 Application of Predictive Risk, Threat, and Vulnerability Tools for Food Safety and Defense
Oregon Convention Center, B117 – B119
Organizers and Convenors: Brian Hawkins, Anthony Pavic

1:30 Application of Intelligent Adversary Concepts to Analyze Food Supply Chains Risks
ALAN ERERA, Georgia Tech, Atlanta, GA, USA

1:45 Application of Predictive Risk Tools in Responding to a Potential Foodborne Illness Outbreak
ANTHONY PAVIC, Birling Avian Laboratories, Bringelly, Australia

2:00 Application of Predictive Threat and Vulnerability Tools to the Challenge of Economically Motivated Adulteration
JOSEPH SCIMECA, Cargill, Wayzata, MN, USA

2:15 Predictive Modeling Tools for Food Defense from a Government Perspective
JESSICA COX, Department of Homeland Security, Aberdeen, MD, USA

2:30 Predictive Modeling Tools for Food Defense from an Industry Perspective
CLINT FAIRO, ADM, Decatur, IL, USA

2:45 Validation of Predictive Shelf-life Modeling Tools Applied to Fresh Poultry Meat
ASHLEY KUBATKO, Battelle Memorial Institute, Columbus, OH, USA

3:00 Break – Refreshments available in the Exhibit Hall

S40 Steps toward the Practical Use of Microbial Models for Food Safety Assessments by the Food Industry
Oregon Convention Center, B117 – B119
Organizers: Paw Dalgaard, Cheng-An Hwang, Richard Whiting
Convenors: Alejandro Amezquita, Richard Whiting

3:30 Microbial Models and Their Practical Application in Food Safety and Quality Assessments – An Industry Perspective
DENNIS SEMAN, Kraft Foods, Madison, WI, USA

4:00 Input from Academia to Application of Predictive Food Microbiology Models by Industry and Authorities – A European Perspective
PAW DALGAARD, Technical University of Denmark, Kongens Lyngby, Denmark

4:30 The Pros and Cons of Microbial Models in Decision-making: A Regulator’s Perspective
JEFFREY FARBER, University of Guelph, Guelph, ON, Canada

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

S41 Viruses in Shellfish: Filtering Expertise toward a New Foundation for Risk Reduction Policies and Practices
Oregon Convention Center, C120 – C122
Organizer: William Burkhartd
Convenors: Enrico Buenaventura, Jane Van Doren

1:30 U.S.-Canada Joint Risk Assessment on Norovirus in Bivalve Molluscan Shellfish
WILLIAM BURKHARTD, Enrico Buenaventura, U.S. Food and Drug Administration, Dauphin Island, AL, USA

1:45 European Union Reference Laboratory for Monitoring Bacteriological and Viral Contamination of Bivalve Molluscs
DAVID LEES, Centre for Environment, Fisheries and Aquaculture Science (Cefas), Weymouth, United Kingdom

2:00 Prevalence and Levels of Norovirus in Shellfish in Europe: Data are Still Rare!
SOIZICK LE GUYADER, IFREMER, Nantes, France

3:00 Break – Refreshments available in the Exhibit Hall

S42 Everything But Salmonella – Other Microbiological Hazards in Low-water Activity Foods
Oregon Convention Center, C123
Organizers: Michelle Danyluk, Edith Wilkin
Convenors: Michelle Danyluk, Patrick Logan

3:30 Microbiological Hazards Beyond Salmonella in Low-water Activity Foods
EDITH WILKIN, Leprino Foods, Denver, CO, USA

4:00 Monitoring the Production Environment for Your Target Pathogens – A Practical Approach for Low-water Activity Foods
LISA LUCORE, Kellogg Company, Battle Creek, MI, USA

4:30 Challenges in Developing Quantitative Risk Assessments for Norovirus in Shellfish
LEE-ANN JAYKUS, North Carolina State University, Raleigh, NC, USA

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception
**S43 In-process High Moisture Foods:**

*Staphylococcus aureus and Bacillus cereus Food Safety Concerns*

_Oregon Convention Center, C123_

Organizer: Loralyn Ledenbach  
Convenor: Balasubrahmanym Kottapalli

3:30 Determining the Risk of _S. aureus_ and _B. cereus_ Growth in Dairy Slurries  
ERIN HEADLEY, Schreiber Foods, Inc., Green Bay, WI, USA

4:00 Regulatory Considerations for Determining the Food Safety of High Moisture Foods  
LORALYN LEDENBACH, Kraft Foods, Glenview, IL, USA

4:30 _S. aureus/B. cereus_ Growth in Dough/Batter Systems  
BALASUBRAHMANYAM KOTTAPALLI, ConAgra Foods, Omaha, NE, USA

**5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception**

**T9 Technical Session 9 – Produce #2**

_Oregon Convention Center, C124_

Convenors: Joshua Gurtler, Trevor Suslow

T9-01 Time Since Irrigation and Rain Events is Significantly Associated with an Increased Prevalence of _Listeria monocytogenes_ in Spinach Fields in New York State  
DANIEL WELLER, Martin Wiedmann, Laura Strawn, Cornell University, Ithaca, NY, USA

T9-02 Use of Geographic Information Systems to Predict the Risk of _Listeria monocytogenes_ Contamination in Produce Fields  
Daniel Weller, Suvash Shiwakoti, Peter Bergholz, Martin Wiedmann, LAURA STRAWN, Virginia Tech, Painter, VA, USA

T9-03 Spatial and Temporal Factors Affecting Prevalence of _Salmonella_ and STEC in Wild Birds and Rodents in Proximity to CAFOs and Vegetable Fields in the Southwest Desert  
PAULA KAHN-RIVADENEIRA, Carrington Knox, Peiman Aminabadi, Anne Justice-Allen, Michele T. Jay-Russell, University of Arizona, Yuma, AZ, USA

