THEY DON’T KNOW HOW TECHNOLOGY CAN MAKE THEIR FOOD SAFER. BUT YOU DO.

At DuPont, we believe that science—particularly biotechnology—offers the potential to help ensure the safety and quality of our global food supply. Innovative science from DuPont Qualicon Diagnostics can help you perform fast, accurate food quality testing to address a broad range of challenges—so you can get products to market faster and help ensure the safety of the foods people enjoy every day.

And, with the DuPont™ Danisco® range of food ingredients, we also offer food companies a multitude of premier formulation solutions, including natural ingredients that protect food from organisms such as Listeria and Yeast & Mold.

www.food.dupont.com | Visit us at Booth #601
An International Forum on Food Safety

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inscripciones@fiia-iAFP.com
Tel. + 51 1 2426140 anexo 21

EXHIBITION
Jennifer Vega
jvega@fiia-iAFP.com
Tel. + 51 1 2426140 anexo 22

INFORMATION
Alicia Vasquez
avasquez@fiia-iAFP.com
Tel. + 51 1 2426140 anexo 20

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Hint: It could have something to do with giving away an iPad® 3 every day.

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*Listeria species, Salmonella, Salmonella Enteritidis, E. coli 0157 and E. coli “Big 6” O-Types.*

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**John H. Stiller Lecture - Ballroom BC**

Challenges in Food Security and Food Protection

Dr. Catherine Woteki

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**Exhibit Hall**

10:00 a.m.-6:00 p.m.
Welcome from the Executive Board

On behalf of the Executive Board, we would like to welcome you to IAFP 2012 and to Providence, Rhode Island. For the next few days, you will be joined by colleagues and friends from around the world to help fulfill the Association’s mission: To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply.

Food safety remains a top priority for consumers and food safety professionals. It is imperative that we stay in touch with current and emerging issues, the latest science, solutions to new and existing problems and continue to network with our colleagues and developing scientists. IAFP 2012 will deliver on all of that by providing the forum to promote the association’s goal of advancing food safety worldwide. This year’s program is outstanding and we believe you will find this meeting to be one of our most informative. Prepare to be exposed to the latest revelations in food safety. Prepare to network with leading experts from around the world – oftentimes the most valuable information is shared outside of the sessions! After attending IAFP 2012, we are sure you will be enlightened and invigorated in your role as part of the solution for tomorrow’s food safety issues.

The Executive Board offers special thanks to Alejandro Mazzotta, Program Committee Chair, and the entire Committee for organizing an outstanding lineup of symposia, roundtables, technical presentations, poster sessions and interactive sessions. There will be no shortage of information available – just time! Your greatest challenge this week will be trying to determine where best to spend your time, so review the program carefully and plan your schedule.

The Board would also like to thank the volunteers from the Rhode Island Department of Health; the U.S. Army Natick Soldier Research, Development & Engineering Center; and Johnson & Wales University who have been gracious enough to help host the 2012 Annual Meeting. All of their hard work will make IAFP 2012 a memorable experience for all attendees.

We also extend our gratitude to our valued exhibitors, sponsors and long-time attendees for making the IAFP Annual Meeting so successful every year. Our meeting would not be the same without your support.

So, whether you are a new Member, long-time Member, student Member or even a prospective Member, the Board eagerly welcomes you and encourages you to actively participate in this meeting.

Together, we are Advancing Food Safety Worldwide!
Special Contributors

Other Sponsors

- Bentley Instruments, Inc.
- British Columbia Food Protection Association
- California Association of Dairy and Milk Sanitarians
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International Life Sciences Institute, N.A. (ILSI, N.A.)
International Packaged Ice Association (IPIA)
Nelson-Jameson, Inc.
Pall Gene Systems
Quality Assurance and Food Safety Magazine
University of Wisconsin
Walmart
Weber Scientific

(as of June 15, 2012)
Welcome to Rhode Island!

IAFP 2012 in Providence is packed with great presentations concerning global food safety, and the Local Arrangements Committee would like to make your stay as productive and pleasant as possible.

After the reception on Saturday night July 21st, be sure to cross the street from the Convention Center and Westin to attend the free WaterFire event. Gondolas feed wood into fires in 80 braziers on the river from 20 minutes after sunset until just past midnight. Walk along the river and enjoy the outdoor music. There is even outdoor dancing at the TD Bank Ballroom. More information about WaterFire and accompanying events is available at: http://waterfire.org/visit/plan-your-trip-to-providence/.

Johnson and Wales University graduates approximately 1,000 culinary students per year in Rhode Island, and this helps create many great places to dine. The state is especially known for excellent seafood and Italian food. Both can be found within walking distance on Federal Hill which is known for its many excellent restaurants.

For quick dining between sessions, there are many restaurants on the street, and there is also a Food Court on the top floor of the mall attached to the Convention Center. The mall also has many excellent shops if you are looking for something to bring back to your loved ones.

Stop by the Hospitality Booth if you need directions or assistance. We look forward to seeing you soon.

Ernest Julian, Ph.D.
Chief Office of Food Protection
Rhode Island Department of Health
Local Arrangements Committee
15-17 May 2013

INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION’S

EUROPEAN SYMPOSIUM ON FOOD SAFETY

PHOTOS: OTCM/HAUER

PARC CHANOT CONVENTION CENTER
There are MORE THAN 3,600 reasons for your organization to join IAFP as a SUSTAINING MEMBER

As a SUSTAINING MEMBER, consider the more than 3,600 Members of the International Association for Food Protection (IAFP) who share your commitment for ensuring the safety of the world’s food supply.

• Members will see your organization’s name in our monthly publications.
• Members will interact with you at IAFP’s meetings throughout the world.
• Members will appreciate your sponsorship of key speakers at our global meetings.
• Members will link to your Web site from the IAFP Web site.

As a SUSTAINING MEMBER, your organization will enjoy these and other outstanding benefits of being associated with an organization representing more than 3,600 food safety professionals dedicated to Advancing Food Safety Worldwide®, and that is the best reason of all for joining IAFP.

Visit www.foodprotection.org to learn more about the various Sustaining Membership programs available to organizations like yours.
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SUSTAINING MEMBERS

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Germantown, MD
www.qiagen.com

VLM Food Trading International Inc.
Kirkland, Quebec, Canada
www.vlmtrading.com

Silliker Inc.
Chicago, IL
www.silliker.com

Walmart
Bentonville, AR
www.walmart.com

SILVER

AEGIS Food Testing Laboratories
North Sioux City, SD
www.aegisfoodlabs.com

MATRIX MicroScience, Inc.
Golden, CO
www.matrixmsci.com

Chemstar Corporation
Lithia Springs, GA
www.chemstarcorp.com

Neogen Corporation
Lansing, MI
www.neogen.com

Chestnut Labs
Springfield, MO
www.chestnutlabs.com

Orkin Commercial Services
Atlanta, GA
www.OrkinCommercial.com

Dubai Municipality
Dubai, United Arab Emirates
www.dm.gov.ae

PerkinElmer
Shelton, CT
www.perkinelmer.com

EMD Millipore
Billerica, MA
www.emdmillipore.com

Q Laboratories, Inc.
Cincinnati, OH
www.qlaboratories.com

Eurofins
Des Moines, IA
www.eurofinsus.com

Quality Flow Inc.
Northbrook, IL
www.qualityflow.com

F & H Food Equipment Co.
Springfield, MO
www.fhfoodequipment.com

Rich Products Corporation
Buffalo, NY
www.rich.com

Food Safety Net Services, Ltd.
San Antonio, TX
www.food-safetynet.com

Seward Limited
Worthing, West Sussex, United Kingdom
www.seward.co.uk

Weber Scientific
Hamilton, NJ
www.weberscientific.com
SUSTAINING

3-A Sanitary Standards, Inc., McLean, VA; www.3-a.org
Abbott Nutrition, Columbus, OH; www.abbottnutrition.com
ABC Research, Gainesville, FL; www.abcr.com
Advanced Instruments, Inc., Norwood, MA; www.aicompanies.com
AEMTEK, Inc., Fremont, CA; www.aemtek.com
AIB International, Manhattan, KS; www.aibonline.org
Alpha Biosciences, Inc., Baltimore, MD; www.alphabiosciences.com
ASI Food Safety Consultants, Inc., St. Louis, MO; www.asifood.com
BCN Research Laboratories, Inc., Rockford, TN; www.bcnlabs.com
BioControl Systems, Inc., Bellevue, WA; www.biocontrolsys.com
Biolog, Inc., Hayward, CA; www.biolog.com
Biolumix, Inc., Ann Arbor, MI; www.biolumix.com
Biosafe Consultants Brasil, Rio De Janeiro, Brazil; www.biosafelabs.com.br
BPI Technology, Dakota Dunes, SD; www.bipitech.com
Burger King Corp., Miami, FL; www.burgerking.com
Charm Sciences, Inc., Lawrence, MA; www.charm.com
DARDEN Restaurants, Inc., Orlando, FL; www.darden.com
De Wafelbakkers, North Little Rock, AR; www.dwafelbakkers.com
Deibel Laboratories, Inc., Lincolnwood, IL; www.deibellabs.com
DeltaTRAK Inc., Pleasanton, CA; www.deltatrak.com
DNV, Orland Park, IL; www.dnvcert.com
DonLevy Laboratories, Crown Point, IN; www.donlevylab.com
Electrol Specialties Co., South Beloit, IL; www.elec4cip.com
Fisher Scientific, Pittsburgh, PA; www.fishersci.com
Food Directorate, Health Canada, Ottawa, Ontario, Canada; www.hc-sc.gc.ca
Food Lion, LLC, Salisbury, NC; www.foodlion.com
Food Research Institute, University of Wisconsin–Madison, Madison, WI; www.wisc.edu/fri/
Food Safety Magazine, Glendale, CA; www.foodsafetymagazine.com
Hardy Diagnostics, Santa Maria, CA; www.hardydiagnostics.com
HiMedia Laboratories Pvt. Limited, Mumbai, Maharashtra, India; www.himediolabs.com
IBA Inc., Millbury, MA; 508.865.6911
IEH Laboratories & Consulting Group, Lake Forest Park, WA; www.iehinc.com
The Industrial Fumigant Company, LLC, Lenexa, KS; www.indfumco.com
Iowa State University Food Microbiology Group, Ames, IA; www.iastate.edu
‘The Kroger Co., Cincinnati, OH; www.kroger.com
Margaretaville Enterprises, LLC, Orlando, FL; www.margaretaville.com
Michelson Laboratories, Inc., Commerce, CA; www.michelsonlab.com
Michigan State University–ProMS in Food Safety, East Lansing, MI; www.msu.edu
Micro-Smedt, Herentals, Belgium; www.micro-smedt.be
Microbac Laboratories, Inc., Pittsburgh, PA; www.microbac.com
Microbial-Vac Systems, Inc., St. Cloud, MN; www.micro-vac.com
Microbiologies, Inc., Bluffdale, UT; www.microbiologies.com
Microbiology International, Frederick, MD; www.800ezmicro.com
MOCON, Inc., Minneapolis, MN; www.mocon.com
MOM Brands, Lakeville, MN; www.mombrands.com
Nasco International, Inc., Fort Atkinson, WI; www.enasco.com
The National Food Laboratory, Inc., Dublin, CA; www.thenfl.com
NCASI Americas, Seattle, WA; www.ncasiamericas.org
Nelson-Jameson, Inc., Marshfield, WI; www.nelsonjameson.com
Northland Laboratories, Northbrook, IL; www.northlandlabs.com
NSF International, Ann Arbor, MI; www.nsf.com
PathSensors, Inc., Baltimore, MD; www.pathsensors.com
Penn State University, University Park, PA; www.psu.edu
Process Tek, Des Plaines, IL; www.processotek.net
Publix Super Markets, Inc., Lakeland, FL; www.publix.com
Quality Management, Inc. (dba QMI), Oakdale, MN; www.qmisystems.com
R & F Laboratories, Downers Grove, IL; www.rf-labs.com
Randolph Associates, Birmingham, AL; www.raconsult.com
Randox Food Diagnostics, Crumlin, Co. Antrim, United Kingdom; www.randoxfooddiagnostics.com
REMEL, Inc., Lenexa, KS; www.remel.com
Rochester Midland Corporation, Rochester, NY; www.rochestermidland.com
Roka Bioscience, Inc., Warren, NJ; www.rokabio.com
Romer Labs, Inc., Union, MO; www.romerlabs.com
rtech™ laboratories, St. Paul, MN; www.rtechlabs.com
SDIX, Newark, DE; www.sdix.com
Seiberling Associates, Inc., Dublin, OH; www.seiberling.com
Sensitech Inc., Beverly, MA; www.sensitech.com
Sodexo, Gaithersburg, MD; www.sodexo.com
Supervalu, Eden Prairie, MN; www.supervalu.com
Teledyne Tekmar, Mason, OH; www.teledyneetekmar.com
Texas A&M University–Center for Food Safety, College Station, TX; http://cfs.tamu.edu/
United Fresh Produce Association, Washington, D.C.; www.unitedfresh.org
United States Pharmacopeia, Rockville, MD; www.usp.org
Universal Sanitizers and Supplies, Inc., Rockford, TN; www.universalsanitizers.com
The Walt Disney Company, Anaheim, CA; www.disney.com
Wegmans Food Markets, Inc., Rochester, NY; www.wegmans.com
WTI, Inc., Jefferson, GA; www.wtiinc.com
Thank you to all our Gold and Silver Sustaining Members for your support. A portion of your Membership Dues goes directly to support the Foundation!

Thanks also to the following organizations for your generous contributions:

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- DNV
- Eurofins
- Florida Association for Food Protection
- Food Research Institute, University of Wisconsin-Madison
- Kellogg Company
- Marler Clark, LLP, PS
- Ontario Food Protection Association
- REMEL, Inc.
- Silliker Group Corp.
- United Kingdom Association for Food Protection
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### General Information

**ALL EVENTS WILL BE HELD AT THE RHODE ISLAND CONVENTION CENTER**

<table>
<thead>
<tr>
<th>SATURDAY, JULY 21</th>
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<tr>
<td><strong>COMMITTEE MEETINGS</strong></td>
</tr>
<tr>
<td>2:30 p.m. — 5:00 p.m.</td>
</tr>
<tr>
<td><em>Sponsored by Roka Bioscience</em></td>
</tr>
<tr>
<td><strong>WELCOME RECEPTION</strong></td>
</tr>
<tr>
<td>5:00 p.m. — 6:30 p.m.</td>
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<tr>
<td><em>Ballroom A</em></td>
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<td><em>Sponsored by Eurofins Scientific</em></td>
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<th>SUNDAY, JULY 22</th>
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<tr>
<td><strong>COMMITTEE MEETINGS</strong></td>
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<tr>
<td>7:00 a.m. — 4:30 p.m.</td>
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<tr>
<td><em>Sponsored by Roka Bioscience</em></td>
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<tr>
<td><strong>STUDENT LUNCHEON</strong> <em>(ticket required)</em></td>
</tr>
<tr>
<td>12:00 p.m. — 1:30 p.m.</td>
</tr>
<tr>
<td><em>Rotunda</em></td>
</tr>
<tr>
<td><strong>EDITORIAL BOARD RECEPTION</strong> <em>(by invitation)</em></td>
</tr>
<tr>
<td>4:30 p.m. — 5:30 p.m.</td>
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<tr>
<td><em>Room 553</em></td>
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<tr>
<td><em>Sponsored by Roka Bioscience</em></td>
</tr>
<tr>
<td><strong>OPENING SESSION AND IVAN PARKIN LECTURE</strong></td>
</tr>
<tr>
<td>6:00 p.m. — 7:30 p.m.</td>
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<tr>
<td><em>Ballroom</em></td>
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<tr>
<td><strong>CHEESE AND WINE RECEPTION</strong></td>
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<tr>
<td>7:30 p.m. — 9:30 p.m.</td>
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<tr>
<td><em>Exhibit Hall</em></td>
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<tr>
<td><em>Sponsored by Diversey Inc. and Kraft Foods</em></td>
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<tr>
<td><strong>EXHIBIT HOURS</strong></td>
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<tr>
<td>7:30 p.m. — 9:30 p.m.</td>
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<th>MONDAY, JULY 23</th>
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</thead>
<tbody>
<tr>
<td><strong>COMMITTEE AND PDG CHAIRPERSON BREAKFAST</strong> <em>(by invitation)</em></td>
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<tr>
<td>7:00 a.m. — 9:00 a.m.</td>
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<tr>
<td><em>Room 557</em></td>
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<tr>
<td><strong>SYMPOSIA &amp; TECHNICAL SESSIONS</strong></td>
</tr>
<tr>
<td>8:30 a.m. — 5:00 p.m.</td>
</tr>
<tr>
<td><strong>EXHIBIT HOURS</strong></td>
</tr>
<tr>
<td>10:00 a.m. — 6:00 p.m.</td>
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<tr>
<td><strong>EXHIBIT HALL LUNCH</strong></td>
</tr>
<tr>
<td>12:00 p.m. — 1:00 p.m.</td>
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<tr>
<td><em>Sponsored by Diversey Inc.</em></td>
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<tr>
<td><strong>EXHIBIT HALL RECEPTION</strong></td>
</tr>
<tr>
<td>5:00 p.m. — 6:00 p.m.</td>
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<tr>
<td><em>Sponsored by DuPont Qualicon</em></td>
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<tr>
<th>TUESDAY, JULY 24</th>
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<tr>
<td><strong>SYMPOSIA &amp; TECHNICAL SESSIONS</strong></td>
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<tr>
<td>8:30 a.m. — 5:00 p.m.</td>
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<tr>
<td><strong>EXHIBIT HOURS</strong></td>
</tr>
<tr>
<td>10:00 a.m. — 6:00 p.m.</td>
</tr>
<tr>
<td><strong>EXHIBIT HALL LUNCH</strong></td>
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<tr>
<td>12:00 p.m. — 1:00 p.m.</td>
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<tr>
<td><em>Sponsored by DNV</em></td>
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<tr>
<td><strong>BUSINESS MEETING</strong></td>
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<tr>
<td>12:15 p.m. — 1:00 p.m.</td>
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<td><em>Room 552</em></td>
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<td><strong>EXHIBIT HALL RECEPTION</strong></td>
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<td>5:00 p.m. — 6:00 p.m.</td>
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<tr>
<td><em>Sponsored by 3M Food Safety</em></td>
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<tr>
<td><strong>PRESIDENT’S RECEPTION</strong> <em>(by invitation)</em></td>
</tr>
<tr>
<td>6:00 p.m. — 7:00 p.m.</td>
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<tr>
<td><em>Rotunda</em></td>
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<tr>
<td><em>Sponsored by ConAgra Mills</em></td>
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<tr>
<td><strong>STUDENT MIXER</strong></td>
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<tr>
<td>7:00 p.m. — 9:00 p.m.</td>
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<td><em>Room 555AB</em></td>
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<th>WEDNESDAY, JULY 25</th>
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<tbody>
<tr>
<td><strong>SYMPOSIA &amp; TECHNICAL SESSIONS</strong></td>
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<td>8:30 a.m. — 3:30 p.m.</td>
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<tr>
<td><strong>NETWORKING LUNCH</strong></td>
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<tr>
<td>12:00 p.m. — 1:00 p.m.</td>
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<tr>
<td><em>Sponsored by bioMérieux</em></td>
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<tr>
<td><strong>JOHN H. SILLIKER LECTURE</strong></td>
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<tr>
<td>4:00 p.m. — 5:00 p.m.</td>
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<tr>
<td><em>Ballroom BC</em></td>
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<tr>
<td><strong>AWARDS RECEPTION AND BANQUET</strong></td>
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<tr>
<td>6:00 p.m. — 9:30 p.m.</td>
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<tr>
<td><em>Ballroom</em></td>
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**REGISTRATION HOURS**
- Saturday: 12:00 p.m. — 6:30 p.m.
- Sunday: 8:30 a.m. — 9:00 p.m.
- Monday: 7:30 a.m. — 5:30 p.m.
- Tuesday: 8:00 a.m. — 5:30 p.m.
- Wednesday: 8:00 a.m. — 12:00 p.m.
**Speaker-Ready Room**
The Speaker-Ready Room is located in 554B, Rhode Island Convention Center, and is available for speakers Sunday through Wednesday, 8:00 a.m. to 5:00 p.m.

**Press Release Postings**
A Press Release poster board will be available in the Exhibit Hall for all Press Releases. Post your Press Releases for maximum exposure.

**Cell Phone Policy**
As a courtesy to our presenters, we request that you turn off cell phones while attending sessions. Thank you for your cooperation.

**Recording Policy**
Unauthorized video, still photography or audio recording will not be allowed. By attending the IAFP Annual Meeting, you authorize IAFP to take your picture and use it in our publications.

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**NEW THIS YEAR!**

**Internet**
Free access to the Internet is available on the 5th Floor of the Rhode Island Convention Center.

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**Meeting App**
A meeting app is available for download from the IAFP website.

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**Chairperson**
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**Vice Chairperson**
Mary Lou Tortorello, U.S. Food and Drug Administration

**Members**
Mindy Brashears, Texas Tech University
Jinru Chen, The University of Georgia
Maria Teresa Destro, University of Sao Paulo
Paula Fedorka-Cray, U.S. Department of Agriculture-ARS-BEAR
Joshua Gurtler, U.S. Department of Agriculture-ARS
Scott Hood, General Mills
Ian Jenson, Meat & Livestock Australia
Eric Martin, Margaritaville Enterprises, LLC
Mickey Parish, U.S. Food and Drug Administration
Mary Lou Tortorello, U.S. Food and Drug Administration
Purnendu C. Vasavada, University of Wisconsin-River Falls

**Board Liaisons**
Katie Swanson, Ecolab Inc.
Isabel Walls
## Committee Meetings Schedule

### All Attendees are Encouraged to Participate

<table>
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<tr>
<th>TIMES</th>
<th>MEETING</th>
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<td><strong>SATURDAY, JULY 21</strong></td>
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<tr>
<td>2:30 p.m. – 5:00 p.m.</td>
<td>International Food Protection Issues PDG</td>
<td>Ballroom B</td>
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<tr>
<td>3:00 p.m. – 4:30 p.m.</td>
<td>Membership Committee</td>
<td>550A</td>
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<tr>
<td>3:30 p.m. – 4:30 p.m.</td>
<td>Past Presidents’ Committee</td>
<td>550B</td>
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<tr>
<td><strong>SUNDAY, JULY 22</strong></td>
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<tr>
<td>7:00 a.m. – 10:00 a.m.</td>
<td>Affiliate Council</td>
<td>Rotunda</td>
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<tr>
<td>8:00 a.m. – 10:00 a.m.</td>
<td>Food Defense PDG</td>
<td>550B</td>
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<tr>
<td>8:00 a.m. – 10:00 a.m.</td>
<td>Food Packaging PDG</td>
<td>550A</td>
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<tr>
<td>8:00 a.m. – 10:00 a.m.</td>
<td>Pre Harvest Food Safety PDG</td>
<td>556AB</td>
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<tr>
<td>8:00 a.m. – 12:00 p.m.</td>
<td>Committee on Control of Foodborne Illness</td>
<td>553AB</td>
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<tr>
<td>8:30 a.m. – 10:00 a.m.</td>
<td>New Media Task Force</td>
<td>551A</td>
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<tr>
<td>9:00 a.m. – 11:00 a.m.</td>
<td>Beverage PDG</td>
<td>552B</td>
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<tr>
<td>9:00 a.m. – 11:00 a.m.</td>
<td>Food Law PDG</td>
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<tr>
<td>9:00 a.m. – 11:00 a.m.</td>
<td>Viral and Parasitic Foodborne Disease PDG</td>
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<tr>
<td>9:00 a.m. – 12:00 p.m.</td>
<td>Dairy Quality and Safety PDG</td>
<td>Ballroom C</td>
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<tr>
<td>10:00 a.m. – 12:00 p.m.</td>
<td>Developing Food Safety Professionals PDG</td>
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<tr>
<td>10:00 a.m. – 12:00 p.m.</td>
<td>JFP Management Committee</td>
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<tr>
<td>10:00 a.m. – 12:00 p.m.</td>
<td>Meat and Poultry Safety and Quality PDG</td>
<td>Ballroom B</td>
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<tr>
<td>10:00 a.m. – 12:00 p.m.</td>
<td>Retail Food Safety and Quality PDG</td>
<td>555AB</td>
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<tr>
<td>11:00 a.m. – 12:00 p.m.</td>
<td>Constitution and Bylaws Committee</td>
<td>552B</td>
</tr>
<tr>
<td>12:00 p.m. – 1:30 p.m.</td>
<td>Student PDG</td>
<td>Rotunda</td>
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<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>3-A Committee on Sanitary Procedures</td>
<td>550B</td>
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<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Applied Laboratory Methods PDG</td>
<td>555AB</td>
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<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Food Hygiene and Sanitation PDG</td>
<td>556AB</td>
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<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Fruit and Vegetable Safety and Quality PDG</td>
<td>Ballroom B</td>
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<tr>
<td>1:00 p.m. – 3:00 p.m.</td>
<td>Seafood Safety and Quality PDG</td>
<td>552A</td>
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<tr>
<td>2:00 p.m. – 4:00 p.m.</td>
<td>Food Chemical Hazards and Food Allergy PDG</td>
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<tr>
<td>2:00 p.m. – 4:00 p.m.</td>
<td>FPT Management Committee</td>
<td>551B</td>
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<tr>
<td>2:00 p.m. – 4:00 p.m.</td>
<td>Food Safety Education PDG</td>
<td>551A</td>
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<tr>
<td>2:00 p.m. – 4:00 p.m.</td>
<td>Microbial Modelling and Risk Analysis PDG</td>
<td>Ballroom C</td>
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<tr>
<td>2:00 p.m. – 4:00 p.m.</td>
<td>Water Safety and Quality PDG</td>
<td>552B</td>
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<tr>
<td>3:00 p.m. – 4:30 p.m.</td>
<td>Foundation Committee</td>
<td>552A</td>
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<tr>
<td>3:30 p.m. – 4:30 p.m.</td>
<td>Nominating Committee</td>
<td>550A</td>
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### Exhibit Information

#### Sunday, July 22

Cheese and Wine Reception — 7:30 p.m. – 9:30 p.m.
Sponsored by [Diversey](https://www.diversey.com) and [Kraft Foods](https://www.kraftfoods.com)

#### Monday, July 23

Pastries and Coffee — 10:00 a.m.
Sponsored by [Deibel Laboratories](https://www.deibel.com)

Lunch in the Exhibit Hall — 12:00 p.m. – 1:00 p.m.
Sponsored by [Diversey](https://www.diversey.com)

Coffee Break — 3:00 p.m.
Sponsored by [Covance](https://www.covance.com)

Exhibit Hall Reception — 5:00 p.m. – 6:00 p.m.
Sponsored by [DuPont](https://www.dupont.com)

#### Tuesday, July 24

Pastries and Coffee — 10:00 a.m.
Sponsored by [Roka](https://www.rosenshine.com)

Lunch in the Exhibit Hall — 12:00 p.m. – 1:00 p.m.
Sponsored by [Managing Risk](https://www.managingrisk.com)

Coffee Break — 3:00 p.m.

Exhibit Hall Reception — 5:00 p.m. – 6:00 p.m.
Sponsored by [3M](https://www.3m.com)

### 20-Year Exhibitors

- 3-A Sanitary Standards, Inc.
- 3M Food Safety
- Advanced Instruments, Inc.
- Aqualab by Decagon
- BD Diagnostics
- BioControl Systems, Inc.
- bioMérieux
- Charm Sciences
- Michelson Laboratories, Inc.
- Nasco Whirl-Pak
- Nelson Jameson
- Q Laboratories, Inc.
- rtech laboratories
- Silliker
- Thermo Scientific
- Weber Scientific

### 10-Year Exhibitors

- ABC Research Corporation
- American Proficiency Institute
- ASI Food Safety Consultants
- Bio-Rad Laboratories
- Deibel Laboratories
- DuPont Qualicon
- Ecolab
- EMD Millipore
- FDA/Center for Food Safety and Applied Nutrition
- Food Quality Magazine
- Food Safety Magazine
- Food Safety Net Services
- Food Safety Summit
- Hardy Diagnostics
- Hygiena
- IEH Laboratories and Consulting
- International Food Hygiene
- Michigan State University
- Master of Science in Food Safety
- Microbiologics
- Microbiology International
- The National Food Lab, LLC
- Neogen Corporation
- Orkin Commercial Services
- SDIX
- Springer
Student Activities

Student Luncheon  
Sunday, July 22  
12:00 p.m. – 1:30 p.m. • Rotunda

Student Mixer  
Tuesday, July 24  
7:00 p.m. – 9:00 p.m. • Room 555AB

Support the Student PDG!

Purchase your T-Shirt Today at the Student Booth.

Job Board

Attention Job Seekers and Employers!

Job announcements will be posted on the career board at the Student PDG booth.

Sponsor  
International Center for Food Industry Excellence at Texas Tech

Additional Contributors  
British Columbia Food Protection Association  
California Association of Dairy and Milk Sanitarians  
Florida Association for Food Protection
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Proceeds from the Silent Auction Benefit the Foundation

Silent Auction Hours

Sunday, July 22
Monday, July 23
Tuesday, July 24

7:30 p.m. – 9:30 p.m.
10:00 a.m. – 6:00 p.m.
10:00 a.m. – 3:15 p.m.

Final Bids must be made by 3:15 p.m. on Tuesday.
Bid sheets will be pulled promptly at 3:15 p.m.
Successful bidders can claim items immediately following.

Located in the Exhibit Hall, Rhode Island Convention Center
Opening Session

Sunday, July 22

Ballroom, Rhode Island Convention Center ................................................................. 6:00 p.m.

Welcome to IAFP 2012
Isabel Walls, IAFP President
Michael Fine, Rhode Island Department of Health

Presentation of Affiliate Charters
Isabel Walls, IAFP President

IAFP Foundation Presentation
Larry Cohen, Foundation Committee

Presentation of the Student Travel Scholarship Awards
Isabel Walls, IAFP President
Larry Cohen, Foundation Committee
Frederick Adzitey  Wei Chen  Laura Strawn
Sharon Bagaaya  Chawalit Kocharunchitt  Fabricio Luiz Tulini
Eva Danira Borjas Orelian  Min Hwa Lee  Qiongqiong Yan

Presentation of the Travel Award for State or Local Health or State Agricultural Employees
Isabel Walls, IAFP President
William Marler, Marler Clark, LLP, PS
Jeanne Garbarino  Chris Malota  Brian Sauders
Tim Jenkins  Amie Minor

Presentation of the Fellow Awards
Isabel Walls IAFP President
Lee-Ann Jaykus, IAFP Past President
Christine Bruhn  Ann Marie McNamara

Introduction of the Ivan Parkin Lecture
Katie Swanson, IAFP President-Elect

The Ivan Parkin Lecture
Industry and Government Roles in Food Safety Controls – A Perspective from Two Sides
Jenny Scott, Senior Advisor, Office of Food Safety, U.S. Food and Drug Administration,
Center for Food Safety and Applied Nutrition, College Park, Maryland

Closing Comments
Isabel Walls, IAFP President

Cheese and Wine Reception
Sponsored by Diversey and Kraft Foods
IAFP Exhibit Hall, Rhode Island Convention Center ................................................................. 7:30 p.m.
Jenny Scott is Senior Advisor to the Director of the Office of Food Safety at the Food and Drug Administration's Center for Food Safety and Applied Nutrition. In that position she develops and implements policies, regulations and guidelines related to food safety and provides technical expertise in a variety of food safety areas. Prior to joining FDA in August 2009, Ms. Scott was Vice President of Science Policy, Food Protection, at the Grocery Manufacturers Association in Washington, D.C., where she held various positions over a 29-year tenure.

She received a B. A. degree in biology from Wellesley College, an M.S. in bacteriology from the University of Wisconsin, and an M.S. in food science from the University of Maryland. Ms. Scott has published widely in the areas of microbial food safety and has been active in professional associations such as the American Society for Microbiology, the Institute of Food Technologists, and the International Association for Food Protection, of which she was President in 2000–2001. She is a fellow of both IAFP and IFT.

Ms. Scott served 3 terms on the US National Advisory Committee on Microbiological Criteria for Foods and currently serves as the U.S. Delegate to the Codex Committee on Food Hygiene. She currently leads both the Workgroup for the Preventive Controls Rule for Human Food and the Workgroup for Preventive Controls Guidance for Human Food.
Working for an industry trade association and for FDA has given me the opportunity to see how the industry and government carry out their roles in ensuring the safety of food in a complementary way. I also better see how we have become more proactive over the years and how we can work more cooperatively to enhance food safety.

Both industry and government must assess the risk of illness or injury from food. Industry generally assesses this qualitatively by identifying and evaluating the hazards associated with the food being produced. Industry uses information from a variety of sources, including government. Recently there has been more emphasis on doing quantitative microbial risk assessments. Industry rarely does a quantitative risk assessment, since this is not needed to determine appropriate control measures for a hazard, but industry is beginning to see how conducting such risk assessments can benefit them, e.g., to support labeling a product “pasteurized.” Government is more likely to conduct quantitative risk assessments to describe the risk to consumers, which then become resources for industry in assessing hazards in, or risk from, specific food products. To conduct such risk assessments, the government must often rely on industry data. Although industry and government need data from each other to assess the risk from foods, both industry and government have issues related to data sharing, especially availability of data and timeliness.

Implementation of control measures is industry’s role, but government regulations are often needed to establish the standards that industry as a whole must follow. In the absence of government regulations or guidance, industry must establish its own standards, but in the absence of regulations these may not be uniformly applied. Industry often recognizes a need and takes action well before the government can develop regulations and/or guidance (a slow process, even when government uses “expedited” approaches, because of the many layers of approvals needed). There are many examples in which industry has been proactive and moved much more quickly than government, including guidance on pathogens in refrigerated foods and low moisture foods. The government is willing to participate in the development of industry guidance documents, which can lead to a common understanding of the issues to be addressed and help ensure industry guidance will be acceptable to the relevant government agency. Sharing guidance documents with government can lead to disseminating them on a government website and to the development of agency guidance via a shortened process. Such sharing also has an advantage for industry in that government guidance is more likely to be practical for industry.

Recently much more emphasis has been placed on validating that control measures can achieve desired outcomes. Validation of control measures is primarily the role of industry, but government has much to offer in support of validation. Cooperative approaches can ensure acceptance of specific control measures by both industry and government.

The passage of the Food Safety Modernization Act is providing many opportunities for industry and government to work together to share food safety data and information, e.g., in the development of training and education materials and guidance documents. Industry and government should not waste these opportunities to work together to enhance the safety of the food supply.
www.chinafoodsafety.com

China International Food Safety & Quality Conference + Expo 2012

November 7-8, 2012
The Longemont Hotel
Shanghai, P.R.C

Tackling the Global Food Safety Challenges

Food safety and quality are among the most important prerequisites for a sustainable and prosperous global food trade. Timely and well focused, the 6th China International Food Safety & Quality Conference + Expo will once again allow stakeholders in government, science, industry and academia to examine the many ways of creating a stronger food safety system. For more information on how you can take part in this important meeting, please visit: www.chinafoodsafety.com

For more information, please contact the Event Secretariat:

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Monday, July 23

ALL DAY

Poster Session – 10:00 a.m. – 6:00 p.m. – Held in the Exhibit Hall

P1 Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education and Risk Assessment
P1-01 through P1-89 – Authors present 10:00 a.m.–11:30 a.m. and 5:00 p.m.–6:00 p.m.
P1-90 through P1-178 – Authors present 2:00 p.m.–3:30 p.m. and 5:00 p.m.–6:00 p.m.

MORNING

8:30 a.m. – 12:00 p.m.

555-556 S5 Today Their Problem – Tomorrow Ours: Impact of International Trade on Food Safety
551 S8 Making a Difference: Data Collection for Risk Assessments through Innovative Approaches
553 T1 Produce
Ballroom E T2 Non-microbial Food Safety, Food Toxicology and Epidemiology

8:30 a.m. – 10:00 a.m.

Ballroom A S1 FSMA from Legislation to Implementation
Ballroom BC S3 Environmental Assessments (Root Cause Analysis) during Foodborne Disease Outbreaks
Ballroom D S6 Control of Virus Contamination in Food Supply Chains
552 S9 Food Packaging Sustainability: Food Safety with Sustainable Packaging

10:30 a.m. – 12:00 p.m.

Ballroom A S2 Microbial Safety of Dry Spices
Ballroom BC S4 The Impact of Climate Change on Food Safety: Using Korea as an Example
Ballroom D S7 Measuring and Managing Norovirus Cross-contamination Risks in the Food Service Environment
552 S10 The Pre-harvest Conundrum: Efficacy Versus Adoption of Food Safety Interventions

Lunch in the Exhibit Hall – 12:00 p.m. – 1:00 p.m., Exhibit Hall, Rhode Island Convention Center

AFTERNOON

1:30 p.m. – 5:00 p.m.

Ballroom A S11 Salmonella in Low-moisture Foods: A Continued Challenge
Ballroom BC S12 What Goes around Comes around: Food Safety Concerns Associated with Water Re-use from Farm to Table
Ballroom D S15 Food Safety and International Trade: Opportunities and Challenges
553 T3 Risk Assessment
Ballroom E T4 Produce

1:30 p.m. – 3:00 p.m.

555-556 S13 HACCP – The Rise of the Prerequisites
551 S16 Drug Residues in Milk and Milk Products Risk Assessment

3:30 p.m. – 5:00 p.m.

