IAFP 2013
Program Book
Charlotte Convention Center

International Association for Food Protection
6200 Aurora Avenue, Suite 200W | Des Moines, Iowa 50322-2864, USA
+1 800.369.6337       +1 515.276.3344      Fax +1 515.276.8655

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# Meeting-at-a-Glance

## Saturday, July 27
- **Workshop Registration**: 7:00 – 10:00 am
- **Registration Hours**: 7:00 – 7:00 pm
- **Workshops**: 8:00 am – 5:00 pm
- **Committee/PDG Meetings**: 2:30 – 5:00 pm
- **Welcome Reception**: 5:00 – 6:30 pm

## Sunday, July 28
- **Affiliate Council Meeting**: 7:00 am – 10:00 am
- **Registration Hours**: 8:00 am – 9:00 pm
- **Committee/PDG Meetings**: 8:00 am – 5:30 pm
- **Student Luncheon**: 12:00 – 1:30 pm
- **Editorial Board Reception**: 4:30 – 5:30 pm
- **Cheese and Wine Reception**: 6:00 – 7:30 pm
- **Ivan Parkin Lecture**: 7:30 – 9:30 pm

## Monday, July 29
- **Registration Hours**: 7:30 am – 5:30 pm
- **Scientific Program**: 8:30 am – 12:00 pm, 1:30 – 5:00 pm
- **Poster Presentations**: 10:00 – 11:30 am, 2:00 – 3:30 pm, 5:00 – 6:00 pm
- **Poster Viewing**: 10:00 am – 6:00 pm
- **Exhibit Hall Open**: 8:30 am – 6:00 pm
- **Exhibit Hall Lunch**: 12:00 – 1:00 pm
- **Exhibit Hall Reception**: 5:00 – 6:00 pm

## Tuesday, July 30
- **Registration Hours**: 8:00 am – 5:30 pm
- **Scientific Program**: 8:30 am – 12:00 pm, 1:30 – 5:00 pm
- **Poster Presentations**: 9:00 – 11:00 am, 1:00 – 3:00 pm
- **Poster Viewing**: 9:00 am – 3:00 pm
- **IAFP Business Meeting**: 12:15 – 1:00 pm
- **Exhibit Hall Lunch**: 12:00 – 1:00 pm
- **Exhibit Hall Reception**: 5:00 – 6:00 pm

## Wednesday, July 31
- **Registration Hours**: 8:00 am – 12:00 pm
- **Scientific Program**: 9:00 – 11:00 am, 1:00 – 3:00 pm
- **Poster Viewing**: 9:00 am – 3:00 pm
- **Lunch**: 12:00 – 1:00 pm
- **John H. Silliker Lecture**: 4:00 – 5:00 pm
- **Awards Reception and Banquet**: 6:00 – 9:30 pm
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<th>Ballroom B</th>
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<td>8:30 a.m. - 12:00 p.m.</td>
<td>S10</td>
<td>The USDA-FFA Food Safety Collaborative (NextCORE): A Model for an Integrated, Multidisciplinary Approach to Addressing the Leading Cause of Foodborne Disease</td>
<td>T5</td>
<td>Molecular Methods for Advancing Food Safety</td>
<td>T6</td>
<td>Sanitation Stories: Tall But True</td>
<td>T7</td>
<td>Where the Wild Things are: Risk of Wildlife in the Safety of the Food Supply</td>
<td>T8</td>
<td>Antimicrobial Resistance and Food Safety in the 21st Century</td>
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<td>1:30 p.m. - 5:00 p.m.</td>
<td>S12</td>
<td>Consumer Food Safety Behaviors: Reality, Ideal and How to Know When We’ve Done It</td>
<td>T16</td>
<td>Global Lab Capacity Building for Ensuring Food Safety</td>
<td>T17</td>
<td>Listeria monocytogenes in Retail Delis, Prevalence, Transmission and Control Strategies</td>
<td>T18</td>
<td>Global Practices That Form a Multiple Barrier Approach to Salmonella and Campylobacter Reductions in Poultry</td>
<td>T19</td>
<td>Discussing Food Safety Risks, Controls and Challenges Associated with Farmers’ Markets</td>
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<td>8:30 a.m. - 12:00 p.m.</td>
<td>S13</td>
<td>Assessing the Safety of Water Used in the Production of Fresh and Poultry Processed Produce</td>
<td>T21</td>
<td>The Next Risk Analysis Challenge: Linking HACCP and Risk Assessments</td>
<td>T22</td>
<td>Farm to Fork: Catalogue Risks and Interventions</td>
<td>T23</td>
<td>Food Defense Replicated: What Do We Need to Know about Fraud, Counterfeiting and Tampering?</td>
<td>T24</td>
<td>Enhancing the Value of Restaurant Inspections to Drive Food Safety Improvements</td>
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<td>1:30 p.m. - 3:30 p.m.</td>
<td>S14</td>
<td>Food Safety for Large Events: Lessons Learned from the Olympics and Conventions</td>
<td>T26</td>
<td>What is Dry Cleaning?</td>
<td>T27</td>
<td>Validation of Sensitivities - Expectations and Approaches</td>
<td>T28</td>
<td>From Coca-Cola to Baking Chips, Candy Bars and Bunnies: Food Safety Issues That Affect Chocolate Throughout the Global Production Chain</td>
<td>T29</td>
<td>Making Traceability Work across the Entire Supply Chain</td>
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<td>8:30 a.m. - 12:00 p.m.</td>
<td>S15</td>
<td>John H. Silliker Lecture - Ballroom A: Food Safety Risk Management for a Multinational Company: Things I Wish I Knew Before Taking the Job and Things I Have Learned Along the Way!</td>
<td>T30</td>
<td>Poster Session - Pathogens, Microbial Food Safety, Produce</td>
<td>T31</td>
<td>Technical Session - Microbial Food Safety, Produce, Risk Assessment</td>
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**SCHEDULE-AT-A-GLANCE**
n behalf of the Executive Board, we would like to welcome you to IAFP 2013 and to Charlotte, North Carolina. 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 2013 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 – often times the most valuable information is shared outside of the sessions! After attending IAFP 2013, 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 Mary Lou Tortorello, Program Committee Chair, and the entire Committee for organizing an outstanding lineup of symposia, roundtables, technical presentations, posters and interactive sessions. There will be no shortage of information available – just time! Your greatest challenge will be determining 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 Carolinas Association for Food Protection who have been gracious enough to help host the 2013 Annual Meeting. All of their hard work will make IAFP 2013 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®!
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Weber Scientific
Welcome to the Carolinas!