T9-04 Differential Expression of _E. coli_ O157:H7 Virulence Genes in Model Ready-to-Eat Produce Microenvironment during Temperature Drop and Refrigeration  
PRATIK BANERJEE, Nicole Kennedy, Nabanita Mukherjee, The University of Memphis, Memphis, TN, USA

T9-05 Variation in Gene Expression and Chlorine Resistance among Enterohemorrhagic _E. coli_ on Pre-harvest Lettuce  
Deepti Tyagi, Julie Sherwood, Sherry Roof, Martin Wiedmann, TERESA BERGHOHLZ, North Dakota State University, Fargo, ND, USA

T9-06 Wash-line Effectiveness in Reducing Surviving _Salmonella_ from Field-inoculated Navel Oranges and Preventing Cross-contamination in a Pilot Postharvest System  
Adrian Sbodio, Joseph Smilanick, Jeremy Roland, Renee Leong, Chelsea Kaminski, TREVOR SUSLOW, University of California, Davis, CA, USA

**5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception**

**T10 Technical Session 10 – Meat, Poultry and Eggs**

_Oregon Convention Center, C125 – C126_

Convenors: Ruth Petran, Arthur Hinton

T10-01 Evaluation of Microbial Populations in Chicken Ceca  
SI HONG PARK, Franck Carbonero, Steven Ricke, University of Arkansas, Fayetteville, AR, USA

1:30 Raised on Pasture Flock Fed with Commercial Prebiotics via Sequencing (Illumina MiSeq)
<table>
<thead>
<tr>
<th>Session</th>
<th>Title</th>
<th>Speaker(s)</th>
<th>Institution and Location</th>
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<tbody>
<tr>
<td>T10-02</td>
<td>Multidrug Resistant Clones of \textit{Salmonella} Infantis from Broiler Chickens</td>
<td>ECE Bulut, Sinem Acar, Bora Durul, Sacide Aydin, Sertan Cengiz, Yesim Soyer, Middle East Technical University, Ankara, Turkey</td>
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<tr>
<td>T10-03</td>
<td>\textit{Salmonella} Presence and Numbers on Skin Parts of Turkey Carcasses</td>
<td>Ye Peng, Walid Alali, Xiangyu Deng, Mark Harrison, University of Georgia, Department of Food Science and Technology, Griffin, GA, USA</td>
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<td>T10-05</td>
<td>How Belgian Broiler Slaughterhouses Can Improve Their Ability to Control the Level of \textit{Campylobacter} Carcass Contamination under Routine Processing – Risk Factor Identification</td>
<td>Tomasz Selwiorstow, Dirk Berkvens, Julie Baré, Inge Van Damme, MIEKE Uyttendaele, Lieven De Zutter, Ghent University, Ghent, Belgium</td>
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<tr>
<td>T10-06</td>
<td>Domestic Handling of Chicken Carcasses: Quantification of \textit{Campylobacter} Species Cross-contamination</td>
<td>Anna Roccati, Mieke Uyttendaele, Lisa Barco, Veronica Cibin, Federica Barrucci, Ilaria Patuzzi, Antonio Ricci, Istituto Zootecnico Sperimentale delle Venezie (IZSVE), Padova, Italy</td>
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3:00 Break – Refreshments available in the Exhibit Hall

3:07 T10-07 Searching for Suitable Indicator Viruses of Fecal Contamination for Pork Carcass Processing | Tineke Jones, Victoria Muehlhauser, Agriculture and Agri-Food Canada, Lacombe, AB, Canada |

3:30 T10-08 Prevalence, Antibiogram and Biofilm Formation of \textit{Campylobacter coli} and \textit{Listeria monocytogenes} from Pork Carcasses in Selected Slaughter Slabs in Oyo State, Nigeria | Foluso Akindoyo, Olayemi K. Bolutito, Victoria O. Adetunji, University of Ibadan, Department of Veterinary Public Health and Preventive Medicine, Ibadan, Nigeria |

3:40 T10-09 Determination of Sources of \textit{Escherichia coli} on Beef by Multiple-locus Variable-number Tandem Repeat Analysis | Xiangqin Yang, Frances Tran, Mohamed Youssef, Colin Gill, Agriculture and Agri-Food Canada, Lacombe, AB, Canada |


5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

5:15 p.m. – 6:00 p.m. Food Safety Preventive Controls Alliance Oregon Convention Center, B110–B112 Organizer and Convener: Kathy Gombas

Welcome
Robert Brackett, Illinois Institute of Technology, Bedford Park, IL, USA

Editorial Update
Katherine M.J. Swanson, KMJ Swanson Food Safety, Inc., Mendota Heights, MN, USA

Continuation Update
Kathy Gombas, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

EVENING OPTIONS

5:00 p.m. – 6:00 p.m. – Exhibit Hall Reception

Affiliate Meetings

5:15 p.m. – Korea Association of Food Protection
6:30 p.m. Oregon Convention Center, C120 – C122

5:30 p.m. – Southeast Asia Association for Food Protection
6:30 p.m. Oregon Convention Center, C123

6:00 p.m. – 7:00 p.m. President’s Reception (by invitation)
Oregon Convention Center – Oregon Ballroom 203–204

7:00 p.m. – 9:00 p.m. Student Mixer
Oregon Convention Center, C124

Symposia
Roundtables
Technicals

Blue Text – Developing Scientist Competitors
10th Dubai International Food Safety Conference

25-28 October 2015
Dubai International Convention and Exhibition Centre

Food safety and a slice of Dubai

For more information and registration, visit our website: www.foodsafetydubai.com
TUESDAY MORNING
JULY 28

Posters will be on display 9:00 a.m. – 3:00 p.m.
(See details beginning on page 93)