555-556 S14 Recall Management and Best Practices
551 S17 Toxoplasma: Detection and Risks Associated with Other Diseases and Latent Infection – Prevalence, Methods, Detection in Meat and Poultry, and Burden of Foodborne Illness

Exhibit Hall Reception – 5:00 p.m. – 6:00 p.m., Exhibit Hall, Rhode Island Convention Center
### Monday Morning
July 23

(Posters will be on display 10:00 a.m. – 6:00 p.m.
See details beginning on page 53.)

| S1 | FSMA from Legislation to Implementation  
| --- | Rhode Island Convention Center, Ballroom A  
| Organizers: George Wilson, Keith Lampel, Purnendu Vasavada  
| Convenors: George Wilson, Keith Lampel  
| 8:30 | Overview of the Food Safety Modernization Act  
| JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
| 8:50 | Third Party Certification and Foreign Supplier Verification  
| PAMELA WILGER, Cargill, Inc., Wayzata, MN, USA  
| 9:10 | Implementation and Training – FSPC Alliance  
| PURNENDU VASAVADA, University of Wisconsin-River Falls, River Falls, WI, USA  
| 9:30 | European Perspective of FSMA  
| CARLOS ALVAREZ ANTOLINEZ, European Union, Washington, D.C., USA  
| 10:00 | Break  

| S2 | Microbial Safety of Dry Spices  
| --- | Rhode Island Convention Center, Ballroom A  
| Organizers: Hudaa Neetoo, Joshua Gurtler, Jeffrey Kornacki  
| Convenors: Joshua Gurtler, Jeffrey Kornacki  
| 10:30 | So Many Spices, So Many Paths to Microbial Safety  
| MARGARET HARDIN, IEH Laboratories & Consulting, Lake Forest Park, WA, USA  
| 11:00 | FSMA Foreign Supplier Verification Program and Imported Spices  
| MICKEY PARISH, U.S. Food and Drug Administration, Washington, D.C., USA  
| 11:30 | Emerging Technologies and New Processes  
| NATHAN ANDERSON, U.S. Food and Drug Administration, Summit-Argo, IL, USA  
| 11:45 | Effect of Seafood Toxins (Plankton) by Climate Changes  
| SANG-DO HA, Chung-Ang University, Anseong, Gyeonggi, South Korea  
| 11:00 | Impact of Climate Change on Behavior of Foodborne Pathogens  
| DEOG-HWAN OH, Kangwon National University, Chuncheon, South Korea  
| 11:15 | Implication of Mycotoxin Contamination of Foods  
| HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea  
| 11:30 | Panel Discussion  

| S3 | Environmental Assessments (Root Cause Analysis) during Foodborne Disease Outbreaks  
| --- | Rhode Island Convention Center, Ballroom BC  
| Organizers: Jack Guzewich, Sharon Wood  
| Convenors: Jack Guzewich, Sharon Wood  
| 8:30 | CDC’s Environmental Assessment Program  
| CAROL SELMAN, Centers for Disease Control and Prevention, Atlanta, GA, USA  
| 8:50 | FDA’s Implementation of Environmental Assessment  
| SHERRI MCGARRY, U.S. Food & Drug Administration, College Park, MD, USA  
| 9:10 | Panel Discussion on Environmental Assessment  
| LARRY KOHL, Food Lion Family - Delhaize America, Salisbury, NC, USA, PAT MALONEY, Brookline Health Department, Brookline, MA, USA, CATHY BUREAU, Buffalo Wild Wings, Minneapolis, MN, USA  
| 10:00 | Break  

| S4 | The Impact of Climate Change on Food Safety: Using Korea as an Example  
| --- | Rhode Island Convention Center, Ballroom BC  
| Sponsored by the IAFP Foundation  
| Organizers: Ewen Todd, Deog-Hwan Oh  
| Convenors: Ewen Todd, Deog-Hwan Oh  
| 10:30 | Overview of Research Group on Food Safety Control against Climate Change in Korea  
| KI-HWAN PARK, Chung-Ang University, Anseong, Gyeonggi, South Korea  
| 10:45 | Effect of Seafood Toxins (Plankton) by Climate Changes  
| SANG-DO HA, Chung-Ang University, Anseong-Si, South Korea  
| 11:00 | Impact of Climate Change on Behavior of Foodborne Pathogens  
| DEOG-HWAN OH, Kangwon National University, Chuncheon, South Korea  
| 11:15 | Implication of Mycotoxin Contamination of Foods  
| HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea  
| 11:30 | Panel Discussion  

Program
S5  Today Their Problem – Tomorrow Ours: Impact of International Trade on Food Safety
Rhode Island Convention Center, Room 555-556
Sponsored by the ILSI North America Technical Committee on Food Microbiology and the IAFP Foundation
Organizer: Alison Kretser
Convenors: Jean Anderson, Thomas Graumlich

8:30  Pathogens in the International Food Supply – Why a Broader Perspective is Needed
MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA

PETER GERNER-SMIDT, Centers for Disease Control and Prevention, Atlanta, GA, USA

9:10  Salmonella—Unusual Serotypes in Southeast Asia
RENE HENDRIKSEN, National Food Institute and Technical University of Denmark, Lyngby, Denmark

9:35  Global Food Trade and Emerging Foodborne Pathogens: The Example of Escherichia coli O104
Stefano Morabito, Istituto Superiore Di Sanita, Roma, Italy

10:00  Break

S6  Control of Virus Contamination in Food Supply Chains
Rhode Island Convention Center, Ballroom D
Sponsored by Ceeram and the IAFP Foundation
Organizers: Nigel Cook, Gary Richards
Convenor: Gary Richards

8:30  New Paradigms in HACCP for Foodborne Viruses
KRIS WILLEMS, University Leuven, Brussels, Belgium

9:00  Application of Standardized Methods for Virus Detection in Food Chain Monitoring
NIGEL COOK, The Food and Environment Research Agency, York, United Kingdom

9:30  Control of Viruses in Shellfish Production
GARY RICHARDS, U.S. Department of Agriculture-ARS, Dover, DE, USA

10:00  Break

S7  Measuring and Managing Norovirus Cross-contamination Risks in the Food Service Environment
Rhode Island Convention Center, Ballroom D
Sponsored by Ceeram and the IAFP Foundation
Organizers: Stephen Grove, Katherine Swanson
Convenors: Jan Singleton, Alvin Lee

10:30  Transfer of Noroviruses during Preparation of Fresh Produce
STEPHEN GROVE, Institute for Food Safety and Health, Bedford Park, IL, USA, CAROL SHIEH, U.S. Food and Drug Administration, Summit-Argo, IL, USA

11:00  Determining the Risk of Norovirus during Food Service Preparation of Fresh Produce
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA

11:30  Observing Behavior in the Kitchen and Educating Food Service Personnel
MIRIAM EISENBERG, EcoSure, a Division of Ecolab, Lincolnshire, IL, USA

S8  Making a Difference: Data Collection for Risk Assessments through Innovative Approaches
Rhode Island Convention Center, Room 551
Sponsored by the IAFP Foundation
Organizers: Yuhuan Chen, Donald Schaffner
Convenors: Yuhuan Chen, Jane Van Doren, Donald Schaffner

8:30  Overview of Identifying, Evaluating and Using Data from Multiple Sources to Inform Risk Assessments at FDA
WENDY FANASELLE, YUHUAN CHEN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

8:55  Use of Agency-generated Data to Inform Risk Assessment Activities at USDA-FSIS
RACHEL JOHNSON, U.S. Department of Agriculture-FSIS, Washington, D.C., USA

DUNCAN CRAIG, Food Standards Australia New Zealand, Canberra BC, Australia

9:45  Panel Discussion

10:00  Break
10:30 Parameterizing FDA’s Risk Assessment Models Using Spatio-temporal Data Acquired from Field Trials and Targeted Environmental Sampling  
DAVID ORYANG, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

10:55 Making Sense of a Complex System: Data and the Ongoing Search for Answers about Produce Contamination  
WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA

11:20 Innovative Data Collection for Risk Assessment in a Systems Approach to Produce Safety  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

11:45 Panel Discussion

T9 Food Packaging Sustainability: Food Safety with Sustainable Packaging  
Rhode Island Convention Center, Room 552
Organizers: Linda Leake, Albert Elboudwarej, Harold Ewell
Convenors: Linda Leake, Albert Elboudwarej, Harold Ewell

8:30 Practical Applications: Global Industry Perspective on Safe, Sustainable Packaging  
ROGER BONT, Cargill, Inc., Minneapolis, MN, USA

9:00 Positive Impact: Chemical Migration in Food Packaging for Control of Pathogens  
KAY COOKSEY, Clemson University, Clemson, SC, USA

9:30 Green Guidelines: Regulatory Issues Associated with Sustainable Packaging and Food Safety  
ALLAN BAILEY, U.S. Food and Drug Administration, Baltimore, MD, USA

10:00 Break

T10 The Pre-harvest Conundrum: Efficacy Versus Adoption of Food Safety Interventions  
Rhode Island Convention Center, Room 552
Organizers: Carl Custer, Jeffrey LeJeune, Guy Loneragan
Convenor: Guy Loneragan

10:30 Pre-harvest Interventions and Public-Health Impact – Why Both Adoption and Efficacy are Critical  
GUY LONERAGAN, Texas Tech University, Lubbock, TX, USA

11:00 Knowledge as an Intervention  
TODD BRASHEARS, Texas Tech University, Lubbock, TX, USA

11:30 Why We Do the Things We Do: Opportunities for Systemic Intervention  
MORGAN SCOTT, Kansas State University, Manhattan, KS, USA

T1 Technical Session 1 - Produce  
Rhode Island Convention Center, Room 553
Convenors: Annemarie Buchholz, Jeffrey LeJeune

T1-01 8:30 The Role of Aggregative Fimbriae and Cellulose in the Persistence of Salmonella Typhimurium on Tomatoes  
MARIANNE FATICA, Max Teplitski, Keith Schneider, University of Florida, Gainesville, FL, USA

T1-02 8:45 Influence of Soil Type, Nitrogen Application and Microbial Community Composition on Survival of Escherichia coli O157:H7 under Organic and Conventional Spinach Production  
EDUARDO GUTIERREZ-RODRIGUEZ, Johan Six, Kate Scow, Trevor Suslow, University of California-Davis, Davis, CA, USA

T1-03 9:00 Airborne Soil Particulates as Vehicles for Salmonella Contamination in Tomatoes  
GOVINDARAJ DEV KUMAR, Robert Williams, Renee Boyer, Joseph Eifert, Nammalwar Siriranganathan, University of Arizona, Tucson, AZ, USA

T1-04 9:15 Influence of Soil Particles on the Survival of Salmonella on Plastic Tomato Harvest Containers  
JOHN COTTER, Joey Talbert, Julie Goddard, Wesley Auto, Lynne McLandsborough, University of Massachusetts-Amherst, Amherst, MA, USA

T1-05 9:30 Influence of Poultry Litter and Dairy Manure on Persistence of Non-pathogenic Escherichia coli and E. coli O157:H7 Applied to Fields  
Kelly Jones, Fawzy Hashem, Corrie Cotton, Cheryl Roberts, Manan Sharma, PATRICIA MILLNER, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

T1-06 9:45 Inactivation of Escherichia coli O157:H7 in Crop Soil by Amending with Fast and Slow Pyrolysis-generated Biochars  
JOSHUA GURTNER, Akwasi Boateng, David Douds, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

10:00 Break
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Title</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:30</td>
<td>T1-07</td>
<td>Effects of Temperature Differential and Immersion Time on Internalization of \textit{Salmonella} Newport in Tomatoes</td>
<td>Yaguang Luo, Bin Zhou, Yang Yang, Yunpeng Wu, Yity Paul, Xiangwu Nou, Qin Wang, U.S. Department of Agriculture-ARS, Beltsville, MD, USA</td>
</tr>
<tr>
<td>10:45</td>
<td>T1-08</td>
<td>Impact of Organic Load on \textit{Escherichia coli} O157:H7 Survival during Pilot-scale Processing of Iceberg Lettuce with Acidified Sodium Hypochlorite</td>
<td>Gordon Davidson, Chelsea Kaminski, Lin Ren, Elliot Ryser, Michigan State University, East Lansing, MI, USA</td>
</tr>
<tr>
<td>11:00</td>
<td>T1-09</td>
<td>Impact of Roller Type on \textit{Salmonella} Transfer during Simulated Commercial Conveyance of Tomatoes</td>
<td>Haiqiang Wang, Lin Ren, Elliot Ryser, Michigan State University, East Lansing, MI, USA</td>
</tr>
<tr>
<td>11:15</td>
<td>T1-10</td>
<td>Enhanced Inactivation of \textit{Salmonella}, \textit{Escherichia coli} O157:H7 and \textit{Pseudomonas} Biofilms Using Fresh Produce Washing Aid, T-128, on Cantaloupe Rinds with Chlorinated Wash Solutions</td>
<td>Canliang Shen, Yaguang Luo, Xiangwu Nou, Qin Wang, Patricia Millner, U.S. Department of Agriculture-ARS, Beltsville, MD, USA</td>
</tr>
<tr>
<td>11:30</td>
<td>T1-11</td>
<td>Inactivation of \textit{Escherichia coli} O157:H7 and \textit{Salmonella enterica} on Strawberries by Sanitizing Solutions</td>
<td>Joshua Gurtler, Rebecca Bailey, Tony Jin, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA</td>
</tr>
<tr>
<td>11:45</td>
<td>T1-12</td>
<td>Sanitizer Efficacy against \textit{Salmonella} during Simulated Commercial Packing of Tomatoes</td>
<td>Haiqiang Wang, Elliot Ryser, Michigan State University, East Lansing, MI, USA</td>
</tr>
<tr>
<td>8:30</td>
<td>T2-01</td>
<td>Residues from Chlorine Dioxide Gas Treatment, Generated from Different Delivery Systems, in Fresh Produce</td>
<td>Fabiane Staschower, Siriyupa Netramai, Maria Rubino, Rafael Auras, Michigan State University, East Lansing, MI, USA</td>
</tr>
<tr>
<td>8:45</td>
<td>T2-02</td>
<td>Modeling of Bisphenol A Migration from LDPE into Food Simulants</td>
<td>Yining Xia, Maria Rubino, Michigan State University, East Lansing, MI, USA</td>
</tr>
<tr>
<td>9:00</td>
<td>T2-03</td>
<td>A Comparison of the Effectiveness of Allergen Verification Methods and Test Kits in a Real-time Food Manufacturing Environment</td>
<td>Helen Taylor, Ryan Dias, UWIC, Cardiff, Wales, United Kingdom</td>
</tr>
<tr>
<td>9:15</td>
<td>T2-04</td>
<td>Efficacy of Yeast Enriched Either with Glutathione (GSH) or with Selenomethionine (SE) to Decrease Ochratoxin A Genotoxicity in Human Renal Cells and in Poultry</td>
<td>Kheira Hadjebra-Medjdoub, Jan Schrickx, Nathalie Ballet, Jashonna Fink-Gremmels, ANNIE PFOHL-LESZKOW-ICZ, Institut National Polytechnique Toulouse, Auzeville-Tolosane, France</td>
</tr>
<tr>
<td>9:30</td>
<td>T2-05</td>
<td>Molecular Epidemiology of \textit{Campylobacter coli} isolated from Conventional and Antimicrobial-free (ABF) Swine and their Environment</td>
<td>Macarena Quintana-Hayashi, Leanne Magestro, Siddharta Thakur, North Carolina State University, Raleigh, NC, USA</td>
</tr>
<tr>
<td>9:45</td>
<td>T2-06</td>
<td>Occurrence of Food or Waterborne Illness Outbreaks in Africa in 2011</td>
<td>Oluwatosin Adegbeni, Akingboye Dauda, Durban University of Technology, Durban, South Africa</td>
</tr>
<tr>
<td>10:00</td>
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<td>Break</td>
<td></td>
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<tr>
<td>10:30</td>
<td>T2-07</td>
<td>Pathogen-annotated Tracking Resource Network for \textit{Vibrio} Risk Assessment and Management</td>
<td>Jessica Jones, ANGELO DEPAOLA, John Bowers, Ben Tall, Marc Glatter, John Schwarz, Richard Lillie, Rick Porso, Kumar Hari, U.S. Food and Drug Administration, Dauphin Island, AL, USA</td>
</tr>
<tr>
<td>10:45</td>
<td>T2-08</td>
<td>Traceback and Environmental Investigation of an Outbreak of \textit{Salmonella} Enteritidis Associated with Organic Eggs</td>
<td>Benjamin Miller, Minnesota Department of Agriculture, Saint Paul, MN, USA</td>
</tr>
</tbody>
</table>
T2-09  
11:00 Reactive Arthritis Incident Estimates from Four Foodborne Pathogens  
SUSAN VAUGHN GROOTERS, STOP Foodborne Illness, Chicago, IL, USA

T2-10  
11:15 Foodborne Disease Outbreaks Attributed to Peanuts, Tree Nuts and Association Products, United States 1998-2009  
L. HANNAH GOULD, Uma Pulendran, Centers for Disease Control & Prevention, Atlanta, GA, USA

T2-11  
11:30 Integrating Information from Outbreaks, Expert Elicitation, and Case-control Studies to Attribute Foodborne Illness to Foods  
MICHAEL BATZ, Sandra Hoffmann, J. Glenn Morris, University of Florida, Gainesville, FL, USA

T2-12  
11:45 Coagulase-negative Staphylococci (CoNS): Reservoir of Multidrug Resistance in Animals  
Kanika Bhargava, YIFAN ZHANG, Wayne State University, Detroit, MI, USA

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Monday Afternoon
July 23

(Posters will be on display 10:00 a.m. – 6:00 p.m. See details on page 53.)

S11  Salmonella in Low-moisture Foods: A Continued Challenge
Rhode Island Convention Center, Ballroom A
Sponsored by the ILSI North America Technical Committee on Food Microbiology
Organizer: Alison Kretser
Convenors: Sanjit Fernandes, Laurie Post
1:30  Salmonella in Low-moisture Foods: Challenges and Potential Solutions
DON ZINK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
2:00  Inactivation of Salmonella on Raw Nuts Using Low-energy X-ray
SANGHYUP JEONG, Michigan State University, East Lansing, MI, USA
2:30  Thermal Inactivation and Survival of Salmonella in Food as a Function of Water Activity and Fat Level
ELENA ENACHE, GMA, Washington, D.C., USA
3:00  Break
3:30  Influence of Water Mobility on Persistence of Salmonella in Low-moisture Foods
JOSEPH FRANK, University of Georgia, Athens, GA, USA
4:00  Improved Process Validation Strategies for Salmonella Inactivation on Low-moisture Food Products Subjected to Thermal Pasteurization Processes
BRADLEY MARKS, Michigan State University, East Lansing, MI, USA
4:30  Using Limited Data Sets to Assess Salmonella Risk in Low-moisture Foods
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA

S12  What Goes around Comes around: Food Safety Concerns Associated with Water Re-use from Farm to Table
Rhode Island Convention Center, Ballroom BC
Sponsored by the IAFP Foundation
Organizers: Susan McKnight, Wendy Maduff, Kathleen Lawlor
Convenors: Susan McKnight, Kathleen Lawlor
1:30  Water Re-use in Agricultural Practice
TREVOR SUSLOW, University of California-Davis, Davis, CA, USA
2:00  Ensuring the Safety of Recirculation Water in Aquaculture Systems
KEVAN MAIN, Mote Marine Laboratory, Sarasota, FL, USA
2:30  Water Re-use Standards for Canned, Refrigerated and Frozen Foods Manufacturing
SUZANNE TORTORELLI, Campbell Soup Company, Camden, NJ, USA

S13  HACCP – The Rise of the Prerequisites
Rhode Island Convention Center, Room 555-556
Organizers: Sara Mortimore, John Holah
Convenor: Jenny Scott
The Importance of Prerequisites in the Management of Potential Pathogen Contamination in RTE Foods
SARA MORTIMORE, Land O’Lakes, Saint Paul, MN, USA
Factory-based Studies to Establish Potential Pathogen Sources and Contamination Vectors
JANET SCOTT, PepsiCo Europe, Leicester, United Kingdom
Risk Assessment of Potential Pathogen Sources and Vectors to Establish Operational Prerequisites
JOHN HOLAH, Campden BRI, Gloucestershire, United Kingdom

S14  Recall Management and Best Practices
Rhode Island Convention Center, Room 555-556
Organizer: Michael Roberson
Convenor: Michael Roberson
Informing the Industry of Recalls and Critical Events
ROBERT WAITE, FoodTrack, Inc., Wellington, FL, USA
 Maneuvering the FDA Reportable Foods Registry
KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
BRIAN LYNCH, Grocery Manufacturers Association, Washington, D.C., USA

S15  Food Safety and International Trade: Opportunities and Challenges
Rhode Island Convention Center, Ballroom D
Sponsored by the IAFP Foundation
Organizers: Walid Alali, Isabel Walls, Ian Jenson
Convenors: Walid Alali, Jeffrey Farber
The Role of Food Safety in International Trade
ISABEL WALLS, U.S. Department of Agriculture-NIFA, Washington, D.C., USA
Compliance to Food Safety Standards in the Fresh Produce Chain – Bottlenecks and Opportunities to Access the EU Market
MIEKE UYTTENDAELE, Ghent University, Ghent, Belgium
U.S. Food Imports and Food Safety Standards
JEAN BUSBY, U.S. Department of Agriculture-ERS, Washington, D.C., USA

S – Symposia  RT – Roundtables  T – Technicals

Blue Text – Developing Scientist Competitors
3:00 Break

3:30 Veterinary Residues and Its International Restrictions
DORY BARNINKA, JBS, Sao Paulo, Brazil

4:00 Retailer Perspective: Navigating International Import and Export Requirements
NATALIE DYENSON, Walmart, Fayetteville, AR, USA

4:30 Import and Export – Risk Assessment to Maintain a Safe International Food Supply
IAN JENSON, Meat & Livestock Australia, North Sydney, Australia

S16 Drug Residues in Milk and Milk Products Risk Assessment
Rhode Island Convention Center, Room 551
Sponsored by the IAFP Foundation
Organizers: Wendy Fanaselle, John Sheehan, Deborah Cera
Convenor: John Sheehan

1:30 Reasons for a Risk Assessment on Drug Residues in Milk and Milk Products from an Industry and FDA Perspective
ROGER HOOI, Morningstar Foods/Dean Foods, Dallas, TX, USA and JOHN SHEEHAN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

1:45 Consumer Perspective on Drug Residues in Milk and Milk Products
DAVID PLUNKETT, CSPI, Washington, D.C., USA

2:00 Overview: Drug Residues in Milk and Milk Products Risk Assessment
WENDY FANASELLE, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

2:15 Modeling the Impact of Dairy Processing on Drug Residue Concentration
JANE VAN DOREN, U.S. Food and Drug Administration-CFSAN-OFDCER, College Park, MD, USA

2:30 Hazard Characterization of Drug Residues in Milk
STEFANO LUCCIOLI, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

3:00 Break

S17 Toxoplasma: Detection and Risks Associated with Other Diseases and Latent Infection – Prevalence, Methods, Detection in Meat and Poultry, and Burden of Foodborne Illness
Rhode Island Convention Center, Room 551
Sponsored by the IAFP Foundation
Organizer: Kalmia Kniel
Convenor: Nathan Bauer

3:30 Life Cycle; Revalence in U.S. Livestock/Products; Methods Detection for Toxoplasma in Livestock/Products
DOLORES HILL, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

3:45 Prevalence in European Livestock/Products, Magnetic Capture PCR for Detecting Toxoplasma in Meat
MARIEKE OPSTEEGH, National Institute for Public Health and the Environment (RIVM), Bilthoven, The Netherlands

4:00 Cross-contamination and Distribution of Salmonella in Processed Fresh Apples
Gro Johannessen, Mumtaz Begum, FERNANDO PEREZ-RODRIGUEZ, University of Cordoba, Cordoba, Spain

4:30 Schizophrenia and Other Syndromes, Symptoms and Maladies Linked to Latent Infection of Toxoplasma
ROBERT YOLKEN, The Johns Hopkins University School of Medicine, Baltimore, MD, USA

T3 Technical Session 3 - Risk Assessment
Rhode Island Convention Center, Room 553
Convenors: Alejandro Amezquita, Yuhuan Chen

T3-01 Factors That Predict the Likelihood of Listeria monocytogenes Contamination in Produce Fields
LAURA STRAWN, Randy Worobo, Yrjo Grohn, Martin Wiedmann, Peter Bergholz, Cornell University, Ithaca, NY, USA

T3-02 Development of an Interactive Modeling Tool to Predict the Risks Associated with Contaminated Fresh-cut Lettuce in Canadian Distribution Systems
Sebastien Villeneuve, Leila Hashemi Beni, Kevin Cote, Denyse LeBlanc, Aamir Fazil, Ainsley Otten, Robin McKellar, PASCAL DELAQUIS, Agriculture & Agri-Food Canada, Summerland, BC, Canada

T3-03 Risk Assessment of Field Survival of Salmonella enterica and Escherichia coli O157:H7 Surrogates on Cilantro in Relation to Sequential Cutting, Re-growth and Postharvest Washing and Storage
ALEJANDRO TOMAS-CALLEJAS, Gabriela Lopez-Velasco, Adrian Sbodio, Polly Wei, Trudy Pham, Alex Camacho, Trevor Suslow, University of California-Davis, Davis, CA, USA

T3-04 Risk Assessment and Spatial Distribution of Human Pathogen Contamination of a Cantaloupe Field Adjacent to a Small Dairy Operation
TREVOR SUSLOW, Eduardo Gutierrez-Rodriguez, Gabriela Lopez-Velasco, Adrian Sbodio, Polly Wei, Trudy Pham, Alex Camacho, Trevor Suslow, University of California-Davis, Davis, CA, USA

T3-05 Risk Factors for Microbial Contamination in Fruits and Vegetables at the Pre-harvest Level: A Systematic Review
SANG SHIN PARK, Barbara Szonyi, Raju Gautam, Juan Anciso, Kendra Nightingale, Renata Ivanek, Texas A&M University, College Station, TX, USA

T3-06 Cross-contamination and Distribution of Salmonella in Processed Fresh Apples
Gro Johannessen, Mumtaz Begum, FERNANDO PEREZ-RODRIGUEZ, University of Cordoba, Cordoba, Spain

T3-07 An Integrated, Risk-informed System for Informing Food Safety Decision Making
AMIR MOKHTARI, Stephen Beaulieu, Lee-Ann Jaykus, David Oryang, RTI International, Washington, D.C., USA

S – Symposia RT – Roundtables T – Technicals

Blue Text – Developing Scientist Competitors
T3-08 3:45 Foodborne Contamination Consequence Modeling
DAVID LUEDEKE, David Buchta, Brian Hawkins, Jessica Cox, Mark Whitmire, David McGarvey, Battelle, Columbus, OH, USA

T3-09 4:00 Development of a Web-based Tool for Assessing and Managing Microbial Risk in Minimally Processed Vegetables and Ready-to-Eat Meat Products
FERNANDO PEREZ-RODRIGUEZ, Guiomar Denisse Posada-Izquierdo, Ewen Todd, Rosa Maria Garcia-Gimeno, Gonzalo Zurera-Cosano, University of Cordoba, Cordoba, Spain

T3-10 4:15 Probabilistic Dietary and Microbial Risk Assessment Software
CIAN O’ MAHONY, Raja Mukherji, Creme Global, Dublin, Ireland

T3-11 4:30 The Development and Elaboration of a Risk-based Sampling Plan to Control Listeria monocytogenes in a Hospital Food Service Operation
EVY LAHOU, Liesbeth Jacxens, Mieke Uyttendaele, Ghent University, Ghent, Belgium

T3-12 4:45 Quantitative Risk Assessment for Campylobacteriosis in New Zealand by the Bayesian Belief Network Approach
ALI AL-SAKKAF, Geoff Jones, Massey University, Palmerston North, New Zealand

T4 Technical Session 4 - Produce
Rhode Island Convention Center, Ballroom E
Convenors: Marilyn Erickson, Elizabeth Bihn

T4-01 1:30 Norovirus Survival on Spinach during Pre-harvest Growth
KIRSTEN HIRNEISEN, Kalmia Kniel, University of Delaware, Newark, DE, USA

T4-02 1:45 Evaluation of Good Agricultural Practices on Minnesota Vegetable Growing Operations
MICHAEL MAHERO, Karin Hamilton, Zhe Hou, Michele Schermann, Cindy Tong, Francisco Diez-Gonzalez, Jeff Bender, University of Minnesota, Saint Paul, MN, USA

T4-03 2:00 Identification of On-farm Bacterial Reservoirs and Potential Contamination Routes for In-field Leafy Greens
JAYDE WOOD, Kevin Allen, Elsie Friesen, University of British Columbia, Vancouver, BC, Canada

T4-04 2:15 Escherichia coli O157:H7 in the Spinach Pre-harvest to Post-harvest Continuum: Implications for Preventive Control Programs
EDUARDO GUTIERREZ-RODRIGUEZ, Trevor Suslow, University of California-Davis, Davis, CA, USA

T4-05 2:30 Prevalence of Foodborne Pathogens in Fresh Produce in the U.S.-Data from the USDA Microbiological Data Program (MDP)
MAYA ACHEN, Ohio Department of Agriculture, Reynoldsburg, OH, USA

T4-06 2:45 Microbial Quality of Produce was Positively Associated with the Microbial Quality of Farm Worker Hands on Farms and Packing Sheds Near the U.S.-Mexico Border
JUAN LEON, Elizabeth Adam, Anna Fabiszewski, Faith Bartz, Norma Heredia, Santos Garcia, Gaele Gourmelon, Lee-Ann Jaykus, Emory University, Atlanta, GA, USA

T4-07 3:00 Break

T4-08 3:45 Escherichia coli Persistence on Broccoli, Cauliflower and Chinese Cabbage Crops after Irrigation
CAROLINE COTE, Mylene Genereux, Research and Development Institute for the Agri-Environment, Saint-Hyacinthe, QC, Canada

T4-09 3:30 Survival and Detection of Escherichia coli O157:H7 and Salmonella enterica Surrogates on Field Grown Mini-greens
GABRIELA LOPEZ-VELASCO, Alejandro Tomas-Callejas, Adrian Sbodio, Polly Wei, Trudy Pham, Alex Camacho, Trevor Suslow, University of California-Davis, Davis, CA, USA

T4-10 4:00 Effect of Spinach Cultivar and Strain Variation on Survival of Escherichia coli O157:H7 on Spinach Leaves
JITU PATEL, Dumitru Macarisiin, Gary Bauchan, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

T4-11 4:15 Effect of Storage Temperature on the Survival and Growth of Listeria monocytogenes Populations in the Presence of Indigenous Surface Microflora of Fresh-cut Cantaloupes
DIKE UKUKU, Modesto Olanya, David Geveke, Christopher Sommers, U.S. Department of Agriculture-ARS-FSIT-ERRC, Wyndmoor, PA, USA

T4-12 4:45 Monte Carlo Simulation of Escherichia coli O157:H7 and Listeria monocytogenes Growth in Bagged Salad Greens during Commercial Transport, Retail Storage and Display WENTING ZENG, Keith Vorst, Wyatt Brown, Bradley Marks, Fernando Perez-Rodriguez, Elliot Ryser, Michigan State University, East Lansing, MI, USA

S – Symposia  RT – Roundtables  T – Technicals  Blue Text – Developing Scientist Competitors
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Tuesday, July 24

ALL DAY

Poster Session – 10:00 a.m. – 6:00 p.m.

P2 Meat and Poultry, Produce, Dairy, Antimicrobials, Novel Laboratory Methods and Pathogens
P2–01 through P2–89 – Authors present 10:00 a.m.–11:30 a.m. and 5:00 p.m.–6:00 p.m.
P2–90 through P2-172 – Authors present 2:00 p.m.–3:30 p.m. and 5:00 p.m.–6:00 p.m.

MORNING

8:30 a.m. – 12:00 p.m.
Ballroom A S18 Microbial Transfer within Food Manufacturing Plants and Hygienic Zoning Control Verified by Environmental Monitoring
Ballroom BC S19 Foodborne Disease Outbreak Update
553 T5 Meat and Poultry, Seafood
Ballroom E T6 Pathogens

8:30 a.m. – 10:00 a.m.
555-556 S20 Food Allergen Labeling: Challenges and Best Practices
Ballroom D RT1 Current Controversies in Food Safety
551 S22 China: Food Safety in an Emerging Market Economy

10:30 a.m. – 12:00 p.m.
555-556 S21 Freedom Has a Thousand Charms: Gluten-free and How to Achieve It
Ballroom D RT2 Microbiological Safety of Chilled ESL, Acidified, and Low-/High-acid Beverage Products
551 RT3 China – Food Safety for an Integrated World

Lunch in the Exhibit Hall – 12:00 p.m. – 1:00 p.m., Exhibit Hall, Rhode Island Convention Center

AFTERNOON

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

1:30 p.m. – 5:00 p.m.
555-556 S27 Food Defense: Where are We and Where Do We Have to Go?
551 S28 Long Term Health Outcomes (LTHO) of Foodborne Illnesses and Their Contribution to Risk Assessment and Policy Evaluation
553 T7 Community Outreach and Education
Ballroom E T8 Pathogens

1:30 p.m. – 3:00 p.m.
Ballroom A S23 The Food Safety Modernization Act: Implementing the Provisions on Imported Foods
Ballroom BC S25 Local Foods: Food Safety Risks and Benefits
Ballroom D RT4 Zero Risk Policies in a Non-zero Risk Environment

3:30 p.m. – 5:00 p.m.
Ballroom A S24 The Food Safety Modernization Act: Implementing the Preventive Controls and Other Aspects on Domestic Foods
Ballroom D RT5 Where Do We Go from Here: Discussion of Evidence-based Approaches to Education around Fresh Produce Safety

Exhibit Hall Reception – 5:00 p.m. – 6:00 p.m., Exhibit Hall, Rhode Island Convention Center

bioMérieux Symposium – 7:00 p.m. – 10:00 p.m., Narragansett Ballroom, Westin Hotel
Tuesday Morning
July 24

(Posters will be on display 10:00 a.m. – 6:00 p.m.
See details beginning on page 62.)

S18 Microbial Transfer within Food Manufacturing Plants and Hygienic Zoning Control Verified by Environmental Monitoring
Rhode Island Convention Center, Ballroom A
Organizers: Frederick Cook, Jenny Scott
Convenors: Frederick Cook, Jenny Scott

8:30 USDA’s Learnings from Environmental Testing and Expectations for Pathogen Control in Plants
KRISTINA BARLOW, U.S. Department of Agriculture-FSIS, Fairfax, VA, USA

9:00 FDA’s Learnings from Environmental Testing and Expectations for Pathogen Control in Plants
JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

9:30 Hygienic Zoning Controls in a Processed Meat Plant
STEVEN TSUYUKI, Maple Leaf Foods, Toronto, ON, Canada

10:00 Break

10:30 Hygienic Controls in a Low-moisture Food Plant
FREDERICK COOK, Malt-O-Meal Company, Lakeville, MN, USA

11:00 Studies on Modes of Microbial Transfer in Plant Environments
JOHN HOLAH, Campden BRI, Gloucestershire, United Kingdom

11:30 Studies on Transfer of Microbial Contamination from One Surface to Another
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA

S19 Foodborne Disease Outbreak Update
Rhode Island Convention Center, Ballroom BC
Sponsored by the IAFP Foundation
Organizer: Jack Guzewich
Convenor: Jack Guzewich

8:30 Epidemiological Investigation of Listeria monocytogenes Linked to Fresh Cantaloupe
BENJAMIN SILK, Centers for Disease Control and Prevention, Atlanta, GA, USA

9:00 Listeria monocytogenes Outbreak Environmental Assessment
SHERRI MCGARRY, U.S. Food & Drug Administration, College Park, MD, USA

9:30 Multi-Drug Resistant Salmonella enterica Serovar
Heidelberg Outbreak Linked with Ground Turkey – Epidemiologic Investigation
PATRICIA WHITE, U.S. Department of Agriculture-FSIS, Omaha, NE, USA

10:00 Break

10:30 Multi-Drug Resistant Salmonella enterica Serovar
Heidelberg Outbreak Linked with Ground Turkey – Food Safety Assessment
STEPHANIE DEFIBAUGH-CHAVEZ, U.S. Food and Drug Administration-CFSAN, Washington, D.C., USA

11:00 CDC’s Foodborne Disease Surveillance Efforts Including the Food Safety Modernization Act
DALE MORSE, Centers for Disease Control and Prevention, Atlanta, GA, USA

11:30 FDA’s Actions to Improve Foodborne Disease Outbreak Surveillance and Response
KARI IRVIN, U.S. Food and Drug Administration, College Park, MD, USA

S20 Food Allergen Labeling: Challenges and Best Practices
Rhode Island Convention Center, Room 555-556
Sponsored by the IAFP Foundation
Organizers: Tong-Jen Fu, Kathy Gombas, Craig Henry
Convenors: Kathy Gombas, Lee Sanders

8:30 Food Allergen Labeling and the Impact on Food Industry and Consumers
JOSEPH BAUMERT, University of Nebraska-Lincoln, Lincoln, NE, USA

8:45 Food Allergen Labeling Regulation: A Japanese Perspective
REIKO ADACHI, National Institute of Health Sciences, Tokyo, Japan

9:00 Analysis of FDA Recall Database: What Leads to Labeling Errors
STEVEN GENDEL, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

9:15 Managing Allergens across the Supply Chain
THOMAS WIESTER, Campbell Soup Company, Camden, NJ, USA

9:30 Q&A

10:00 Break

S21 Freedom Has a Thousand Charms: Gluten-free and How to Achieve It
Rhode Island Convention Center, Room 555-556
Organizer: Peter Slade
Convenor: Peter Slade

8:30 Food Allergen Labeling and the Impact on Food Industry and Consumers
JOSEPH BAUMERT, University of Nebraska-Lincoln, Lincoln, NE, USA

8:45 Food Allergen Labeling Regulation: A Japanese Perspective
REIKO ADACHI, National Institute of Health Sciences, Tokyo, Japan

9:00 Analysis of FDA Recall Database: What Leads to Labeling Errors
STEVEN GENDEL, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

9:15 Managing Allergens across the Supply Chain
THOMAS WIESTER, Campbell Soup Company, Camden, NJ, USA

9:30 Q&A

10:00 Break

S – Symposia  RT – Roundtables  T – Technicals  Blue Text – Developing Scientist Competitors
10:30 Background and Current Issues: Industry Best Practices for Gluten-free
MOHAMMED OBANNI, Hain Celestial Group, Modesto, CA, USA

11:00 Analysis Advances: Testing for Gluten
THOMAS GRACE, Bia Diagnostics, Burlington, VT, USA

11:30 High Stakes: Certification Schemes for Gluten-free
JOSEPH BAUMERT, University of Nebraska-Lincoln, Lincoln, NE, USA

RT1 Current Controversies in Food Safety
Rhode Island Convention Center, Ballroom D
Sponsored by the ILSI North America Technical Committee on Food Microbiology
Organizer: Alison Kretser
Convenors: Joe Shebuski, Marguerite Neill, Skip Seward

8:30 Panelists:
W. PAYTON PRUETT, The Kroger Company, Cincinnati, OH, USA
BETSY BOOREN, American Meat Institute Foundation, Washington, D.C., USA
GLENN SONGER, The University of Arizona, Tucson, AZ, USA
BRANDI LIMBAGO, Centers for Disease Control and Prevention, Atlanta, GA, USA
DAVID ACHESON, Leavitt Partners, Glenelg, MD, USA
JENS KIRK ANDERSEN, Technical University of Denmark, Copenhagen, Denmark

10:00 Break

RT2 Microbiological Safety of Chilled ESL, Acidified, and Low-/High-acid Beverage Products
Rhode Island Convention Center, Ballroom D
Organizers: Wilfredo Ocasio, Kathleen Lawlor
Convenors: Wilfredo Ocasio, L. Jason Richardson, Kathleen Lawlor

10:30 Panelists:
ALBERT ELBOUDWAREJ, Belkin International, Los Angeles, CA, USA
GLENN BLACK, Grocery Manufacturers Association, Washington, D.C., USA
FRED BREIDT, U.S. Department of Agriculture-ARS, Raleigh, NC, USA
NATHAN ANDERSON, U.S. Food and Drug Administration, Summit-Argo, IL, USA
CARRIE FERSTL, The National Food Lab, Livermore, CA, USA

T5 Technical Session 5 - Meat and Poultry and Seafood
Rhode Island Convention Center, Room 553
Organizer: Zhinong Yan

T5-01 8:30 Thermal Tolerance of Shiga Toxin-producing Escherichia coli (STEC) Strains in Ground Beef of Varying Fat Levels
AKHILA VASAN, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA

T5-02 8:45 Validation Study for the Detection of Escherichia coli O157:H7 from Ground Beef and Beef Trimmings
FELICITAS DUKER, Holger Schonenbrucher, Charlotte Lindhardt, Rolf Ossmer, Michael Bulte, Justus-Liebig-University, Giessen, Germany

T5-03 9:00 Quality System Implementation in Mexican Exporting Pork Packers
EMA MALDONADO-SIMAN, Universidad Autonoma Chapingo, Texcoco, Mexico

T5-04 9:15 Survival of Salmonella on Cooked Pig Ear Pet Treats
PETER TAORMINA, John Morrell & Co., Cincinnati, OH, USA

T5-05 9:30 Effect of Non-pharmaceutical Compounds on Salmonella Shedding and Colonization in Broiler Chickens
WALID ALALI, Charles Hofacre, Greg Mathis, Gary Faltys, Steven Ricke, Michael Doyle, University of Georgia, Griffin, GA, USA
T5-06
9:45  A Microbiological Comparison of Poultry Products Obtained from Farmers’ Markets and Supermarkets in Pennsylvania
JOSHUA SCHEINBERG, Stephanie Doores, Rama Radhakrishna, Catherine Cutter, Pennsylvania State University, State College, PA, USA

T5-07
10:00  Break

T5-08
10:45  Effect of Vaccines in Commercial Layer Chickens against Various Salmonella Serovars
Susan Sharpe, Peter Groves, JULIAN COX, The University of New South Wales, Sydney, Australia

T5-09
11:00  The Effects of Salinity on the In Vitro Growth and Survival of Pathogenic Vibrio Species
Michael Hubbard, Daniel Bryan, ANITA WRIGHT, University of Florida, Gainesville, FL, USA

T5-10
11:15  A Predictive Model for the Decontamination Effect of Lactic Acid and Chitosan on Vibrio parahaemolyticus in Shrimp
WEN WANG, Min Li, Yanbin Li, Zhejiang University, Hangzhou, China

T5-11
11:30  Effect of Lactobacillus acidophilus La-5 Fraction on the Presence of Salmonella Typhimurium in Pigs
ROCIO MORALES RAYAS, University of Guelph, Guelph, ON, Canada

T6  Technical Session 6 - Pathogens
Rhode Island Convention Center, Ballroom E
Convenors: Manan Sharma, Kaiping Deng

T6-01
8:30  Thermal Inactivation of Stationary Phase and Acid Adapted Shiga Toxin-producing Escherichia coli in Single-strength Orange Juice
ZEYNAL TOPALCENGIZ, Michelle Danyluk, University of Florida, Lake Alfred, FL, USA

T6-02
8:45  Human Norovirus Surrogate Reduction in Milk and Juice Blends by High Pressure Homogenization
KATIE HORM, Federico Harte, Doris D’Souza, University of Tennessee-Knoxville, Knoxville, TN, USA

T6-03
9:00  The Long-term Survival of Escherichia coli O157:H7 and Salmonella on Lettuce Seeds and Their Subsequent Survival and Growth on Germinating Sprouts
INGE VAN DER LINDEN, Bart Cottyn, Geertrui Vlaemynck, Mieke Uyttendaele, Martine Maes, Marc Heyndrickx, Institute for Agricultural and Fisheries Research (ILVO), Melle, Belgium

T6-04
9:15  Development of a Phage-based Typing System to Use in Combination with Multi-locus Variable Number of Tandem Repeat Analysis (MLVA) to Differentiate Escherichia coli O157:H7 Isolates
YANYING PAN, Melanie Papariella, Paul Ebner, Purdue University, West Lafayette, IN, USA

T6-05
9:30  Comparison of Real-time RT-PCR and RT-LAMP Assays for Human Norovirus GI2 Detection Sensitivity
CONG CAO, Doris D’Souza, University of Tennessee-Knoxville, Knoxville, TN, USA

T6-06
9:45  Attachment, Internalization and Dissemination of Human Norovirus Surrogates in Romaine Lettuce
ERIN DICAPRIO, The Ohio State University, Columbus, OH, USA

T6-07
10:00  Break

T6-08
10:30  High Pressure Processing of Human Norovirus Virus-like Particles: Evidence That Human Norovirus May be Highly Pressure Resistant
FANGFEI LOU, Pengwei Huang, Hudaa Neetoo, Joshua Gurtler, Brendan Niemira, Haiqiang Chen, Xi Jiang, Jianrong Li, The Ohio State University, Columbus, OH, USA

T6-09
10:45  Sensitivity of Murine Norovirus and Hepatitis A Virus to E-beam Irradiation in Whole Oyster and Oyster Homogenate
CHANDNI NAIR, Texas A&M University, College Station, TX, USA

T6-10
11:15  Internalization Rates and Survival of Campylobacter jejuni by Acanthamoeba castellanii Varies by Strains of Campylobacter
BRIAN DIRKS, Jennifer Quinlan, Drexel University, Philadelphia, PA, USA
Tuesday Afternoon
July 24

IAFP Business Meeting • 12:15 p.m. – 1:00 p.m.
Rhode Island Convention Center, Room 552
(Posters will be on display 10:00 a.m. – 6:00 p.m.
See details on page 62.)