IAFP 2013 in Charlotte is packed with great presentations on the changing world of food safety. The Local Arrangements Committee would like to make your stay as productive and pleasant as possible, and to that end, we would like to offer some suggestions for ways you can take in the sights of this exciting city. You may think of Charlotte as an important financial center, but Charlotte also provides many opportunities to enjoy the arts and entertainment within blocks of our meeting location. As soon as you leave your hotel or the convention center in “Uptown” Charlotte, you are just a few minutes from many of the following venues.

Charlotte truly has something for everyone. From the NASCAR Museum to the Mint, a world-class art museum, Charlotte will keep you busy. We also recommend the Harvey B. Gantt Center for African American Art and Culture, and The Bechtler Museum of Modern Art. If you have made this a family trip, Discovery Place and Charlotte Nature Museum are Science Learning Centers for the whole family. If you want to actually watch art being created, the McColl Center for Visual Art is a nationally acclaimed contemporary art center dedicated to connecting artists and their work with the community. The EPICENTER in uptown Charlotte has movie theaters, restaurants, bowling, and other night spots. There is no end to the shopping and dining in Charlotte.

If you’re interested in squeezing some outdoor adventure into your stay, consider a visit to the US National Whitewater Center, a state-of-the-art facility along the Catawba River that offers a white water rafting course, bike trails, climbing walls, and team building/leadership opportunities. For a more low impact activity, we suggest exploring Charlotte’s excellent system of pedestrian greenways and parks. For evening entertainment and music, the Knight Theater is just down the street from the convention center.

Please, visit us at the hospitality booth if you need any assistance or directions while you are here. Again, we want to welcome you to IAFP 2013 in Charlotte, and we hope you have a great time here in the Carolinas.

Local Arrangements Committee
Carolinas Association for Food Protection
Congratulations
Publix Super Markets
2013 IAFP Black Pearl Award Recipient

Silliker, Inc. salutes the entire Publix family, over 157,000 associates strong, on this most worthy achievement. Your dedication to food safety and quality has stood the test of time for over 80 years – and your commitment continues to grow. Silliker is proud to be your past and future partner in food safety.
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Thanks also to the following organizations for your generous contributions:

3M Food Safety
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Kellogg Company
Nasco International, Inc.
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Silliker Inc.
Thanks to the following individuals for their support of the IAFP Foundation!
## Schedule