S44 How Do I Validate That? Assuring Credibility of Process Controls for Pathogen Reduction
Oregon Convention Center, Oregon Ballroom 201
Organizer: Delia Murphy
Convenors: Tim Jackson, Philip Elliott
Sponsored by ILSI North America Technical Committee on Food Microbiology
8:30 Validation Studies – An Overview
NANCY BONTEMPO, Mondelez International, East Hanover, NJ, USA
9:00 Validation Targets – Setting Limits with Limited Data
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA
9:30 Validation Targets – Surrogate Selection
MONICA PONDER, Virginia Tech, Blacksburg, VA, USA
10:00 Break – Refreshments will be available in the Poster Session Area
10:30 Control Point Validation
TIM JACKSON, Nestlé North America, Glendale, CA, USA
11:00 Assessing Credibility – Establishing the Expert Process Authority
WILFREDO OCASIO, The National Food Lab, Livermore, CA, USA
11:30 Regulatory Credibility
DONALD ZINK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
12:00 Networking Lunch available in Hall A

S45 Foodborne Pathogens in Apples, Stone Fruits, Avocados, Mangos, Papaya… A New Trend or Sporadic Incidence?
Oregon Convention Center, Oregon Ballroom 202
Organizers: Dumitru Macarisin, Yi Chen
Convenor: Yi Chen
Sponsored by the IAFP Foundation
8:30 Characterization, Internalization and Colonization of Listeria monocytogenes in Apple, Stone Fruit and Avocado
YI CHEN, Dumitru Macarisin, U.S. Food and Drug Administration, College Park, MD, USA
9:00 How Did That Get There? A Case Study of Salmonella on Tropical Tree Fruit in South Florida
MICHELLE DANYLUK, University of Florida, Lake Alfred, FL, USA
8:30 Practical Application: Social Media's Role in Customer Affairs
TARA CLARK, Jeanne Jones, ConAgra Foods, Omaha, NE, USA
8:50 Game Changer: How Big Data is Protecting the Food System
AMY KIRCHER, University of Minnesota, St. Paul, MN, USA
9:10 Policy Challenges of Fitting New Data and Models into Old Decision Frameworks
HUBERT DELUYKER, European Food Safety Authority, Parma, Italy
9:30 An Interactive Panel: What Questions Does Big Data Raise for You?
MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA
10:00 Break – Refreshments available in the Poster Session Area

S46 Approaches to the Management of Viruses in the Food Industry
Oregon Convention Center, Oregon Ballroom 202
Organizers: Stephen Grove, David Kingsley
Convenors: Stephen Grove, Sarita Raengpradub Wheeler
Sponsored by the IAFP Foundation
10:30 Managing Risk of Viruses in Food Production
NIGEL COOK, The Food and Environment Research Agency, York, United Kingdom
11:00 Managing Risk of Viruses in the Grocery and Retail Environment
RUTH PETRAN, Ecolab Inc., Eagan, MN, USA
11:30 Role of Testing in the Management of Viruses
FABIENNE LOISY-HAMON, Ceeram, La Chapelle Sur Erdre, France
12:00 Networking Lunch available in Hall A

S47 Infodemiology: Let’s Turn Big Data into Knowledge for Decision Making
Oregon Convention Center, B110 – B112
Organizers: Martin Weidman, Frank Yiannas
Convenor: Amy Kircher
8:30 Practical Application: Social Media’s Role in Customer Affairs
TARA CLARK, Jeanne Jones, ConAgra Foods, Omaha, NE, USA
8:50 Game Changer: How Big Data is Protecting the Food System
AMY KIRCHER, University of Minnesota, St. Paul, MN, USA
9:10 Policy Challenges of Fitting New Data and Models into Old Decision Frameworks
HUBERT DELUYKER, European Food Safety Authority, Parma, Italy
9:30 An Interactive Panel: What Questions Does Big Data Raise for You?
MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA
10:00 Break – Refreshments available in the Poster Session Area

9:20 Occurrence, Outbreaks, Contributing Factors, and Growth Potential of Human Pathogens in Commercial and Non-commercial (endemic) Tree Fruits
ANDERSON DE SOUZA SANT’ANA, University of São Paulo, São Paulo, Brazil
9:40 Incidence, Growth, Internalization and Outbreaks of Salmonella spp. and Listeria monocytogenes, in Low Acid Fruits Such as Papaya and Mangos
ANA LUCIA PENTEADO, Embrapa Meio Ambiente, Campinas, Brazil
10:00 Break – Refreshments available in the Poster Session Area
S48  Nibbles, Bits, and Bytes: Leveraging Big Data and Analytics to Inform Food Safety Risk Analysis  
*Oregon Convention Center, B110 – B112*  
Organizer and Convenor: Barbara Kowalcyk  
*Sponsored by the IAFP Foundation*  
10:30  Moving Beyond Excel: The Potential of Big Data Analytics  
BARBARA KOWALCYK, RTI International, Research Triangle Park, NC, USA  
11:00  Using Yelp Reviews to Identify Unreported Cases of Foodborne Illness in New York City  
VASUDHA REDDY, New York City Department of Health and Mental Hygiene, New York, NY, USA  
11:30  Predictable Patterns of Winter Vomiting: Using Time Series Regression Models and Big Data to Estimate the U.S. Norovirus Disease Burden  
ARON HALL, Centers for Disease Control and Prevention, Atlanta, GA, USA  
12:00  Networking Lunch available in Hall A

S49  Metals Exposures in Foods  
*Oregon Convention Center, B113 – B114*  
Organizer: Alison Kretser  
Convenors: Alison Kretser, Mansi Krishan  
*Sponsored by the ILSI North America Technical Committee on Food and Chemical Safety*  
8:30  Introduction to Metals in Foods  
JORGE G. MUÑIZ ORTIZ, U.S. Department of Agriculture, Food Safety and Inspection Service, Washington, D.C., USA  
9:00  Heavy Metal Screening Tool  
LEILA BARRAJ, Exponent, Washington, D.C., USA  
9:30  Utility of Metals Exposure Screening Tool: When the Rubber Meets the Road  
JI-EUN LEE, Kellogg Company, Battle Creek, MI, USA  
10:00  Break – Refreshments available in the Poster Session Area