S23  The Food Safety Modernization Act: Implementing the Provisions on Imported Foods
Rhode Island Convention Center, Ballroom A
Organizers: Shaun Kennedy, Caroline Smith Dewaal
Convenors: Shaun Kennedy, Caroline Smith Dewaal
1:30  Potential Impact of Foreign Supplier Verification Requirements on the Private Sector
TBD
2:00  How Will Inspection Targeting Change
MARK ZINER, Department of Homeland Security, Washington, D.C., USA
2:30  Engaging Foreign Governments in the Foreign Supplier Verification Requirements
KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
3:00  Break
S24  The Food Safety Modernization Act: Implementing the Preventive Controls and Other Aspects on Domestic Foods
Rhode Island Convention Center, Ballroom A
Sponsored by the IAFP Foundation
Organizers: Caroline Smith Dewaal, Jenny Scott
Convenor: Caroline Smith Dewaal
3:30  Produce Safety Standards
RITA JOHNSON, Florida Department of Agriculture and Consumer Services, Tallahassee, FL, USA
4:00  Preventive Controls for Human Foods
JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
4:30  Traceability Requirements and Technology Options
JENNIFER MCENTIRE, Leavitt Partners, Frederick, MD, USA
3:00  Break
S25  Local Foods: Food Safety Risks and Benefits
Rhode Island Convention Center, Ballroom BC
Sponsored by the IAFP Foundation
Organizers: Jeffrey LeJeune, Craig Henry, Siddhartha Thakur
Convenors: Sanja Ilic, Divya Jaroni
1:30  Applying FSMA Produce Preventative Controls to Local Produce
JAMES GORN, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA
2:00  Local Foods: Fresh, Safe and Healthy
MICHELLE GREGG, Ohio Ecological Food and Farm Association, Columbus, OH, USA
2:30  Microbiological Assessment of Poultry Sold in Farmers’ Markets
CATHERINE CUTTER, The Pennsylvania State University, University Park, PA, USA
3:00  Break
S27  Food Defense: Where are We and Where Do We Have to Go?
Rhode Island Convention Center, Room 555-556
Organizer: Faye Feldstein
Convenors: Faye Feldstein, Shaun Kennedy
1:30  FDA Perspective on Food Defense and the Food Safety Modernization Act
TED ELKIN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
2:00  USDA Perspective on Food Defense Plans and Preparedness
RYAN NEWKIRK, U.S. Department of Agriculture-FSIS, Washington, D.C., USA
2:30  What is Happening out There: Event Tracking
SHAUN KENNEDY, University of Minnesota, Saint Paul, MN, USA
3:00  Break
RT4  Zero Risk Policies in a Non-zero Risk Environment
Rhode Island Convention Center, Ballroom D
Organizers: David Gombas, Robert Buchanan
Convenor: David Gombas
1:30  FDA Perspective on Food Defense and the Food Safety Modernization Act
TED ELKIN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
2:00  USDA Perspective on Food Defense Plans and Preparedness
RYAN NEWKIRK, U.S. Department of Agriculture-FSIS, Washington, D.C., USA
2:30  What is Happening out There: Event Tracking
SHAUN KENNEDY, University of Minnesota, Saint Paul, MN, USA
3:00  Break
RT5  Where Do We Go from Here: Discussion of Evidence-based Approaches to Education around Fresh Produce Safety
Rhode Island Convention Center, Ballroom D
Organizer: Benjamin Chapman
Convenors: Linda Harris, David Gombas
Panelists:
DIANE DUCHARME, North Carolina State University, Kannapolis, NC, USA
ELIZABETH BIHN, Cornell University, Geneva, NY, USA
KEITH SCHNEIDER, University of Florida, Gainesville, FL, USA
BETH BLAND, Georgia Fruit and Vegetable Growers Association, LaGrange, GA, USA
JAMES GORN, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA

S – Symposia  RT – Roundtables  T – Technicals
Blue Text – Developing Scientist Competitors
S28 Long Term Health Outcomes (LTHO) of Foodborne Illnesses and Their Contribution to Risk Assessment and Policy Evaluation
Rhode Island Convention Center, Room 551
Sponsored by the IAFP Foundation
Organizers: Tanya Roberts, Anna Lammerding
Convenor: Anna Lammerding
1:30 Chronic Sequelae Post Gastrointestinal Illness Infections: Evidence to Support Canadian Burden of Illness Estimates
KATE THOMAS, Public Health Agency of Canada, Guelph, ON, Canada
2:00 Significance of Salmonella in Europe: LTHO vs. Acute Illness
ALESSANDRO CASSINI, European Centre for Disease Prevention and Control, Stockholm, Sweden
2:30 Disease Burden of LTHO vs. Acute Illness: Ranking of 14 Foodborne Pathogens in The Netherlands
ARIE HAVELAAR, National Institute for Public Health and the Environment, Bilthoven, The Netherlands
3:00 Break
3:30 Benefits and Limitations of General Practitioners Databases for Case Information
BARBARA KOWALCYK, Center for Foodborne Illness, Grove City, PA, USA
4:00 Importance of Economic Valuation and Burden Estimates of LTHO to Define the Societal Cost and Public Health Impacts of Foodborne Pathogens for Policymaking
TANYA ROBERTS, Center for Foodborne Illness Research & Prevention, Vashon, WA, USA
4:30 How Risk Assessments Can Incorporate New Data on LTHOs and Aid Public and Private Decision-Making
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

T7 Technical Session 7 - Communication Outreach and Education
Rhode Island Convention Center, Room 553
Convenors: Kalmia Kniel, Barakat Mahmoud

T7-01 Exploring Temperature Patterns of Leafy Greens in Institutional Kitchens
ELLEN THOMAS, Benjamin Chapman, North Carolina State University, Raleigh, NC, USA

T7-02 GAPs Training at University Farms, Orchards, and Gardens
ELIZABETH BIHN, Cornell University, Geneva, NY, USA

T7-03 Can a Passively Delivered Paper-based Educational Intervention Improve Restaurant Food Handler Knowledge?
MARK DWORKIN, Palak Panchal, Li Liu, University of Illinois-Chicago, Chicago, IL, USA

T7-04 Opening Markets: Identifying Barriers and Developing Guidance for GAP Certification
AUDREY KRESKE, Diane Ducharme, Christopher Gunter, Roland McReynolds, Benjamin Chapman, North Carolina State University, Raleigh, NC, USA

T7-05 Identifying Food Safety Risks for Minority Racial/Ethnic Consumers
SHAUNA HENLEY, Susan Stein, Jennifer Quinlan, Drexel University, Philadelphia, PA, USA

Join bioMérieux at the 11th Annual Scientific Symposium!

Increasing the Efficiency of Producing, Monitoring and Distributing Foods – How Your Microbiology Testing Program Can Help

Tuesday, July 24 at 7:00 p.m. Westin-Providence Hotel in the Narragansett Ballroom

bioMérieux welcomes keynote speaker, Michael C. Robach

Mike Robach is Vice President of Corporate Food Safety and Regulatory Affairs for Cargill, Inc. He joined Cargill in 2004 to lead the company’s global food safety and regulatory programs. In this role, he leads Cargill’s corporate efforts across food protection and security, quality assurance, animal health and regulatory compliance.

Additional speakers include:
- Russell Flowers, PhD, Chairman of the Board & Chief Scientific Officer, Silliker Group Corp
- James Marsden, Professor of Food Safety and Security, Kansas State University
Moderator: Michael Brodsky

For more information:
visit www.biomerieux-usa.com/iafp2012

Visit us at IAFP booth #619!
T7-06
2:45 Development of the “I’m Gloving It!” Campaign to Promote Glove Use Behaviors among College and University Dining Foodservice Workers
LAKSHMAN RÁJAGOPAL, Catherine Strohbehn, Iowa State University, Ames, IA, USA

3:00 Break

T7-07
3:30 Produce Safety Alliance – A Fresh Perspective on Produce Safety
GRETCHEN WALL, Robert Gravani, Elizabeth Bihn, Cornell University, Geneva, NY, USA

T7-08
3:45 Economic Benefits from a Food Safety Education Program
ROBERT SCHARFF, Joyce McDowell, Maria Lambea, Valerie White, The Ohio State University, Columbus, OH, USA

T7-09
4:00 Effective Good Agricultural Practices Training for Farmers: A Two-day Approach
ELIZABETH BIHN, Craig Kahlke, Robert Hadad, William Lyons, Cornell University, Geneva, NY, USA

T7-10
4:15 An Investigation of Attitudes and Behaviors Related to Food Safety Training in Chinese Restaurants in the U.S.: An Exploratory Study
PEI LIU, Jumee Kwon, Kansas State University, Manhattan, KS, USA

T7-11
4:30 Produce Handlers’ Handwashing Behaviors in Secondary Foodservice Facilities
JUNEHEE KWON, Kevin Sauer, Yee Ming Lee, Pei Liu, Ju Won Choi, Ewen Todd, Dojin Ryu, Kansas State University, Manhattan, KS, USA

T7-12
4:45 Assessment of Basic Food Safety Knowledge by Farmers Market Participants
ANGELA LAURY, Texas Tech University, Lubbock, TX, USA

T8 Technical Session 8 - Pathogens
Rhode Island Convention Center, Ballroom E
Convenors: David Golden, Kendra Nightingale

T8-01
1:30 Salmonella in FSIS-tested Ready-to-Eat (RTE) Meat and Poultry Products, 2005-2011, with Special Reference to Salmonella in Pork Barbecue
STEPHEN MAMBER, Timothy Mohr, Kristina Barlow, Philip Bronstein, Carrie Leathers, Nelson Clinch, U.S. Department of Agriculture-ODIFP-DAIG, Washington, D.C., USA

T8-02
1:45 Differential Expression of Salmonella Tennessee Membrane-associated Genes in a Low Water Activity Food
WEI CHEN, David Golden, Doris D’Souza, Faith Critzer, University of Tennessee, Knoxville, TN, USA

T8-03
2:00 Effect of the rdar Morphotype on Salmonella enterica Dispersal by Rain and Aerosols
JUAN CEVALLOS-CEVALLOS, Ganyu Gu, Michelle Danyluk, Ariena Van Bruggen, University of Florida, Gainesville, FL, USA

T8-04
2:15 Regional Risks for Salmonella spp., Escherichia coli O157:H7 and Campylobacter jejuni Contamination of Irrigation Pond Water in the Suwannee River Watershed
GANYU GU, Zhiyao Luo, Juan Cevallos-Cevallos, Anita Wright, Michelle Danyluk, Mary Adams, George Vellidis, Ariena Van Bruggen, University of Florida, Gainesville, FL, USA

T8-05
2:30 Detecting Salmonella Enteritidis in Laying Hens and Eggs after Experimental Infection at Different Oral Dose Levels
RICHARD GAST, Rupa Guraya, Jean Guard, Peter Holt, U.S. Department of Agriculture-ARS-ESQRU, Athens, GA, USA

T8-06
2:45 Geographical Factors Influence the Spatio-temporal Distribution of Listeria monocytogenes in Natural Environments of New York State
TRAVIS CHAPIN, Martin Wiedmann, Peter Bergholz, Cornell University, Ithaca, NY, USA

T8-07
3:00 Break

T8-08
3:15 Antibiotic Resistance and Genetic Diversity of Listeria spp. NotShowing 16S rDNA Sequence Similar to Known Listeria Strains Isolated from Pekin Ducks and Their Environmental Sample
FREDERICK ADZITEY, Gulam Rusul Rahmat Ali, Nurul Huda, Janet Corry, Tristan Cogan, University for Development Studies, Tamale, Ghana

T8-09
4:00 Analysis of Data from FSIS Routine and Intensified Sampling Programs for Listeria monocytogenes from Establishments that Produce Ready-to-Eat Products
KRISTINA BARLOW, Stephen Mamber, Timothy Mohr, Philip Bronstein, Meryl Silverman, U.S. Department of Agriculture-FSIS, Fairfax, VA, USA

T8-10
4:15 Comparison of Growth of a Combined Strain Listeria monocytogenes Challenge Study Inoculum in Different Chloride Salt Solutions
PETER TAORMINA, John Morrell & Co., Cincinnati, OH, USA

T8-11
4:30 Desiccation Survival of Listeria monocytogenes in Mixed Biofilms with Pseudomonas fluorescens, Serratia liquefaciens and Shewanella putrefaciens
HESSAM EDIN DANESHVAR ALAVI, Lisbeth Truelstrup Hansen, Dalhousie University, Halifax, NS, Canada

T8-12
4:45 Transcriptional Profile of Listeria monocytogenes Exposed to Sublethal Chlorine Dioxide
AARÓN PLEITNER, Valentina Trinetta, Mark Morgan, Richard Linton, Haley Oliver, Purdue University, West Lafayette, IN, USA
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Wednesday, July 25

ALL DAY

Poster Session – 9:00 a.m. – 3:00 p.m.

P3 Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens and Novel Laboratory Methods
P3-01 through P3-89 – Authors present 9:00 a.m.–11:00 a.m.
P3-90 through P3-173 – Authors present 1:00 p.m.–3:00 p.m.

MORNING

Symposia – 8:30 a.m. – 12:00 p.m.
Ballroom A S29 STEC in Food: It’s Time for Action!
Ballroom BC Special Session Anatomy of Product Tracing on Sushi: Search for the Smoking Gun
551 S30 Drivers for Global Food Safety: Aligning Public, Private, and Government Resources
Ballroom D S33 Tales from the Food Safety World: A Collection of Extraordinary Stories from Our Profession
553 T9 Antimicrobials, Sanitation
Ballroom E T10 Applied Laboratory Methods, Novel Laboratory Methods

Symposia – 8:30 a.m. – 10:00 a.m.
555-556 S31 Harmonization of Methods to Evaluate and Validate Preventative Controls
552 S34 Sprout Safety: What We’ve Done, What We’ve Learned and How We Can Continue to Move Forward

Symposia – 10:30 a.m. – 12:00 p.m.
555-556 S32 Improving Retail Food Safety: Studies on the Presence and Transmission of Listeria monocytogenes and Predicted Public Health Benefits of Changes in Retail Practices
552 S35 Human Pathogens on/in Plants: Multidisciplinary Synergies for Enhancing Food Safety

IAFP Lunch – 12:00 p.m. – 1:00 p.m., Exhibit Hall, Rhode Island Convention Center

AFTERNOON

1:30 p.m. – 3:30 p.m.
Ballroom A S36 Microbiological Safety of Fresh Produce
Ballroom BC S37 Salmonella in Shell Eggs – Post-harvest Intervention Technologies
555-556 S38 Sanitation Challenges in the Retail Food Kitchen
Ballroom D S39 Translating HACCP to Lean, Six Sigma – Learning How Food Safety Fits into the Process Improvement Model
551 S40 Future Challenges in Food Safety: An International Perspective
552 S41 Using Nanotechnology for Improved Food Safety Testing in Food Industry
553 S42 Bacillus cereus: Heat Resistance and Psychrotrophy for Better Life in RTE Foods
Ballroom E S43 Fifty Years of Mycotoxins: A Retrospective and Prospective Examination

4:00 p.m. – 5:00 p.m. John H. Silliker Lecture – Dr. Catherine Woteki

Awards Banquet and Reception
Reception, 6:00 p.m. – 7:00 p.m. — Ballroom, Rhode Island Convention Center
Banquet, 7:00 p.m. – 9:30 p.m. — Ballroom, Rhode Island Convention Center
Wednesday Morning
July 25

(Posters will be on display 9:00 a.m. – 3:00 p.m.
See details on page 71)

Special Session
Anatomy of Product Tracing on Sushi: Search for the Smoking Gun
Rhode Island Convention Center, Ballroom BC
Sponsored by the IAFP Foundation
Organizers: Barbara Blakistone, Veneranda Gupta
Convenors: Barbara Blakistone, Veneranda Gupta

8:30 Salmonella in RTE Seafood and Sushi
DOUG MARSHALL, Eurofins, Fort Collins, CO, USA

9:00 Multistate Outbreak of Salmonella Bareilly and Salmonella Nchanga Infections Associated with a Raw Scraped Ground Tuna Product
THANE HANCOCK, Centers for Disease Control and Prevention, Atlanta, GA, USA

9:30 State’s Perspective of the Salmonella Bareilly and Nchanga Investigation
DAVID NICHOLAS, New York State Health, Dept. of Troy, NY, USA

10:00 Break

10:30 FDA Response to the Outbreak of Salmonella Bareilly and Nchanga: Challenges in Tracking and Tracing
KARI IRVIN, CORE, College Park, MD, USA, and SHERRI MCGARRY, U.S. Food and Drug Administration, College Park, MD, USA

11:00 Maintaining Best Practices in the Tuna Industry
DOUG BRINSMADE, Sea-Delight, Miami, FL, USA

11:35 Panel Discussion

S29 STEC in Food: It’s Time for Action!
Rhode Island Convention Center, Ballroom A
Sponsored by PALL, Inc. and the IAFP Foundation
Organizers: Patrice Arbault, Guy Loneragan
Convenors: Patrice Arbault, Guy Loneragan

8:30 Challenges of Detecting and Isolating Non-O157 STEC in Beef
JOSEPH BOSILEVAC, U.S. Department of Agriculture-ARS, Clay Center, NE, USA

9:00 Hunting the Elusive Pathogenic STEC in Australian Beef
IAN JENSON, Meat & Livestock Australia, North Sydney, Australia

9:30 STEC Meat Operations: An Industry Perspective of the Challenges and Approaches to Success
JOHN RUBY, JBS, Green Bay, WI, USA

10:00 Break

10:30 STECs, Your HACCP Plan and How to Cope?
KERRI HARRIS, Texas A&M University, College Station, TX, USA

11:00 Can We Control STECs before They Get in the Abattoir Door?
GUY LONERAGAN, Texas Tech University, Lubbock, TX, USA

11:30 Panel Discussion

S30 Drivers for Global Food Safety: Aligning Public, Private, and Government Resources
Rhode Island Convention Center, Room 551
Sponsored by Cargill, Bio-Rad and the IAFP Foundation
Organizers: Pamela Wilger, Keith Lampel, Andrew Benson
Convenors: Pamela Wilger, Keith Lampel, Andrew Benson

8:30 Who are the Main Drivers; How are Industry, Regulatory and NGOs Coming Together?
PATRICK WALL, University College Dublin, Belfield, Ireland

9:00 Programs WHO/FAO Has or is Creating to Drive Global Food Safety Forward
PETER BEN EMBAREK, World Health Organization Geneva, Switzerland

9:30 What Does the World Bank Do for Global Food Safety and What Can We Do to Help?
JEAN KAMANZI, The World Bank, Washington, D.C., USA

10:00 Break

10:30 How Does IUFOST Work with Industry, Academia and Governments to Drive Global Food Safety?
MARY SCHMIDL, IUFOST, Minneapolis, MN, USA

11:00 What is the FDA Doing to Drive Global Food Safety Such as Import Inspection, Third Party Certification and Learning from the Food and Feed Industry to Affect the Global Food Market?
KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

11:30 How Can Industry Align with Governments and NGOs to Help Drive Global Food Safety?
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Location</th>
<th>Organizers</th>
<th>Convener</th>
<th>Speakers</th>
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</thead>
<tbody>
<tr>
<td>8:30</td>
<td>What is Validation and Verification of a Preventive Control?</td>
<td>Rhode Island Convention Center, Room 555-556</td>
<td>Alvin Lee, Purnendu Vasavada, Zhinong Yan</td>
<td>Alvin Lee, Purnendu Vasavada, Zhinong Yan</td>
<td>LARRY KEENER, International Product Safety Consultants, Seattle, WA, USA</td>
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<td>9:00</td>
<td>Criteria Used to Evaluate a Validated Process or Preventative Control</td>
<td>Rhode Island Convention Center, Room 555-556</td>
<td>Alvin Lee, Purnendu Vasavada, Zhinong Yan</td>
<td>Alvin Lee, Purnendu Vasavada, Zhinong Yan</td>
<td>JOHN LARKIN, U.S. Food and Drug Administration-CFSAN, Bedford Park, IL, USA</td>
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<td>9:30</td>
<td>Harmonization of Methods for Validation and Verification</td>
<td>Rhode Island Convention Center, Room 555-556</td>
<td>Alvin Lee, Purnendu Vasavada, Zhinong Yan</td>
<td>Alvin Lee, Purnendu Vasavada, Zhinong Yan</td>
<td>RUSSELL FLOWERS, Silliker Group Corp., Chicago, IL, USA</td>
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<tr>
<td>10:00</td>
<td>Break</td>
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<td>10:30</td>
<td>Tales from the Chicken Coop: Case Studies in <em>Salmonella</em> Reduction in Poultry Plants</td>
<td>Rhode Island Convention Center, Room 555-556</td>
<td>Michelle Smith, Tong-Jen Fu, Robert Sanderson</td>
<td>Tong-Jen Fu</td>
<td>SCOTT RUSSELL, University of Georgia, Athens, GA, USA</td>
</tr>
<tr>
<td>8:30</td>
<td>Sprout Safety: What We’ve Done, What We’ve Learned and How We Can Continue to Move Forward</td>
<td>Rhode Island Convention Center, Room 552</td>
<td>Michelle Smith, Tong-Jen Fu, Robert Sanderson</td>
<td>Tong-Jen Fu</td>
<td>Enhancing Sprout Food Safety through Partnership: It Takes a Village TONG-JEN FU, U.S. Food and Drug Administration, Bedford Park, IL, USA</td>
</tr>
<tr>
<td>9:00</td>
<td>The Case of the Numb Nuts: Unsavory Toxins in a Savory Snack Food</td>
<td>Rhode Island Convention Center, Room 552</td>
<td>Clyde Manuel, Gry Dawn Terrell</td>
<td>Clyde Manuel, Jessica Butler</td>
<td>PAUL HALL, AIV Microbiology &amp; Food Safety Consultants, Inc., Overland Park, KS, USA</td>
</tr>
<tr>
<td>9:40</td>
<td>Best Practices for Safer Production of Sprouts: A Seed Supplier’s Perspective</td>
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<td>BOB RUST, International Specialty Supply, Cookeville, TN, USA</td>
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<tr>
<td>11:00</td>
<td>Spicing up <em>Salmonella</em> Diversity: Reflections from International Studies in Mexico and Honduras</td>
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<td></td>
<td>MINDY BRASHEARS, Texas Tech University, Lubbock, TX, USA</td>
</tr>
<tr>
<td>11:30</td>
<td>Taking One for the Team: A Historical Perspective on Human Challenge Studies</td>
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<td>MARK CARTER, QC Laboratories, Southampton, PA, USA</td>
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<tr>
<td>11:30</td>
<td>Modeling the Risk of <em>Listeria monocytogenes</em> Cross-contamination at Retail</td>
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<td>REGIS POUILLOT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA</td>
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<tr>
<td>11:00</td>
<td><em>Listeria monocytogenes</em> Contamination in the Environment of Retail Operations</td>
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<td>MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA</td>
</tr>
<tr>
<td>10:30</td>
<td><em>Listeria monocytogenes</em> Contamination in Ready-to-Eat Foods</td>
<td></td>
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<td>JOHN LUCHANSKY, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA</td>
</tr>
<tr>
<td>8:30</td>
<td>Enhancing Sprout Food Safety through Partnership: It Takes a Village</td>
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<td>TONG-JEN FU, U.S. Food and Drug Administration, Bedford Park, IL, USA</td>
</tr>
<tr>
<td>8:40</td>
<td>The State of the Sprout Industry: A Food Safety Perspective</td>
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<td>ROBERT SANDERSON, Jonathan Sprouts Inc., Marion, MA, USA</td>
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<tr>
<td>9:00</td>
<td>Sprout Food Safety: A U.S. Regulatory Perspective</td>
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<td>MICHELLE SMITH, U.S. Food and Drug Administration, College Park, MD, USA</td>
</tr>
<tr>
<td>9:40</td>
<td>Best Practices for Safer Production of Sprouts: A Seed Supplier’s Perspective</td>
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<td>BOB RUST, International Specialty Supply, Cookeville, TN, USA</td>
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</tbody>
</table>
10:00 Break

S35 Human Pathogens on/in Plants: Multidisciplinary Synergies for Enhancing Food Safety
Rhode Island Convention Center, Room 552
Sponsored by the IAFP Foundation
Organizers: Kellye Eversole, Jacqueline Fletcher
Convener: Kellye Eversole

10:30 Highlights of New Multidisciplinary Research Reported at the Human Pathogens on Plants Workshop – Multidisciplinary Strategies for Research
JERI BARAK, University of Wisconsin-Madison, Madison, WI, USA

11:00 Plant Pathology Extension in Implementation of FDA Produce Standards
STEVEN RIDEOUT, Virginia Tech, Painter, VA, USA

11:30 FDA Strategic Research Agenda for Produce Regulations
MICHAEL MAHOVIC, U.S. Food and Drug Administration, College Park, MD, USA

T9 Technical Session 9 - Antimicrobials and Sanitation
Rhode Island Convention Center, Room 553
Convenors: Rocelle Clavero, Elizabeth Grasso

T9-01 8:30 Temperature and Time-dependence Effects of Cranberry Proanthocyanidins and Pomegranate Polyphenols on Hepatitis A Virus Infectivity
XIAOWEI SU, Amy Howell, Doris D'Souza, University of Tennessee-Knoxville, Knoxville, TN, USA

T9-02 8:45 Genes Involved in Biosynthesis of Paenibacillin, a Novel Antimicrobial Peptide
EN HUANG, Ahmed Yousef, The Ohio State University, Columbus, OH, USA

T9-03 9:00 Optimal Dispersion of nanoZnO and Antimicrobial Activity against Staphylococcus aureus and Escherichia coli
PAULA ESPITIA, Nilda Soares, Reinaldo Teofilo, Debora Vitor, Jane Coimbra, Eber Medeiros, Federal University of Vicosa, Vicosa, Brazil

T9-04 9:15 Time-dependent Effects of Myricetin and L-epicatechin against Human Norovirus Surrogates
Xiaowei Su, DORIS D’SOUZA, University of Tennessee-Knoxville, Knoxville, TN, USA

T9-05 9:30 Screening Antimicrobial Activities of the Herbal Plants against Listeria monocytogenes and Cytotoxicity Assays of the Plants using Caco-2 Cell
YOHAN YOON, Hyunjoo Yoon, Ahreum Park, Kyoung-Hee Choi, Sookmyung Women’s University, Seoul, South Korea

T9-06 9:45 Chemical Decontamination of Footwear Soles to Limit Microbial Transfer in a Dry Environment
SCOTT BURNETT, Malt-O-Meal Company, Lakeville, MN, USA

10:00 Break

T9-07 10:30 Mechanisms of the Resistance of Bacillus subtilis Spores to Pulsed UV-Light
Julia Esbelin, Sabine Mallea, FREDERIC CARLIN, Inra-UMR, Avignon, France

T9-08 10:45 Fresh Produce Washing Aid, T-128, Enhances Inactivation of Salmonella and Pseudomonas Biofilms on Stainless Steel Coupons in Chlorinated Wash Solutions
CANGLIANG SHEN, Yaguang Luo, Xiangwu Nou, Bin Zhou, Qin Wang, Patricia Millner, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

T9-09 11:00 Pasteurization or Sterilization of Spices – Food Safety and Quality Considerations
RAINER PERREN, Tobias Lohmueller, RPN EXCELLENCE AG, Sursee, Switzerland

T9-10 11:15 Chemical Disinfection of Human Norovirus Surrogates for the Prevention of Human Norovirus Outbreaks
CONG CAO, Doris D’Souza, University of Tennessee-Knoxville, Knoxville, TN, USA

T9-11 11:30 Efficacy of Handwashing Duration and Drying Methods
DANE JENSEN, Donald Schaffner, Michelle Danyluk, Linda Harris, Rutgers University, New Brunswick, NJ, USA

T9-12 11:45 Eradication of Salmonella in a Dry Processing Environment: First Step Moisten, Second Step Decontaminate
TYLER MATTSON, ClorDiSys Solutions, Inc., Lebanon, NJ, USA
T10 Technical Session 10 - Applied Laboratory Methods and Novel Laboratory Methods
Rhode Island Convention Center, Ballroom E
Convenors: Lawrence Goodridge, Lee-Ann Jaykus

T10-01 8:30 Comparative Evaluation of an Enrichment Media with a Time-release Selective Agent Tablet for Recovering Nitrite-stressed Listeria monocytogenes
ESMOND NYARKO, Catherine Donnelly, Bob Koeritzer, Patrick Mach, Wensheng Xia, Dennis D’Amico, University of Vermont, Burlington, VA, USA

T10-02 8:45 Molecular Subtyping of a Large Collection of Historical Listeria monocytogenes Strains Using an Improved Multiple-Locus Variable-Number Tandem Repeat Analysis (MLVA)
Saleema Saleh-Lakha, Vanessa Allen, Jiping Li, Franco Pagotto, Joseph Odumuru, Eduardo Taboada, Burton Blais, Dele Ogunremi, Gavin Downing, Susan Lee, Anli Gao, SHU CHEN, University of Guelph, Guelph, ON, Canada

T10-03 9:00 Improvement of Mannitol-yolk-polymyxin B Agar by Supplementing with Trimethoprim for Quantitative Detection of Bacillus cereus in Foods
JUNG-WHAN CHON, Ji-Yeon Hyeon, Jun-Ho Park, Kwang-Young Song, Kun-Ho Seo, Konkuk University, Seoul, South Korea

T10-04 9:15 The Escherichia coli Common Pilus: A Diagnostic Target for Point-of-Need LAMP Assays Detecting the Fecal Indicator E. coli
JEFFREY CHANDLER, Alma Perez-Mendez, Bledar Bisha, Shannon Coleman, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

T10-05 9:30 Evaluation of a Novel Microbial Source Tracking Method for Identification of Fecal Contamination in the Fresh Produce Production Environment
KRUTI RAVALIYA, Juan Leon, Anna Fabiszewski, Faith Bartz, Norma Heredia, Santos Garcia, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA

T10-06 9:45 Colorimetric Paper-based Detection of Salmonella spp. and Escherichia coli from Artificially Contaminated Irrigation River Water
BLEDR BISHA, Jana Jokerst, Jaclyn Adkins, Shannon Coleman, Jeffrey Chandler, Alma Perez-Mendez, Charles Henry, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

T10-07 10:00 Break

T10-08 10:30 Development of Latex Agglutination Tests for Non-O157 Shiga Toxin-producing Escherichia coli O26, O45, O103, O111, O121 and O145
MARJORIE MEDINA, Weilin Shelver, Pina Fratamico, Laurie Fortis, Glenn Tillman, Neelam Narang, William Cray, Emilio Esteban, Chitrira DebRoy, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA

T10-09 10:45 Continuous Aerosol Sampling of Interstitial Headspace for Post-process Contaminants in Dry Foods
MARK MOORMAN, Kellogg’s, Battle Creek, MI, USA

T10-10 11:00 Development of New Methods for Potential Detection of Blastocystis sp. in Fresh Produce
DUMITRU MACARISIN, Monica Santin, Ronald Fayer, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

T10-11 11:15 Rapid Detection of Salmonella spp. in Foods and Environmental Samples Using Isothermal Nucleic Acid Amplification
Paul Norton, Lisa Pinkava, Karen Luplow, Susan Alles, R. Lucas Gray, Jill Feldpausch, Jerry Tolan, Bryan Kraynack, Glenn Johns, MARK MOZOLA, Jennifer Rice, Neogen Corporation, Lansing, MI, USA

T10-12 11:30 Homogenous Detection of Fumonisin B1 with Molecule Beacon Based on Fluorescence Resonance Energy Transfer between Upconversion Nanoparticles and Gold Nanoparticles
Shijia Wu, Nuo Duan, Changqing Zhu, Jingdong Shao, ZHOUPING WANG, Jiangnan University, Wuxi, China

T10-13 11:45 Easy, Rapid, and Cost-effective Real-time PCR Detection of Norovirus GI and GII with a Single Tube Lyophilized One-step Reverse Transcription PCR Mix
Bill Marion, George Blackstone, Greer Kaufman, MICHAEL VICKERY, BioGX, Birmingham, AL, USA
### Wednesday Afternoon
#### July 25

(Posters will be on display 9:00 a.m. – 3:00 p.m. See details on page 71.)

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Location</th>
<th>Organizer(s)</th>
<th>Convenors</th>
</tr>
</thead>
<tbody>
<tr>
<td>1:30</td>
<td>Proposed FSMA Rule for Fresh Produce</td>
<td>Rhode Island Convention Center, Ballroom A</td>
<td>JAMES GORNY, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA</td>
<td>Joshua Gurtler, Mary Lou Tortorello</td>
</tr>
<tr>
<td>2:00</td>
<td>Leafy Greens Safety Update</td>
<td>Rhode Island Convention Center, Ballroom A</td>
<td>WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA</td>
<td>Joshua Gurtler, Mary Lou Tortorello</td>
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<tr>
<td>2:30</td>
<td>Non-leafy Perishable Produce: Roots to Fruits</td>
<td>Rhode Island Convention Center, Ballroom A</td>
<td>TREVOR SUSLOW, University of California-Davis, Davis, CA, USA</td>
<td>Joshua Gurtler, Mary Lou Tortorello</td>
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<tr>
<td>3:00</td>
<td>Roundtable Session</td>
<td>Rhode Island Convention Center, Ballroom A</td>
<td>ROBERT BRACKETT, Institute for Food Safety and Health, Bedford Park, IL, USA, ELIZABETH BIHN, Cornell University, Ithaca, NY, USA, WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA, JAMES GORNY, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA, TREVOR SUSLOW, University of California-Davis, Davis, CA, USA</td>
<td>Joshua Gurtler, Mary Lou Tortorello</td>
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<tr>
<td>3:30</td>
<td>Break</td>
<td>Rhode Island Convention Center, Ballroom A</td>
<td>Joshua Gurtler, Mary Lou Tortorello</td>
<td>Joshua Gurtler, Mary Lou Tortorello</td>
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<tr>
<td>1:30</td>
<td>The Effect of Hot Water Immersion Pasteurization of Shell Eggs on Salmonella Enteritidis and Quality</td>
<td>Rhode Island Convention Center, Ballroom BC</td>
<td>DAVID GEVEKE, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA</td>
<td>Gina Nicholson</td>
</tr>
<tr>
<td>2:00</td>
<td>Challenges to Microwave Pasteurization of Shell Eggs</td>
<td>Rhode Island Convention Center, Ballroom BC</td>
<td>GREGORY FLEISCHMAN, U.S. Food and Drug Administration, Bedford Park, IL, USA</td>
<td>Gina Nicholson</td>
</tr>
<tr>
<td>2:30</td>
<td>Decontamination of Shell Eggs Using Heat-ozone Combinations</td>
<td>Rhode Island Convention Center, Ballroom BC</td>
<td>AHMED YOUSEF, The Ohio State University, Columbus, OH, USA</td>
<td>Gina Nicholson</td>
</tr>
<tr>
<td>3:00</td>
<td>Preventing Salmonellosis from Shell Eggs Using Rapid Cooling with Carbon Dioxide Gas</td>
<td>Rhode Island Convention Center, Ballroom BC</td>
<td>JEAN JENSEN, Purdue University, West Lafayette, IN, USA</td>
<td>Gina Nicholson</td>
</tr>
</tbody>
</table>

**S38 Sanitation Challenges in the Retail Food Kitchen**

**Rhode Island Convention Center, Room 555-556**

**Organizer:** Gina Nicholson

**1:30** How Does Improper Case Sanitation Really Affect Refrigeration Units on the Sales Floor?

GINA NICHOLSON, The Kroger Company, Cincinnati, OH, USA

**2:00** Is the Kitchen Really Clean? Sanitation Research Conducted by Purdue University and Cornell University in Three Retail Grocers

HALEY OLIVER, Purdue University, West Lafayette, IN, USA

**3:00** Food Employees Reveal if the Food Safety Training at the Store Really Helps

TBD

**S39 Translating HACCP to Lean, Six Sigma – Learning How Food Safety Fits into the Process Improvement Model**

**Rhode Island Convention Center, Ballroom D**

**Organizer:** Gina Nicholson

**Convenor:** Ken Davenport

**1:30** The Five Principles of Lean Thinking

TBD

**2:00** Fishbone Diagram, Spaghetti Chart and Detailed Process Map – HACCP or Six Sigma?

KEN DAVENPORT, 3M Microbiology, Saint Paul, MN, USA

**3:00** Elevator Speech – How Do You Tell Your Story?

LARRY KOHL, Food Lion Family - Delhaize America, Salisbury, NC, USA

**S40 Future Challenges in Food Safety: An International Perspective**

**Rhode Island Convention Center, Room 551**

**Sponsored by the IAFP Foundation**

**Organizers:** Joshua Gurtler, Vijay Juneja

**Convenors:** Joshua Gurtler, Vijay Juneja

**1:30** The Five Principles of Lean Thinking

TBD

**2:00** Fishbone Diagram, Spaghetti Chart and Detailed Process Map – HACCP or Six Sigma?

KEN DAVENPORT, 3M Microbiology, Saint Paul, MN, USA

**3:00** Elevator Speech – How Do You Tell Your Story?

LARRY KOHL, Food Lion Family - Delhaize America, Salisbury, NC, USA

**3:30** Break
1:30  Africa: Food Safety on the Dark Continent  
JARRET STOPFORTH, Campbell Soup Company, Camden, NJ, USA

2:00  Food Protection in the Middle East  
BOBBY KRISHNA, Dubai Municipality, Dubai, United Arab Emirates

2:30  Eating Safe in Asia  
DEOG-HWAN OH, Kangwon National University, Chunchon, South Korea

3:00  Food Safety in South America  
BERNADETTE FRANCO, University of Sao Paulo, Sao Paulo, Brazil

3:30  Break

S41  Using Nanotechnology for Improved Food Safety Testing in Food Industry  
Rhode Island Convention Center, Room 552
Organizers: Sam Nugen, Nitin Nitin  
Convenor: Sam Nugen

1:30  Nanotechnology for Improved Pathogen Isolation and Detection in Foods  
SAM NUGEN, University of Massachusetts-Amherst, Amherst, MA, USA

2:00  Nanoscale Material Design for Applications in Biosensing and Food Safety  
NITIN NITIN, University of California-Davis, Davis, CA, USA

2:30  Non-woven Fibers for Isolation and Detection of Food Contaminants  
ANDRE SENECAL, U.S. Army Natick RDE Center, Natick, MA, USA

3:00  Detection of Foodborne Pathogens Using an Optical Sensing Method Based on Oligonucleotide-functionalyzed Au Nanoparticles  
VIVIAN CHI-HUA WU, University of Maine, Orono, ME, USA

3:30  Break

S42  Bacillus cereus: Heat Resistance and Psychrotrophy for Better Life in RTE Foods  
Rhode Island Convention Center, Room 553  
Sponsored by the IAFP Foundation
Organizers: Daniele Sohier, DeAnn Benesh  
Convenors: Daniele Sohier, DeAnn Benesh

1:30  Recent Findings on the Genetic and Phenotypic Diversity in Bacillus cereus and Consequences for Risk Assessment in Foods  
FREDERIC CARLIN, Inra-UMR, Avignon, France

1:55  Novel Insights in Bacillus cereus Emetic Toxin  
PAUL IN ’T VELD, Food and Consumer Product Safety Authority, Endhoven, The Netherlands

2:15  Recent Regulatory Concerns with Bacillus cereus Contamination  
REGINALD BENNETT, U.S. Food and Drug Administration, College Park, MD, USA

2:35  Bacillus cereus in Canada, Analytical and Regulatory Initiatives for Harmonization in North America  
IRENE LUGOVAZ, Health Canada, Longueuil, QC, Canada

3:00  Break

S43  Fifty Years of Mycotoxins: A Retrospective and Prospective Examination  
Rhode Island Convention Center, Ballroom E  
Sponsored by the IAFP Foundation
Organizers: Nai Tran-Dinh, John Pitt  
Convenors: John Pitt, Nai Tran-Dinh, Linda Leake, Isabel Walls

1:30  Taxonomy and Ecology of the Major Mycotoxins and Their Fungal Sources  
AILSA HOCKING, CSIRO, Sydney, Australia

2:00  Aflatoxins: A Major Health Problem in the World  
NAI TRAN-DINH, CSIRO, Sydney, Australia

2:30  Interventions to Reduce Aflatoxin in Food Crops with Emphasis on Biocontrol  
JOHN PITT, CSIRO, Sydney, Australia

3:00  The Occurrence of Mycotoxins in Brazilian Commodities  
MARTA TANIWAKI, Instituto de Tecnologia de Alimentos, Campinas, Brazil

3:30  Break

Wednesday Afternoon

4:00 p.m. – 5:00 p.m.  John H. Silliker Lecture  
Rhode Island Convention Center, Ballroom BC

Challenges in Food Security and Food Protection—Dr. Catherine Woteki, Under Secretary for Research, Education, and Economics (REE) and the Department’s Chief Scientist U.S. Department of Agriculture Washington, D.C.