S50  Bacteriophages for Food Safety: Advances in Prevention and Detection  
*Oregon Convention Center, B113 – B114*  
Organizers: Amanda Kinchla, Sam Nugen  
Convenors: Amanda Kinchla, Andrea Lo  
10:30  Introduction to Phages and Their Application in Beef Production  
JASON GILL, Texas A&M University, College Station, TX, USA  
10:50  Assessment of Phage as a Sanitizer Dip for Produce Washing  
AMANDA KINCHLA, University of Massachusetts, Amherst, Amherst, MA, USA  
11:10  A Bacteriophage-based Nanosensor for Food and Agriculture  
SAM NUGEN, University of Massachusetts, Amherst, Amherst, MA, USA  
11:30  Phages for *Listeria* Detection  
MICHAEL KOERIS, Sample6, Boston, MA, USA  
12:00  Networking Lunch available in Hall A

S51  Global Lab Capacity Building – Training for Ensuring Food Safety  
*Oregon Convention Center, B115 – B116*  
Organizers: Leslie Thompson, Wendy Warren, Pamela Wilger, George Wilson  
Convenors: Leslie Thompson, Pamela Wilger  
8:30  The Critical Role of Global Lab Capacity Building for the Implementation of FSMA (Food Safety Modernization Act)  
PALMER ORLANDI, U.S. Food and Drug Administration, Washington, D.C.  
8:50  The Global Food Safety Partnership and Other International Capacity Development Initiatives  
LESLIE BOURQUIN, Michigan State University, East Lansing, MI  
9:10  Challenges in the Laboratory within the Developing World; Technology, Training, Government Regulations  
JANIE DUBOIS, University of Maryland, College Park, MD  
9:30  Industry’s Role In Laboratory Training within the Developing World  
PAMELA WILGER, Cargill, Wayzata, MN  
10:00  Break – Refreshments available in the Poster Session Area

S52  Environmental Monitoring: A Preventative Control Requiring the Closed Loop Method of Food Safety Education  
*Oregon Convention Center, B115 – B116*  
Organizer: Tara Guthrie  
Convenors: Pamela Wilger, Laura Nelson  
10:30  Back to Basics: Designing a Comprehensive Environmental Monitoring Program  
JOHN BUTTS, Land O’Frost, Lansing, IL, USA  
11:00  Best Behavior: Engaging Employees to Fuel a Culture of Food Safety  
HOLLY MOCKUS, Alchemy Systems, Austin, TX, USA  
11:30  Two-way Communication: Empowering Employees to Mitigate Contamination Risks  
MIRIAM EISENBERG, EcoSure, a Division of Ecolab, Lincolnshire, IL, USA  
12:00  Networking Lunch available in Hall A
S53 Nanotechnology from Farm to Table: Implications to Food Safety and Human Health
Oregon Convention Center, B117 – B119
Organizers: Sangeeta Khare, Keith Lampel
Convenor: Sangeeta Khare
Sponsored by the IAFP Foundation

8:30 Opportunities and Concerns: Nanomaterial Incorporation in Consumer Products
SANGEETA KHARE, U.S. Food and Drug Administration, Jefferson, AR, USA
8:55 Nanotechnology-based Approach for the Inactivation of Foodborne Microorganisms
GEORGIOS PYRGIOTAKIS, T.H. Chan Harvard School of Public Health, Boston, MA, USA
9:20 Nanomaterials as New Regulators of Crop Growth
MARIA KHODAKOVSKA, University of Arkansas, Little Rock, Little Rock, AR, USA
9:40 Nanotechnology: Considerations for Food Ingredients
TERESA CROCE, U.S. Food and Drug Administration, Laurel, MD, USA

10:00 Break – Refreshments available in the Poster Session Area

S54 Delivery Systems for Introduction of Natural Antimicrobials into Foods: Need, Formulation, Applications and Current Trends
Oregon Convention Center, B117 – B119
Organizers and Convenors: Kanika Bhargava, Vijay Juneja
Sponsored by the IAFP Foundation

10:30 Challenges of Using Natural Antimicrobials in Foods
P. MICHAEL DAVIDSON, University of Tennessee-Knoxville, Knoxville, TN, USA
11:00 Formulation and Characterization of Antimicrobial Nanoemulsions
KANIKA BHARGAVA, University of Central Oklahoma, Edmond, OK, USA
11:30 Applications of Natural Antimicrobial Delivery System: Industrial Perspective
JASDEEP SAINI, WTI, Inc., Jefferson, GA, USA

S55 Recent Developments in Food Fraud Prevention
Oregon Convention Center, C120 – C122
Organizer and Convenor: Karen Everstine

8:30 Guidance for Conducting Food Fraud Vulnerability Assessments
SHAUN KENNEDY, University of Minnesota, St. Paul, USA
8:50 Standoff Raman Detection of Food Fraud-related Adulterants
ANUP SHARMA, Alabama A&M University, Huntsville, AL, USA
9:00 Controlling Clostridium botulinum: A Recurrent Emerging Foodborne Pathogen
Oregon Convention Center, C123
Organizers: Frank Devlighere, Jeanne-Marie Membré, Mike Peck
Convenors: Frank Devlighere, Michael W. Peck
Sponsored by the IAFP Foundation

9:30 Risk Assessment of Proteolytic C. botulinum in Canned Foie Gras
JEANNE-MARIE MEMBRÉ, INRA, Nantes, France
9:40 Reduction of Nitrite Levels in Processed Meat Products – Potential Application of Fermentates to Inhibit the Growth of C. botulinum
SIMBARASHE SAMAPUNDO, Frank Devlighere, University of Ghent, Ghent, Belgium
8:30 Controlling Clostridium botulinum: A Recurrent Emerging Foodborne Pathogen
MICHAEL W. PECK, Institute of Food Research, Norwich, United Kingdom

9:00 Break – Refreshments available in the Poster Session Area
S58 Influence of Climatic Conditions and Climate Change on the Microbial Safety of Food

*Oregon Convention Center, C123*

**Organizer and Convenor:** Hudaa Neetoo

**Sponsored by the IAFP Foundation**

10:30 Effect of Climate Change on Microbial Foodborne Diseases

ISABEL WALLS, National Institute of Food and Agriculture, USDA, Washington, D.C., USA

11:00 Climatic Influence on the Pre-harvest Microbial Contamination of Food Crops

CHENG LIU, Wageningen University, Wageningen, Netherlands

11:30 Future Perspectives and Research Needs for ‘Climate-safe’ Agri-food Production

RENATA IVANEK, Texas A&M University, College Station, TX, USA

**T11 Technical Session 11 – Epidemiology**

*Oregon Convention Center, C124*

**Convenors:** Aron Hall, Jeffrey LeJuene

T11-01 Trends in Foodborne Illness in the United States; 1996–2013

MARK POWELL, U.S. Department of Agriculture-ORACBA, Washington, D.C., USA

T11-02 Global and Regional Incidence and Mortality of Diarrheal Diseases Commonly Transmitted through Food: Estimates from the WHO Foodborne Epidemiology Reference Group

SARA PIRES, Aron Hall, Christa Fischer-Walker, Claudio Lanata, Brecht Devleesschauwer, Ana Sofia Duarte, Martyn Kirk, Robert E Black, Frederick Angulo, National Food Institute, Soborg, Denmark

T11-03 Potential Transmission and Persistence of Antimicrobial Resistance (AMR) *Salmonella* after Application of Swine Manure in the Environment

Siddhartha Thakur, SUCHAWAN PORN SUKAROM, North Carolina State University, Raleigh, NC, USA

T11-04 Isolation and Characterization of *Escherichia coli* from Swine at the Farm, Lairage and Slaughter

PAULA FEDORKA-CRAY, Timothy Frana, Catherine Logue, Natalia da Silva, John Beary, Annette O’Connor, North Carolina State University, Raleigh, NC, USA

T11-05 Outbreak of *E. coli* O157:H7 Infections in Alberta, Canada, Caused by Exposure to Contaminated Pork Products

APRIL HEXEMER, Public Health Agency of Canada, Guelph, ON, Canada

T11-06 Prevalence and Antimicrobial Resistance of *Salmonella* during Conventional and Organic Processing of Antibiotic-free Broilers

MATTHEW BAILEY, Jagpinder Brar, Sydney Corkran, Paul Ebner, Haley Oliver, Arun Bhunia, Manpreet Singh, Purdue University, West Lafayette, IN, USA

10:00 Break – Refreshments available in the Poster Session Area

T11-07 Characterizing the Risks Associated with Consumption of Raw Meat and Poultry Products

SCOTT SEYS, Bonnie Kissler, Latasha Allen, Meryl Silverman, Janet McGinn, U.S. Department of Agriculture-FSIS, Minneapolis, MN, USA

T11-08 Quantification of Six Major Non-0157 *Escherichia coli* Serogroups in Feces of Feedlot Cattle by Spiral Plating and Quantitative Real-time PCR Methods

PRAGATHI BELAGOLA SHRIDHAR, Lance Noll, Ellen Kim, Charley Cull, Diana Dewsbury, Xiao rong Shi, Natalia Cernicchiaro, David Renter, Jia nfa Bai, TG Nagaraja, Kansas State University, Manhattan, KS, USA

T11-09 Prevalence of *Listeria monocytogenes* in Slaughterhouses and Genetic Analysis among the Isolates Using Molecular Typing Methods

Sejeong Kim, Jimyeong Ha, Soomin Lee, Hye-Min Oh, Heui-Jin Kim, Yunsang Cho, Hee Soo Lee, Jang Won Yoon, YOHAN YOON, Sookmyung Women’s University, Seoul, South Korea

T11-10 Prevalence of *Campylobacter* in Integrated Mixed Crop-livestock Farms and Its Survival Ability in Post-harvest Products

SERAJUS SALAHEEN, Mengfei Peng, Debabrata Biswas, University of Maryland, College Park, MD, USA

T11-11 Prevalence and Diversity of *Listeria* Species and *Listeria monocytogenes* in an Urban and Agricultural Source Watershed

Emma Stea, Laura Purdue, Rob Jamieson, Chris Yost, LISBETH TRUELSTRUP HANSEN, Dalhousie University, Halifax, NS, Canada

T11-12 Phenotypic and Genotypic Characterization of *Salmonella enterica* serovar Enteritidis Isolates Associated with a Mousse Cake-related Outbreak of Gastroenteritis in Ningbo, China

Xiujuan Zhou, Shoukui He, Qifa Song, Xiaofei Zhuang, Yanyan Wang, Xiaozhen Huang, Chunlei Shi, XIANMING SHI, Shanghai Jiao Tong University, Shanghai, China