Sponsored by the IAFP Food Hygiene and Sanitation PDG

September 27-28, 2012
Held at Intralox facilities in Harahan, Louisiana

Go to www.foodprotection.org for more information.

The National Center for Food Protection and Defense (NCFPD) is proud to congratulate the Brick Burners of Marshalltown, Iowa, winners of the NCFPD-sponsored FIRST LEGO League Global Innovation Award Food Protection Team. The Brick Burners, associated with the Central Iowa Christian Home Educators, won for their invention, the “Shield of Protection Food Safe Label,” a sticker made out of food grade materials that would not peel off, but would have to be scrubbed off, to remind people to wash their fruit thoroughly prior to consumption.

The team won a trip to IAFP 2012, and will be presenting at the Silliker Lecture. Please stop by the NCFPD booth (#1022) to congratulate these young scientists as they display their invention.

CONGRATULATIONS TO THE BRICK BURNERS!
Dr. Catherine Woteki is Under Secretary for USDA’s Research, Education, and Economics (REE) mission area, and the Department’s Chief Scientist.

Before joining USDA, Dr. Woteki served as Global Director of Scientific Affairs for Mars, Incorporated, where she managed the company’s scientific policy and research on matters of health, nutrition, and food safety. From 2002–2005, she was Dean of Agriculture and Professor of Human Nutrition at Iowa State University. Dr. Woteki served as the first Under Secretary for Food Safety at the U.S. Department of Agriculture (USDA) from 1997–2001, where she oversaw U.S. Government food safety policy development and USDA’s continuity of operations planning. Dr. Woteki also served as the Deputy Under Secretary for REE at USDA in 1996.

Prior to going to USDA, Dr. Woteki served in the White House Office of Science and Technology Policy as Deputy Associate Director for Science from 1994–1996. Dr. Woteki has also held positions in the National Center for Health Statistics of the U.S. Department of Health and Human Services (1983–1990), the Human Nutrition Information Service at USDA (1981–1983), and as Director of the Food and Nutrition Board of the Institute of Medicine at the National Academy of Sciences (1990–1993). In 1999, Dr. Woteki was elected to the Institute of Medicine of the National Academy of Sciences, where she has chaired the Food and Nutrition Board (2003–2005). She received her M.S. and Ph.D. in Human Nutrition from Virginia Polytechnic Institute and State University (1974). Dr. Woteki received her B.S. in Biology and Chemistry from Mary Washington College (1969).
Abstract:

With global population expected to reach 9 billion by 2050, our agricultural systems are facing enormous challenges to produce enough food for all who will need it. Research and education are the best tools available to address that challenge, as sustainable intensification will be needed to boost agricultural production on a limited supply of arable land. To protect our natural resources and provide a nutritious diet for all, we will need to work on both securing enough food and ensuring that the food supply promotes life-long health. Those involved in nutrition and food safety understand that a food that is not safe is not nutritious. And we need to consider the supply chain from farm to table. Technologies can be helpful in reducing the estimated 40 percent of crops that are lost pre- and post-harvest to rodents and rot.

Scientists around the globe are making a priority of current research into crop diseases such as the wheat pathogen UG99, which threatens a key staple of many countries’ diets. Protecting our food supply requires ongoing research into both plant and animal diseases that could, in a short period of time, be devastating. Just as new breeds of disease-resistant plants are developed, new diseases emerge that require new solutions. Both plant and animal specific as well as zoonotic pathogens are constantly evolving, and research is critical to staying ahead of the threat pathogens pose to crops, food animals and humans.
FOODMICRO 2012 GLOBAL ISSUES IN FOOD MICROBIOLOGY

3 - 7 SEPTEMBER 2012, ISTANBUL - TURKEY

GRAND GEVHER HOTEL

IMPORTANT DATES
• Announcement of accepted abstracts: 30 May 2012
• Early bird registration deadline: 07 June 2012 • Regular registration: 07 June - 26 August 2012
• Late registration: 27 August - 3 September 2012

CONGRESS HEADLINES
1. Global Food Safety
   • Foodborne pathogens
   • Food-borne viruses-surveillance, detections and control
   • Food-borne parasites
   • Moulds and mycotoxins
   • Consumer safety
   • Risk assessments and communication in different geographical regions
   • Nanotechnology and alternative approaches towards improving food safety
   • Microbiological quality and safety on non-pasteurized dry foods in the international trade

2. Food Fermentation
   • Moving towards multifunctional microorganisms
   • Safety and quality of traditional fermented food products
   • New approaches in food fermentation

3. Bioprotection
   • Bacteria for bioprotection
   • Yeasts for bioprotection
   • Antimicrobial metabolites

4. Food Biotechnology
   • Biotechnology in the food industry
   • New approaches in methodology
   • Development of new biotechnological process

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Poster Sessions

MONDAY, JULY 23 – 10:00 A.M. – 6:00 P.M.

P1 Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education and Risk Assessment

*Rhode Island Convention Center, Exhibit Hall*

P1–01 through P1–89 – Authors present 10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.
P1–90 through P1–178 – Authors present 2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.

TUESDAY, JULY 24 – 10:00 A.M. – 6:00 P.M.

P2 Meat and Poultry, Produce, Dairy, Antimicrobials, Novel Laboratory Methods and Pathogens

*Rhode Island Convention Center, Exhibit Hall*

P2–01 through P2–89 – Authors present 10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.
P2–90 through P2–172 – Authors present 2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.

WEDNESDAY, JULY 25 – 9:00 A.M. – 3:00 P.M.

P3 Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens and Novel Laboratory Methods

*Rhode Island Convention Center, Exhibit Hall*

P3–01 through P3–89 – Authors present 9:00 a.m. – 11:00 a.m.
P3–90 through P3–173 – Authors present 1:00 p.m. – 3:00 p.m.
P1 Poster Session - Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education and Risk Assessment
Rhode Island Convention Center, Exhibit Hall

P1–01 through P1–89 – Authors present 10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.
P1–90 through P1–178 – Authors present 2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.

Applied Laboratory Methods

P1-01 Preliminary Evaluation of VIDAS® UP Listeria (LPT) Assay for the Detection of Listeria in Select Food and Environmental Surface Samples - Brian Kupski, HARI PRAKASH DWIVEDI, Gregory Devulder, bioMerieux, Inc., Hazelwood, MO, USA

P1-02 Performance Tested Methodstm Evaluation of the Roka Salmonella Detection System for Food and Environmental Surfaces on the Atlas’™ System - WILLIAM KWONG, Roka Bioscience, San Diego, CA, USA

P1-03 Performance Tested Methodstm Evaluation of a Novel Listeria Detection Assay for Food and Environmental Surfaces - HUA YANG, Roka Bioscience, San Diego, CA, USA

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P1-14 Evaluation of a Compact Dry Plate Method for Enumeration of Staphylococcus aureus in Foods during a Joint MicroVal, AOAC Research Institute EN ISO 16140 Validation - ROY BETTS, Gail Betts, Rebecca Green, Campden BRI, Chipping Campden, United Kingdom

P1-15 Loop-mediated Isothermal Amplification Assays for Detecting Seven Major Serogroups of Shiga Toxin-producing Escherichia coli in Produce - FEI WANG, Qianru Yang, Jianghong Meng, Beilei Ge, Louisiana State University, Baton Rouge, LA, USA

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P1-17 Recovery of Listeria monocytogenes in RTE Foods Using a 125 g Sample Compared to the 25 g Reference Method - MARK PRATT, Tharon Hoepfner, Mary Niemann, John Jarosh, Stephen Mamber, Kristina Barlow, Zhihong Wang, Harry Marks, U.S. Department of Agriculture-FSIS, Saint Louis, MO, USA

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P1-19 Effect of Contamination Matrices on the Persistence of *Escherichia coli* O157:H7 on Romaine Lettuce Leaves - DAVID INGRAM, Patricia Millner, Xiangwu Nou, Yaguang Luo, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

P1-20 Same-day Detection of *Escherichia coli* O157:H7 and *Salmonella* in 375 g of Ground Beef - SSYLIVANIE CASSARD, bioMérieux, Nantes, France

P1-21 16S rDNA Intervening Sequences of Faecalibacterium-like Bacteria: Potential Genetic Markers for Tracking the Source of Fecal Contamination in Food - ZHENYU SHEN, Charles Carson, Guolu Zheng, University of Missouri-Columbia, Columbia, MO, USA

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P1-23 Evaluation of a Real-time PCR Method to Detect *Salmonella* Enteritidis in Whole Shell Eggs - ROBERT TEBBS, Peyman Fatemi, Olga Petrauskene, Arlene Nunez, Craig Cummings, Erin Crowley, Patrick Bird, Kiel Fisher, James Agin, Pius Brzoska, David Goins, Manohar Furtado, Catherine O’Connell, Life Technologies, Austin, TX, USA


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P1-26 FERN Multi-laboratory Evaluation of MicroSEQ® *Salmonella* spp. Detection Kit in Comparison with an FDA Rapid Screening qPCR Method - Chorng-Ming Cheng, Tara Doran, Wen Lin, Kai-Shun Chen, Donna Williams-Hill, FERN Laboratory Cadre, RUJQING PAMBOUKIAN, U.S. Food and Drug Administration, Rockville, MD, USA

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P1-28 Comparison of Different Enrichment Media for Non-O157 Shiga Toxin-producing *Escherichia coli* Strains in Beef Trim - JASON CANTERA, Ruth Cantera, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

P1-29 Development and Validation of a Real-time PCR Method for Detecting Non-O157 Shiga Toxin-producing *Escherichia coli* Strains in Beef - JASON CANTERA, Ruth Cantera, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

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P1-32 Potential of Dye Uptake and Interference with qPCR Assays by Pooled STEC Colony Picks - KEN YOSHITOMI, Karen Pukalo, Karen Jinneman, U.S. Food and Drug Administration-ORA, Bothell, WA, USA

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P1-35 Validation of a Commercial Real-time PCR Assay for Screening *Salmonella* in Foods - MORGAN WALLACE, Bridget Andaloro, Dawn Fallon, Stephen Varkey, Daniel DeMarco, Andrew Farnum, Monica Tadler, Steven Hoelzer, Julie Kraynak, Eugene Davis, Jeffrey Rohrbeck, George Tice, DuPont Qualicon, Wilmington, DE, USA

P1-36 Growth of *Escherichia coli* O157:H7 in Common Pre-enrichment Broths - EMILY JACKSON, Annemarie Buchholz, Ravinder Reddy, U.S. Food and Drug Administration, Bedford Park, IL, USA

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P1-37 Concentration of Spiked Salmonella spp. and Escherichia coli O157:H7 from Large Volumes of Irrigation Water with Subsequent Detection by the VIDAS Technology - SHANNON COLEMAN, Bledar Bisha, Jeffrey Chandler, Alma Perez-Mendez, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

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P1-40 Performance of a New Molecular Platform for the Recovery and Detection of Salmonella spp. from Fresh Raspberries - JORGE ADRIAN MUNIZ FLORES, Cristina Martinez Cardenas, Mayra Marquez Gonzalez, Ofelia Rodriguez Garcia, Veronica Zavala, Universidad de Guadalajara, Guadalajara, Mexico


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P1-54 Isolation and Characterization of Bacteriophages for Escherichia coli O157:H7 - JIN-YOUNG KIM, Hye-Lim Yoo, Young-Duck Lee, Jong-Hyun Park, Gachon University, Sung-nam, South Korea

P1-55 Biofilm Removal from Stainless Steel Surfaces Using Abrasive Mechanical Disruption Combined with Low-volume Electrostatic Application of Sanitizer Spray - SHERRE CHAMBLISS-BUSH, Mark Harrison, S. Edward Law, University of Georgia, Athens, GA, USA

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P1-58  Efficacy of an Isopropyl Alcohol Quaternary Ammonium Formula and Carbon Dioxide Sanitizer System for Reducing Salmonella on Food Contact Surfaces - DEBORAH KANE, Campbell Soup Company, Camden, NJ, USA

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P1-62  Cleaning and Sanitation of Salmonella-contaminated Peanut Butter Processing Equipment - ELIZABETH GRASSO, Lindsay Halik, Stephen Grove, Yue Zheng, Fletcher Arritt, Susanne Keller, U.S. Food and Drug Administration-ISFH, Bedford Park, IL, USA

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P1-67  Inactivation of Norovirus Surrogates by UV Irradiation and Chlorine Disinfection on Stainless Steel Surfaces and Development of Predictive Reduction Models - SE-HEE JEONG, Seok-Won Kim, Jihyoung Ha, Shin Young Park, Sang-Do Ha, Chung-Ang University, Ansan, South Korea

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P1-69  Chlorine Treatment and Lactic Acid Bacteria Application for Reduction of Spoilage Microorganisms from Clover Seeds and Sprouts - JONGKIT MASIRI, Lucille Villegas, Tam Mai, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

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P1-83 Genomic Attributes Associated with Host Adaptation in Campylobacter jejuni and Campylobacter coli from Poultry and Swine - MARIA CREPSO, Eric Altermann, Jonathan Olson, Robin Silerzky, Sophia Kathariou, North Carolina State University, Raleigh, NC, USA

P1-84 The Addition of Putative Virulence Markers to an Established P-BIT Typing Scheme Enables Campylobacter coli, but not Campylobacter jejuni, to be Separated into Country of Origin - LESLEY DUFFY, Gary Dykes, Kinga Wieczorek, CSIRO, Brisbane, Australia

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P1-87 Occurrence of Campylobacter spp. in Dairy Cattle Farms of Quebec, Canada - EVELYNE GUEVREMONT, Lisyane Lamoureux, Catherine Loubier, Jocelyn Dubuc, Agriculture and Agri-Food Canada, St-Hyacinthe, QC, Canada

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P1-97 Pentaplex Taqman Assay for the Detection of Pathogenic and Multidrug Resistant Strains of Salmonella - PRASHANT PRASHANT, Azlin Mustapha, University of Missouri, Columbia, MO, USA

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P1-99 Inactivation of Salmonella, Escherichia coli O157:H7 and Non-O157 STEC by Hypochlorite Solutions with High Organic Loads - CANGLIANG SHEN, Yaguang Luo, Xiangwu Nou, Qin Wang, Patricia Millner, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

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P1-102 Comparative Evaluation of the 3M™ Molecular Detection Assay Escherichia coli O157 (including H7) for the Detection of Escherichia coli O157 in Foods - ME-LINDA HAYMAN, Sergio Montez, John David, Cynthia Zook, Food Safety Net Services, San Antonio, TX, USA


P1-104 Effect of Bovamine® on Prevalence and Concentration of Escherichia coli O157:H7 and Non-O157 Shiga Toxin-producing Escherichia coli (STEC) on Beef Feedlot Cattle - ALEXANDRA CALLE, Windy M. Brashears, Guy Loneragan, Texas Tech University, Lubbock, TX, USA

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P1-108 Norovirus Transfer during Chopping of Contaminated Romaine Lettuce - MINGMING LI, Stephen Grove, Heng Zhao, Alvin Lee, Institute for Food Safety and Health, Bedford Park, IL, USA

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P1-112 Validation of BAX® System Real-time PCR Assay for Detection of Shigella in Foods - LINDA XUAN PENG, Dan Delduco, Julie Kraynak, Gongbo Wang, Jun Luan, Changqian Zhu, Yiqian Wang, Yang Zhou, Rui Zhang, Yuan Jiang, DuPont Qualicon, Wilmington, DE, USA

P1-113 Comparison of Phage-based Magnetoelastic Biosensors with TaqMan-based Quantitative Real-Time PCR for the Detection of Salmonella Typhimurium Directly Grown on Spinach Leaves - MI-KYUNG PARK, Shin Horikawa, Suiqiong Li, Yating Chai, Jins-Hyun Oh, Bryan Chin, Auburn University, Auburn, AL, USA

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P1-117 Characterization of agr Groups in *Staphylococcus aureus* Strains and Association with Classical Enterotoxins Genes, Coagulase and Thermoneclease - Gabriela Nogueira Vicosa, Milena Tomasi Bassani, Wladimir Padilha da Silva, LUIS AUGUSTO NERO, Universidade Federal de Vicosa, Vicosa, Brazil

P1-118 Influence of Water Mobility on the Survival of *Salmonella* spp. in Low-moisture Whey Protein Powder at 80°C - SOFIA SANTILLANA-FARAKOS, Donald Schaffner, Joseph Frank, University of Georgia, Athens, GA, USA

P1-119 Comparative Survival of Shiga-toxin Producing *Escherichia coli* in Ground Beef with Different Fat Levels under Conditions Resembling Refrigeration, Partial Cooking and Digestion - KYRIAKI CHATZIKYRIAKIDOU, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA

P1-120 Validation of Lactic Acid Dip and Spray in Reducing *Escherichia coli* O157:H7, *Salmonella*, and Non-O157 Shiga-toxigenic *Escherichia coli* (STEC) on Beef Trim and Ground Beef - MAXWELL WOLF, Mark Miller, Amy Parks, Guy Loneragan, Andrea Garmyn, Leslie Thompson, Mindy Brashers, Texas Tech University, Lubbock, TX, USA

P1-121 Identification of Variable Regions within Genomes of Shiga Toxin Prophage from *Escherichia coli* O157:H7 - KA-KOLIE GOSWAMI, Chun Chen, Edward Dudley, The Pennsylvania State University, University Park, PA, USA

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P1-124 A Restaurant Food Handler Knowledge Assessment in a French-speaking Canton of Switzerland - PALAK PANCHAL, Pierre Bonhote, Mark Dworkin, University of Illinois-Chicago, Chicago, IL, USA

P1-125 Stakeholder Engagement in an Interactive Scoping Study of the Role of Wildlife in the Transmission of Pathogenic Bacteria and AMR to the Food Chain - JUDY GREIG, Lisa Waddell, Jeffrey LeJeune, Andrijana Rajic, Public Health Agency of Canada, Guelph, ON, Canada

P1-126 Foodborne and Waterborne Diseases in Four World Regions Using Informal Reporting Methods, 2009-2010 - CAROLINE SMITH DEWAAL, Caitlin Catella, Katherine Kreil, Center for Science in the Public Interest, Washington, D.C., USA

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**P1-146** A Comparison of Food Safety Climate at Municipal and Private Beef Slaughter Plants in Mexico - LAURA LEMONS, Todd Brashears, Ashley Hartzog, Alejandro Echeverry, Leslie Thompson, Mark Miller, Lyda Garcia, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

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P2–10 Comparison of Sensitivity of Shiga Toxin-producing *Escherichia coli* Serotypes Inoculated on Beef Trimmings to Various Chemical Decontamination Treatments - IFIGENIA GEORNARAS, Hua Yang, Stavros Manios, Nikolaos Andritsos, Keith Belk, Dale Woerner, John Sofos, Colorado State University, Fort Collins, CO, USA

P2–11 Effects of Antimicrobial Treatments, Surface Browning Method and Product Dimensions on *Salmonella* Contamination in Not-Ready-to-Eat, Surface-browned, Frozen, Breaded Chicken Products - Galatios Moschonas, IFIGENIA GEORNARAS, Jarret Stopforth, Dale Woerner, Keith Belk, Gary Smith, John Sofos, Colorado State University, Fort Collins, CO, USA

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P2–16 Comparison of Peroxyacetic Acid Treatment and Standard Hot Water Treatment for the Inactivation of Non-O157 STECs on Meat Cutting Tools - Gerard Hinrichs, ELAINE BLACK, John Hilgren, Peter Bodnaruk, Ecolab Inc., Eagan, MN, USA

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P2-35 Inactivation of *Listeria innocua*, *Salmonella* Typhimurium and *Escherichia coli* O157:H7 on the Surface and Stem Scar of Tomatoes Using In-package Ozonation - XUETONG FAN, Kimberly Sokorai, Jurgen Engemann, Joshua Gurtler, Yanhong Liu, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

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P2-61  Evaluation of Compositional Factors of Low-sodium Cheddar Cheeses on the Growth of Pathogens in a Model System - JEEHWAN OH, Elena Vinay-Lara, Russell McMinn, Kathleen Glass, James Steele, University of Wisconsin-Madison, Madison, WI, USA

P2-62  Free Amino Acids and Biogenic Amines in High-pressure Treated Blue Cheese - Javier Calzada, Ana Del Olmo, Antonia Picon, Pilar Gay, MANUEL NUNEZ, INIA, Madrid, Spain

P2-63  Optimizing Bulk Milk Dioxin Monitoring Based on Costs and Effectiveness - VICTOR LASCANO, Wageningen University, Wageningen, The Netherlands

P2-64  Survival of Lactic Acid Bacteria with Probiotic Potential during Shelf Life of Fermented Green Olives under Modified Atmospheres - Anthoula Argyri, Efstatia Lyra, Paraskevi Pramateftaki, Aspasia Nisiotou, Efstatios Panagou, CHRYSOSOLA TASSOU, National Agricultural Research Foundation, Lycovrissi, Greece

P2-65  Poor GMPs Lead to a Second Occurrence of Staphylococcal Food Poisoning - JENNIFER HAIT, Sandra Tallent, David Melka, Christine Keys, Reginald Bennett, U.S. Food and Drug Administration, College Park, MD, USA

P2-66  *In Vitro* Probiotic Potential of Lactic Acid Bacteria Isolated from Minas Artisanal Cheese Produced in Serra da Canastra, Brazil - MARCELO SOUZA, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil

P2-67  Pickled Egg Production: Effect of Brine Acetic Acid Concentration, Brine Fill Temperature, and Post-packing Temperature on Acidification Rate - OSCAR ACOSTA, Elizabeth Sullivan, Xiaofan Gao, Olga Padilla-Zakour, Cornell University, Geneva, NY, USA

P2-68  Antagonism of *Lactobacillus* spp. Isolated from Minas Artisanal Cheese Produced in Serra da Canastra, Brazil, against *Staphylococcus* spp. - MARCELO SOUZA, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil

P2-69  Thermophilic Bacterial Populations from Raw Milk Differ from Those in Final Powder Products - DENISE LINDSAY, Roger Collin, Fonterra Co-Operative Group Ltd., Palmerston North, New Zealand

P2-70  Characterization of the Lactic Acid Bacteria in Anbris (Fermented Goat’s Milk) and Preliminary Probiotic Selection - ZEINA KASSAIFY, American University of Beirut, Beirut, Lebanon

P2-71  Fate of *Listeria innocua* in a Probiotic Dairy Dessert - Meg Fernandes, Adriano Gomes da Cruz, ANDERSON SANT’ANA, Jose de Assis Fonseca Faria, Carlos Augusto Oliveira, Marcelo Cristianini, University of Sao Paulo, Sao Paulo, Brazil

P2-72  Behavior of *Listeria monocytogenes* in Dairy Products Contaminated Post-process - LORALYN LEDENBACH, Wendy McMahon, Kraft Foods, Glenview, IL, USA

### Antimicrobials

P2-73  Survival of Arcobacter butzleri in Apple and Pear Purees - MIN HWA LEE, Chung-Ang University, Ansung, South Korea

P2-74  Pilot Survey for Antimicrobial Resistance (AMR) in Bacteria from Australian Retail Foods - ROBERT BARLOW, Kari Gobius, CSIRO, Brisbane, Australia

P2-75  Growth and Resistant Patterns of Various *Bacillus cereus* Isolates from Food-related Environments - SUNAH LEE, Ahreum Park, Hyunjoo Yoon, Heeyoung Lee, Minseon Koo, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-76  Killing Efficiencies of *Salmonella* Bacteriophages and Survivability under Various Environmental Conditions - JIAYI ZHANG, Meghan Costello, Kristyn Howe, Megan Stanley, Craig Martin, Paul Ebner, Purdue University, West Lafayette, IN, USA

P2-77  Thymol and Carvacrol Binary Mixtures to Control *Fusarium* and *Rhizopus* spp. - RAUL AVILA SOSA, Maria de Lourdes Bello-Sanchez, Maria de la Cruz Meneses-Sanchez, Addi Navarro-Cruz, Obdulia Vera-Lopez, Gabriela Gastelum, Benemerita Universidad Autonoma de Puebla, Puebla, Mexico

P2-78  Effect of Alginate Coatings Containing Essential Oils and Alcoholic Beverages on Growth of *Listeria monocytogenes* in Modified Atmosphere Packaged Apples, Pears and Bananas - EVANGELIA ZILELIDOU, Ioanna Grigoraki, Panagiotsis Skandamis, Agricultural University of Athens, Athens, Greece
P2-79 Survival and Growth of Escherichia coli O157:H7 in the Presence of Caffeine and Cinnamon - RABIN GYAWALI, Alanis Adkins, Salam Ibrahim, North Carolina A&T State University, Greensboro, NC, USA

P2-80 Treatment with Warm Water Containing Ethanol for Controlling Salmonella spp. on Post-harvest Mangos - Silvana Oliveira, MARIA FERNANDA CASTRÓ, Clara Tomikatu, Ana Penteado, Flavio Schmidt, Ana Carolina Rezende, Larry Beuchat, Institute of Food Technology, Campinas, Sao Paulo, Brazil

P2-81 Extruded Antimicrobial Film Targeting Gram-positive Pathogens - ANGELA RICHARD, Kay Cooksey, Clemson University, Clemson, SC, USA

P2-82 Isolation and Characterization of Bacteriophage for the Control of Enterohemorrhagic Escherichia coli on Fresh Produce - ABIGAIL SNYDER, Jennifer Perry, Ahmed Yousef, The Ohio State University, Columbus, OH, USA

P2-83 Synergistic Effects of Clove and Lemon Essential Oils against Listeria monocytogenes Strains - MARIA CRISTINA IGARASHI, Bernadette Franco, Maria Teresa Destro, Mariza Landgraf, University of Sao Paulo, Sao Paulo, Brazil

P2-84 Efficacy of a Novel Proteinaceous Antifungal Agent in Fruit Juices and Teas - DAVID MANNS, John Churey, Randy Worobo, Cornell University, Geneva, NY, USA

P2-85 Validation and Microbiological Performance of Antimicrobial Agents within Poultry Processing Plants - JEREMY ADLER, Craig Ledbetter, James White III, Deborah Klein, Peter Bodnaruk, Ecolab Inc., Eagan, MN, USA

P2-86 Combined Effects of Naturally Occurring Antimicrobial Agents in Inhibiting the Growth of Bacillus cereus in Infant Rice Cereal - HYEJUNG JUN, Jihyun Bang, Hoikyung Kim, Jee-Hoon Ryu, Korea University, Seoul, South Korea

P2-87 Antibacterial Activities of Clitocybe nuda Mushroom Extract on Foodborne Pathogens - Liang Bo, TUNG-SHI HUANG, Jin Tong Chen, Jenn-Wen Huang, Jean Weese, Auburn University, Auburn, AL, USA

P2-88 Inhibitory Effect of Xoconostle (Opuntia matudae) on the Growth of Salmonella and Escherichia coli O157:H7 - SAEED HAYEK, Salam Ibrahim, North Carolina A&T State University, Greensboro, NC, USA

P2-89 Identification of a Bacteriocinogenic Lactic Acid Bacteria Isolated from Raw Cow’s Milk and Partial Characterization of its Antilisterial Bacteriocin - FABRICIO TULINI, Liziane Winkelstroter, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil

P2-90 Effect of Different Coating Treatments on Population of Salmonella spp. and Quality of Cherry Tomatoes - Juan Yun, Xihong Li, Tony Jin, XUETONG FAN, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P2-91 Inhibition Activity of Lactic Acid Bacteria against Salmonella, Escherichia coli O157:H7 and non-O157 STECs in Ground Beef - DAVID CAMPOS, Qingli Zhang, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

P2-92 Biopreservation: Control of Listeria monocytogenes Growth in Hot and Cold Smoked Salmon by Carnobacterium malaromaticum CB1 - DAVID SMITH, Wan Yien, Denise Carlson, Mariam Sai, Lynn McMullen, Michael Stiles, Griffith Laboratories Canada, Scarborough, ON, Canada

P2-93 Antimicrobial Properties and Mutagenicity of Sappanwood (Caesalpinia sappan L.) Water Extract - Valeeratana Sinsawasdi, AMARAT SIMONNE, University of Florida, Gainesville, FL, USA

P2-94 Antimicrobial Drug Resistance Patterns among Cattle and Human Associated Salmonella: Are Cattle a Reservoir for Multidrug-resistant Salmonella Linked to Human Disease? - YESIM SOYER, Jesse Richards, Karin Hoelzer, Lorin Dean Warnick, Esther Fortes, Patrick McDonough, Nellie Dumas, Yrjo Grohn, Martin Wiedmann, Middle East Technical University, Ankara, Turkey

P2-95 Prevalence of Lactose Fermenting Coliforms Resistant to Third Generation Cephalosporins in a Cattle Feedlot Throughout a Production Cycle and Molecular Characterization of Resistant Isolates - JOHN SCHMIDT, Larry Kuehn, Dee Griffin, Dayna Brichia-Harhay, U.S. Department of Agriculture-ARS, Clay Center, NE, USA

P2-96 Detection of Carbapenemase-producing Enterobacteriaceae from Dried Indian Spices - MORGAN WANG, Randhir Singh, Marion Shepherd, Chao Gong, Xiuping Jiang, Daniel High School, Clemson, SC, USA

P2-97 Microscopy Study on the Effect of Essential Oils on Growth and Germination of Aspergillus spp. in Peanuts - PREMILA ACHAR, MY Sreenivasa, Peris Mungai, Kennesaw State University, Kennesaw, GA, USA

P2-98 Lactic Acid Decontamination of Beef Trimmings Incubated with Escherichia coli O157:H7, Non-O157 Shiga Toxin-producing Escherichia coli, and Multidrug Resistant and Susceptible Salmonella Serovars - ALIYAR FOULADKHAH, Iligenia Geornaras, Hua Yang, Keith Belk, Dale Woerner, John Sofos, Colorado State University, Fort Collins, CO, USA

P2-99 Effectiveness of Sustained Antimicrobial Packaging on Control of Escherichia coli O157:H7 on Iceberg Lettuce - Haixia Lu, Jianrong Li, JINRU CHEN, The University of Georgia, Griffin, GA, USA
P2-100 Effect of Ethyl Alcohol, Propylene Glycol and Triacetin on the Survival of Vegetative Pathogens in Model Flavor Systems - Balasubrahmanyam Kottapalli, Ileana Marrero, Robert Diaz, Nancy Bonetempo, AARON UESUGI, Elia Shehady, Kraft Foods, East Hanover, NJ, USA

P2-101 Flow Cytometry Analysis and Transmission Electron Microscopic Examination of Listeria monocytogenes Treated with Sodium Metasilicate - CHANDER SHEKHAR SHARMA, Sally Williams, Gary Rodrick, Mississippi State University, Mississippi State, MS, USA

P2-102 Controlling Aspergillus niger on Strawberries by Recombinant Tobacco Osmotin for Extending Shelf-life - Dong Chen, TUNG-SHI HUANG, Ywh-Min Tzou, Jean Weese, Auburn University, Auburn, AL, USA

P2-103 Citric Extracts Inhibit Motility, Biofilm Formation and Quorum Sensing in Campylobacter jejuni - SANDRA CASTILLO, Norma Heredia, Santos Garcia, Universidade A. de Nuevo Leon, San Nicolas, Mexico

P2-104 Inhibition of Growth, Biofilm Formation and Swarming of Salmonella by Commercial Antimicrobial Citric Formulations - NYDIA ORUE, Alam Garcia, Norma Heredia, Santos Garcia, Universidad Autonoma de Nuevo Leon, Guadaluppe, Mexico

P2-105 Survey of Antimicrobial Activity of Florida Honeys against Staphylococcus aureus - OLEKSANDR TOKARSKYY, Liwei Gu, Alina Balaguero, Keith Schneider, University of Florida, Gainesville, FL, USA

P2-106 Influence of Extracts of Edible and Medicinal Plants on Membrane Damage and Expression of Enterotoxin of Vibrio cholerae - EDUARDO SANCHEZ, Norma Heredia, Santos Garcia, Universidad Autonoma de Nuevo Leon, San Nicolas, N.L., Mexico

P2-107 Inhibitory Effect of Chitosan and Organic Acids on the Growth of Listeria monocytogenes in Ready-to-Eat Shrimp during Refrigerated Storage - MIN LI, Wen Wang, Yanbin Li, Zhejiang University, Hangzhou, China

P2-108 Evaluation of Sanitizers to Inactivate Salmonella on In-shell Pecans and Pecan Nutmeats - DAVID ALMY, Emily Slenk, Frank Klein, Jennifer Rice, Neogen Corporation, Lansing, MI, USA

P2-109 Brucella Identification and Speciation by Luminex Bead-based Suspension Array - TINA LUSK, Julie Kase, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

P2-110 Validation of the MWY Medium for Enumeration of Legionella in Water from Cooling Towers and Sanitary Hot Water - Olivier Mathia, Francois Le Nestour, Abdelkader Boubetta, Jean-Marc Roche, JEAN-LOUIS PITTET, bioMérieux, Marcy L’Etoile, France

P2-111 Polyphasic Approach for Quantitative Analysis of Obligately Heterofermentative Lactobacillus Species in Cheese - DANIELE SOHIER, Emmanuel Jamet, Anne-Sophie Le Dizes, Matthieu Diziez, Sonia Pavan, Florence Postollec, Emmanuel Coton, ADRIA, Quimper, France

P2-112 An Improved Double Layer Plaque Assay for Male Specific Bacteriophage MS2 - JIEMIN CORMIER, Marlene Janes, Louisiana State University, Baton Rouge, LA, USA

P2-113 Development of a Novel Polymerase Chain Reaction Electrospray Ionization Mass Spectrometer (PCR/ESI-MS) Assay for the Detection and Differentiation of Human Noroviruses - ROSALEE HELLBERG, Feng Li, Rangarajan Sampath, Kyson Chou, Donna Williams-Hill, William Martin, U.S. Food and Drug Administration, Irvine, CA, USA

P2-114 Interpreting Marginally Positive RT-qPCR Results Derived from Naturally-contaminated Samples: What Does It all Mean? - REBECCA Goulter-Thorson, You Li, Jonathan Baugher, Xi Chen, Angela Fraser, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA

P2-115 Development of a New Strategy for Mapping Microbiomes of Food Manufacturing Facilities - BRAD ZIEBEL, Stefanie Gilbreth, Andrew Benson, Kelly Dawson, Joseph Nietfeldt, Ryan Legge, ConAgra Foods, Omaha, NE, USA

P2-116 Performances Assessment of a New Method According to the ISO 16140 Standard for the Next Day Detection of Salmonella in Foods, Feeds and Environmental Samples - Melinda Maux, Alice Peplinski, Peggy Nomade, JEAN-LOUIS PITTET, bioMérieux, Hilden, Germany

P2-117 Isolation and Detection of Pollen DNA in Honey - MARCIA ARMSTRONG, Sarah Fakih, Sabine Kahlau, Sabine Schuppe, Sandra Luley, Holger Engel, Qiagen GmbH, Hilden, Germany

P2-118 Evaluation of Molecular Serotyping of Salmonella Using a New Multiplexing Technology - JEFF KOZICZKOWSKI, Gunjot Rana, Michele Bush, Michaela Hoffmeyer, Roy Radcliff, Marshfield Food Safety, Marshfield, WI, USA

P2-119 Rapid Extraction and Analysis of Salmonella enterica from Fish and Kitchen Surfaces - JESSICA CHAPMAN, Torrey Parrish, Megan Duggan, Evogen, Inc., Lenexa, KS, USA

P2-120 The Development and Validation of a Lateral Flow Device for the Rapid Detection of Total Milk Proteins in CIP and Environmental Samples - DAVID ALMY, Emily Slenk, Frank Klein, Jennifer Rice, Neogen Corporation, Lansing, MI, USA
P2-121 Validation of a Campylobacter Real-time PCR Assay for the Detection of Campylobacter in Chicken Carcass Rinses, Turkey Carcass Sponges and Raw Ground Chicken after a 24 h Enrichment - WENDY LAUER, Jean-Philippe Tourniaire, Sophie Pierre, Bio-Rad Laboratories, Hercules, CA, USA

P2-122 Alternative Quick Method for the Microbial Evaluation of UHT Soy Milk and Low pH Soy Milk Products - GUADALUPE MONDRAGON, Gilberto Carmona, Fabiana Guglielmone, Virginia Martinez, Kenneth Davenport, 3M, Mexico City, Mexico