12:00 Networking Lunch available in Hall A
<table>
<thead>
<tr>
<th>Session</th>
<th>Title</th>
<th>Speaker(s)</th>
<th>Institution/Location</th>
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</thead>
<tbody>
<tr>
<td>T12</td>
<td>Technical Session 12 – Seafood and Meat, Poultry and Eggs</td>
<td></td>
<td>Oregon Convention Center, C125 – C126</td>
</tr>
<tr>
<td>T12-01</td>
<td>Could the Chilling Process be Optimized to Decrease Campylobacter on Broiler Carcasses?</td>
<td>KATELL RIVOAL, Typhaine Poezevara, Sérgolène Quesne, Valentine Ballan, Marianne Chemaly, ANSES, Laboratory of Ploufragan-Plouzané, Ploufragan, France</td>
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<tr>
<td>T12-02</td>
<td>Survival of Salmonella on Raw Poultry Exposed to 10% Lemon Juice and Vinegar Washes</td>
<td>Natalie Larchi, SHAUNA HENLEY, Jennifer Quinlan, University of Maryland Extension, Baltimore County, Cockeysville, MD, USA</td>
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<tr>
<td>T12-03</td>
<td>Preliminary Evaluation of Commercial Antimicrobials to Inhibit Growth of Salmonella on Chicken Liver</td>
<td>GERARDO CASCO, Christine Alvarado, Texas A&amp;M University, College Station, TX, USA</td>
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<tr>
<td>T12-04</td>
<td>Ability of Cecal Cultures to Inhibit Growth of Salmonella Typhimurium during Aerobic Incubation</td>
<td>ARTHUR HINTON, Gary Gamble, Kimberly Ingram, Ronald Holser, U.S. Department of Agriculture-ARS, Athens, GA, USA</td>
<td></td>
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<tr>
<td>T12-05</td>
<td>Effect of Salt Concentrations on the High Pressure Inactivation of Listeria monocytogenes</td>
<td>S. BALAMURUGAN, Rafath Ahmed, Anli Gao, Tatiana Koutchma, Philip Strange, Agriculture and Agri-Food Canada, Guelph, ON, Canada</td>
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<tr>
<td>T12-06</td>
<td>Thermal Inactivation of Salmonella Species in Pork Burger Patties</td>
<td>PHILLIP GURMAN, Tom Ross, Richard Jarrett, Andreas Kiermeier, South Australian Research and Development Institute, Adelaide, Australia</td>
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<tr>
<td>T12-07</td>
<td>Thermal Inactivation Kinetics of Listeria monocytogenes and Vibrio parahaemolyticus in Buffer and Mussels</td>
<td>EMEFA MONU, Malcond Valladares, Doris D’Souza, P. Michael Davidson, Auburn University, Auburn, AL, USA</td>
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<tr>
<td>T12-08</td>
<td>Thermal Inactivation of Hepatitis A Virus in Homogenized Clams (Mercenaria mercenaria)</td>
<td>HAYRIYE BOZKURT CEKMER, Doris D’Souza, P. Michael Davidson, University of Tennessee-Knoxville, Knoxville, TN, USA</td>
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<tr>
<td>T12-09</td>
<td>Reducing Vibrio parahaemolyticus in Oysters Using Natural and Environment Friendly Phyto-chemicals</td>
<td>VARUNKUMAR BHATTARAM, Abhinav Upadhyay, Kumar Venkitanarayanan, University of Connecticut, Storrs, CT, USA</td>
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<tr>
<td>T12-10</td>
<td>Microbiological Quality of Imported and Domestic Seafood</td>
<td>SALAH ELBASHIR, Salina Parveen, John Bowers, Tom Rippen, Jurgen Schwarz, Michael Jahncke, University of Maryland Eastern Shore, Princess Anne, MD, USA</td>
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<tr>
<td>T12-11</td>
<td>Vibrio parahaemolyticus Levels in Atlantic Coast Shellfish</td>
<td>JESSICA JONES, Thomas Kinsey, Joshua Kling, Kristin DeRosia-Banick, Debra Barnes, Thomas Shields, Robert Schuster, U.S. Food and Drug Administration, Dauphin Island, AL, USA</td>
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<td>12:00 Networking Lunch available in Hall A</td>
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U.S. Regulatory Perspective on Food Safety

Al Almanza
Deputy Under Secretary for Food Safety
U.S. Department of Agriculture

Mike Taylor
Deputy Commissioner for Foods and Veterinary Medicine
U.S. Food and Drug Administration

Tuesday, July 28
12:15 p.m. – 1:15 p.m.

Oregon Convention Center, Oregon Ballroom 201
### TUESDAY AFTERNOON
#### JULY 28

Posters will be on display 9:00 a.m. – 3:00 p.m.  
(See details beginning on page 93)