P2-123 Evaluation of a New Molecular Testing Method for Food Pathogens - JUAN CARLOS MOLOTLA, Nancy Osorio, Erik Rosales, Guadalupe Mondragon, Julie Yang, ALSEA, Mexico City, Mexico

P2-124 Validation of a New Molecular Detection System for the Detection of Listeria in Meat, Seafood, Dairy and Retail Environments - ESTHER FORTES, John David, Bob Koeritzer, Martin Wiedmann, Cornell University, Ithaca, NY, USA

P2-125 Rapid Detection of Botulinum Neurotoxin Activity in Food Matrices - WARD TUCKER, BioSentinel, Inc., Madison, WI, USA

P2-126 Molecular Detection of Escherichia coli and Salmonella spp. in Contaminated Ground Meat with Immuno-magnetic Beads and Loopamp Kit - CHANDRA BAPANPALLY, Daliya Shawkat, Gayatri Maganty, Akif Kasra, SA Scientific, San Antonio, TX, USA

P2-127 Performance Assessment of a Real-time PCR Method According to the ISO 16140 Standard for Listeria monocytogenes Detection in Food and Environmental Samples - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France

P2-128 Development of a Rapid Method for the Detection of Salmonella in Environmental Samples of the Primary Production Stage (PPS) - Celine Domingos, Peggy Nomade, JEAN-LOUIS PITTET, bioMérieux, Marcy l’Etoile, France


P2-130 Terahertz Time-domain Spectroscopic Analysis of Zearalenone and Its Derivatives - Sung-Wook Choi, Gyeong-Sik Ok, Hyun Jung Kim, HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea

P2-131 Performance Assessment of a New Method for Cronobacter spp. Detection - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France

P2-132 Performance Assessment of New Real-Time PCR Listeria spp. Detection Kit According to the ISO 16140 Standard for Listeria spp. Detection in Food and Environmental Samples - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France

P2-133 Verification of Foodproof EHEC Screening by Real-Time PCR - CHRISTINA HARZMAN, Cordt Gronewald, Kornelia Berghof-Jager, BIOTECON Diagnostics, Potsdam, Germany

P2-134 Development and Testing of a Rapid Protocol for Environmental Swabs Using an Oxygen-Depletion Technology - ALAN TRAYLOR, Alison Larsson, MOCON, Inc., Minneapolis, MN, USA

P2-135 WITHDRAWN

Pathogens

P2-136 Development and Evaluation of a Real-Time PCR Assay for Salmonella Detection - ANDREW FARNUM, Angeline Stoltzfus, Jacqueline Harris, Daniel DeMarco, Stephen Varkey, DuPont Qualicon, Wilmington, DE, USA

P2-137 Effect of Habituation on Plastic or Metal Surfaces in the Presence of Various Food Residues on Survival and Growth of Salmonella - STAVROS MANIOS, Panagiotis Skandamis, Colorado State University, Fort Collins, CO, USA

P2-138 Heat Tolerance of Shiga-toxigenic Escherichia coli (STEC) in Laboratory Media - ASHLEIGH WILLEMS, J. Chance Brooks, Amy Parks, Logan Jackson, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

P2-139 Prevalence and Characterization of Salmonella Serovars in Retail Ground Pork and Beef - MAGALY TORO, Sherry Ayers, Wenting Ju, Yi Li, Shaohua Zhao, Jianghong Meng, University of Maryland, College Park, MD, USA

P2-140 Superior Resuscitative Nature of Enrichment Broth for the Detection of Pathogenic Serotypes of Escherichia coli (namely O157) - MEREDITH SUTZKO, Francois Le Nestour, Abdelkader Boubetra, Mark Muldoon, SDIX, Newark, DE, USA

P2-141 Spontaneous Excisions within the Sp11-Sp12 Prophage Region of Escherichia coli O157:H7 Sakai - CHUN CHEN, Carrie Lewis, Kakolie Goswami, Edward Dudley, The Pennsylvania State University, University Park, PA, USA
Novel Laboratory Methods

P2-142 Performance of a Molecular Detection System for the Detection of Salmonella and Escherichia coli O157 in Food and Carcass Samples - Julie Yang, Micki Rosauer, Cynthia Zook, JOHN DAVID, 3M, St. Paul, MN, USA

Pathogens

P2-143 Improving Post-harvest Safety and Shelf-life of Whole Mangos - BARAKAT MAHMOUD, Randy Coker, Mississippi State University, Pascagoula, MS, USA

P2-144 Effect of X-Ray Treatments on the Safety and Shelf-life of Parsley Leaves - BARAKAT MAHMOUD, Randy Coker, Patricia Knight, Mississippi State University, Pascagoula, MS, USA

P2-145 Growth Characteristics of Listeria monocytogenes Strains Serotype 1/2a and 4b Isolated from Food and Clinical Samples Submitted to Different Conditions - VINICIUS RIBEIRO, Mariza Landgraf, Bernadette Franco, Maria Teresa Destro, University of Sao Paulo, Sao Paulo, Brazil

P2-146 Prior Exposure to High Fat Content and Low Water Activity Improves the Survival of Salmonella enterica Tennessee in a Simulated Gastrointestinal System - COURTNEY KLOTZ, Bryan Aviles, Monica Ponder, Virginia Tech, Blacksburg, VA, USA

P2-147 Application of PCR/MS Methodology to the Detection of Enteric Pathogenic Bacteria in Food Samples - SARAH PIERCE, Chorng-Ming Cheng, Donna Williams-Hill, William Martin, U.S. Food and Drug Administration, Irvine, CA, USA

P2-148 Monitoring of O26, O103, O111, O145 and O157 Shiga Toxin-producing Escherichia coli in Slaughtered Cattle by a Real-time PCR-based System - CLAUDIO ZWEIFEL, Eveline Hofer, Roger Stephan, University of Zurich, Zurich, Switzerland

P2-149 Prevalence of Escherichia coli O157:H7 in Small-scale Cow/Calf Operations - MYRIAM GUTIERREZ, Divya Jaroni, Marlene Janes, Miguel Gutierrez, Sarah Kerr, Morgan Maite, Denise Allen, Louisiana State University, Baton Rouge, LA, USA

P2-150 Growth and Survival of Salmonella in Ground Black Pepper - SUSANNE KELLER, Elizabeth Grasso, Lindsay Halik, Jane Van Doren, U.S. Food and Drug Administration-NCFST, Bedford Park, IL, USA

P2-151 Variation in Confirmation Rates of Samples Screen-positive for Escherichia coli O157 in Beef Trim by Using PCR to Screen for Virulence-associated and Serotype-specific Targets - WALTER HILL, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

P2-152 Survivability of MNV and MS2 on Either Wood or Stainless Steel Surfaces at Various Temperature and Relative Humidity - Su Jun Kim, JungEun Lee, GWANGPYO KO, Seoul National University, Seoul, South Korea

P2-153 Expression of the Virulence Gene hilA in Salmonella enterica is Suppressed by Lactobacillus casei Secondary Metabolites - Audra Wallis, SEAN PENDLETON, Francisco Gonzalez-Gil, Nan Zhang, Irene Hanning, University of Tennessee, Knoxville, TN, USA

P2-154 Comparative Expression Analysis of Two Thermostable Nuclease Genes in Staphylococcus aureus - Yu Hu, YunPing Xie, Juni Tang, XIANMING SHI, Shanghai Jiao Tong University, Shanghai, China

P2-155 Evaluation of a Next-day Method for Detection of Listeria monocytogenes in Food - DENISE HUGHES, Jennifer Chen, Selina Begum, DH MICRO Consulting, Greenacre, Australia


P2-158 Comparison of Different Preenrichment Broths: Preenrichment Broth Ratios and Surface Disinfection for the Detection of Salmonella Enteritidis in Shell Eggs - GUODONG ZHANG, Thomas Hammack, Eric Brown, U.S. Food and Drug Administration, College Park, MD, USA

P2-159 Single Laboratory Validation of a Vibrio Assay for Identification of Vibrio Isolates - WILLIS FEDIO, Jessica Jones, Ruben Zapata, Paul Browning, Cecelia Garcia, Ruiqing Pamboukian, Angelo DePaola, New Mexico State University, Las Cruces, NM, USA
P2-160 Development of DNA Microarray Chip Containing Non-sequenced Genomic DNA Fragments for the Detection of *Listeria monocytogenes* in Milk - JIHYUN BANG, Hoikyung Kim, Larry Beuchat, Jee-Hoon Ryu, Korea University, Seoul, South Korea

P2-161 Effects of Gamma Radiation on Shiga Toxin-producing *Escherichia coli* Inoculated in Spinach (*Tetragonia expansa*) and on Sensory Characteristics - ANA CAROLINA BORTOLOSSI REZENDE, Maria Teresa Destro, Bernadette Franco, Mariza Landgraf, University of Sao Paulo, Sao Paulo, Brazil

P2-162 Thermal Inactivation Kinetics of Murine Norovirus and Feline Calicivirus - HAYRIYE BOZKURT, Doris D’Souza, P. Michael Davidson, University of Tennessee, Knoxville, TN, USA

P2-163 Pan-genomic Characterization of *Listeria monocytogenes* Strains Associated with the 2011 Cantaloupe Outbreak - PONGPAN LAKSANALAMAI, Laurel Burall, Atin Datta, U.S. Food and Drug Administration-CFSAN, Laurel, MD, USA

P2-164 Comparison of Growth Kinetics for *Bacillus cereus* and *Bacillus cereus* Spore and *Staphylococcus aureus* in Blanched Wild Vegetables - HYEJIN JO, Lkhagvasarnai Enkhjargal, Kisun Yoon, Kyung Hee University, Seoul, South Korea

P2-165 Thermal Inactivation of *Staphylococcus aureus* in Ready-to-Heat Sauces - Ahreum Park, Jinhee Lee, Heeyoung Lee, SOOMIN LEE, Ingyun Hwang, SoonHo Lee, Joon Il Cho, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-166 Development of Models to Predict Growth/No Growth Interfaces and Kinetic Behavior of *Salmonella* on Cutting Board Surfaces - HYUNJOO YOON, Ahreum Park, Joo-Yeon Lee, Hee-Jin Suk, Heeyoung Lee, Soomin Lee, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-167 Mechanisms of Resistance to High Pressures by *Vibrio parahaemolyticus* - HAIXIA LU, Yu Tong, Jianrong Li, Jinru Chen, Zhejiang Gongshang University, Hangzhou, China

P2-168 Pickled Egg Production: Inactivation Rate of *Salmonella*, *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Staphylococcus aureus* during Acidification Step - ELIZABETH SULLIVAN, David Manns, John Churey, Randy Worobo, Olga Padilla-Zakour, Cornell University, Geneva, NY, USA

P2-169 Genes That are Affected in High Hydrostatic Pressure Treatments in a *Listeria monocytogenes* Scott A ctsR Deletion Mutant - YANHONG LIU, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P2-170 Effect of Fat Concentrations in Frankfurters on Survival of *Listeria monocytogenes* in the Gastric Fluid and Thermal Stress during Storage at 10°C - KIM HACK-YOUN, Kim Cheon-Jei, Hyunjoo Yoon, Sunah Lee, Yohan Yoon, Konkuk University, Seoul, South Korea

P2-171 Modeling the Combined Effect of Temperature and Relative Humidity on *Bacillus cereus* on Rice Cake (sirutteok) - Jun Wang, Myoung-Su Park, S.M.E. Rahman, Tian Ding, Joong-Hyun Park, Fereidoun Forghani, Na-Jung Choi, Ha-Na Kim, Gwang-Hee Kim, Xi-Hong Zhao, Sang-Do Ha, Gyung-Jin Bahk, Myung Sub Chung, DEOG-HWAN OH, Kangwon National University, Chunchon, South Korea

P2-172 Development of Dynamic Models to Predict the Fate of *Staphylococcus aureus* in Sauces and Salad Dressing during Storage at Different Temperatures - SOOMIN LEE, Panagiotis Skandamis, Jinhee Lee, Ingyun Hwang, SoonHo Lee, Joon Il Cho, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea
**P3 Poster Session - Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens and Novel Laboratory Methods**

**Rhode Island Convention Center, Exhibit Hall**

P3–01 through P3–89 – Authors present
9:00 a.m. – 11:00 a.m.

P3–90 through P3-173 – Authors present
1:00 p.m. – 3:00 p.m.

**Seafood**

P3-01 Incidence and Inactivation of *Listeria* spp. on Frozen Shrimp - Christopher Sommers, Rachel Antenucci, Brittany Mills, O. Joseph Scullen, Jennifer Cassidy, Joseph Sites, KATHLEEN RAJKOWSKI, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-02 Inactivation of Foodborne Pathogen on Crawfish Tail Meat Using Cryogenic Freezing and Gamma Radiation - Rachel Antenucci, O. Joseph Scullen, Jennifer Cassidy, KATHLEEN RAJKOWSKI, Eric Bender, Christopher Sommers, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-03 Heat Resistance of Histamine-producing Bacteria in Irradiated Tuna Loins - ELENA ENACHE, Ai Kataoka, Glenn Black, Grocery Manufacturers Association, Washington, D.C., USA

P3-04 Extraction of Enteric Virus Indicator from Seawater Using Activated Carbon - JIEMIN CORMIER, Miguel Gutierrez, Lawrence Goodridge, Marlene Janes, Louisiana State University, Baton Rouge, LA, USA

P3-05 Effects of Antimicrobial Peptides on *In Vitro* and *In Vivo* Growth and Survival of *Vibrio* spp. - MELISSA JONES, Mitchel Knutson, Anita Wright, University of Florida, Gainesville, FL, USA

P3-06 WITHDRAWN

**Meat and Poultry**

P3-07 Prevalence, Characterization, and Antimicrobial Susceptibility of *Salmonella* Gallinarum in the Contents of Shell Eggs - SOO-KYOUNG LEE, Ji-Yeon Hyeon, Jeong-Hwan Cheon, Jun-Ho Park, Kwang-Young Song, Kun-Ho Seo, Konkuk University, Seoul, South Korea

P3-08 Comparison of Two Commercial Real-Time PCR Systems with Culture Methods for the Detection of *Salmonella* spp. in Environmental and Fecal Samples of Poultry - CHARLOTTE LINDHARDT, Dagmar Sommer, Michael Lierz, Joerg Slaghuis, Holger Schoenenbruecher, Merck Millipore, Darmstadt, Germany

P3-09 A Novel Multiplex Real-Time PCR Method for Rapid Detection and Serotyping of *Salmonella* Enteritidis and Typhimurium - Helene Frenkiew, Cecile Oger-Duroy, Jean-Philippe Tourniaire, Celine Mazure, Jean-Pierre Facon, SOPHIE PIERRE, Jean-Francois Moussacat, Bio-Rad Laboratories, Marnes-La-Coquette, France

P3-10 Comparison of Detection Methods for *Salmonella* in Egg: Individual Sampling vs. Pooling Sampling - JUN-HO PARK, Ji-Yeon Hyeon, Jung-Whan Chon, Hong-Seok Kim, Dong-Hyeon Kim, Kwang-Young Song, Jin San Moon, Young Jo Kim, Kun-Ho Seo, Konkuk University, Seoul, South Korea

P3-11 Statistical Distribution of Human Error in Positioning Temperature Probes in Meat Patties for Thermal Process Validation - Juliana Henriques, Quincy Suehr, Bradley Marks, Sanghyup Jeong, PICHAMON LIMCHAROENCHAT, Michigan State University, East Lansing, MI, USA

P3-12 Antibiotic Resistance and Virulence Potentials of Shiga Toxin-producing *Escherichia coli* Isolates from Retail Meat Products in Korea - HYUNJUNG PARK, Quarantine and Inspection Agency, Anyang, South Korea

P3-13 Development and Model Testing of Anti-mortem Screening Methodology to Predict Prescribed Drug Withholds in Heifers - ROBERT SALTER, Shuna Jones, Timothy Goldsmith, Julio Quintana, Paul Rapnicki, Karen Shuck, Jim Wells, Dee Griffin, Charm Sciences, Inc., Lawrence, MA, USA

P3-14 Variation in the Microbiological Quality of Cooked Meat After Slicing in Retail Premises - RICHARD MELDRUM, John Garside, Philip Mannion, Deborah Charles, Paul Ellis, Ryerson University, Toronto, ON, Canada

P3-15 Microbiological Performance of a High Pressure System in Comparison with Trimming to Control *Salmonella*, *Campylobacter* and Indicator Microorganisms in Poultry Carcasses - AUDECIR GIOMBELLI, Dandara Hammerschmitt, Eb Chiarini, Mariza Landgraf, Bernadette Franco, Maria Teresa Destro, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil

P3-16 Presence of Shiga-toxin Producing *Escherichia coli* in Small and Very Small Beef Processing Plants and Resulting Beef Products Detected by a Multiplex Polymerase Chain Reaction Assay - AMANDA SVOBODA, Chitrita DebRoy, Edward Dudley, Edward Mills, Catherine Cutter, The Pennsylvania State University, University Park, PA, USA
P3-17 Use of High Hydrostatic Pressure to Extend the Shelflife of Vacuum-packaged Caiman Alligator (Caiman yacare) Meat during Chilling Storage - Anna Canto, Bruno Costa Lima, ANDERSON SANT’ANA, Renata Torresan, Robson Maia Franco, Teofilo Silva, University of Sao Paulo, Sao Paulo, Brazil

P3-18 Bactericidal Characteristics of Lactic Acid and Levulinic Acid Plus Sodium Dodecyl Sulfate in Pure Culture and Comparison of Different Intervention Approaches for Inactivation of Shiga Toxin-producing Escherichia coli on Beef Trim - TONG ZHAO, Ping Zhao, Michael Doyle, Ravirajsinh Jadeja, Yen-Con Hung, University of Georgia, Griffin, GA, USA


P3-20 Resistance of Escherichia coli O157:H7 and Other Shiga Toxin-producing Non-O157 Escherichia coli to Ultraviolet Treatment - SAILAJA CHINTAGARI, Daisuke Hamanaka, Yen-Con Hung, University of Georgia, Griffin, GA, USA

P3-21 Reduction of “Big 6” Non-O157 STEC on Chilled Beef Sub-primals Using 5% Lactic Acid - WILLIAM CHANEY, Vamsi Krishna Sunkara, Mark Miller, Mindy Brashears, Texas Tech University, Lubbock, TX, USA


P3-23 Association of Campylobacter spp. Levels between Chicken Grow-out Environmental Samples and Processed Carcasses - MATTHEW SCHROEDER, Joseph Eifert, Monica Ponder, David Schmale, III, Virginia Tech, Blacksburg, VA, USA

P3-24 Thermal Inactivation of Listeria monocytogenes, Salmonella and Shiga Toxin-producing Escherichia coli in Ready-to-Eat Roast Beef - RUSSELL MCMINN, Jeffrey Sindelar, Kathleen Glass, Food Research Institute, Madison, WI, USA

P3-25 Rapid Quantitative and Qualitative Assessment of Minced Pork Meat Spoilage Using Fourier Transform Infrared (FTIR) Spectroscopy Data - Olga Papadopoulou, Chrysoula Tassou, GEORGE-JOHN NYCHAS, Efstathios Panagou, Agricultural University of Athens, Athens, Greece

P3-26 Determination of Transfer of Methicillin-resistant Staphylococcus aureus from Retail Pork Products onto Food Contact Surfaces and the Potential for Consumer Exposure - HEATHER SNYDER, James Dickson, Steve Niebuhr, Iowa State University, Ames, IA, USA

P3-27 First Isolation of Shiga Toxin-producing Escherichia coli O157:H7 in Ground Beef at Retail Market in Sao Paulo City, Brazil - ADRIANA LUCATELLI, Tania Ibelli, Bernadette Franco, Maria Teresa Destro, Mariza Landgraf, University of Sao Paulo, Sao Paulo, Brazil

P3-28 Through-chain Enumeration and Genotyping of Campylobacter spp. in Broiler Chicken Production - Jeremy Chen, Anthony Pavic, JULIAN COX, The University of New South Wales, Sydney, Australia

P3-29 Cross-laboratory Comparative Study of the Impact of Experimental and Regression Methodologies on Salmonella Thermal Inactivation Parameters - IAN HILDEBRANDT, Bradley Marks, Vijay Juneja, Angie Osoria, Nicole Hall, Michigan State University, East Lansing, MI, USA

P3-30 Inhibition of Listeria monocytogenes and Lactobacillus mesenteroides in an Uncured Deli-style Turkey Breast Using Clean Label Antimicrobials - ROXANNE VONTAYSON, Robert Weyker, Kathleen Glass, Jeffrey Sindelar, University of Wisconsin-Madison, Madison, WI, USA

P3-31 A Biotracing Model of Salmonella in the Pork Production Chain - JOOST SMID, Lourens Heres, Arie Havelaar, Annemarie Pielaat, Utrecht University, Utrecht, The Netherlands

P3-32 The Use of Zero-valent Iron Filtration to Reduce Escherichia coli and Listeria innocua in Irrigation Water - Rishi Banerjee, Ajay Singh, Mary Theresa Callahan, Cheryl Roberts, David Ingram, Jitu Patel, Dallas Hoover, Kalmia Kniel, MANAN SHARMA, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

P3-33 Microbiological Survey of Domestically-produced Sprouts Available at Retail in Canada - LILI MESAK, Jovana Kovacevic, Ana Cancarevic, Jieqing Xu, Wenqian Yuan, Kevin Allen, University of British Columbia, Vancouver, BC, Canada

P3-34 Plant Defense Response to Escherichia coli O157:H7 Cell Surface Structures Influences Survival of the Enteric Pathogen on Plant Surfaces - SEUNGWOOK SEO, Karl Matthews, Rutgers University, New Brunswick, NJ, USA

P3-35 Comparison of Non-O157 Shiga Toxin-producing Escherichia coli (STEC) with O157:H7 for Chlorine Sensitivity and Transfer during Washing of Romaine Lettuce - KAIPING DENG, Li-Han Yen, Mary Lou Tortorello, U.S. Food and Drug Administration, Bedford Park, IL, USA

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P3-36 Microbial Survey of Surface Water Used for Fresh Produce Crop Irrigation in Pennsylvania - AUDREY DRAPER, Stephanie Doores, Hassan Gourama, Luke LaBorde, The Pennsylvania State University, University Park, PA, USA

P3-37 Survival of Foodborne Pathogens on Cilantro Plants after Transfer via Wet- and Dry-Inoculation Methods - TYANN BLESSINGTON, Anne-laure Moyné, Linda Harris, University of California-Davis, Davis, CA, USA

P3-38 Influence of Constituents of Water, Soil or Manure on Colonization of Escherichia coli O157:H7 on Plant by Differential Induction of Plant Defense - SEUNGWOOK SEO, Karl Matthews, Rutgers University, New Brunswick, NJ, USA

P3-39 Examination of Irrigation Water as an On-farm Bacterial Reservoir and Potential Contamination Route for In-field Leafy Greens - JAYDE WOOD, Kevin Allen, Elsie Friesen, University of British Columbia, Vancouver, BC, Canada

P3-40 Fate of Protozoan Oocysts (Eimeria papillata) on Lettuce in Field Plots - PASCAL DELAQUIS, Greg Bezanson, Robin McKellar, Alvin Gajadhar, Agriculture and Agri-Food Canada, Summerland, BC, Canada

P3-41 Influence of Mycorrhizal Fungi (Glomus intraradices) on Survival of Salmonella and Escherichia coli O157:H7 in Soil and Translocation into Romaine Lettuce Roots and Shoot - JOSHUA GURTLER, April Nicholson, David Douds, Brendan Niemira, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-42 Effectiveness of UV Light as a Means to Reduce Salmonella Contamination on Tomatoes - WINNIE LIM, Mark Harrison, University of Georgia, Athens, GA, USA

P3-43 Survival of Non-pathogenic Escherichia coli and Escherichia coli O157:H7 in Delmarva Field Plots Amended with Animal Manure - CORRIE COTTON, Fawzy Hashem, Kelly Jones, Manan Sharma, Patricia Millner, University of Maryland Eastern Shore, Princess Anne, MD, USA

P3-44 Internalization of Salmonella Typhimurium in Hydroponically Grown Mung Bean Sprouts with the Events of Water Contamination - SUSAN RYMUT, The Ohio State University, Columbus, OH, USA

P3-45 Microbiological Quality of Imported Produce Available at Retail Across Canada - LILI MESAK, Jovana Kovacevic, Jieqing Xu, Ana Cancarevic, Wenqian Yuan, Kevin Allen, University of British Columbia, Vancouver, BC, Canada

P3-46 Levels of Microbial Contamination during the Production Chain of Tomatoes, Jalapeño Peppers and Melons in Northeast Mexico - Cindy Caballero-Prado, Carmen Cardenas, Karina Molina, NORMA HEREDIA, Faith Bartz, Anna Fabiszecki-de-Aceituno, Juan Leon, Lee-Ann Jaykus, Santos Garcia, Universidad A. De Nuevo Leon, San Nicolas, Nuevo Leon, Mexico

P3-47 Impact of Inoculation Time (Evening or Morning) on Escherichia coli O157:H7 Survival on Pre-harvest Cilantro - TYANN BLESSINGTON, Anne-laure Moyné, Linda Harris, University of California-Davis, Davis, CA, USA

P3-48 Indicator Methods to Evaluate Process Controls for Fresh Produce - ANNE MARIE BUCHHOLZ, Emily Jackson, Ravinder Reddy, Mary Lou Tortorello, U.S. Food and Drug Administration, Bedford Park, IL, USA

P3-49 Microbial Cross-contamination of Tomatoes during Washing with a Peroxyacetic Acid-based Sanitizer in a Commercial Packinghouse - HAI QIANG WANG, Gordon Davidson, Elliot Ryser, Michigan State University, East Lansing, MI, USA

P3-50 Survival of Escherichia coli O157:H7 on Raw Green Tomatoes during Transportation Temperature Abuse and Pathogen Transfer Efficacy between Tomatoes and Common Packaging Materials - KEITH SCHNEIDER, Mark Harrison, Oleksandr Tokarsky, University of Florida, Gainesville, FL, USA

P3-51 The Effect of Pesticides on the Growth and Survival of Foodborne Human Pathogens - SHEFALI DOBHAI, Guodong Zhang, Tom Royer, John Damicone, Li Ma, Oklahoma State University, Stillwater, OK, USA


P3-53 Inactivation of Microbes on Blueberries in Recycled Water Wash Systems - MICHAEL CASTEE, Charles Schmidt, Gordon Clark, John Meschke, Microbial Intelligence Group, LLC, Fairfax, VA, USA

P3-54 Kitchen Utensils as Tools to Remove or Transfer Bacterial Pathogens from Fresh-cut Produce - MARILYN ERICKSON, Jean Liao, Ynes Ortega, Jennifer Cannon, University of Georgia, Griffin, GA, USA

P3-55 Low-energy X-ray Irradiation for Inactivating Escherichia coli O157:H7 in Date Paste - SANG HYUP JEONG, Salah Aleid, Muhammad Siddiq, Bradley Marks, Kirk Dolan, Michigan State University, East Lansing, MI, USA

P3-57  Efficacy of Aerosolized Chlorine Dioxide in Reducing *Salmonella* Typhimurium on Food Surfaces - JEONGMOK KIM, Chong-Kyung Kim, Jong-Lak Cho, Mokpo National University, Muan-Gun, Jeonnam, South Korea

P3-58  Survival of *Escherichia coli* and *Salmonella* spp. in Soil Treated by Biosolarization Method - ALEJANDRO SOTO-MARQUEZ, Salvador Villalobos-Reyes, Heriberto Godoy-Hernandez, Ramiro Pacheco-Aguilar, Montserrat Iturriaga, Universidad Autonoma de Queretaro, Queretaro, Mexico

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P3-60  Antimicrobial Efficacy of Clarity® (Peracetic Acid) with a Booster (Peradigm®) against *Chaetomium globosum* - ANGELA THOMPSON, Shibu Abraham, John Rovison, FMC Corporation, Tonawanda, NY, USA

P3-61  Why Do People Prefer Bottled Waters? - OMER TEKBAS, Gulhane Military Medical Academy, Ankara, Turkey

P3-62  Efficient Reduction of *Escherichia coli* from Apple Cider by Combining Microfiltration with Ultraviolet Treatment - DONGJUN ZHAO, Jessie Usaga Barrientos, Olga Padilla-Zakour, Randy Worobo, Carmen Moraru, Cornell University, Ithaca, NY, USA

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P3-65  Food Safety Priorities for Retail Deli Managers - KUWAN KIM, Phil Crandall, Cheryl Murphy, Jack Neal, University of Houston, Houston, TX, USA

P3-66  Dietary Intake of Preservatives, Antioxidants by Korean Population - SUNG HEE CHOI, Ae Young Kim, Korea Health Industry Development Institute, Chungcheonbukdo, South Korea

P3-67  Economically Motivated Adulteration: Detection of Anomalies in the Supply Chain through Monitoring of Import Data - KAREN EVERSTINE, Timothy Boyer, Shaun Kennedy, University of Minnesota, Minneapolis, MN, USA

P3-68  The Association between Menu Labeling of Common Allergens and Food Safety Knowledge and Attitudes: A Study of Independently-operated Restaurants - Lisa Zottarelli, Carolyn Bednar, Julie O’Donnell, Michelle Wofford, Glenn Hower, DOJIN RYU, Texas Woman’s University, Denton, TX, USA

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P3-70  Potential Use of DNA Barcodes in Regulatory Science: Identification of FDA’s “The Dirty 22” - YOLANDA JONES, U.S. Food and Drug Administration, Laurel, MD, USA

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P3-72  Photodegradation of Aflatoxin B1 in Food - Ruijie Liu, YUANFA LIU, Fei Wang, Xingguo Wang, Jiangnan University, Wuxi, China

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P3-74  Evaluation of Domestic Distribution and Safety of Fresh Ginseng (Panax Ginseng C.A. Meyer) in Korea - Sun-Duk Cho, Min-Sun Chang, Dongman Kim, GUN-HEE KIM, DukSung Women’s University, ToBong-Ku, Seoul, South Korea

P3-75  Causes and Consequences of Restaurant Closures for Food Safety Violations - Margaret Binkley, ROBERT SCHARFF, Jack Neal, The Ohio State University, Columbus, OH, USA

P3-76  What are Restaurant Managers’ Priorities for Creating a Food Safety Culture? - BRIAN SAXENIAN, Margaret Binkley, Daniel Henroid, Jack Neal, University of Houston, Houston, TX, USA

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P3-77  Purification and Partial Characterization of a Bacteriocin Produced by *Leuconostoc mesenteroides* A11 - LIZZIANE WINKELSTROTER, Fabricio Tulini, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil
Adhesion and Dispersion of *Listeria monocytogenes* on Abiotic Surfaces - FERNANDA BARBOSA REIS, Eliane Pereira Silva, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil

Microbiological Characterization of Unprocessed, Processed and Retail Samples of Commercial Brazilian Bee Pollen for Human Consumption - Heloisa Hervatin, Matthew James Grossman, Neusely da Silva, Neliane de Arruda Silveirade Arruda Silveira, Maristela Nascimento, LUCIA REGINA DURRANT, University of Campinas, Campinas, Brazil

Probiotic Potential of Lactic Acid Bacteria Isolated from Fermented Greek Table Olives - Anthoula Argyri, Georgia Zoumpoupolou, Agapi Doulgeraki, Andreas Karatzas, Effie Tsakalidou, George-John Nychias, Efstatios Panagou, CHRYSOULA TASSOU, National Agricultural Research Foundation, Lycovrissi, Greece

The Effects of Aging Times and Temperatures on *Bacillus cereus* Spores Survival in Wet Noodles during Cooking - HAERIM JEONG, Myeongki Son, Yonggue Lee, Gyaee Yun, Mihee Park, Ki-Hwan Park, Chung-Ang University, Anseong, South Korea

Tracking of Antibiotic Resistant Gene Transfer from a Known Donor to Unknown Recipients in the Simulator of the Human Intestinal Microbial Ecosystem (SHIME) - TUMNOON CHARASLERTRANGSI, Veronique Delcenier, Mitra Amiri-Jami, Mazin Matloob, Mansel Griffiths, University of Guelph, Guelph, ON, Canada

Validation of the Use of Composite Sampling for the Detection of *Listeria monocytogenes* in Frozen Vegetables - DENISE BECKER, Stefanie Gilbreth, Kari Sweeney, ConAgra Foods, Omaha, NE, USA

Preservation of Industrially Important Microorganisms - FERNANDA SANTOS, Marni Ramenzoni, Mateus Lazzarotti, Paulo Esteves, Clarissa Vaz, Jalusa Kich, Catia Klein, Janice Zanella, Liana Bretano, Daiane Voss-Rech, Luiza Biesus, Marisete Schiochet, Brazilian Agricultural Research Corporation, Concordia, Brazil


Endemic *Salmonella* Contamination of the Virginian Eastern Shore Tomato Production Environment - Rebecca Bell, Jie Zheng, Sarah Allard, ERIK BURROWS, Charles Wang, Gabriela Arce, Tim Muruvanda, Christine Keys, David Melka, Marc Allard, Steven Rideout, Eric Brown, U.S. Food and Drug Administration, College Park, MD, USA

Isolation of *Bacillus cereus* from Pineapple Pulp and Partial Characterization of a Bacteriocin-like Substance - Juliana Abigail Leite, FABRICIO TULINI, Leon Rabinovich, Jeane Quintanilha Chaves, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil

Safety of Bacteriocinogenic Strains Isolated from Traditional Smoked Meat Products from North Portugal - Svetoslav Todorov, Mariza Landgraf, MARIA TERESA DESTRO, Bernadette Franco, University of Sao Paulo, Sao Paulo, Brazil

Efficacy of Sanitizers Approved for Organic Use against *Salmonella enterica* on Organic Leafy Greens - Libin Zhu, SADHANA RAVISHANKAR, University of Arizona, Tucson, AZ, USA

Enhanced Plasmid Transformation of *Campylobacter jejuni* NCTC11168 through Cj1051c Mutagenesis - JEFFREY HOLT, Andrew Grant, Christopher Coward, Duncan Maskell, Jennifer Quinlan, Drexel University, Philadelphia, PA, USA

Development of Antimicrobial Surface-modified Stainless Steel with N-halamines: Characterization and Effectiveness against *Listeria monocytogenes* - LUIS BASTARRACHEA, Lynne McLandsborough, Julie Goddard, University of Massachusetts, Amherst, MA, USA

Impact of Post-inoculation Hold Time when Treating *Escherichia coli* O157:H7- and *Salmonella*-inoculated Lettuce and Tomatoes with Chlorine Dioxide Gas - SIRIYUPA NETRAMAI, Maria Rubino, Rafael Auras, Elliot Ryser, Mahidol University, Kanchanaburi, Thailand

A Comparison of the *in vitro* Anti-microbial Effectiveness of Different Organic Acids and Salt Derivatives against Two *Listeria monocytogenes* Strains - RYK LUES, Central University of Technology, Bloemfontein, South Africa

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Fate of *Listeria monocytogenes* during the Maturation of Salami Containing Encapsulated Bacteriocin-producing *Lactobacillus curvatus* MBSa2 - MATHEUS SOUZA BARBOSA, Cynthia Jurkiewicz, Svetoslav Todorov, Bernadette Dora Gombossy de Melo Franco, University of Sao Paulo, Sao Paulo, Brazil

Vapor-phase Antimycotic Activity of *Lippia berlandieri* and *Poulinumtha longiflora* Essential Oils - AIDA GOMEZ-SANCHEZ, Raul Avila-Sosa, G. Virginia Nevarez-Morillon, Enrique Palou, Aurelio Lopez-Malo, Universidad de las Americas Puebla, Cholula, Mexico
P3-97 Determination of the Minimal Inhibitory Concentration of Lauric Arginate against Three Strains of *Salmonella enterica* - CHANELLE ADAMS, Yuhua Chang, D. Julian McClements, Lynne McLandsborough, University of Massachusetts-Amherst, Amherst, MA, USA

P3-98 Antiviral Effects of Cell-free Bacterial Supernatants - ADRIENNE SHEARER, Dallas Hoover, Kalmia Kniel, University of Delaware, Newark, DE, USA

P3-99 Inhibition of Foodborne Pathogens and Spoilage Organisms in Dairy Dessert and Tomato Sauce Using Potassium Cinnamate - SAURABH KUMAR, Gjis Lommerse, Renee Boerefijn, Edwin Bontenbal, Purac Biochem, Gorinchem, The Netherlands

P3-100 Antifungal Activity of Orange Peel Essential Oil Applied by Direct Addition or Vapor Exposure - MARIA JOSE VELAZQUEZ-NUNEZ, Raul Avila-Sosa, Enrique Palou, Aurelio Lopez-Malo, Universidad de las Americas Puebla, Cholula, Mexico

P3-101 Antibacterial Effectiveness of Phenyllactic Acid against Gram-positive and Gram-negative Foodborne Pathogens at pH 6.0 and 7.2 - DAVID MANU, Aubrey Mendonca, Joseph Sebranek, Aura Daraba, Byron Brehm-Stecher, Iowa State University, Ames, IA, USA

P3-102 Use of Natural Preservation Solutions for Bakery Products - JANNEKE WIJMAN, Marielle Louvet-van Eijk, Ivo van der Linden, Anieke Wierenga, Edwin Bontenbal, PURAC, Gorinchem, The Netherlands

P3-103 Growth Comparison of *Listeria monocytogenes* in Laboratory Media Using Equimolar Concentrations of NaCl and KCl - MAX GOLDEN, Kathleen Glass, University of Wisconsin-Madison, Madison, WI, USA

P3-104 Spiral Gradient Testing and the Mechanism of Resistance of Fluoroquinolone-resistant *Listeria monocytogenes* Isolated from Various Food Products - LEONARD WILLIAMS, Shurrata Davis, Janak Khatiwada, North Carolina A&T State University, Kannapolis, NC, USA

P3-105 Characterization of Antimicrobial Resistance in *Vibrio parahaemolyticus* Isolated from Canada between 1998 and 2011 - Jennifer Liu, Lili Mesak, KEVIN ALLEN, University of British Columbia, Vancouver, BC, Canada

P3-106 Effect of Sodium Alginate Coatings Containing Cinnamon Essential Oil on Growth and Ochratoxin A Production by *Aspergillus carbonarius* on Fresh Apples and Pears - ANASTASIA KAPETANAKOU, Sofia Nestora, Panagiotis Skandamis, Agricultural University of Athens, Athens, Greece

P3-107 Antimicrobial Synergistic Effect of Selected Essential Oils/Derivatives against *Salmonella* Typhimurium - KANIKA BHARGAVA, Muhamad Chbib, Yifan Zhang, Wayne State University, Detroit, MI, USA

P3-108 A Longitudinal Study of Antimicrobial Resistance of *Vibrio parahaemolyticus* Strains Isolated from Two Statistical Areas in British Columbia, Canada - Jennifer Liu, Lili Mesak, KEVIN ALLEN, University of British Columbia, Vancouver, BC, Canada

P3-109 Reduction of *Salmonella* Using Lactic Acid and Potassium Lactate on Non-federally Inspected Whole Muscle Beef Steaks Purchased in Meat Markets of Mexico - SHANNA WARD, Mark Miller, Alejandro Echeverry, Lyda Garcia, Guy Loneragan, Ansens Pond, Tanya Jackson, Leslie Thompson, Sam Jackson, J. Chance Brooks, Rosa Gabriela Ramirez Porras, Gilberto Cervera, Mindy M. Brashears, Texas Tech University, Lubbock, TX, USA

P3-110 Antibacterial Effect of ZnO Nanoparticles on Intestinal Bacteria - AMI YOO, Mengshi Lin, Azlin Mustapha, University of Missouri, Columbia, MO, USA

P3-111 Influence of Nalidixic Acid Resistance on Sensitivity of Various Shiga Toxin-producing *Escherichia coli* to EO Water Treatment - RAVIRAJSHIN JADEJA, Yen-Con Hung, Louisiana State University, Baton Rouge, LA, USA

P3-112 Concentration- and Time-dependent Inactivation of *Escherichia coli* O157:H7 by Plant Extracts - JAVIER REYNAGranados, Lynn Joens, Mendel Friedman, SADHANA RAVISHANKAR, University of Arizona, Tucson, AZ, USA

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P3-113 Isolation and Characterization of a Unique Phage Carrying Strain of *Clostridium botulinum* from Carrot Juice - KRISTIN MARSHALL, Louis Nowaczyk, II, Brian Raphael, Guy Skinner, Rukma Reddy, John Larkin, U.S. Food and Drug Administration, Bedford Park, IL, USA

P3-114 Expression of Stress and Virulence Genes in *Escherichia coli* O157:H7 in Fresh Dairy Compost - Randhir Singh, XIUPING JIANG, Clemson University, Clemson, SC, USA

P3-115 *Enterococcus faecium* NRRL-B2354 as a Surrogate for *Salmonella* spp. for the Validation of Extrusion - Andreia Bianchini, Jayne Stratton, Steven Weier, Brian Plattner, Galen Rokey, Gery Hertz, Tim Harter, Lakshmi Gompa, BISMARCK MARTINEZ, University of Nebraska-Lincoln, Lincoln, NE, USA

P3-116 Colonization and Internalization of *Salmonella enterica* in Tomato Plants - JIE ZHENG, Sarah Allard, Sara Reynolds, Patricia Millner, Gabriela Arce, Robert Bledgett, Eric Brown, U.S. Food and Drug Administration, College Park, MD, USA
P3-117 Influence of Lipoteichoic Acid (LTA) on Listeria monocytogenes Biofilm Formation - IMELDA TIRTAJAYA, Yuhua Chang, Lynne McLandsborough, University of Massachusetts-Amherst, Amherst, MA, US

P3-118 Frequency of Bacterial Foodborne Pathogens on the Surface and Guts of Individual Filth Flies - MONICA PAVA-RIPOLL, Rachel Pearson, Amy Miller, George Ziobro, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

P3-119 Assessing the Formation and Removal of Biofilms of Listeria spp. Isolated on Equipment and Utensils of Dairy Industries in Brazil and Italy - LUIZA PIETA, John David, Eduardo Cesar Tondo, UFRGS, Porto Alegre, Brazil

P3-120 Comparative Survival Patterns of Non-O157:H7 Shiga Toxin-producing Escherichia coli (STEC) Strains and Acid-resistant O157:H7 STEC during Incubation in pH 2.0 Synthetic Gastric Fluid - WAN MEI LEONG, Kyriaki Chatzikyriakidou, Steve Ingham, Barbara Ingham, Cecile Ane, University of Wisconsin-Madison, Madison, WI, USA

P3-121 Regulation of the csgD Promoter by Global Regulators H-NS, IHF, and RpoS in Escherichia coli O157:H7 Isolates - CHIN-YI CHEN, Gaylen Uhlich, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-122 Fate of Salmonella Exposed to Dry Heat Treatments in Low and Intermediate Moisture Food Products - Kristen Hunt, STEVEN GOODFELLOW, Brian Farina, Deibel Laboratories, Gainesville, FL, USA

P3-123 A Comparison of Escherichia coli Persistence on Basil Plants and Soil Using Drip and Overhead Irrigation - SARAH MARKLAND, Krystal Shortlidge, Lindsey Cook, Kyle LeStrange, Manan Sharma, Kalmia Kniel, University of Delaware, Newark, DE, USA


P3-125 Longitudinal Study of Salmonella enterica, Escherichia coli O157:H7, and Listeria monocytogenes in Fresh Meat Processing Plant Environments - EVA BORJAS, Alex Brandt, John Sofos, Marisa Bunning, Martin Wiedmann, Kendra Nightingale, Colorado State University, Fort Collins, CO, USA

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P3-126 Comparison of Antimicrobial Properties of Zanthoxylum armatum and Hibiscus sabdariffa on Selected Foodborne Pathogens - SHURRITA DAVIS, Leonard Williams, Janak Khatiwada, North Carolina A&T State University, Kannapolis, NC, USA

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P3-127 Validation of a 24-hour Immunochromatographic Test Strip-based Method for the Detection of Listeria spp. on Environmental Surfaces - MARK MULDOON, Ann- Christine Allen, Verapaz Gonzalez, Larissa Goldman, Meredith Sutzko, SDIX, Newark, DE, USA

P3-128 Comparative Evaluation of the VIDAS® Campylobacter (CAM) Method for the Detection of Campylobacter from Selected Foods: AOAC Performance Tested MethodSM Validation Study - MELINDA HAYMAN, Sergio Montez, Ron Johnson, Food Safety Net Services, San Antonio, TX, USA

P3-129 Factors Contributing to the Transfer of Escherichia coli O157:H7 and Listeria monocytogenes between Cutting Surfaces and Fresh Produce; Cross-contamination Scenarios - SOFIA POIMENIDOU, Anzea Loukou, Panagiotis Skandamis, Agricultural University of Athens, Athens, Greece

P3-130 Comparative Evaluation of the CampyFood Agar (CFA) Method for the Selective Isolation and Enumeration of Campylobacter from Selected Foods: AOAC Performance Tested MethodSM Validation Study - SERGIO MONTEZ, Melinda Hayman, Ron Johnson, Food Safety Net Services, San Antonio, TX, USA

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Dr. Christine Bruhn is a recipient of the 2012 IAFP Fellow Award, which recognizes professionals who have contributed to IAFP and its Affiliates with distinction over an extended period of time. Dr. Bruhn is being recognized nationally and internationally for her programs in consumer behavior, food science and food safety.

As Director of the Center for Consumer Research and Consumer Food Marketing Specialist in the Department of Food Science and Technology, University of California–Davis, Dr. Bruhn’s research focuses on consumer attitudes, knowledge and practices related to food safety and quality and new food processing technologies. She has authored over 150 professional papers on consumer attitudes toward food.

Dr. Bruhn was the first recipient of the IAFP Developing Scientist Award in 1986, presented the Ivan Parkin Lecture at the Association’s 1998 Annual Meeting and received the IAFP Elmer Marth Educator Award in 2005. She has chaired the editorial committee for *Dairy, Food and Environmental Sanitation* (now *Food Protection Trends*) and currently serves on the editorial board for *FPT*. She has also been published in both journals.

Dr. Bruhn is a Fellow of the Institute of Food Technologists in the U.S. and the Institute of Food Science and Technology in the U.K. She has provided consultations to the FAO and WHO on food safety and food irradiation. As a member of the inaugural FDA Risk Communication Advisory Committee, Dr. Bruhn provided expertise in food safety. In 2011, she was recognized by the Institute of Food Technologists with the Carl R. Fellers Award for service to the profession of food science and technology.
Dr. Ann Marie McNamara is a recipient of the 2012 IAFP Fellow Award, which recognizes professionals who have contributed to IAFP and its Affiliates with distinction over an extended period of time. Dr. McNamara is a 19-year member of IAFP.

As Division Vice President of Product Safety and Quality Excellence for Jack in the Box, Dr. McNamara works to ensure the safety of more than a million customers a day by developing and managing industry leading food safety programs. She previously served as V.P. of Food Safety at Silliker; V.P. of Food Safety and Technology at Sara Lee; and Director of Microbiology at USDA Food Safety and Inspection Service where she was a five-time recipient of the Secretary of Agriculture’s Superior Service Award. Dr. McNamara completed a post-doctoral fellowship at the Centers for Disease Control and Prevention and earned her Sc.D. from the University of Pittsburgh, her M.S. from the University of Minnesota and her B.S. from Quinnipiac University. She has authored more than 100 publications and given more than 100 scientific presentations.

Dr. McNamara has developed corporate food safety programs that are widely recognized for their excellence. She has provided expert food safety advice to more than 100 businesses as a consultant. As a regulator, Dr. McNamara has played an influential role in developing food safety policies, including co-authoring the landmark Pathogen Reduction and HACCP Rule; President Clinton’s Food Safety Initiative; the FDA’s Healthy People 2010; and acted as a representative on the National Advisory Committee for Microbial Criteria in Foods, CODEX and the Conference for Food Protection.
Dr. Robert L. Buchanan is the recipient of the 2012 IAFP President’s Lifetime Achievement Award. This award is given at the discretion of the Association President to recognize an individual who has made a lasting impact on “Advancing Food Safety Worldwide” through a lifetime of professional achievements in food protection. Throughout his professional career, Dr. Buchanan has distinguished himself as a leader of public service through his contributions to the food and dairy industries.

Dr. Buchanan is currently Director of the University of Maryland’s Center for Food Safety and Security Systems. He received his B.S., M.S., Masters of Philosophy and Ph.D. in Food Science from Rutgers University and conducted post-doctoral training in mycotoxicology at the University of Georgia. He has over 35 years of teaching experience, conducting research in food safety and working at the interface between science and public health policy, first in academia, then in government service at both the USDA and the FDA and most recently at the University of Maryland’s College of Agriculture and Natural Resources.

Dr. Buchanan’s scientific interests are diverse and include extensive experience in predictive microbiology, quantitative microbial risk assessment, microbial physiology, mycotoxicology and food safety systems. He has published on a wide range of subjects related to food safety and is one of the co-developers of the widely-used USDA Pathogen Modeling Program.

Dr. Buchanan has served on numerous national and international advisory bodies, including 20 years as a member of the International Commission on Microbiological Specifications for Foods; as a six-term member of the National Advisory Committee for Microbiological Criteria for Foods; a decade as the U.S. Delegate to the Codex Alimentarius Committee on Food Hygiene; and on multiple committees and expert consultations for the NAS/IOM and FAO/WHO.

Having served on many IAFP Committees, including several Professional Development Group committees, Dr. Buchanan currently serves on the Journal of Food Protection Editorial Committee. In 2010, Dr. Buchanan delivered the John H. Silliker Lecture at the IAFP Annual Meeting.
Charles A. (Bert) Bartleson is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high objectives of the Association. Mr. Bartleson is retired from Bartleson Food Safety Consultants, which he formed upon retiring from a long career in government.

Mr. Bartleson graduated from Washington State University in 1970. His first job was as an Environmental Health Specialist with the Thurston-Mason Health District in Olympia, Washington. While there, he investigated two large outbreaks of foodborne illness – C. perfringens and Norovirus – which ignited a life’s work of studying the cause and prevention of foodborne illnesses. He eventually returned to school, graduating from the University of Hawaii with an MPH degree.

Mr. Bartleson joined the Washington State Department of Health for the last 25 years of his government service. Throughout this time, he was a Public Health Advisor and the Technical Expert for the State Food Program. During these years, Mr. Bartleson audited local health department food programs, trained hundreds of food sanitarians, coordinated emergency response, developed and rewrote the food service rules and regulations and investigated the factors linked to foodborne diseases.

As a long-time IAFP Member, Mr. Bartleson has been a part of the IAFP Committee on the Control of Foodborne Illness and has written four manuals and more than a dozen papers. In 2007, he was presented with the IAFP Sanitarian Award. Mr. Bartleson has also been a member of the Conference for Food Protection, chairing the Science and Technology Council, and served on the National Advisory Committee on Microbiological Criteria for Foods.

Mr. Bartleson retired from Bartleson Food Safety Consultants in 2009. His interests include bicycling, collecting seashells and traveling.
Mr. Harold K. Bengsch is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high ideals and objectives of the Association. After 45 years of continuous service in Public Health, Mr. Bengsch retired in 2004 from the Springfield/Greene County (Missouri) Department of Public Health and Welfare, serving his last 20 years as Director. Two days after retiring, he was elected to the office of Greene County Commissioner and is now serving his second term.

Born and raised on a mixed grain and dairy farm in western Christian County, Missouri, Mr. Bengsch started his education in a one-room country schoolhouse set on a portion of the family farm. He received his undergraduate degree from Missouri State University, with a double major in Agriculture Sciences, and his master’s degree in Public Health Science from the University of Missouri’s School of Medicine. He taught in the Masters of Public Health program at Missouri State University, where he currently serves on the University Institutional Biological Safety Committee and the College of Health and Human Services Dean’s Ambassador Committee. In 2004, Mr. Bengsch received an honorary Doctorate of Public Affairs from Missouri State University, the second such honorary doctorate in the school’s history.

As a strong advocate for collaboration to achieve outcomes, Mr. Bengsch currently serves on no less than 26 state and community boards and committees. He has acted as Chair of the Missouri State Board of Health and President of the Missouri Public Health Association. He is a current member of the State and National Association of County Commissioners and serves on both the Governor’s Advisory Council on Homeland Security and the State Juvenile Justice Task Force. He also co-chairs the State Child Death Review Panel. He has authored 17 publications addressing various topics on health and public health.

During his 49 years as an IAFP Member, Mr. Bengsch has also served on numerous Association committees and work groups. He was elected IAFP President in 1994 and received the IAFP Sanitarian Award in 1977 and the IAFP Harry Haverland Citation Award in 2005. He also served as the Missouri Milk, Food and Environmental Health Association’s (MMFEHA) President and received the Affiliate’s Lifetime Achievement Award in 2000. He is also the recipient of the 2001 Missourian Award.

Married for 54 years, Mr. Bengsch and his wife, Darlene, have two daughters, Meschiel and Kena, four grandchildren and eight great-grandchildren. Mr. Bengsch’s motto is: “There is no limit to what can be accomplished when it doesn’t matter who gets the credit.”
Thomas L. Schwarz is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high ideals and objectives of the Association. Mr. Schwarz is a Midwesterner with degrees in chemistry and entomology. He retired from the Food and Drug Administration (FDA) as Director, Division of Cooperative Programs, in 2001.

In 1970, Mr. Schwarz joined the United States Department of Agriculture (USDA) as a plant quarantine inspector. After a year at the port of New York, he transferred to the FDA as a laboratory entomologist. Starting in 1976, he held a succession of positions at FDA headquarters. Throughout the next 25 years, he accumulated 14 FDA awards for performance or special service.

Mr. Schwarz was involved in a wide variety of the FDA’s high-profile issues, such as Good Laboratory Practices; ethnic foods; sulfites; reduced oxygen packaging; Salmonella in eggs; E. coli O157:H7 in hamburgers; and EMS from L-tryptophan. He is best known for his work on the first Food Code.

An active IAFP Member for 30 years, Mr. Schwarz has made many presentations at the Association’s Annual Meetings, contributed an article to Dairy and Food Sanitation, and served on various PDGs and on the Program Committee. He has also been a member of CFP, AFDO, NCIMS, ISSC and the Alliance for Food Security.

Since his federal retirement, Mr. Schwarz has represented the International Flight Services Association as its Food Safety Consultant and has done scientific consulting for private firms, including Marler Clark, LLP, PS.
Dr. Purnendu C. Vasavada is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high ideals and objectives of the Association. Dr. Vasavada is Professor Emeritus of Food Science at the University of Wisconsin-River Falls and Food Safety and Microbiology Extension Specialist. Dr. Vasavada is recognized internationally for his teaching, applied research, innovative training programs and active consultations in Food Science and Technology, especially Food Safety and Microbiology, Rapid Methods and Automation in Food Microbiology, Food Quality Assurance, Milk Quality and Mastitis, Food Nutrition and Consumer Issues, and Food Science Education. As the principal and managing member of PCV & Associates, LLC, Dr. Vasavada provides consulting and assistance to the food industry in planning, development and management of special projects involving food safety and microbiology, GMP, HACCP and food quality assurance. He is also involved in developing and presenting seminars and conferences on contemporary topics of interest to food industry and consumers.

Dr. Vasavada is active in several scientific and professional organizations, including the International Association for Food Protection (IAFP) for 27 years and the Institute of Food Technologists (IFT). He is the author or co-author of over 100 publications, including peer-reviewed papers, technical abstracts and book chapters. His list of awards include the Joseph Mityas Laboratorian of the Year Award from WLA (1987); the Educator Award from IAMFES (1997); the Sanitarian of the Year Award from WAMFS (1998); the UW Extension’s Program Innovation Award (2010); and the IAFP Harry Haverland Citation Award (2011). He is a Fellow of the American Academy of Microbiology (1991), IFT (2009) and IAFP (2010).
As the recipient of the 2012 IAFP Harry Haverland Citation Award, Judy D. Greig is recognized for her years of dedication and devotion to the Association’s ideals and objectives.

Ms. Greig is currently an epidemiologist with the Public Health Agency of Canada, Laboratory for Foodborne Zoonoses in Guelph, Ontario, where her projects include attribution of foodborne disease, systematic and scoping reviews of public health issues, and knowledge translation.

Ms. Greig is a registered nurse and has practiced in three Canadian provinces throughout the past 19 years. She received her B.Sc., specializing in microbiology, from the University of Waterloo and M.Sc. in epidemiology from the University of Guelph.

An IAFP Member since 2000, Ms. Greig has served on various Association Committees, including two terms on the Black Pearl Selection Committee; Food Protection Trends Management Committee; Journal of Food Protection Management Committee; and the Foundation Committee. She is currently serving her second term on the Food Protection Trends Editorial Board. She joined the Committee on Control of Foodborne Illness in 2000 and has served as its Vice Chair since 2007, during which the Committee has authored eleven papers describing the role of the infected food handler, updated the Procedures to Investigate Foodborne Illness manual and organized multiple symposia. Her professional peer and friend, Ewen Todd, states, “Judy Greig has demonstrated her commitment and dedication to the reduction of foodborne disease by faithfully serving as Vice Chair of the Committee on Control of Foodborne Illness and by co-authoring many papers on hygiene of food and healthcare workers.”

A member of the Ontario Food Protection Association (OFPA) since 2000, Ms. Greig has served on the Student Awards Committee, acted as co-editor of the OFPA award-winning newsletter from 2001–2006, organized numerous technical sessions and served as the Affiliate’s President in 2010.

Ms. Greig has presented over 60 oral or poster presentations and has numerous peer-reviewed publications. She has guest lectured at the University of Guelph (Masters in Food Safety and Quality Assurance Program) and at Ryerson University (School of Occupational and Public Health) in Toronto.
The 2012 IAFP International Leadership Award goes to Dr. Bernadette DGM Franco for her dedication to the high ideals and objectives of IAFP and her promotion of the mission of the Association in countries outside of the U.S. and Canada. Dr. Franco is a professor at the University of São Paulo (USP), São Paulo, Brazil, in the Department of Food and Experimental Nutrition of the Faculty of Pharmaceutical Sciences. She received her degree in Pharmaceutical Sciences and holds a Ph.D. in Food Science from USP.

Dr. Franco’s research interests and teaching tasks are related to food safety and new strategies for control of microbial growth in foods. She acts as Director of the USP Food Science Post-Graduation Program, where she has advised 50 M.Sc. and Ph.D. students. Dr. Franco is a principal investigator in several ongoing national and international collaborative research projects. She has authored more than 100 peer-reviewed scientific papers, as well as several books and book chapters.

Dr. Franco and her research group at USP have made significant contributions to the advancement of food science in Brazil and abroad, especially in Latin America. In recognition of her work, the National Council for Scientific and Technological Development (CNPq) presented her with a 1A Research Productivity Scholarship, the highest distinction for scientists in the country.

Dr. Franco has numerous administrative assignments at USP and at Brazilian funding agencies. She is presently a member of the Engineering Area Panel at FAPESP, the São Paulo State Research Foundation and has worked for many years on the Advisory Committees of the National Council for Scientific and Technological Development (CNPq) and the Coordination of Higher Level Education (CAPES).

From 2002–2005, Dr. Franco was President of the Brazilian Society of Microbiology. She also served as Chief Editor of the Brazilian Journal of Microbiology for 15 years. She is a member of the International Commission of Microbiological Specifications for Foods (ICMSF) and represents Brazil in the Latin American Sub-Commission of ICMSF. She was recently elected as an Executive Board Member of the International Commission of Food Microbiology and Hygiene (ICFMH) and the International Life Sciences Institute (ILSI-Brazil).

An active IAFP Member since 1994, Dr. Franco helped initiate the Brazil Association for Food Protection (BAFP) in 2002 and currently serves as the Affiliate’s treasurer.
The joint recipients of the 2012 IAFP GMA Food Safety Award are Kansas State University, Manhattan, and the University of Wisconsin-River Falls for their “Rapid Methods Workshops,” conducted by Dr. Daniel Y.C. Fung and Dr. Purnendu C. Vasavada, respectively. This year’s award honors a group or organization for a highly significant food safety development or in recognition of a long history of outstanding contributions to food safety. KSU and Dr. Fung and the U of W-River Falls and Dr. Vasavada are recognized for making a difference for over 30 years in conducting their respective workshops.

A native of Hong Kong, Dr. Fung is Professor of the Departments of Food Science and Animal Science and Industry at Kansas State University. He received his bachelor’s degree in Biology from the International Christian University in Japan, his M.S. in Public Health from the University of North Carolina in Chapel Hill and his Ph.D. in Food Technology from Iowa State University in Ames. Dr. Fung previously served as Assistant Professor of Microbiology and Assistant Director for Administration at Pennsylvania State University and has been at Kansas State University since 1978, serving in his current position since 1985. During this time, he also spent nine years as KSU’s Chair of the Food Science Graduate Program. He considers his most outstanding contribution in technology transfer and education as conducting the annual KSU International Workshops on Rapid Methods and Automation in Microbiology where, for more than three decades, over 4,500 participants worldwide attended these hands-on workshops.

Dr. Fung is a 40-year IAFP Member and has served on several Association committees. Throughout his career, he has received many professional awards, including the 1976 IFT International Award and the Society for Industrial Microbiology’s 2001 Waksman Outstanding Educator Award. Dr. Fung is a Fellow of IFT, AAM and IAFoST. Over the past 45 years, he has authored approximately 800 published works in books, scientific journals, meeting proceedings and abstracts and has traveled worldwide to give speeches, lectures and presentations. Above all, Dr. Fung considers himself an educator deeply involved in food safety and microbiology research and teaching. His life is enriched by his wife, Dr. Catherine Fung, his son and daughter-in-law, Drs. Francis and Maria Fung, and four grandchildren.

Dr. Vasavada is Professor Emeritus of Food Science at the University of Wisconsin-River Falls (UWRF), as well as a Food Safety and Microbiology Extension Specialist. He is recognized internationally for his teaching, applied research and innovative training programs in food safety and microbiology.

From the humble beginning at a regional dinner meeting and mini-workshop organized in response to concerns about emerging pathogens in foods, the University of Wisconsin-River Falls’ Food Microbiology Symposium, Current Concepts in Foodborne Pathogens and Rapid Methods in Food Microbiology, grew in its scope and stature as evidenced by international audiences of over 110 attendees representing large and small food companies, regulatory agencies and academia. The UWRF Food Microbiology Symposium formed a unique and sustained collaboration with Kansas State University’s International Rapid Methods in Microbiology Workshop, providing a venue for discussions of contemporary issues, exchange of ideas and supported involvement of Developing Scientists, while fostering several ‘mini-Rapid Methods’ seminars and conferences around the world.

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Professor David S. Reid is the 2012 IAFP Frozen Food Foundation Freezing Research Award recipient. Now in its third year, this award honors an individual, group or organization for preeminence and outstanding contributions to research that impacts food safety attributes of freezing.

Professor Reid holds his B.Sc. and Ph.D. in Chemistry from the University of Glasgow, Scotland. His primary emphasis has been in Physical Chemistry. After a postdoctoral year at SUNY Buffalo with Professor George Nancollas, he joined Unilever Research Laboratory, Colworth, in 1967 where his emphasis was in the physico-chemical characterization of the influence of water in foods. One area of focus was the physical chemistry of ice formation in tissues and mechanisms of freezing damage.

In 1981, Professor Reid joined the Department of Food Science and Technology at the University of California-Davis to continue his studies in the role of water in foods. Once again, a primary focus was on the physical chemistry of the freezing process in tissues. In addition to phase and state diagrams, the ice nucleation process and the ice propagation process have been characterized to better understand the factors underlying frozen product quality and stability.

Professor Reid has maintained strong interactions with the industry throughout his tenure at the University of California-Davis and serves on the scientific advisory committees for both AFFI and GCCA. He is a Fellow of IFT (2003) and of IAFoST (2006), and was presented with a Career Leadership Award by AFFI in 2007. Professor Reid has served as Editor-in-Chief of the *Journal of the Science of Food and Agriculture* since 1999.
Dr. Joseph F. Frank is the recipient of the 2012 IAFP Maurice Weber Laboratorian Award. This award recognizes an IAFP Member for dedicated and exceptional contributions in the laboratory and commitment to the development and/or application of innovative and practical analytical approaches in support of food safety.

Dr. Frank is a professor in the Department of Food Science and Technology at the University of Georgia in Athens. He gained an appreciation of good sanitation practices throughout high school and college by working in his father’s cheese and butter manufacturing business and in local restaurants. He earned a B.S. in bacteriology from the University of Wisconsin-Madison and went on to receive his master’s and doctoral degrees in food science with specialization in food microbiology. Both of his advanced degrees were obtained under the direction of Elmer Marth. His postdoctoral study was conducted at the Eastern Regional Research Center.

Dr. Frank was a pioneer in research that demonstrated the importance of biofilms in the survival of *L. monocytogenes* in food processing facilities. He also developed laser scanning confocal microscopy for direct observation and viability determination of bacterial pathogens on intact food tissues.

An IAFP Member since 1975, Dr. Frank received both the IAFP Fellow Award and the President’s Recognition Award in 2005, and the Elmer Marth Educator Award in 2008. He is currently a scientific editor for the *Journal of Food Protection*. He is a Charter Member of the Georgia Association for Food Protection. Throughout his extensive career, Dr. Frank has co-authored 143 peer-reviewed research papers.
Dr. Siddhartha Thakur is the recipient of the 2012 IAFP Larry Beuchat Young Researcher Award, which recognizes a young researcher who has shown outstanding ability and professional promise in the early years of their career.

Dr. Thakur is an Assistant Professor in the College of Veterinary Medicine at North Carolina State University (NCSU) in Raleigh. He received his Bachelor of Veterinary Science and Animal Husbandry from G.B. Pant University of Agriculture and Technology in India, and his Masters in Veterinary Public Health from the Indian Veterinary Research Institute in India. He earned his Ph.D. in Population Medicine at the College of Veterinary Medicine at NCSU, where his research focus was on studying the dynamics of multi-drug resistant Campylobacter isolated from swine raised in commercial and antimicrobial-free production systems. Prior to joining the faculty at NCSU, Dr. Thakur was an Oakridge Research Associated Universities Postdoctoral Fellow at the Center for Veterinary Medicine, Food and Drug Administration in Laurel, Maryland. While there, he was involved in developing a DNA Microarray for the analysis of multi-drug resistant enteric pathogens isolated from retail meat.

Dr. Thakur’s research at NCSU focuses on the molecular epidemiology of multi-drug resistant bacterial Salmonella and Campylobacter in the realms of pre-harvest food safety in food animal production. His recent research emphasis has been on studying the transmission of bacterial foodborne pathogens from food animals to fresh produce farms.

Dr. Thakur has authored or co-authored 26 peer-reviewed publications and is currently editing a book on pre-harvest food safety for the American Society for Microbiology. He is the incoming chair of the IAFP Pre Harvest Food Safety Professional Development Group (PDG) and currently serves on the Journal of Food Protection Management Committee.
The 2012 IAFP Sanitarian Award goes to Captain (O-6) Robert Hennes. The Sanitarian Award honors an IAFP Member for dedication and exceptional service to the profession of sanitarian, serving the public and the food industry.

Captain Hennes has over 24 years of active duty service as an Environmental Health Officer within the U.S. Public Health Service (USPHS). During this time, he has been detailed to the U.S. Food and Drug Administration (FDA) as an Environmental Health Specialist. He has also been assigned to duty stations in Kansas City, Missouri; Bothell, Washington; and Seattle, Washington, where he was a Regional Milk Specialist within the field component of the FDA’s Office of Regulatory Affairs (ORA). Captain Hennes is currently assigned to the FDA’s Center for Food Safety and Applied Nutrition (CFSAN) headquarters, located in College Park, Maryland, where he is the Team Leader of the FDA’s Grade “A” Milk Safety Team and oversees the Grade “A” Interstate Milk Shippers Program. He is also the National Dairy Expert, providing technical assistance, program guidance and direction.

Prior to his career at the USPHS, Captain Hennes spent 10 years at the North Dakota State Department of Health in Bismarck as an FDA-certified Milk Sanitation Rating Officer, a Retail Food Service Survey Officer and the Director of the Division of Food and Lodging.

Captain Hennes holds a B.S. in Biology and Chemistry and a master’s in Public Health, with an Environmental Health emphasis, from the University of Minnesota. He is also a Registered Environmental Health Practitioner (REHP) with the National Environmental Health Association (NEHA). Captain Hennes has been an IAFP Member since 1996 and serves on the Dairy Quality and Safety PDG Committee.
Dr. Mark A. Harrison is the recipient of the 2012 IAFP Elmer Marth Educator Award, which recognizes an IAFP Member for dedicated and exceptional contributions to the profession of educator.

Dr. Harrison is a Professor and Graduate Coordinator in the Department of Food Science and Technology at the University of Georgia in Athens, where he has been since 1983. He obtained his B.S. in Biology from Tennessee Technological University in Cookeville and his M.S in Microbiology and Ph.D. in Food Science and Technology from the University of Tennessee in Knoxville. From 1996–2005, he was a Science Advisor in Microbiology at the U.S. Food and Drug Administration’s (FDA) Southeast Regional Laboratory in Atlanta. Prior to joining the University of Georgia, Dr. Harrison was a Microbiologist with the U.S. Army at Dugway Proving Grounds in Utah. His teaching responsibilities include courses in Food Microbiology, Foodborne Pathogens and Toxins, Governmental Regulations of Food Safety and Quality, Advanced Food Microbiology, and Microbial Hazards in Foods. Throughout his career, he has been recognized repeatedly for his teaching activities.

Dr. Harrison’s research interests include the detection, occurrence and survival of bacterial pathogens in processed food, shelf-life extension of processed food and food defense. His research projects have produced over 90 scientific publications and have typically involved the foodborne pathogens *Salmonella*, *Listeria monocytogenes*, *E. coli* O157:H7 and *Campylobacter*. Dr. Harrison has served as a Major Professor to 17 Ph.D. and 30 M.S. graduates and is currently directing two doctoral and three master’s candidates.

Dr. Harrison has been an IAFP Member since 1978 and has served on several committees during this time. He currently serves on the Editorial Board for the *Journal of Food Protection*. He is also a member of the Institute of Food Technologists and the American Society for Microbiologists.

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As the recipient of the 2012 IAFP Harold Barnum Industry Award, Gordon W. Hayburn is being honored for his dedication and exceptional service to IAFP, the public and the food industry. Mr. Hayburn is Technical Director (Agri-Food) for SAI Global Certification in Toronto, where, among other duties, he heads the Technical Group in the delivery of Food Scheme Certification activities for all GFSI-Benchmarked Standards, including Certification Decision Authority.

Mr. Hayburn has over 25 years of experience in various aspects of the food industry, including serving as the Director of Compliance/VP Food Safety and Quality at Tata Global Beverages and as Senior Lecturer in the School of Applied Sciences at the University of Wales Institute, Cardiff (UWIC). He has also worked as an Independent Food Safety Consultant and has held senior roles in a variety of food companies. And his employment with a UK Local Authority provided him with valuable experience in the food industry, academia and enforcement.

In addition to being a graduate Food Technologist, Mr. Hayburn holds an M.Sc. in Food Safety and Control and LLM (Master of Laws) in Food Law. He has also published and presented his Ph.D. research both in the UK and internationally.

Mr. Hayburn is a 12-year IAFP Member and has attended all but one Annual Meeting since joining. He has been a member of several committees during this time and currently serves on the Journal for Food Protection Management Committee. He is a founding Member of the IAFP Affiliate, the United Kingdom Association for Food Protection, serving as their first President. Mr. Hayburn is also a Fellow of the Higher Education Agency (FHEA); a Fellow and Chartered Scientist of the Institute of Food Science and Technology (IFST/CSci.); a member of the Royal Environmental Health Institute of Scotland (MREHIS); and a member of both the Food and Drugs Law Institute and the European Food Law Association.

Mr. Hayburn considers it a great honor to be the recipient of the prestigious Harold Barnum Industry Award and thanks all of his colleagues and friends who have helped him throughout his career in the food industry.
Jeanne Garbarino is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Ms. Garbarino is a Principal Registered Environmental Health Specialist for the City of Vineland Health Department in New Jersey. She earned her B.S. in Public Health, Environmental Tract, from Stockton State College in New Jersey with distinguished honors.

Retail food safety is Ms. Garbarino’s passion. In 2003, she accepted her boss’s challenge to complete the Food and Drug Administration’s National Standard’s Program. In 2011, the Vineland Health Department reported that they finished all nine standards, possibly the first in the country for this achievement. Ms. Garbarino strongly believes in the standardization of inspectors in the retail food safety program.

Ms. Garbarino has participated with the NJ Department of Health on many projects. She has served on their Best Practices Committee for many years where she was directly involved in creating the state’s inspection check sheet and their code reference document. Along with the State, she also taught training courses for inspectors on use of the check sheet and risk-based inspections. Most recently, she was asked to serve on the Rule Revision Committee with the State Department of Health.

Ms. Garbarino was awarded the 2011 Certificate of Merit from the National Environmental Health Association in appreciation for her service to the State of New Jersey. She is very excited about attending her first IAFP Annual Meeting this year.

Tim Jenkins is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Mr. Jenkins is the Environmental Health District Supervisor for the City of Minneapolis, Regulatory Services Department in Minnesota.

Mr. Jenkins began his career in the environmental health field in 1997, working for the University of Minnesota to address food safety and water access in migrant farm worker camps in southeastern Minnesota. In 1999, he worked for the City of Bloomington (Minnesota) in the Environmental Health Program and was hired in 2000 by the City of Minneapolis as an Environmental Health Specialist.

Mr. Jenkins holds his Masters in Public Health in Community Health Education and is a Registered Sanitarian, Certified Food Manager (CFM) instructor/proctor. He is also trained in emergency preparedness. Mr. Jenkins is a member of the Homegrown Minneapolis Food Council, working with the local food and urban agriculture communities. He strives to build teams and partnerships to engage the communities in developing strategies to solve environmental health challenges. He collaborates with partners to provide resources, training and tools to the front line of public health, from farm to fork.

Mr. Jenkins is grateful to have the opportunity to participate in IAFP 2012 and hopes to work internationally in the future.
TRAVEL AWARD FOR STATE OR LOCAL HEALTH OR STATE AGRICULTURAL DEPARTMENT EMPLOYEES

Chris W. Malota
Austin, Texas

Chris Malota is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Mr. Malota is the Senior Microbiologist for the Consumer Microbiology Lab of the Texas Department of State Health Services in Austin. He works in conjunction with the regulatory agencies and the state epidemiologists within Texas to coordinate sample receipt, sample results and potential responses to positive food and environmental samples identified in the lab.

Mr. Malota is a graduate of Texas State University with a B.S. in Microbiology. He has nine years of experience in working with food, shellfish, milk and water microbiology. In his numerous years within the lab, Mr. Malota has been part of several national and local foodborne outbreak investigations, some involving the recall of food products distributed across the state or nationally. He also facilitated the development of numerous protocols for food testing which his lab currently follows.

Mr. Malota was instrumental in pushing for his lab to apply and accept the Food and Drug Administration’s Food Emergency Response Network (FERN) Microbiological Cooperative Agreement grant in 2009. In addition to coordinating all the testing related to this grant, Mr. Malota also served on the Standardized Worksheet Subcommittee of the Partnership for Food Protection Laboratory Task Group, which was tasked with providing uniform standards for recording raw analytical food testing data onto standardized worksheets. He has also assisted the FDA Milk Program with the annual FDA Milk Laboratory Evaluation of Dairy Products Training Program in 2005 and 2009.

Amie J. Minor
Charleston, West Virginia

Amie Minor is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Mrs. Minor is currently an Infectious Research Scientist working for the West Virginia Department of Agriculture (WVDA) in Charleston. She also serves as the Biosafety/Biosecurity Officer for the WVDA Guthrie Center Laboratories. She earned her B.S. in Biology from West Virginia State University in Institute.

Mrs. Minor is the principal investigator for multiple food safety grants involving method development, validation and surveillance. She has more than 13 years of experience in the food protection field involving research, surveillance and outbreak analysis. After joining FERN in 2005, she became actively involved with coordinating foodborne outbreak response in West Virginia and was an integral part of the WVDA’s efforts to be one of the first laboratories to set up a direct data exchange between an in-house LIMS and the FERN’s eLEXNET databank.

Mrs. Minor’s current efforts include the implementation of analysis for multiple select agents in foods at the WVDA laboratories, as well as training laboratory staff in the detection of these agents. A strong advocate for food bioterrorism response, she currently serves on several course advisory groups which develop online and hands-on laboratory courses for federal, state and local food safety scientists.

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Dr. Brian Sauders is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Dr. Sauders is a Senior Bacteriologist with the New York State Department of Agriculture & Markets in Albany, working in the Food Laboratory Microbiology Section, where he is responsible for the department’s Centers for Disease Control and Prevention (CDC) PulseNet program activities. Dr. Sauders works closely with inspection staff in the agency, along with the New York State Department of Health and other agencies regarding outbreak investigations. He helps develop, validate and implement molecular methods for the detection of foodborne pathogens and other hazards in foods and animal feeds.

Dr. Sauders obtained his Ph.D. from Cornell University in Ithaca, NY, with an emphasis on the molecular epidemiology of foodborne pathogens and a specific focus on *Listeria monocytogenes*. He has more than 20 years of experience in food microbiology and food safety, working in many areas from farm to fork. Dr. Sauders served as an Emerging Infectious Disease (EID) Fellow in the CDC/APHIL EID Fellowship Program at the New York State Department of Health. He then joined the CDC-funded NYS Emerging Infections Program, working on several projects, including the implementation of PulseNet at the Wadsworth Center and the development of screening tools for *E. coli* O157:H7 and *L. monocytogenes*.

Dr. Sauders is actively involved in the Food Safety Committee of the Association of Public Health Laboratories, the Public Health Division of the American Society for Microbiology and several workgroups of the FDA Partnership for Food Protection. Dr. Sauders has published numerous articles related to food safety and has received the CDC’s PulseNet Pulse Star Award, the USDA’s Secretary’s Award and the New York State Department of Health Commissioner’s Recognition Award.
Frederick Adzitey is currently a Ph.D. candidate in Food Safety at University Science of Malaysia (USM) and an Assistant Lecturer at the University for Development Studies (UDS). He holds a B.Sc. in Agriculture Technology from UDS (2005) and an M.Sc. in Meat Science and Technology from the University of Bristol (UoB) (2008).

Mr. Adzitey’s interest in food safety gained fresh impetus during his postgraduate studies at UoB, particularly when he read courses such as Animal Welfare; Refrigeration and Heat Processing of Foods; Meat Processing and Quality; and Meat Hygiene and Public Health. The need to promote food safety in his country propelled him to choose a topic related to food safety for his M.Sc. dissertation. He also volunteered as a Microbiology Research Technician with UoB after completing his M.Sc. purposely to gain more knowledge and experience in food safety.

Mr. Adzitey is currently working on the prevalence, antibiotic resistance and genetic diversity of *Campylobacter* species, *Salmonella* serovars, and *Listeria monocytogenes* isolated from ducks and their environmental samples in Penang for his doctorate degree. As a Ph.D. student, he serves as a laboratory assistant where he shares his experiences and instructs undergraduate and postgraduate students in the areas of food safety.

Mr. Adzitey always wants to be part of a scientific community where current global issues on food safety and environmental sustainability are discussed for a better future.

Sharon Bagaaya received her B.Sc. in Food Science and Technology in 2010 at Makerere University, Kampala, Uganda, and is currently working as a research assistant in the university’s Department of Food Technology and Nutrition.

Ms. Bagaaya’s interest in food safety stems from the first project that she carried out during her undergraduate studies. Her project dealt with the use of plant source antimicrobials in the preservation of meat. The essence of the project assessed the possibility of substituting chemical preservatives with natural antimicrobials. The nitrates used in meats possess carcinogenic effects to humans whereas the natural preservative compounds offer both preservative effect and additional health benefits. The study covered five plants: garlic, cloves, cinnamon, oregano and ginger.