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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| 12:15 p.m. – 1:15 p.m. | U.S. Regulatory Perspective on Food Safety  
Al Almanza, U.S. Department of Agriculture and Mike Taylor, U.S. Food and Drug Administration  
Oregon Convention Center, Oregon Ballroom 201 |
| 1:30     | FSIS Retail Listeria Guidelines  
KRISTINA BARLOW, U.S. Department of Agriculture-FSIS, Washington, D.C., USA |
| 1:45     | Food Code Controls for Listeria  
KEVIN SMITH, U.S. Food and Drug Administration, Washington, D.C., USA |
| 2:00     | Identified Risk Factors in Foodborne Disease Investigations  
KRISTIN DELEA, Centers for Disease Control and Prevention, Atlanta, GA, USA |
| 2:30     | Listeria Action Plan for Retail Delis  
HILARY THESMAR, Food Marketing Institute, Arlington, VA, USA |
| 3:00     | Listeria monocytogenes Control – A Local Perspective  
DAVENE SARROCCO-SMITH, Lake County General Health District, Painesville, OH, USA |
| 3:30     | Break – Refreshments available in Oregon Ballroom Foyer |
| 3:30     | Listeria Special Session  
Oregon Convention Center, Oregon Ballroom 202  
Organizer: Kathleen Glass  
Convenor: Rachel Klos |
| 1:30     | Epidemiological Investigation of Listeriosis Outbreaks Associated with Ice Cream and Caramel Apples  
ROBERT TAUXE, Centers for Disease Control and Prevention, Atlanta, GA, USA |
| 1:50     | Apple Facility Investigation  
TBD, U.S. Food and Drug Administration |
| 2:10     | Conditions Which Permit Growth of Listeria monocytogenes in Caramel Apples  
KATHLEEN GLASS, University of Wisconsin-Madison, Madison, WI, USA |
| 2:30     | Enumeration of Listeria monocytogenes in Ice Cream Samples Linked to a Recent Multi-state Outbreak  
YI CHEN, U.S. Food and Drug Administration, College Park, MD, USA |
| 2:50     | Practical Listeria Control Guidance for the Dairy Industry  
EDITH WILKINS, Leprino Foods, Denver, CO, USA |
| 3:00     | Break – Refreshments available in Oregon Ballroom Foyer |
| 3:30     | Biofilm Update 2015: Where We Can Find Them, and How We Control Them  
Oregon Convention Center, B110 – B112  
Organizer: Dale Grinstead  
Convenors: Dale Grinstead, Anna Starobin |
| 1:30     | The Role of Biofilms in Retail Settings  
HALEY OLIVER, Purdue University, West Lafayette, IN, USA |
| 2:00     | Biofilm Control in Food Environments  
PETER BODNARUK, Tyson Foods, Chicago, IL, USA |
| 2:30     | Lab Techniques for Studying Biofilm  
DIANE WALKER, Montana State University – Bozeman, Bozeman, MT, USA |
| 3:00     | Regulatory Update of Biofilm Control Products  
STEPHEN TOMASINO, EPA, Fort Meade, MD, USA |
| 3:00     | Break – Refreshments available in Oregon Ballroom Foyer |
| 3:30     | Challenges to Allergen Detection and Method Selection  
Oregon Convention Center, B113 – B114  
Organizers: Anthony Flood, Tong-Jen Fu  
Convenors: Anthony Flood, Tong-Jen Fu |
| 1:30     | Detection of Allergens in Processed Food: Challenges and Potential Solutions  
TONG-JEN FU, U.S. Food and Drug Administration, Bedford Park, IL, USA |
| 2:00     | Allergen Cleaning Validation: Challenges and Benefits  
TRACIE SHEEHAN, ARYZTA, LLC, West Columbia, SC, USA |
| 2:30     | Allergen Detection and Method Selection Considerations in a Food Production Environment  
BRENT KOBIELUSH, General Mills, Inc., Minneapolis, MN, USA |
| 3:00     | Food Allergen Detection and Management – Importance of Enhanced Capacity Building Initiatives  
SAMUEL GODFREY, World Bank Group, Washington, D.C., USA |
| 3:30     | Break – Refreshments available in the Oregon Ballroom Foyer |
| 3:30     | A Bridge between Research and Regulatory Science: Research Prioritization and Outcome Measures  
Oregon Convention Center, B115 – B116  
Organizers and Convenors: Mary Torrence, David White |
| 1:30     | Food Safety at CDC: A Vision for the Future  
CHRISTOPHER BRADEN, Centers for Disease Control and Prevention, Atlanta, GA, USA |
| 2:00     | Challenges to Bringing Research and Regulatory Science Together: What is Success?  
MARY TORRENCE, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA |
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<tr>
<th>Time</th>
<th>Session</th>
<th>Location</th>
<th>Organizer</th>
<th>Convenor</th>
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<tbody>
<tr>
<td>2:30</td>
<td>Strategic Planning and Vision for FDA’s Foods and Veterinary Medicine Program</td>
<td>Silver Spring, MD, USA</td>
<td>DAVID WHITE</td>
<td>U.S. Food and Drug Administration</td>
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<td>3:00</td>
<td>Food Safety at USDA- FSIS: A Vision for the Future</td>
<td>Washington, D.C., USA</td>
<td>DAVID GOLDMAN</td>
<td>U.S. Department of Agriculture-FSIS</td>
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<td>3:30</td>
<td><strong>Break – Refreshments available in Oregon Ballroom Foyer</strong></td>
<td>Oregon Convention Center, C123</td>
<td>RHOMA JOHNSON</td>
<td>Hyun-Gyun Yuk</td>
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<td>S63</td>
<td><strong>Mobile Food Establishments; Beyond the Brick and Mortar</strong></td>
<td>Oregon Convention Center, B117 – B119</td>
<td>JENNIFER LAHNOUNDI</td>
<td>Jennifer Lahnoudi</td>
<td>IAFP Foundation</td>
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<td>1:30</td>
<td>A Cartography for Success: Mapping the Strategies and Challenges of Portland’s Mobile Food Carts</td>
<td>Multnomah County Health Department, Portland, OR, USA</td>
<td>JEFF MARTIN</td>
<td>Multnomah County Health Department, Portland, OR, USA</td>
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<td>2:00</td>
<td>Mobile Food Trucks: California EHS-Net Study on Risk Factors and Inspection Challenges</td>
<td>California EHS-Net Food Safety Program, Sacramento, CA, USA</td>
<td>BRENDA FAW</td>
<td>California EHS-Net Food Safety Program, Sacramento, CA, USA</td>
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<td>2:30</td>
<td>Building a Mobile Brand</td>
<td>Quality Concepts, San Antonio, TX, USA</td>
<td>MICHELLE WOLLENZIEN</td>
<td>Quality Concepts, San Antonio, TX, USA</td>
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<tr>
<td>S64</td>
<td><strong>Break – Refreshments available in Oregon Ballroom Foyer</strong></td>
<td>Oregon Convention Center, C123</td>
<td>Ewen Todd</td>
<td>Ewen Todd</td>
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<tr>
<td>1:30</td>
<td><strong>Challenges in Dairy Spoilage – From Sporeformers to Yeast and Molds</strong></td>
<td>Oregon Convention Center, C120 – C122</td>
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<td>IAFP Foundation</td>
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<td>1:30</td>
<td>Dairy Spoilage from Yeast and Molds to Lactic Acid Bacteria</td>
<td>Multnomah County Health Department, Portland, OR, USA</td>
<td>REID IVY</td>
<td>Kraft Foods, Glenview, IL, USA</td>
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<td>2:00</td>
<td>Root-cause Analysis of Sporeformers in Dairy Products – Raw Milk or In-plant Sources</td>
<td>Cornell University, Ithaca, NY, USA</td>
<td>NICOLE MARTIN</td>
<td>Cornell University, Ithaca, NY, USA</td>
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<td>2:30</td>
<td>Molecular-based Indicators – Science, Magic, or Voodoo</td>
<td>Lake Forest Park, WA, USA</td>
<td>MANSOUR SAMADPOUR</td>
<td>IEH Laboratories &amp; Consulting Group, Lake Forest Park, WA, USA</td>
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<td>3:00</td>
<td>Environmental Sampling Programs to Assure Dairy Quality and Safety: How to Balance Use of Index, Indicator, and Pathogen and Spoilage Organism Tests</td>
<td>Chobani, LLC, Norwich, NY, USA</td>
<td>MICHELE GORMAN</td>
<td>Chobani, LLC, Norwich, NY, USA</td>
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<tr>
<td>S65</td>
<td><strong>Foreign Supplier Verification Programs: Challenges and Opportunities</strong></td>
<td>Oregon Convention Center, C123</td>
<td>ANDREW STEPHENS</td>
<td>U.S. Food and Drug Administration, Silver Spring, MD, USA</td>
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<td>1:30</td>
<td>Overview of the FSMA Rule on Foreign Supplier Verification Programs</td>
<td>U.S. Food and Drug Administration, Silver Spring, MD, USA</td>
<td>ANDREW STEPHENS</td>
<td>U.S. Food and Drug Administration, Silver Spring, MD, USA</td>
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<td>2:00</td>
<td>Foreign Supplier Verification – Establishing a Robust Program</td>
<td>Cargill, Wayzata, MN, USA</td>
<td>JOSEPH SCIMECA</td>
<td>Cargill, Wayzata, MN, USA</td>
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<td>3:30</td>
<td>Impact of FSMA Foreign Supplier Verification Requirements on Chinese Manufacturers Exporting to the U.S.</td>
<td>Liaoning Entry-Exit Inspection and Quarantine Bureau, Dalian, China</td>
<td>YABIN SUN</td>
<td>Liaoning Entry-Exit Inspection and Quarantine Bureau, Dalian, China</td>
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<tr>
<td>S66</td>
<td><strong>Challenges to Modernization for Safe and Secure Food in the Middle East</strong></td>
<td>Oregon Convention Center, C124</td>
<td>EwEN TODD</td>
<td>Ewen Todd</td>
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<tr>
<td>1:35</td>
<td>The Need for Rapid Capacity Building for Safe and Secure Food in the Middle East</td>
<td>MEFOSA, Beirut, Lebanon</td>
<td>ATEF IDRISSE</td>
<td>MEFOSA, Beirut, Lebanon</td>
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<td>1:50</td>
<td>Redefining Food Safety Objectives in the Middle East – Dubai’s Initiatives</td>
<td>Dubai Municipality, Dubai, United Arab Emirates</td>
<td>BOBBY KRISHNA</td>
<td>Dubai Municipality, Dubai, United Arab Emirates</td>
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<td>2:05</td>
<td>An Accepted Reality: Sewage-irrigated Leafy Greens in the Middle East</td>
<td>American University of Beirut, Lebanon</td>
<td>Ewen Todd</td>
<td>American University of Beirut, Lebanon</td>
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<td>2:20</td>
<td>Compliance with Safety Standards in the Middle East – The Mars Experience</td>
<td>Mars Chocolate – Middle East, Turkey and Africa, Dubai, United Arab Emirates</td>
<td>Ewen Todd</td>
<td>Mars Chocolate – Middle East, Turkey and Africa, Dubai, United Arab Emirates</td>
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</table>