Ms. Bagaaya conducted her internship at Century Bottling Company, during which she gained valuable experience of Food Safety Management Systems such as HACCP and GMP. Her current work involves food product development using locally available staples while ensuring the production of high quality, safe and wholesome food products.

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Originally from southeast China, Wei Chen is a Ph.D. student in the Department of Food Science and Technology at the University of Tennessee (UT), Knoxville, with a concentration in Food Safety and Microbiology.

Ms. Chen completed her master’s degree in 2011 at UT with the project, “Inactivation of Alicyclobacillus acidoterristris Using Non-thermal Processing Methods.” She is currently working towards her Ph.D. under the supervision of Dr. David Golden and Dr. Faith Critzer. Her Ph.D. project is “Evaluating the Behavior and Adaptation Mechanism of Salmonella in Low-Water Activity Foods and Possible Inactivation Methods.”

In addition to research, Ms. Chen serves as a teaching assistant and is responsible for lesson planning and class instruction for the senior level class, Food Microbiology Laboratory. She also monitors research conducted by undergraduate students. In addition, Ms. Chen is currently enrolled at the University of Tennessee Culinary Institute studying food from a culinary standpoint.

Upon completion of her Ph.D., Ms. Chen plans to pursue a career in academia, where she hopes to continue her research and teaching to increase awareness of the necessity of food safety and to contribute to the protection of our food system.

During IAFP 2012, Ms. Chen hopes to learn more about current issues and research associated with food protection from around the world and to communicate with food safety professionals.

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Chawalit Kocharunchitt is currently a doctorate student at the Food Safety Centre, University of Tasmania in Australia. Originally from Thailand, Mr. Kocharunchitt received his undergraduate degree in Biotechnology at the University of Tasmania. During his final year, his interest in food safety and quality grew, and he joined the Food Safety Centre to study for an Honours degree in Food Microbiology. Mr. Kocharunchitt’s first project was to explore the potential of bacteriophages as biocontrol agents to control salmonellae on sprouts. He developed the techniques and provided an insight toward understanding the factors that complicate the use of bacteriophages for biocontrol.

Upon completion of his Honours degree in December 2007, Mr. Kocharunchitt continued his higher degree studies with research in food microbiology at the Centre. Currently finishing his Ph.D., his doctorate project is funded by Meat and Livestock Australia and examines the physiological changes in Escherichia coli on carcasses during air chilling. With colleagues and peers, he pioneered the technology and used bioinformatics tools to translate the extensive results into useful insights that could lead to new interventions against enteric pathogens on carcasses.

During IAFP 2012, Mr. Kocharunchitt hopes to learn the latest scientific developments in the field of food safety and quality. He is excited to share information and meet with other international professionals and students in this field.

Min Hwa Lee is a Ph.D. student in the Department of Food and Nutrition at Chung-Ang University in Ansung, Republic of Korea. She is currently participating in collaborative research projects with the Korean Food and Drug Administration (KFDA) and the Korea Centers for Disease Control and Prevention (KCDC). Ms. Lee is also participating in a climate change and food safety research project where she found that climate change especially affects the microbial food safety and food security in the future.

To reduce the risk of microbial pathogens in food, Ms. Lee is working on the development of the rapid detection technique and hurdle technologies for emerging foodborne pathogens in food. As norovirus outbreaks have been increasing in Korea, her recent research focuses on the development of a cell culture system to cultivate human norovirus instead of norovirus surrogates. She is also studying the antiviral activity of Korean traditional fermented foods and herbal extracts, including Korean red ginseng.

In 2009, Ms. Lee reported on the prevalence of Arcobacter species in retail meats in Korea. Among Arcobacter-related research, she will also present “Survival of Arcobacter butzleri in Apple and Pear Purees” at IAFP 2012. She looks forward to discussing the many food safety issues with food scientists and learning new food safety technologies during this year’s Annual Meeting.

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Laura K. Strawn is a doctoral candidate at Cornell University in Ithaca, New York, studying food microbiology and epidemiology. Her research focuses on produce pre-harvest food safety, specifically on three main aims: 1) to understand the ecology of Listeria monocytogenes, Salmonella and shiga toxin-producing E. coli in the pre-harvest environment; 2) to identify landscape features, meteorological events and managerial practices that may increase the likelihood of pre-harvest contamination; and 3) to develop models that predict spatial locations in the produce pre-harvest environment that have a greater risk for pathogen contamination and validate those models for their prediction power. Overall, by modeling foodborne pathogen contamination in the pre-harvest environment as an ecological process, Ms. Strawn hopes to supply farmers with science-based recommendations to minimize the risk of pre-harvest contamination.

Prior to her studies at Cornell, Ms. Strawn completed her B.S. in Food Science with a microbiology emphasis at the University of California-Davis (2007) and her M.S. at the University of Florida (2009). Her master's research focused on the microbiological safety of fresh and frozen cut tropical fruits.

Ms. Strawn has published three first author peer-reviewed papers, co-authored a book chapter and has presented over ten abstracts at various local and national meetings. One highlight from presenting her research was receiving first place for the 2009 Developing Scientist Award in the poster competition.

Along with her research, Ms. Strawn has been active in professional associations. She served as Chair of the Student Professional Development Group for IAFP in 2010–2011 and has successfully submitted and chaired three symposia for IAFP's Annual Meetings. In 2011, she received one of several IAFP President's Recognition Awards presented to the Sub-Committee Chairs of the 100-Year Planning Committee. Ms. Strawn is honored to receive one of IAFP's Student Travel Scholarships to attend IAFP 2012, where she plans to give a technical presentation on her current research and attend the many food safety presentations IAFP has to offer.

Born in Ribeirão Preto, Brazil, Fabrício Luiz Tulini received his undergraduate degree in Pharmacy and Biochemistry (2008) from the School of Pharmaceutical Sciences of Ribeirão Preto, University of São Paulo (FCFRP-USP, Brazil). In 2011, Mr. Tulini pursued a master's degree in Sciences. He is currently a Ph.D. candidate at FCFRP-USP where he has been engaged in research projects in the area of Food Microbiology since 2006.

Mr. Tulini's interest in food safety and quality comes from his undergraduate courses when he took part in an internship in food microbiology at USP, working with biopreservation with an emphasis on purification and characterization of bacteriocins produced by lactic acid bacteria. For his master's degree, he worked on purification and characterization of bacteriocins produced by Carnobacterium maltaromaticum, isolated from Brazilian-smoked fish, which is important for the inhibition of Listeria monocytogenes in ready-to-eat fish. He is now developing his Ph.D. studies on isolation and characterization of lactic acid bacteria with antimicrobial and proteolytic activities on milk proteins, aiming to improve safety and shelf-life of dairy products as well as reducing lactoserum allergenicity.

Mr. Tulini believes that IAFP 2012 will represent an important event for the exchange of knowledge and experiences among students, professors and other professionals in the food safety field from all over the world.

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Qiongqiong Yan is a second-year Ph.D. candidate in the Centre for Food Safety (WHO Collaborating Centre for Research, Reference and Training on Cronobacter), at the University College Dublin (UCD) in Ireland.

Originally from China, Ms. Yan completed her master’s degree in Food Safety at Jinan University, Guangzhou, China in July 2010, which gave her the knowledge and vision for doing further research on pathogen bacteria, such as Cronobacter, a pathogen most frequently isolated from powdered infant formula (PIF). Upon graduation, she received a scholarship from the Chinese Scholarship Council to continue her research at UCD, studying the biology of Cronobacter.

Since September 2010, Ms. Yan has worked in close collaboration with one of the global PIF producers located in Ireland. She has applied both conventional and molecular techniques in the research of Cronobacter. Ms. Yan is currently working on a project to develop a quick and reliable detection platform for Cronobacter in PIF and other related food. She is also sequencing the whole genomes of two Cronobacter sakazakii isolates from the PIF environment which have adapted the dry environment. These principles will be derived from detailed studies associated with transcriptomes in each case and are considered fundamental in the near future.

By attending IAFP 2012, Ms. Yan would like to share her knowledge with those who work in the same area, as well as those associated with the infant formula industry and the broader food supply chain.
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The bioMérieux-AES/Chemunex Industry team offers a full-range of microbiology solutions for companies worldwide. Come visit us at booth 619 and learn about the latest products in the areas of (a) media/sample preparation using Masterclave®, Dilumat™, and Smasher™, (b) pathogen screening on VIDAS® (c) prepared culture media, (d) quality indicator screening on TEMPO®, (e) in-process control and release testing using BactiFlow®, D® Count, and BacTALERT® and (f) pathogen confirmation using VITEK® and chromogenic media. Be sure to inquire about our services in the area of laboratory workflow optimization. bioMérieux-AES/Chemunex can meet all your microbial analysis needs, from sample collection to final results.

Bioquell, Inc.
101 Witman Road, Suite 400
Horsham, PA 19044, USA
Phone: 215.682.0225 Fax: 215.682.0395
www.bioquellus.com

Bioquell offers a unique range of Hydrogen Peroxide Vapor room and equipment bio-decontamination systems and services used to deactivate various microorganisms such as bacteria and viruses and take plant cleaning to the highest possible level.

The process leaves behind no residue or byproducts and can be fully validated using the same challenge organism used to verify steam sterilization. Materials, compatibility and safety are well-documented across many industry sectors. In emergency situations the technology can be scaled up to be applied as an effective remedial action following a widespread contamination problem or recall.

Blue Text - IAFP Sustaining Member
Bio-Rad manufactures products for food safety testing. Our iQ-Check line of validated real-time PCR test kits for detection of pathogens utilize shortened enrichment times, with all kits less than 24 hr, including Listeria spp. and Listeria monocytogenes. Our newest kit is STEC Solution, which meets all USDA testing platforms. The iQ-Check range also includes kits for Salmonella, Campylobacter, Cronobacter and E. coli O157:H7. We offer two open instrument platforms for high and low volume users. With our patented real-time technology working on the inside, the result is superior sensitivity and specificity with less false positive or negative results than other methods.

BIOTECON Diagnostics has superior experience in microbiological testing of food, beverage, cosmetic and pharmaceutical products. We focus on the development, production and marketing of rapid, innovative and validated real-time PCR detection kits for pathogenic, spoilage and genetically modified organisms (GMOs). Our wide-range of kits operate on most any open platform real-time PCR instrument (e.g., able to set time and temperature) providing increased flexibility to our customers.

Due to strong industry partnerships, BIOTECON Diagnostics responds quickly and efficiently to industry needs and concerns while providing economically interesting solutions, such as custom kit development and new technology, including automated robotic sample preparation. As a conscientious company, we are involved and leaders in international PCR method standardization in foods.

The BRC Global Standards are a suite of four industry-leading Technical Standards that specify requirements to be met by an organisation to enable the production, packaging, storage and distribution of safe food and consumer products. Certification to a BRC Global Standard, which is achieved through audit by a third party Certification Bodies, reassures retailers and branded manufacturers of the capability and competence of the supplier, and reduces the need for retailers and manufacturers to carry out their own audits, thereby reducing the administrative burden on both the supplier and the customer. For further information please visit: www.brcglobalstandards.com

Bruker’s MALDI Biotyper identifies microorganisms using MALDI-TOF Mass Spectrometry to measure the unique, characteristic molecular fingerprint of the proteins that are found in all microorganisms. The resulting patterns of these proteins are used to reliably and accurately identify a broad range of microorganisms down to the species level. Very accurate, highly reproducible, extremely cost effective, fast and easy-to-use, the MALDI Biotyper is designed especially to meet the demands of the microbiology laboratory. This new technology has changed and modernized the way microbial identification is done in clinical laboratories around the world.

Charm Sciences is a science-based company that has been dedicated for 33 years to improving food safety worldwide. Charm’s ROSA® (Rapid One Step Assay) tests are the leading diagnostic lateral flow tests delivering fast, accurate detection of antibiotics and mycotoxins in convenient, single use strips. Charm has developed advanced chemistry and sensitivity for the PocketSwab® Plus and related novaLUM® tests for sanitation, allergen control and pasteurization verification. The novaLUM’s Swab Site Location Re-check option, random sampling, and a variety of other customizable features comply with HACCP and GFSI documentation. Rounding out the Charm menu are rapid pathogen and coliphage indicator tests.

Chemstar Corporation is an industry-leading provider of innovative food safety and sanitation products and world-class services to retail grocery stores, convenience stores, quick service restaurants, and food plants across North America. We compete principally by providing superior customer support and differentiated products that help our customers protect their brand, associates, and customers. This is made possible by our on-going investments in research, training, technology, and dedication to cost-saving processes that mitigate food safety and sanitation risks.
Harpour’s non-microwaveable, modified atmosphere packaging is easy to use and can be safely and completely decontaminated in as little as one day. Portable ClorDiSys Solutions, Inc. offers microbial decontamination services for rooms, tanks, chambers, and entire facilities. Our quick and effective fumigation service is EPA registered as a sterilant, capable of eliminating all bacteria, fungi, viruses, molds, and their spores. Entire facilities can be safely and completely decontaminated in as little as one day. Portable and fixed equipment is also available for sale for routine decontamination.

ConAgra Mills®, America’s milling innovator, offers the most comprehensive selection of premium multi-use flours and whole grains – including Ultragrain® whole wheat flour, ultra-high fiber Sustagrain® and ConAgra Mills Ancient Grains, which are helping to meet consumer demand for healthier and better-tasting whole grain products. Our SafeGuard™ Treatment and Delivery System focuses on superior food safety and full gluten functionality for a variety of applications from frozen dough products such as cookie and pizza doughs to brownie, cake and soup mixes. From bag to bulk, ConAgra Mills’ SafeGuard™ Ready-to-Eat Flours are ideal when flour in applications is not fully cooked.

Covance has expanded our laboratory services to include microbiology consulting, training and crisis response. In addition to our high-throughput microbiology testing services, we now offer you GFSI pre-audit consultations, third-party audits, expert witness services, 24/7 harborage point investigations, regulatory notice response assistance through to disposal. The products are designed and manufactured to high quality specifications compliant with international food and beverage industry standards.

Covance is committed to helping you deliver harborage point investigations, regulatory notice response assistance, pre-audit consultations, third-party audits, expert witness services, 24/7 harborage point investigations, regulatory notice response assistance through to disposal. The products are designed and manufactured to high quality specifications compliant with international food and beverage industry standards.
The Dairy Practices Council
19 Titus Court
Richboro, PA 18954, USA
Phone: 215.355.5133 Fax: 215.355.5133
www.dairycpc.org

Guidelines for the Dairy Industry!
The Dairy Practices Council is a nonprofit organization of education, industry, and regulatory personnel concerned with milk quality, sanitation, and regulatory uniformity. Visit our web site (www.dairycpc.org) for more information.

Deibel Laboratories
7120 N Ridgeway
Lincolnwood, IL 60712, USA
Phone: 941.925.1579 Fax: 941.483.1984
www.deibellabs.com

Deibel Labs is one of the oldest and largest food testing labs with 11 locations (9 in the USA, 1 in Canada and 1 in Europe). We are growing and have plans for 1 additional lab in the USA and that will bring the total to 12 worldwide. Deibel is a full service lab and performs Micro, Chemistry and Pharma testing plus supplies consulting services such as Auditing, Validating, Training and Special Projects. The Deibel philosophy is to provide exceptional service while controlling prices to create value for the client.

DeltaTRAK, Inc.
P.O. Box 398
Pleasanton, CA 94566, USA
Phone: 925.249.2250 Fax: 925.249.2251
www.deltatrak.com

DeltaTRAK, Inc. is a leading innovator of Cold Chain Management and Food Safety, and Shelf-Life Solutions. Our product line includes a wide range of temperature, humidity, and pH monitoring and recording devices, data loggers, wireless systems, professional thermometers, and ethylene absorption products. Our food safety solutions include real-time bacterial enzyme detection technology for field testing of liquids, produce, food, equipment and other surfaces in food processing and handling environments. DeltaTRAK develops and manufactures high quality, portable test instruments and products designed with a focus on quality assurance and traceability. More information can be found at www.deltatrak.com.

Diversey Inc.
Sealed Air Corporation
200 Riverfront Blvd.
Elmwood Park, NJ 07407, USA
Phone: 201.355.5133 Fax: 201.355.5133
www.sealedair.com

Sealer Air is the new global leader in food safety and security, facility hygiene and product protection. With widely recognized and inventive brands such as Bubble Wrap® brand cushioning, Cryovac® Brand food packaging solutions and Diversey® brand cleaning and hygiene solutions, Sealed Air offers efficient and sustainable solutions that create business value and enhance the quality of life for customers and provide a cleaner and healthier environment for future generations.

Ecolab
370 Wabasha St. N
St. Paul, MN 55102, USA
Phone: 651.293.2549 Fax: 651.293.2260
www.ecolab.com

Ecolab is the global leader in the development, manufacture and sales and service of products that clean, sanitize and promote food safety and infection prevention. Ecolab delivers comprehensive cleaning and sanitizing programs and services to meet the needs of customers in the foodservice, food and beverage processing, hospitality, healthcare, government and education, retail, textile care commercial facilities management and vehicle wash sectors. Ecolab is committed to supporting customers worldwide, with over 21,500 direct sales and service associates consistently delivering professional, personalized service, total impact solutions and unsurpassed industry expertise.

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DNV Business Assurance
10760 W 143rd St., Suite 65
Orland Park, IL 60462, USA
Phone: 708.590.6289 Fax: 708.590.6303
www.dnvcert.com

DNV Business Assurance is one of the few certification bodies that can certify along the entire food production chain, from the primary sector to processing and packaging, from distribution to retail. We are a certification body and training resource for several of the GFSI benchmarked schemes, including SQF, BRC, IFS, FSSC 22000 and GlobalG.A.P. Our services include ISO 9001:2008 Quality MS, ISO 14001, ISO 18001, ISO 22000, ISO 22006, HACCP and customized training.

Donaldson Co.
P.O. Box 1299
Minneapolis, MN 55440-1299, USA
Phone: 800.543.3634 Fax: 952.885.4791
www.donaldson.com

Donaldson is a leading worldwide provider of compressed air purifica
tion equipment and process filtration. We provide filtration for sterile air, liquids and steam used in food & beverage processing and packag
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DuPont Qualicon
ESL 400, P.O. Box 80400
Rt. 141 and Henry Clay Road
Wilmington, DE 19880, USA
Phone: 302.695.5244 Fax: 302.695.5281
www.qualicon.com

The DuPont Qualicon diagnostics business knows that fast, accurate results are critical for delivering safer food products to consumers and more profitable growth for food companies. That's why our food safety science is focused on continually developing state-of-the-art systems to provide the next breakthrough in technological advances and new as
says that make food testing faster, more accurate and more convenient. Please visit us at booth #601 to learn about our testing innovations, along with natural food protection solutions from the DuPont™ Danisco® ingredient range, can help to reduce risk, react to issues quickly and ultimately deliver the safest food possible.

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Rt. 141 and Henry Clay Road
Wilmington, DE 19880, USA
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www.qualicon.com

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ELISA Systems
Unit 10
121 Newmarket Road
Windsor, Queensland 4030, Australia
Phone: +61.7.3625.9000 Fax: +61.7.3625.9099
www.elisystems.net

ELISA Systems produces one of the most extensive ranges of Food Allergen detection kits available today. We are at the forefront of assay development in keeping with current trends for Food Allergen analysis. This is our Specialized Field. We have a large range of NEW Rapid Food Allergen test formats available. Come visit us at Booth # 421 to see these Exciting products.

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EMD Millipore BioMonitoring – Safety beyond the visible
Since Merck and Millipore joined forces in 2010 and acquired heipha and Hycon in 2011, Merck Millipore BioMonitoring has become a top player in the field of industrial microbiology and process monitoring. This business field provides state-of-the-art testing methods, regulatory expertise and outstanding service to provide that one invaluable result: maintaining the safety of your products. Focus markets include Pharmaceutical, BioPharma, Food and Beverage, Environmental and Cosmetics.

EMNS, Inc.- Global Supplier Quality Assurance (GSQA)
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www.gsqa.com

GSQA® provides food manufacturers quality and compliance control previously unobtainable through conventional methods. GSQA’s highly automated SaaS solution simplifies your quality assurance and compliance activities with customers, suppliers, co-manufacturers, and internal production facilities. GSQA® produces the unique e-COA® with ASN by electronically collecting COA test results 12 different ways from suppliers, and immediately validating the COA against your specs. GSQA® provides automatic SPC analysis, supplier regulatory document compliance, web-based nonconformance management and forward/backward/where-used traceability. Real-time analysis and alerts help reduce plant disruptions, improve yields, and reduce manufacturing variability. Deployed for finished products, GSQA® provides full product genealogy with a click.

EMSL Analytical, Inc.
200 Route 130 North
Cinnaminson, NJ 08077, USA
Phone: 800.220.3675
www.emsl.com

As the nation’s 4th largest environmental, food, and consumer products testing firm, EMSL Analytical’s network of over 31 laboratories and three service centers have been providing quality analytical services since 1981. Our laboratory capabilities include: microbiology analysis, nutritional analysis, various food chemistry analysis, allergens, toxins, and adulteration analysis. Additionally, EMSL offers a full array of analytical options for environmental pollutants, asbestos, lead paint, metals, and chemicals. We also provide laboratory services related to Pharmaceutical and Cosmetics testing, indoor air quality, industrial hygiene, materials testing and characterization, forensic analysis, mechanical testing and environmental chamber studies for a wide range of commercial, industrial, regulatory, and governmental clients. EMSL’s Food Testing Division laboratories are located in over 13 of our labs conveniently located across North America. Our Food Chemistry and Nutritional Analysis testing is done at our National Headquarters in Cinnaminson, NJ.

Eurofins Scientific
2200 Rittenhouse St.
Des Moines, IA 50321, USA
Phone: 515.280.8378 Fax: 515.280.7068
www.eurofinsus.com

Eurofins Scientific is an international group of laboratories operating in 32 countries and providing a comprehensive range of analytical testing services drawing on the latest developments in biotechnology. The Group specializes in delivering analytical testing and advisory services to clients from a wide range of industries including the pharmaceutical, food and environmental sectors. With a portfolio of over 100,000 reliable analytical methods and performing more than 80 million assays per year to establish the safety, composition, authenticity, origin, traceability, identity and purity of biological substances, the Eurofins Group is now the leading global provider of bioanalytical services.

FDA/Center for Food Safety and Applied Nutrition
5100 Paint Brush Pkwy.
College Park, MD 20740, USA
Phone: 888.723.3366 Fax: 301.436.2605
www.fda.gov

Fisher Scientific
300 Industry Drive
Pittsburgh, PA 15275, USA
Phone: 724.517.1500
www.fishersci.com

There is always something new at Fisher Scientific. As the leading provider of products and services to worldwide scientific community, we recognize that results count – especially for food testing and safety. From the lab to the production floor, you can count on Fisher Scientific for the latest instrumentation, consumables, chemicals and equipment to assure accurate, reliable results every time. Stop by our booth to see how we can help.

FoodChek Systems Inc.
450, 1414 8 St. SW
Calgary, AB T2R 1J6, Canada
Phone: 403.263.9424 Fax: 403.263.6357
www.foodcheksystems.com

FoodChek Systems Inc. (Calgary, Canada) specializes in the fastest, most accurate, cost effective and easiest-to-use food pathogen testing system available. The FoodChek™ System provides the fastest time-to-results on the market today in both the sample enrichment growth phase, with its Actero™ Enrichment Media, and in the testing phase, with its MICT Reader and Assay Cassettes. Utilizing the FoodChek™ System will help to eliminates expensive “test/hold” practices and allows for a same-day product release and shipment, thus providing its clients with a cost benefit and competitive food safety marketing edge.

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Food Quality is the science-based journal of quality assurance, safety and security from farm to fork in the food and beverage industry. It examines current products, technologies and philosophies; tracks the deployment of tools that processors and the food service industry use to ensure safe and consistent products; reviews regulatory and sanitation issues, including current good manufacturing practices (cGMPs), contamination control and training; and provides industry news and commentaries.

Food Quality is published bimonthly and is complimentary to industry decision makers. To subscribe as well as link to industry content and back issues of the magazine, go to www.foodquality.com.

FoodQuestTQ: Where the TQ stands for “Threat Quotient,” is a software company deeply committed to keeping the global food supply safe and abundant. Our company operates within a unique business model in which quantitative risk management tools are used to unite diverse stakeholder interests within a one-of-a-kind collaborative public-private partnership. Our suite of six computer tools provides real solutions to food protection challenges in this very chaotic world in which we all live.

FoodQuestTQ: Where the TQ stands for “Threat Quotient,” is a software company deeply committed to keeping the global food supply safe and abundant. Our company operates within a unique business model in which quantitative risk management tools are used to unite diverse stakeholder interests within a one-of-a-kind collaborative public-private partnership. Our suite of six computer tools provides real solutions to food protection challenges in this very chaotic world in which we all live.

Food Safety Magazine
1945 W Mountain St.
Glendale, CA 91201, USA
Phone: 818.842.4777 Fax: 818.955.9504
www.foodsafetymagazine.com

Food Safety Magazine is a bimonthly publication that serves the informational needs of food safety/quality professionals worldwide. Issues feature contributions from food and beverage industry leaders who discuss the regulatory environment, technologies, trends and management strategies essential when applying science-based solutions to assure food safety and quality. Food Safety Magazine has launched a new website, Food Safety Connect, an online marketplace for food safety solutions (www.foodsafetysafeconnect.com). Food Safety Connect presents reliable, useful information in an easy-to-use interactive format that helps users find products and services. Visit our booth to begin your free subscription and check out Food Safety Connect.

Food Safety Net Services
199 W Rhapsody
San Antonio, TX 78216, USA
Phone: 888.525.9788 Fax: 210.525.1702
www.fsns.com

Food Safety Net Services is a national network of ISO17025 Laboratories accredited by A2LA. FSNS operates 24/7/365, utilizing official analytical methods including AOAC, USDA, AOCS, FDA, USP, CTFA and ASTA. Approvals include FSIS, AMS, VASP and USDA. Our laboratory experts can help you develop an effective testing program meeting your needs. FSNS-CAS offers a comprehensive array of 2nd Party auditing services; GFSI recognized BRC audits via ISACert & Animal Welfare PAACO Certifications.

FSNS is a customer driven organization providing intervention and challenge studies, expert consultation services and crisis response support. For more information or to register, please go to www.fsns.com for a schedule of Educational Courses and updates on FSMA implementation.

Food Safety Summit
155 N Pfingsten Road, Suite 205
Deerfield, IL 60015, USA
Phone: 847.405.4053 Fax: 248.283.6599
www.foodsafetysummit.com

The Food Safety Summit is a solution based conference and expo. The Food Safety Summit is designed to meet the educational and information needs of the food industry which includes growers, processors, retailers, distributors, foodservice operators, regulators and academia. The Summit provides a 4-day comprehensive education program with speakers and trainers and hands on solutions. The exhibition hall an expansive hall with vendors demonstrating their latest products and services and networking to exchange valuable ideas and make meaningful connections. Mark your calendars for the 15th Annual Food Safety Summit April 30 – May 2, 2013 at the Baltimore Convention Center in Baltimore, MD.

Growth Curves USA
111 River St.
Hoboken, NJ 07030-5774, USA
Phone: 847.405.4053 Fax: 248.283.6599
www.growthcurvesusa.com

Growth Curves USA is the exclusive North American distributor for Bioscreen C automated growth curve analysis system. It enables you to do growth curves faster, easier, better. Go from 200 samples to 200 results in 2 hours. Used by hundreds of researchers worldwide, this reliable workhorse provides highly accurate, reproducible results. New software with enhanced capabilities is now available.

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www.hannainst.com

Hanna Instruments, for over 30 years, is a world leader in the development and manufacturing of quality analytical instrumentation. We offer portability in our HI99161 pH and HI 98166 dissolved oxygen meter. For your laboratory, Hanna offers HI84429 for titratable acids. HI9901, which is a multi-parameter food titration system that measures pH, titratable acidity, NaCl, calcium, SO4, Vitamin C and more. Our HI255 combo meter measures 5 different parameters, logs up to 200 samples and has GLP features.

Hardy Diagnostics
1430 W McCoy Lane
Santa Maria, CA 93455, USA
Phone: 805.346.2766 Fax: 805.928.2950
www.hardydiagnostics.com

Hardy Diagnostics specializes in providing microbiology products for the food microbiologist. Since our beginning in 1980, Hardy Diagnostics has grown to service over 6,000 microbiology laboratories within
the USA and abroad. Ask us about our new products: PDX-LIB and PDX-SIB, rapid environmental tests for *Listeria* and *Salmonella*. The very popular SystemSURE Plus Luminometer and Ultra-Snap Swabs. Contact Plates and EnviroTrans swabs for environmental monitoring, CRITERION Dehydrated Culture Media, Dilo-Lok Dilution Vials, plus a huge selection Prepared Culture Media! Stop by our booth to receive your free full-color catalog.

Hygienia  
941 Avenida Acaso  
Camarillo, CA 93035, USA  
Phone: 805.388.8007 Fax: 805.388.5531  
www.hygiena.net

Hygienia is a microbiology and life science company with over 30 years’ experience in developing rapid food safety solutions for the food and beverage industry. Featured at the IAFP Annual Meeting will be the SystemSURE Plus ATP hygienie monitoring system, Microsnap – 7-hour rapid coliform and *E. coli* test, Allersnap – 10-minute color metric allergen test and InSite – a rapid, easy-to-use, low-cost environmental *Listeria* test.

IEH Laboratories and Consulting  
15300 Bothell Way NE  
Lake Forest Park, WA 98155, USA  
Phone: 206.522.5432 Fax: 206.306.8883  
www.iehinc.com

FOOD SAFETY SOLUTIONS PROVIDER
IEH Laboratories and Consulting Group offers full-service analytical testing in microbiology, chemistry, nutritional labeling, pesticide analysis and export testing. IEH operates under strict adherence to and is accredited to ISO/IEC 17025 standards. We support our clients with access to extensive analytical expertise and services in the following areas: food-safety consulting, testing laboratory services, installation and staffing of on-site modular laboratories, and advanced molecular technologies for bacteriological identification. As regulatory requirements and scientific analysis become increasingly more sophisticated, IEH is consistently a leader in the industry. IEH Laboratories and Consulting Group has grown to 70+ locations by working as a partner with our clients and consistently adopting cutting-edge technology and instrumentation. We welcome you to talk with us about your FOOD SAFETY needs and explore how IEH capabilities can contribute to your efficiency and success.

ICF- The Industrial Fumigant Company  
13420 W 99th St.  
Lenexa, KS 66215-1365, USA  
Phone: 913.782.7600 Fax: 913.782.6299  
www.indfumco.com

ICF (The Industrial Fumigant Company) is a national company with over 75 years’ experience providing pest management and sanitation solutions to the food and commodity industries. ICF has developed a market leading reputation by focusing on the highest standards of quality coupled with the latest proven technology and tools. Our services include integrated pest management (IPM), fumigation (general, tarp, railcars, bins, barges and ships), routine service, rodent control, bird control, monitoring and inspection. ICF is a full-line distributor for IGRs, residuals, fogging materials, fumigants, traps, rodent baits, insect baits, safety equipment, respirators, gas detection, pheromones, insect light traps and application equipment.

IFS  
1610 Des Peres Road, Suite 150  
St. Louis, MO 63131, USA  
Phone: 314.686.4610 Fax: 314.686.4602  
wwwifs-certification.us

IFS is a family of Food Safety and Quality Supply Chain Standards. IFS Food, and soon IFS PACsecure and IFS Logistics, is GFSI benchmarked and accepted by retailers around the world. The Standard is clearly written and provides a practical way for suppliers to manage their processes while reducing cost with one globally accepted certification. The standard is growing in use rapidly in North America and is used by nearly 13,000 facilities worldwide. More information about IFS can be found at www ifs-certification.com.

InstantLabs  
800 W Baltimore St.  
University of Maryland BioPark, Suite 407  
Baltimore, MD 21201, USA  
Phone: 855.800.7086 Fax: 703.577.8063  
www.instantlabs.com

Rapid and powerful pathogen detection, at your fingertips. With the Hunter Accelerated-PCR® system you have the power of real-time polymerase chain reaction (qRT-PCR) technology in your hands. Simply, affordably and reliably.

Valuable time is wasted by waiting, either for cultures to grow or for shipping and verification by an external lab. We’re changing that. Experience the speed and independence of point-of-need pathogen testing. Visit us at: www.instantlabs.com, or call: 855.800.7086.

International Association for Food Protection  
6200 Aurora Ave., Suite 200W  
Des Moines, IA 50322-2864, USA  
Phone: 800.369.6337 Fax: 515.276.8655  
www.foodprotection.org

IAFP provides food safety professionals worldwide with a forum to exchange information on protecting the food supply. This is achieved through two monthly journals; the *Journal of Food Protection* and *Food Protection Trends*, an online newsletter titled the *IAFP Report* and through an Annual Meeting in North America where research topics on food safety issues are presented. IAFP also holds a three-day symposium in Europe each year and a separate, annual international symposium in addition to supporting food safety events in Dubai and China. Membership information can be obtained at our booth or visit our Web site at www.foodprotection.org.

International Association for Food Protection, Student PDG  
6200 Aurora Ave., Suite 200W  
Des Moines, IA 50322-2864, USA  
Phone: 800.369.6337 Fax: 515.276.8655  
www.foodprotection.org

Welcome, students, to IAFP 2012! If you wish to take control of your career and enrich your IAFP experience by interacting with other students and networking with professionals, get involved with the IAFP Student Group. We are an organization of undergraduate and graduate students who wish to enhance food safety through active participation in IAFP. Stop by our booth to meet your colleagues, exchange ideas, and become involved in future student group activities.
Eight conferences a year for only $96! Each issue of International Food Hygiene is like a mini conference. Discover the latest findings, products and concepts in food microbiology. Find international information about broad food safety related sectors that will help you to do a better job. This easy-to-access source of information is yours when you visit our booth for a special deal subscription of two years for the price of one. Or you can add another technical magazine for Meat Processors or Dairy, Pig or Poultry Farmers. Visit booth 320 and swap your business card for a free sample.

Interscience Laboratories Inc.
199 Weymouth St.
Rockland, MA 02370, USA
Phone: 781.792.2133 Fax: 781.792.2134
www.intersciencelab.com

Interscience has been a global designer, manufacturer and supplier of solutions for quick and safe microbiological analyses for more than 30 years. This year we are introducing our NEW FlexiPump precision filling system and the NEW easySpiral Dilute. We will also have many products from our innovative and high quality product line including the new generation easySpiral plater, BagPage and BagFilter filter bags, a complete range of BagMixer lab blenders, Gravimat dilutors and Scan manual and automatic colony counters.

Life Technologies
5791 Van Allen Way
Carlsbad, CA 92008, USA
Phone: 760.603.7200 Fax: 760.602.6500
www.lifetechnologies.com

Life Technologies Corporation (NASDAQ: LIFE) is a global biotechnology company dedicated to moving science forward to improve life in meaningful ways for everyone. Our premier brands are the most cited, most trusted in the life sciences industry: Invitrogen®, Gibco®, Molecular Probes®, Novex®, TaqMan®, Ambion®, and Ion Torrent™.

LifeSign LLC
85 Orchard Road
Skillman, NJ 08558, USA
Phone: 732.246.3366 Fax: 732.246.0570
www.lifesignmed.com

LifeSign is a medical diagnostic company delivering high quality rapid testing solutions. LifeSign will be highlighting our all new surface hygiene testing products; Clean Card PRO and Hygicult. Both products deliver rapid and accurate results to determine the cleanliness of various surfaces to ensure absolute safety is acquired. Clean Card PRO detects protein residues on surfaces and provides qualitative results in only 30 seconds. Using a two-sided media paddle, Hygicult detects the presence of bacteria, yeast or molds and provides semi-quantitative results within 24 hours. Learn more online at www.lifesignmed.com.

Log5 Corporation
4 Glenberry Court
Phoenix, MD 21131, USA
Phone: 240.544.2050 Fax: 443.705.0223
www.log5.com

Log5 Corporation offers turnkey pasteurization, sterilization and roasting systems for the nut, spice, seed, herb, grain, flour, tobacco and related food industries. Our pasteurization and sterilization technology is non-chemical and maintains the original qualities of the products. We guarantee a 5-log reduction or a specific low plate count in raw and/or roasted low water activity foods. Our fully automated systems can be placed in line with an existing process flow. Capacities range from 500 to 40,000 lbs/hr. Our technology is backed by over 100 years of experience in design and manufacture of advanced food processing systems.

Merrick/Certek
1001 Morehead Square Drive, Suite 530
Charlotte, NC 28203, USA
Phone: 704.612.0672 Fax: 704.522.0882
www.merrick.com

Merrick & Company is an international A/E design firm, providing a single-source for professional services in architecture, engineering, planning, construction administration, commissioning/validation and O&M services. Focus areas include Government, Institutional, University and Private Laboratory facilities, where diagnostics, research and testing are required. Containment environments as well as sustainable MEP design are of high priority. In addition to our professional services, Certek provides uncompromised self-sustainable modular lab systems, including custom laboratories within shipping containers that can be delivered internationally and efficiently located at your existing facilities or remotely.

Michelson Laboratories, Inc.
6280 Chalet Drive
Commerce, CA 90040, USA
Phone: 562.928.0553 Fax: 562.927.6625
www.michelsonlab.com

Since 1970, Michelson Laboratories has provided complete chemical and microbiological analyses to the food and environmental industries throughout the country. We are an ISO/IEC 17025 Accredited Laboratory offering rapid turnaround time, accurate, reliable results and excellent customer service. We specialize in a number of methodologies for indicator organism and pathogen analysis (including PCR) as well as shelf-life and challenge studies. Our chemistry lab offers antibiotic residue and melamine testing by LC/MS/MS in addition to nutritional labeling, pesticide analysis and more.

Michigan State University Master of Science in Food Safety
1129 Farm Lane, Room B-51
East Lansing, MI 48824, USA
Phone: 517.884.2080 Fax: 517.432.2310
www.michelsonlab.com

Michigan State University’s Online Master of Science in Food Safety meets the educational demands of food safety leaders in industry, government, and public health by providing an environment that allows professionals to pursue their educational goals while maintaining personal and professional lives. Visit us at www.online.foodsafety.msu.edu.
Microbac Laboratories, Inc.
101 Bellevue Road, Suite 301
Pittsburgh, PA  15229, USA
Phone: 412.459.1060  Fax: 866.515.4668
www.microbac.com

Microbac Laboratories, Inc. is one of the world’s most diversified commercial testing and analytical laboratory groups. Microbac performs a wide variety of microbiological and food chemistry analyses for the food industry. Complemented by a national network of laboratories, Microbac is also capable of supporting a wide range of specialized testing needs. For over 40 years, Microbac has provided a vast array of industries with numerous comprehensive certified analytical and sampling services, including: food chemistry, food microbiology, nutritional labeling, environmental, pharmaceuticals, nutraceuticals/vitamins, antimicrobial efficacy, cosmetics, agrochemical, mechanical, biofuel, and physical/failure testing.

Microbiologics
217 Osseo Ave. N
St. Cloud, MN  56303, USA
Phone: 320.253.1640  Fax: 320.253.6250
www.microbiologics.com

When you need to expand regulatory, liability, and quality assurance challenges, put your trust in Microbiologics. We offer a wide variety of QC microorganism preparations specifically designed to meet your needs. Our easy-to-use microorganism preparations are authentic and traceable to an original reference strain. Products such as EZ-FPC™ and EZ-SPORE™ quantitative microorganisms are commonly used as daily process controls for presence/absence testing, quantitative test methods and spoilage detection methods. Also, Lab-Elite™ Certified Reference Materials are now available to meet ISO 17025 requirements. For more information, visit: www.microbiologics.com or email: info@microbiologics.com. Find us at booth #523.

Microbiology International
5111 Pegasus Court, Suite H
Frederick, MD  21704, USA
Phone: 301.662.6835  Fax: 301.662.8096
www.800ezmicro.com

Microbiology International will be demonstrating our “Total Lab Solution” for automation of the modern food microbiology laboratory. We will be exhibiting the R.A.P.I.D LT real-time PCR system for rapid identification of Salmonella, Listeria and E..coli O157:H7. Also on display will be our spiral plater, media preparators/plate pourers, laboratory autoclaves, innovative sample preparation instruments and a comprehensive line of rapid bacterial screening and identification kits for common food pathogens.