**TUESDAY PM**

**Symposia**

**Roundtables**

**Technicals**

*Blue Text – Developing Scientist Competitors*
2:35   Food Safety and Food Security: How to Achieve Food Security through Food Safety in the Middle East? WALID ALALI, Qatar National Research Fund of Qatar Foundation, Doha, Qatar
2:50   Enhancing the Safety of Imports from the Middle East through FSMA JENNY SCOTT, U.S. Food and Drug Administration, College Park, MD, USA
3:05   Discussion
3:30   Refreshments will be available in the Oregon Ballroom Foyer

LL1   Learning Lab: An Interactive Experience*
      Oregon Convention Center, C125 – C126
      Organizers: Jeffrey Farber, Pina Fratamico, Kalmia Kniel, Omar Oyarzabal
      Convenors: Kalmia Kniel, Omar Oyarzabal
1:30 p.m. – 2:15 p.m. – Food Safety Jeopardy
2:30 p.m. – 3:15 p.m – Hazard, Risk and Outcome
   *Space is limited to the first 100 attendees
3:30   Refreshments will be available in the Oregon Ballroom Foyer

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TUESDAY AFTERNOON

4:00 p.m. – 4:45 p.m.   John H. Silliker Lecture**
      Oregon Convention Center, Oregon Ballroom 201
      Challenging the Conventional
      Francis (Frank) F. Busta, Ph.D.
      Director Emeritus of the National Center for Food Protection and Defense (NCFPD)
      **Bio and Abstract on page 64–65

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EVENING OPTIONS

6:00 p.m. – 7:00 p.m.   Reception
      Oregon Ballroom Foyer
7:00 p.m. – 9:30 p.m.   IAFP Awards Banquet
      Oregon Ballroom