Micro Imaging Technology, Inc.
970 Calle Amanecer, Suite F
San Clemente, CA  92673, USA
Phone: 949.388.4546  Fax: 949.388.4547
www.micro-imaging.com

Micro Imaging Technology, Inc. (“MIT”) objectives are to become a global leader in developing, supporting and marketing rapid systems and processes that detect and identify microbial organisms. MIT has developed and patented a technology for rapid microbe identification. The technology is a non-biological identification process that is extremely fast, easy to use and does not rely on conventional chemical or biological processing, fluorescent tags, gas chromatography or DNA analysis.

The MIT advantages are the system’s low cost, ease of use and accompanying significant reduction in the time and expense for testing procedures and the ability to test for multiple bacteria.

MOCON Inc.
7500 Mendelson Ave. N
Minneapolis, MN  55428, USA
Phone: 763.493.6370  Fax: 763.492.6358
www.mocon.com

MOCON is leading the way in screening for the early detection of food pathogens. MOCON’s GreenLight™ series offers food producers the ability to screen incoming ingredients and/or outgoing processed product for live bacteria and obtain results 10 times faster than the traditional plating at a screening cost much lower than current methods. The GreenLight™ systems are safe, fast, easy to use, and enable producers to gain control over processes, reduce preparation costs, track trends and gain flexibility. MOCON’s instruments and testing services provide food producers with the ability to ensure product integrity and increase shelf life.

N2N Global
585 E SR 434
Longwood, FL  32750, USA
Phone: 888.783.5088  Fax: 407.331.5158
www.n2nglobal.com

N2N Global is the leading innovator in agri-business software including traceability, quality and food safety compliance software, and best-of-breed solutions from the farm all the way through to store shelves and restaurant tables. N2N Global is known for its leading edge agri-ERP solution known as Knowledge integrated Software Suite (KiSS) and Quality & Food Safety Manager (QFSM) compliance solution that has the ability to improve and streamline your compliance program. Our vision is to continue to identify and bring business value to the food industry through innovative technologies and to simplify the overall operation through an open and integrated approach.

Nasco Whirl-Pak
901 Janesville Ave.
Fort Atkinson, WI  53538, USA
Phone: 920.563.2446  Fax: 920.568.5736
www.enasco.com

Manufacturer of WHIRL-PAK® sterile laboratory sample bags for transporting samples for QA testing, product analysis, and other laboratory applications. +1 Sterilization using ethylene oxide gas is completed after manufacturing to insure sterility with documentation available at www.whirl-pak.com. All bags contain Puncture Proof™ Tabs made by a patented process that covers the wire ends with PVC tape to minimize puncture and damage to skin and gloves. New bags include a 15” x 15” write-on and a 15” x 15” stand-up. WHIRL-PAK® bags (with a few exceptions) are manufactured under a quality management system certified to ISO 9001.

National Center for Food Protection and Defense
1954 Buford Ave.
St. Paul, MN  55108, USA
Phone: 612.624.2458  Fax: 612.624.3229
www.ncfpd.umn.edu

The National Center for Food Protection and Defense (NCFPD) is a Homeland Security Center of Excellence located at the University
of Minnesota, a multidisciplinary research consortium addressing the vulnerability of the nation’s food system to attack through intentional contamination with biological or chemical agents.

NCFPD’s research and education program is aimed at reducing the potential for contamination at any point along the food supply chain and mitigating the potentially catastrophic public health and economic effects of such attacks. The program incorporates cutting-edge research across a wide range of disciplines, taking a comprehensive, farm-to-table view of the food system.

The National Food Lab, LLC.
365 N Canyons Pkwy., Suite 201
Livermore, CA 94551, USA
Phone: 925.828.1440 Fax: 925.243.0117
www.thenfl.com

The National Food Lab (The NFL) delivers an unparalleled menu of scientific and product design services to the food industry. Our services span the entire product life cycle and include: Food Safety, Food Contaminants, Chemistry and Microbiology, Product and Process Development, Ideation and Concept Development, Consumer Insights, Sensory Evaluation, Culinary Services, Commercialization and Shelf-Life Studies. Using a collaborative partnership approach, The NFL helps many of America’s most recognized brands achieve competitive and commercial success. Our professionals will work with you to launch your new ideas quickly and successfully as well as protect your brands in the market place.

National Registry of Food Safety Professionals
7680 Universal Blvd.
Orlando, FL 32819, USA
Phone: 800.446.0257 Fax: 407.352.3603
www.nrfsp.com

National Registry of Food Safety Professionals (NRFSP), the flagship food safety program of Environmental Health Testing, is a full-service certification program for food safety managers. Nationally accredited through CFP/ANSI, and globally accredited in ISO 17024 through ANSI, we provide many options for the training and assessment of managers and food handlers, including paper and pencil and proctored online exams in multiple languages, and diagnostic reporting and tracking of data. Learn more at www.nrfsp.com or call 1.800.446.0257.

Nelson-Jameson
2400 E 5th St.
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Phone: 715.387.1151 Fax: 800.842.0540
www.nelsonjameson.com

Nelson-Jameson has been a trusted source of food processing supplies since 1947. Our Buyers Guide for the Food Industry features thousands of items used daily in food plants and includes hard-to-find specialty items. Products include safety and personnel, production and material handling, sanitation and janitorial, processing and flow control, laboratory and QA/QC, bulk packaging and ingredients. The catalog also features a wide assortment of color-coded and metal detectable items to keep your product safe. Headquarters in Marshfield, Wisconsin, warehouses in California, Idaho, Pennsylvania, and Texas. Call 800.826.8302 or visit: www.nelsonjameson.com to request your FREE copy of our Buyers Guide today!

Neogen Corporation
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Lansing, MI 48912, USA
Phone: 800.234.5333
www.neogen.com

Neogen’s comprehensive line of rapid food safety products includes new ANSR® for Salmonella, a novel pathogen detection methodology that provides DNA-definitive results after only 10 minutes of reaction time, and requires less hands-on time and a lower cost to implement than older molecular amplification methodologies; simple and accurate tests for food allergens, including milk, egg and peanut; dairy antibiotics, including the BetaStar® receptor-based lateral flow assay for the rapid detection of beta-lactam residuals in milk; spoilage organisms (e.g., yeast and mold), including the Soleris® optical microbial system; mycotoxins; and sanitation, including the AccuPoint® 2 ATP system.

Neutec Group, Inc.
200 Central Ave.
Farmingdale, NY 11735-6918, USA
Phone: 516.870.0877 Fax: 516.977.3774
www.neutecgroup.com

Neutec Group provides a comprehensive line of microbiology product solutions replacing tedious, repetitive, time-consuming activities with standardized, automated processes, which enhance the efficiency and productivity of the food microbiology lab. At the IAFP Annual Meeting, we will exhibit our newest line of Economy Automated Colony Counters, Bag Dilutors, -WaterMeters, Spiral Platers, Bag Mixers, Block Digestors and Distillators, AgarFillers, Media Preparators and more.

Northeast Laboratory Services, Inc.
999 Forest Ave.
Portland, ME 04103, USA
Phone: 207.878.6481 Fax: 207.878.2265
www.nelabservices.com

A Maine-based company for over forty years NEL provides food testing and safety on a daily basis. Offering high quality analytical services and process control programs designed to meet your individual needs. Working and exceeding the expectations of all of our customers. We are A2LA accredited and hold valid certificates through AIHA and NELAC as well as being an FDA registered manufacturing facility, and hold approximately 30 state certificates for drinking water analysis. Our services are always backed by our team's commitment to superior quality, rapid results, delivered with affordable pricing and unparalleled excellence in customer service.

Northland Laboratories
1818 Skokie Blvd.
Northbrook, IL 60062, USA
Phone: 847.272.8700 Fax: 847.272.2348
www.northlandlabs.com

See how Northland Laboratories helps your company with “Moving Food Safety Forward” in preparing your organization with new requirements for industry including the Food Safety Modernization Act. Our knowledgeable, approachable and friendly scientists will work with you and your partners to best prepare your company.

Blue Text - IAFP Sustaining Member
Since 1949 Northland Laboratories has provided a comprehensive portfolio for your organization in food safety/microbiology testing, food chemistry testing, food safety programs, training, shelf life and challenge studies, sensory research and consulting, validation studies, contract research, consumer complaints, nutrition labeling, auditing services and regulatory support. ISO/IEC17025:2005 Accredited.

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Atlanta, GA 30324, USA
Phone: 800.ORKIN.NOW
Fax: 404.888.2760
www.orkin.com/commercial

Orkin’s Gold Medal Protection is a comprehensive Integrated Pest Management program specifically designed for the highly regulated food processing and packaging industries. Customers benefit from a heavy emphasis on quality assurance and a comprehensive reporting system that meets or exceeds HACCP regulations and the requirements of external audits. To learn more or to request a free consultation, call 1.800.ORKIN.NOW or visit us at http://www.orkin.com/commercial/.

Pall Corporation
25 Harbor Park Drive
Port Washington, NY 11050, USA
Phone: 774.276.5854 Fax: 516.801.9548
www.pall.com/foodandbev

Pall GeneDisc Technologies, part of Pall Corporation, a New York-based company is the provider of a unique qPCR based platform. GeneDisc® System offers an easy-to-use and cost-effective multi-parametric molecular diagnostic solution, allowing the user to obtain up to twelve different results from a single-sample drop, in under an hour. Pall GeneDisc Technologies aims to provide you with the right tools for real-time detection of pathogens in food safety, environment control and pharmaceutical process monitoring. GeneDisc method is now AOAC approved for non O157 STEC.

PathSensors is a manufacturer of rapid pathogen detection systems employing a novel, biosensor based technology (CANARY®) licensed from MIT Lincoln Laboratories. CANARY® technology and the BioFlash® biological identifier have validated for its use in building security for aerosol collection and detection of biological agents in 3 minutes. Incorporating CANARY® technology, PathSensors is introducing the BioFlash-AF® and Zephyr™ systems for the detection of foodborne pathogens from aerosol or liquid samples with results within minutes. PathSensors is committed to partner with industry to provide rapid, same day solutions for the detection of foodborne pathogens under HACCP and for the testing of agri-food products.

Puritan Medical Products Company LLC
31 School St.
Guilford, ME 04443, USA
Phone: 207.876.3311 Fax: 207.876.3130
www.puritanmedproducts.com

Puritan Medical Products is the leading U.S. manufacturer of quality single-use medical diagnostic devices, specializing in specimen collection. We offer an extensive line of tipped applicators including PurFlock® Ultra and HydraFlock® for superior specimen collection and release. Now offering media filled transport systems for clinical, diagnostic and environmental testing.

Q Laboratories, Inc.
1400 Harrison Ave.
Cincinnati, OH 45214-1606, USA
Phone: 513.471.1300 Fax: 513.471.5600
www.qlaboratories.com

Q Laboratories, Inc. has served the food and dietary supplement industries since 1966, offering comprehensive microbiology and chemistry laboratory and research and development services. An ISO/IEC 17025 Accredited, GMP/GLP complaint laboratory, Q Laboratories, Inc. can provide services to meet all of your testing and quality assurance needs. Capabilities include: Pathogen Detection, Microbial Identification, Nutritional Analysis, Allergen Screening, Challenge/Shelf Life Studies, Environmental Monitoring Programs, and Method Validation/Verification studies to help test kit manufacturers demonstrate proficiency of proprietary methods. Please visit IAFP Booth # 1002 to discover how Q Laboratories can help you continue to produce safe, high quality products.

QIAGEN
19300 Germantown Road
Germantown, MD 20874, USA
Phone: 800.426.8157 Fax: 800.718.2056
www.qiagen.com

Building on our expertise in molecular testing for various fields of public safety and quality control, QIAGEN is the leading global provider of sample and assay technologies that offers innovative, high-quality solutions for food safety testing. Our suite of testing kits cover all segments of food testing, including DNA purification, pathogen and genetically modified organism detection, and ingredient authentication. Streamline your work by choosing QIAGEN solutions that cover the whole workflow and emphasize modern technologies with straightforward and rapid protocols. Learn more at www.qiagen.com.
Quality Assurance & Food Safety
4020 Kinross Lakes Pkwy., Suite 201
Richfield, OH 44286, USA
Phone: 330.523.5400 Fax: 330.659.0823
www.qualityassurancemag.com

QA Magazine, a bi-monthly publication from GIE Media, is written for managers and professionals in the food and beverage processing industry with a specific focus on food safety, quality and defense. Filled with practical insights and analysis of plant processes, practices and current issues, the QA media family—including our print publication, web site and e-newsletters—addresses the growing market need for targeted information in these key areas. For more information, visit www.qualityassurancemag.com.

R & F Laboratories
2725 Curtiss St.
Downers Grove, IL 60515, USA
Phone: 630.969.5300 Fax: 630.969.5303
www.rf-labs.com

R & F Laboratories is a full-service Microbiology Laboratory involving research, testing and consulting for the food, cosmetic, environmental and industrial arenas. We are committed to providing quality information through precise, accurate, and dependable testing. Research varies from routine challenge or shelf-life studies to more complex analyses. Consulting includes HACCP services, audits, microbial problem solving, QC/QA training and Food Microbiology teaching. R & F Products has 13 media patent/patent applications and R & F Laboratories is the distributor of these chromogenic plating media for more specific identification of pathogens: Escherichia coli O157:H7, Listeria monocytogenes, Salmonella, Bacillus cereus, Bacillus thuringiensis, Enterobacter sakazakii, Bacillus anthracis, Listeria sp., Listeria monocytogenes, Listeria sp., Shigella sp., Campylobacter jejuni, coli and Yersinia pestis.

Rentokil North America Pest Control
500 Spring Ridge Drive
Wyomissing, PA 19612, USA
Phone: 610.372.9700
www.rentokil.com

Rentokil North America Pest Control is a full service company and operates as Ehrlich, Presto-X, Rentokil and Tetengo. As the world’s largest commercial pest management company, Rentokil is the leading provider of integrated pest management services. In addition to Rodent and Insect Management, we also provide Bed Bug, Termite, Bird and Vegetation Management, Fumigation and Bioremediation Services. We strive for early detection, accurate monitoring and precise product application to eradicate your pest problems. There’s no pest problem too large or small for our team of pest experts – our operations in North America specialize in multi-site facilities across the U.S., Mexico, and Canada.

Rochester Midland Corporation—Food Safety Division
155 Paragon Drive
Rochester, NY 14624, USA
Phone: 585.336.2200 Fax: 585.336.2410
www.rochestermidland.com

Rochester Midland Corporation provides a HACCP-based food safety program that offers sanitation solutions to food and beverage manufacturers. Our BrandGuard Program® is made up of 7-steps which are all critical components of a consultative and effective food safety program. Built into each step are the environmental, social and financial legs of sustainability. With our 120+ years of experience, we have formed long-term partnerships with our customers to provide them with the integrated solutions that will protect their business financially.

Roka Bioscience
20 Independence Ave., Suite 400
Warren, NJ 07059, USA
Phone: 908.605.4635 Fax: 908.604.2008
www.rokabio.com

Roka Bioscience is an innovative food safety solutions company dedicated to bringing advanced technology to the food industry. The newly released Roka Automated Molecular Platform represents a new tier of molecular rapid pathogen testing, offering automation and technology that bring true walkway convenience and workflow advantages to the laboratory. Roka is dedicated to partnering with the industry on solutions that ensure highly accurate and rapid results that meet the increasing testing demands now and for years to come.

Romer Labs, Inc.
1301 Stylemaster Drive
Union, MO 63084, USA
Phone: 636.583.8600 Fax: 636.583.6553
www.romerlabs.com

Romer Labs® is a leading provider of diagnostic test solutions for the Food Safety Industry. We specialize in Analytical Services and Rapid Test Kits for the detection of Food Allergens, Drug Residues, Mycotoxins, Melamine and GMO. Our broad range of innovative tests and services play a pivotal role in integrated food safety solutions. Our fundamental objective at Romer Labs® is to provide scientifically sound, high quality products and services to make the world’s food safer.

tech laboratories
P.O. Box 64101
St. Paul, MN 55164-0101, USA
Phone: 800.328.9687 Fax: 651.375.2002
www.techlabs.com
tech laboratories, a division of Land O’Lakes, is a comprehensive food safety and technology research facility providing clients with Chemistry, Microbiology, Sensory, Consumer Research, Pilot Plant, Nutrition Labeling and Information Research Services. Our laboratory is ISO 17025 accredited. Although we are experts in dairy analysis, the lab performs a broad range of routine testing as well as specialty assays. Our sensory/consumer research group is experienced at difference testing, acceptability testing, descriptive analysis, and consumer guidance testing. Our pilot plant is capable of producing flexible batch runs in many product categories across a broad range of processing conditions.

SA Scientific
4919 Golden Quail
San Antonio, TX 78240, USA
Phone: 210.699.8800 Fax: 210.699.6545
www.sascientific.com

SA Scientific provides real-time molecular tests for the identification of common food pathogens such as Salmonella, E. coli O157, Listeria and Campylobacter. Tests utilize Loop-mediated Isothermal Amplification (LAMP), which is a single temperature, strand displacement amplification using four different primers recognizing six distinct regions of the target, making it highly specific. The test results can be read in real-time using a simple, economical turbidimeter with touch screen control.
The Safe Quality Food (SQF) program is recognized by retailers and foodservice providers around the world as a rigorous, credible food safety management system. It is the only certification system recognized by the Global Food Safety Initiative (GFSI) that offers certificates for primary production, food manufacturing, distribution and agent/broker management. This enables suppliers to assure their customers that food has been produced, processed, prepared and handled according to the highest possible standards, at all levels of the supply chain. Additionally as a division of the Food Marketing Institute (FMI), the SQF program incorporates continual retailer feedback about consumer concerns. This information is passed on to SQF certified suppliers, keeping them a step ahead of their competitors.

SAI Global helps you to keep pace with the global trends in food safety, whether they are government mandated, voluntary/industry schemes, purchasing requirements of supermarkets or based on International Standards. SAI Global can train, audit and verify to a number of recognized GFSI Programs including BRC, SQF, FSSC 22000, IFS-PAC secure, Canada GAP and Global GAP plus additional programs like GMA-SAFE. With more than 800 auditors and 24,000 registrations worldwide, SAI Global is a global leader committed to exceptional customer service and advancing business excellence.

Silliker provides consulting, testing, auditing, sensory evaluation, research and education services that help assure food safety, quality and nutrition worldwide. With over 40 locations meeting and exceeding ISO 17025 requirements, Silliker is the leading international network of accredited food testing and consulting laboratories and part of the Mérieux NutriSciences Corporation. Working together, we’ll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your costs under control and empower employees through education programs. Stop by the Silliker booth (# 608) to learn more about our total solutions approach to food safety, quality and nutrition.

Sensitech Inc. is the world’s leading provider of cold chain visibility solutions, Sensitech Inc. enables global leaders in the food, life sciences, and industrial markets to track and monitor assets across the supply chain in order to protect the integrity of temperature-sensitive products. Sensitech is an ISO 9001:2008 company based in Beverly, MA, with more than 30 sales, service and distribution locations around the world. Sensitech and Carrier Transicold are a part of UTC Climate, Controls & Security, a unit of United Technologies Corp., a leading provider to the aerospace and building systems industries worldwide. Visit www.sensitech.com for additional information.

Seward Laboratory Systems, Inc. manufactures the world’s leading range of Stomacher® paddle blenders used in sample preparation for microbiological analysis. For accurate results, choose the best in sample preparation.

Sensitech, Inc. provides consulting, testing, auditing, sensory evaluation, research and education services that help assure food safety, quality and nutrition worldwide. With over 40 locations meeting and exceeding ISO 17025 requirements, Silliker is the leading international network of accredited food testing and consulting laboratories and part of the Mérieux NutriSciences Corporation. Working together, we’ll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your costs under control and empower employees through education programs. Stop by the Silliker booth (# 608) to learn more about our total solutions approach to food safety, quality and nutrition.
Springer
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New York, NY 10013, USA
Phone: 201.460.1500 Fax: 212.460.1575
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STOP Foodborne Illness
3759 N Ravenswood Ave.
Chicago, IL 60613, USA
Phone: 773.269.6555 Fax: 773.883.3098
www.stopfoodborneillness.org

STOP Foodborne Illness is a national non-profit, public health organization, dedicated to the prevention of illness and death from foodborne pathogens by advocating for sound public policy, building public awareness, and assisting those impacted by foodborne illnesses. Very simply, STOP is “America’s Voice for Safe Food.”

Synbiosis
5108 Pegasus Court, Suite M
Frederick, MD 21704, USA
Phone: 301.662.2863 Fax: 301.631.3977
www.synbiosis.com

Synbiosis is a world leading supplier of manual, semi-automated and automated colony counters and zone measurement systems that are guaranteed to improve the productivity and accuracy of microbiological applications, such as food monitoring, pharmaceutical manufacturing, environmental monitoring, clinical microbiology and molecular microbiology.

T&D US, LLC
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Phone: 518.669.9227
www.tandd.com

T&D Corporation manufactures a comprehensive line of wireless and stand-alone Data Loggers with innovative web based data collection, remote monitoring and notification features. Included in the line are models for recording and remotely monitoring temperature, humidity, voltage, current, pressure, CO2, illuminance, ultra-violet, pulses, etc. Data collection options include an innovative hand-held portable unit with graphical display and a network connected data collector with built in Ethernet interface or integrated 802.11g Wi-Fi, and a new GSM Cellular connected model. T&D Corporation, the world’s leading supplier of wireless data loggers, is headquartered in Matsumoto Japan, and has been engaged in the design, development and manufacture of high reliability, high quality electronic measurement systems since 1986.

Thermo Scientific
12076 Santa Fe Trail Drive
Lenexa, KS 66215, USA
Phone: 800.255.6730 Fax: 800.864.4739
www.remel.com

Thermo Scientific is a customer-focused manufacturer and distributor of an extensive line of the highest quality microbiology products used by industrial and clinical laboratories. From sample collection to enrichment, isolation and identification media and kits, we provide a complete line of products routinely available for next-day delivery from local distribution centers across the U.S. We provide Prepared and Dehydrated Culture Media, Quality Control Organisms, Custom Products, and Identification Kits. Stop by our booth to check out these solutions: AOAC-ri approved Salmonella Rapid Culture Method and new Dry-Bag formulations to simplify media preparation and testing for food labs. For more information, contact us at 800.255.6730 or go to www.remel.com.

TraceGains, Inc.
1333 West 120th Ave., Suite 209
Westminster, CO 80234, USA
Phone: 303.450.9009 Fax: 866.571.4562
www.tracegains.com

TraceGains is for quality, purchasing, sourcing, and compliance managers who are dissatisfied with the high cost and high risk of manual tracking and control of ingredients and suppliers. TraceGains is a complete compliance and risk management solution that automates data from paper or electronic filing cabinets and makes it actionable. TraceGains’ system continuously controls, illuminates, and predicts risk for each ingredient shipment and supplier certification. TraceGains has customers in baking mixes, snack foods, dairy, salad dressings, herbs and seasonings, nutraceuticals, beverages, cheese processing and manufacturing, frozen foods, flavor manufacturing, large restaurant chains, breakfast cereals, Meals Ready to Eat (MREs), and convenience foods.

United States Pharmacopeia
12601 Twinbrook Pkwy.
Rockville, MD 20852-1790, USA
Phone: 301.881.0666
www.usp.org

The United States Pharmacopeial Convention (USP) is a nonprofit standards-setting organization that offers quality standards and programs to support the manufacture and testing of food ingredients and dietary supplements. Our products and services include:
• More than 150 reference materials for food ingredients and over 200 for dietary supplements
• Free access to information on adulterated foods in the new USP Food Fraud Database
• USP Verification Programs for dietary supplement ingredients and finished products
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University of Central Lancashire
International Institute of Nutritional Sciences & Applied Food Safety Studies
University of Central Lancashire
Preston, PR1 2HE England, United Kingdom
Phone: 44.1772.894902 Fax: 44.1772.892927
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Voted “2012 Top Modern University in the North West”*, UCLan is a world class modern university with over 32,000 students on campus; 500 undergraduate and 200 postgraduate courses. UCLan is proud to be the home of 2000 international students from over 100 different nationalities.
The International Institute of Nutritional Sciences & Applied Food Safety Studies was established to promote teaching and research within food safety and nutrition. Our internationally renowned faculty are currently active in research and commercial activities, ensuring an innovative yet focused approach with practical application in our teaching delivery. *Times Good University guide 2012 (North West England).

**US Army Natick Research Development and Engineering Center**

15 Kansas St., Bldg. 45
Natick, MA 01760, USA
Phone: 508.233.4726 Fax: 508.233.6406
www.nsrdec.natick.army.mil

This exhibit will demonstrate the dedication of the Department of Defense has to protecting the Warfighter to the community. It will also allow CFD Food Safety SME’s the opportunity to interact with peers, sharing their knowledge and gaining a broader understanding of opportunities available to protect Warfighters from foodborne illness. As foodborne illness still remains the #1 non-battlefield injury that impacts readiness of Warfighters, it’s imperative our experts can learn as much as possible to continue maintaining a high level of operational readiness.

**Weber Scientific**

2732 Kuser Road
Hamilton, NJ 08691, USA
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**USDA Food Safety and Inspection Service**

355 E St. SW
Patriots Plaza
Washington, D.C. 20250, USA
Phone: 202.690.6519 Fax: 202.690.6531
www.fsis.usda.gov

The Food Safety and Inspection Service (FSIS) is the public health agency responsible for ensuring that the Nation’s commercial supply of meat, poultry, and processed egg products is safe, wholesome, and correctly labeled and packaged. FSIS also manages the USDA Meat and Poultry Hotline, which provides consumers with answers to their food safety questions. FSIS Information: www.fsis.usda.gov Telephone: 202.720.9113 or the Small Plant Help Desk 1.877.374.7435, infosource@fsis.usda.gov

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Wiley-Blackwell is one of the world’s foremost academic and professional publishers and the largest society publisher. We publish books and journals in the Food Science and Technology sectors including *Journal of Food Science; International Journal of Food Science and Technology* and the book series: IFT Press; Society of Dairy Technologists and more!

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281 Martin Luther King Jr. Ave.
Jefferson, GA 30549, USA
Phone: 706.387.5150 Fax: 706.387.5159
www.wtiinc.com

Blue Text - IAFP Sustaining Member
WORKSHOP 1 – Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop

Description:
Mitigating the risks of yeasts and mold contamination remains a constant battle within certain segments of the food and beverage industry. Molds and yeasts cause significant food spoilage losses and mycotoxigenic molds pose significant food safety/regulatory hazards. Fungal identification is a scientific challenge requiring both art and technical expertise. There are a limited number of scientists who understand and have developed the art of fungal identification to a sound science. This workshop provides attendees a unique opportunity to interact first-hand with a group of experts, learning the best practices for isolating different fungi as well as the basics of classical identification methods. This workshop will also cover current molecular methods that are used to identify yeast and mold.

Topics:
• Overview of Yeast and Mold Spoilage Challenges in Food and Beverages
• Basic Identification Techniques in Food and Beverage Mycology
• Identification of Penicillium and Aspergillus
• Using DNA to Identify Your Fungi: Why and How
• Overview on Mycotoxins
• Cultural Methods for Identifying Heat-resistant Mold and Other Ascomycetes
• Simplicity in Yeast Identification: Classical and Commercial Methods
• Cultural Methods for Identifying Zygomycetes
• Identification of Fusarium and Other Deuteromycetes

Instructors:
Frank Burns, DuPont Qualicon
Shawn Johnson, Universal Sanitizers and Supplies, Inc.
Dave Pincus, bioMérieux

Organizers:
Frank Burns, DuPont Qualicon
Melissa Gwinn, The Coca-Cola Company

Laboratory Host:
Katherine Patenaude, Brown University

Faculty Sponsor:
Marguerite Neill, Brown University

Transportation:
Participants will be transported to Brown University via bus.

Intended Audience:
Food and beverage QA personnel, QC technicians, corporate personnel, safety personnel, etc.
WORKSHOP 2 – VALIDATION TO IMPROVE MEAT AND POULTRY SAFETY

DESCRIPTION:

Although its value is increasingly recognized, there is currently a degree of uncertainty about validation and how it should be used to promote food safety. According to the FSIS, inadequate validation of the control mechanisms has resulted in HACCP programs which are ineffective at controlling the hazards they are designed to address. Validation is the process of demonstrating that HACCP systems as designed can adequately control identified hazards to produce a safe and unadulterated product. The two main elements of validation are: (1) Scientific or technical support for the HACCP system and (2) Practical in-plant demonstration proving the HACCP system can perform as expected. Likewise, verification is the key to the ongoing assurance that the system is being implemented, as designed, to consistently reduce or eliminate pathogens, foreign materials and chemical contaminants that are inherent or likely to occur in the product or process. This workshop will provide an in depth guide to the methodologies to be employed in HACCP validation and key steps to meet verification requirements.

The purpose of conducting this workshop is to disseminate the theory and practice of process validation in food safety enhancement activities. This workshop will provide a practical interpretation of the existing science, guidelines and policies regarding validation, as well as developments in science and policies relative to recovery, characterization and control of pathogens directly from foods. Given the uncertainty regarding validation and the upcoming new guidelines and policies on validation along with new scientific developments, it is crucial for IAFP to address changing policies on meat and poultry validation guidelines at the 2012 Annual Meeting. This one-day pre-conference workshop will provide an update on the newest USDA-FSIS compliance guidelines on HACCP systems validations and be conducted by a group of experienced scientists who support stakeholders in the promotion and application of scientifically sound approaches and protocols for food process validation. The workshop will be of specific interest and conducting it at IAFP will provide a platform to facilitate a dialog among researchers, processors, regulatory personnel and technology providers on proper validation implementation.

Topics:

- What are You Trying to Validate?
- Basic Science in Food Processing
- Mechanics of Experimentation
- Statistics
- Interpretation

Instructors:

Gary Acuff, Texas A&M University
Catherine Cutter, Pennsylvania State University
Mindy Brashears, Texas Tech University
James Dickson, Iowa State University
John Luchansky, U.S. Department of Agriculture-ARS
Randall Phebus, Kansas State University
Harshavardhan Thippareddi, University of Nebraska-Lincoln

Organizer:

Manpreet Singh, Auburn University

WORKSHOP 3 – SEARCH AND DESTROY! FINDING AND ELIMINATING ENVIRONMENTAL PATHOGENS

DESCRIPTION:

An effective Environmental Monitoring Program (EMP) is a critical component of any Food Safety plan to identify and minimize the potential for microbial contamination in a food processing environment and the products produced in that environment. An effective EMP program can serve as an early warning system to identify and eliminate (“search & destroy”) sources of potential contamination that can persist over time and eventually impact product safety. This workshop will review the potential microbial risks in food processing for low moisture foods, raw, partially cooked and ready-to-eat type products. Risk management strategies, including the effective implementation of preventive controls as well as wet and dry sanitation options, will be presented. Additional topics include the development and implementation of an effective sampling plan, the management of data through tracking and trending and explore investigative scenarios. Workshop attendees will have an opportunity to develop an environmental monitoring program for various product types based on both wet and dry sanitation environments.

Topics:

- Risk Assessments by Product Categories
- Role of Preventive Controls
- Sanitation for Multiple Environments
- Investigations, Regulatory Sampling and Root Cause Analysis
- Data Interpretation and Management – Tracking and Trending Data

Instructors:

Tim Freier, Cargill
Margaret Hardin, IEH Laboratories and Consulting Group
Ken Kenyon, Keystone Foods
Patricia Wester, Food Safety Net Services

Organizers:

Margaret Hardin, IEH Laboratories and Consulting Group
Patricia Wester, Food Safety Net Services

Intended Audience:

Food safety individuals involved in validations and food safety audits.

Intended Audience:

All industry sector, Q&A personnel.
Policy on Commercialism for Annual Meeting Presentations

1. INTRODUCTION

No printed media, technical sessions, symposia, posters, seminars, short courses, and/or other related types of forums and discussions offered under the auspices of the International Association for Food Protection (hereafter referred to as Association forums) are to be used as platforms for commercial sales or presentations by authors and/or presenters (hereafter referred to as authors) without the express permission of the staff or Executive Board. The Association enforces this policy in order to restrict commercialism in technical manuscripts, graphics, oral presentations, poster presentations, panel discussions, symposia papers, and all other type submissions and presentations (hereafter referred to as submissions and presentations), so that scientific merit is not diluted by proprietary secrecy.

Excessive use of brand names, product names or logos, failure to substantiate performance claims, and failure to objectively discuss alternative methods, processes, and equipment are indicators of sales pitches. Restricting commercialism benefits both the authors and recipients of submissions and presentations.

This policy has been written to serve as the basis for identifying commercialism in submissions and presentations prepared for the Association forums.

2. TECHNICAL CONTENT OF SUBMISSIONS AND PRESENTATIONS

2.1 Original Work

The presentation of new technical information is to be encouraged. In addition to the commercialism evaluation, all submissions and presentations will be individually evaluated by the Program Committee chairperson, technical reviewers selected by the Program Committee chairperson, session convenor, and/or staff on the basis of originality before inclusion in the program.

2.2 Substantiating Data

Submissions and presentations should present technical conclusions derived from technical data. If products or services are described, all reported capabilities, features or benefits, and performance parameters must be substantiated by data or by an acceptable explanation as to why the data are unavailable (e.g., incomplete, not collected, etc.) and, if it will become available, when. The explanation for unavailable data will be considered by the Program Committee chairperson and/or technical reviewers selected by the Program Committee chairperson to ascertain if the presentation is acceptable without the data. Serious consideration should be given to withholding submissions and presentations until the data are available, as only those conclusions that might be reasonably drawn from the data may be presented. Claims of benefit and/or technical conclusions not supported by the presented data are prohibited.

2.3 Trade Names

Excessive use of brand names, product names, trade names, and/or trademarks is forbidden. A general guideline is to use proprietary names once and thereafter to use generic descriptors or neutral designations. Where this would make the submission or presentation significantly more difficult to understand, the Program Committee chairperson, technical reviewers selected by the Program Committee chairperson, session convenor, and/or staff, will judge whether the use of trade names, etc., is necessary and acceptable.

2.4 “Industry Practice” Statements

It may be useful to report the extent of application of technologies, products, or services; however, such statements should review the extent of application of all generically similar technologies, products, or services in the field. Specific commercial installations may be cited to the extent that their data are discussed in the submission or presentation.

2.5 Ranking

Although general comparisons of products and services are prohibited, specific generic comparisons that are substantiated by the reported data are allowed.

2.6 Proprietary Information (See also 2.2.)

Some information about products or services may not be publishable because it is proprietary to the author’s agency or company or to the user. However, the scientific principles and validation of performance parameters must be described for such products or services. Conclusions and/or comparisons may be made only on the basis of reported data.

2.7 Capabilities

Discussion of corporate capabilities or experiences are prohibited unless they pertain to the specific presented data.
3. GRAPHICS

3.1 Purpose

Slides, photographs, videos, illustrations, art work, and any other type visual aids appearing with the printed text in submissions or used in presentations (hereafter referred to as graphics) should be included only to clarify technical points. Graphics which primarily promote a product or service will not be allowed. (See also 4.6.)

3.2 Source

Graphics should relate specifically to the technical presentation. General graphics regularly shown in, or intended for, sales presentations cannot be used.

3.3 Company Identification

Names or logos of agencies or companies supplying goods or services must not be the focal point of the slide. Names or logos may be shown on each slide so long as they are not distracting from the overall presentation.

3.4 Copies

Graphics that are not included in the preprint may be shown during the presentation only if they have been reviewed in advance by the Program Committee chairperson, session convenor, and/or staff, and have been determined to comply with this policy. Copies of these additional graphics must be available from the author on request by individual attendees. It is the responsibility of the session convenor to verify that all graphics to be shown have been cleared by Program Committee chairperson, session convenor, staff, or other reviewers designated by the Program Committee chairperson.

4. INTERPRETATION AND ENFORCEMENT

4.1 Distribution

This policy will be sent to all authors of submissions and presentations in the Association forums.

4.2 Assessment Process

Reviewers of submissions and presentations will accept only those that comply with this policy. Drafts of submissions and presentations will be reviewed for commercialism concurrently by both staff and technical reviewers selected by the Program Committee chairperson. All reviewer comments shall be sent to and coordinated by either the Program Committee chairperson or the designated staff. If any submissions are found to violate this policy, authors will be informed and invited to resubmit their materials in revised form before the designated deadline.

4.3 Author Awareness

In addition to receiving a printed copy of this policy, all authors presenting in a forum will be reminded of this policy by the Program Committee chairperson, their session convenor, or the staff, whichever is appropriate.

4.4 Monitoring

Session convenors are responsible for ensuring that presentations comply with this policy. If it is determined by the session convenor that a violation or violations have occurred or are occurring, he or she will publicly request that the author immediately discontinue any and all presentations (oral, visual, audio, etc.) and will notify the Program Committee chairperson and staff of the action taken.

4.5 Enforcement

While technical reviewers, session convenors, and/or staff may all check submissions and presentations for commercialism, ultimately it is the responsibility of the Program Committee chairperson to enforce this policy through the session convenors and staff.

4.6 Penalties

If the author of a submission or presentation violates this policy, the Program Committee chairperson will notify the author and the author’s agency or company of the violation in writing. If an additional violation or violations occur after a written warning has been issued to an author and his agency or company, the Association reserves the right to ban the author and the author’s agency or company from making presentations in the Association forums for a period of up to two (2) years following the violation or violations.
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2004 — Paul A. Hall
2005 — Kathleen A. Glass
2006 — Jeffrey M. Farber
2007 — Frank Yiannas
2008 — Gary R. Acuff
2009 — J. Stan Bailey
2010 — Vickie Lewandowski
2011 — Lee-Ann Jaykus
# Past Annual Meetings and Locations

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<thead>
<tr>
<th>Year</th>
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## Future Annual Meetings

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<td>July 28−31, 2013</td>
<td>Charlotte Convention Center</td>
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Helping to deliver safer food, from farm to fork.

Diversey and the International Association of Food Protection have a long standing partnership of working together, something that will remain now we are a part of Sealed Air. We will continue to work together to meet challenges head on and ensure we are always at the leading edge of global food safety solutions.

Sealed Air is the new global leader in food safety and security, facility hygiene and product protection, offering efficient and sustainable solutions that create business value for customers, enhance the quality of life for consumers and provide a cleaner and healthier environment for future generations.

Come and visit our booth or go to www.sealedair.com
Most Cited Research Publication Award

1st

Hepatitis E Virus RNA in Commercial Porcine Livers in The Netherlands
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Volume: 70, No. 12, Pages 2889-2895, Published: Dec. 2007

2nd

Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of Escherichia coli O157:H7 on Hides and Carcasses of Beef Cattle at Processing
Authors: Terrance M. Arthur*, Joseph M. Bosilevac, Dayna M. Bricha-Harhay, Michael N. Guerini, Norasak Kalchayanand, Steven D. Shackelford, Tommy L. Wheeler and Mohammad Koohmaraie
Volume: 70, No. 2, Pages 280-286, Published: Feb. 2007

3rd

Prevalence, Numbers, and Subtypes of Campylobacter jejuni and Campylobacter coli in Uncooked Retail Meat Samples
Authors: Teck Lok Wong*, Lauren Hollis, Angela Cornelius, Carolyn Nicol, Roger Cook and John Andrew Hudson
Volume: 70, No. 3, Pages 566–573, Published: March 2007

and

Rapid and Simultaneous Quantitation of Escherichia coli O157:H7, Salmonella, and Shigella in Ground Beef by Multiplex Real-Time PCR and Immunomagnetic Separation
Authors: Luxin Wang, Yong Li and Azlin Mustapha*
Volume: 70, Number 6, pages 1366-1372, Published: June 2007

Most Cited Review Publication Award

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A Review of the Incidence and Transmission of Listeria monocytogenes in Ready-to-Eat Products in Retail and Food Service Environments
Authors: Alexandra Lianou and John N. Sofos*
Volume: 70, No. 9, Pages 2172-2198, Published: Sept. 2007

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