**All events held at the Charlotte Convention Center**

### Saturday, July 27
- **Committee and PDG Meetings** • 2:30 p.m. – 5:00 p.m.
- **Welcome Reception** • 5:00 p.m. – 6:30 p.m. – *Sponsored by Eurofins Scientific*

### Sunday, July 28
- **Affiliate Council Meeting** • 7:00 a.m. – 10:00 a.m.
- **Committee and PDG Meetings** • 8:00 a.m. – 4:30 p.m.
- **Student Luncheon** (ticket required) • 12:00 p.m. – 1:30 p.m.
- **Editorial Board Reception** (by invitation) • 4:30 p.m. – 5:30 p.m. – *Sponsored by Roka Bioscience*
- **Opening Session and Ivan Parkin Lecture** • 6:00 p.m. – 7:30 p.m.
- **Cheese and Wine Reception** • 7:30 p.m. – 9:30 p.m. – *Sponsored by Kraft Foods and Silliker*
- **Exhibit Hours** • 7:30 p.m. – 9:30 p.m.

### Monday, July 29
- **Committee and PDG Chairperson Breakfast** (by invitation) • 7:00 a.m. – 9:00 a.m.
- **Symposia & Technical Sessions** • 8:30 a.m. – 5:00 p.m.
- **Exhibit Hours** • 10:00 a.m. – 6:00 p.m.
- **Exhibit Hall Lunch** • 12:00 p.m. – 1:00 p.m. – *Sponsored by Sealed Air Corporation*
- **North Carolina Research Campus Tour** • 1:00 p.m. – 5:00 p.m.
- **Exhibit Hall Reception** • 5:00 p.m. – 6:00 p.m. – *Sponsored by DuPont Nutrition & Health*

### Tuesday, July 30
- **Symposia & Technical Sessions** • 8:30 a.m. – 5:00 p.m.
- **Exhibit Hours** • 10:00 a.m. – 6:00 p.m.
- **Exhibit Hall Lunch** • 12:00 p.m. – 1:00 p.m. – *Sponsored by Roka Bioscience*
- **Business Meeting** • 12:15 p.m. – 1:00 p.m.
- **Exhibit Hall Reception** • 5:00 p.m. – 6:00 p.m. – *Sponsored by 3M Food Safety*
- **Past President’s Dinner** • 7:00 p.m.
- **Student Mixer** • 7:00 p.m. – 9:00 p.m.

### Wednesday, July 31
- **Symposia & Technical Sessions** • 8:30 a.m. – 3:30 p.m.
- **Networking Lunch** • 12:00 p.m. – 1:00 p.m. – *Sponsored by Heinz*
- **John H. Silliker Lecture** • 4:00 p.m. – 5:00 p.m.
- **Awards Reception and Banquet** • 6:00 p.m. – 9:30 p.m.

### Registration Hours

**Charlotte Convention Center**

- **Saturday** • 12:00 p.m. – 7:00 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 Room 216A, Charlotte 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.

Meeting App
The IAFP 2013 mobile app is available through the App Store, the Android market and through a web-based version. More information is available on the IAFP 2013 Web site.

Internet Café
The Internet Café is available in Concourse A by IAFP Registration at the Charlotte Convention Center.

WiFi Internet
Complimentary WiFi Internet is available on the meeting room level. To access:
- Use the IAFP Network
- Login = IAFP2013
- Password = CHARLOTTE

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

Vice Chairperson
Eric Martin, Margaritaville Enterprises, LLC

Members
Mindy Brashears, Texas Tech University
Jinru Chen, The University of Georgia
Dan Erickson, Harold Wainess & Associates
Paula Fedorka-Cray, U.S. Dept. of Agriculture-ARS-BEAR
Joshua Gurtler, U.S. Dept. of Agriculture-ARS
Ian Jenson, Meat & Livestock Australia
Alvin C.B. Lee, Institute for Food Safety and Health
Bradley Marks, Michigan State University
Mickey Parish, U.S. Food and Drug Administration
Michael Roberson, Publix Super Markets, Inc.

Board Liasons
Katherine M.J. Swanson, KMJ Swanson Food Safety, Inc.
Donald Schaffner, Rutgers University

A special thank you to Loralyn Ledenbach for her time and effort in reviewing abstracts for the Program Committee.
# COMMITTEE AND PDG SCHEDULE

All attendees are encouraged to participate

## TIMES

### SATURDAY, JULY 27

<table>
<thead>
<tr>
<th>Time</th>
<th>Meeting</th>
<th>Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:30 PM – 5:00 PM</td>
<td>International Food Protection Issues PDG</td>
<td>Ballroom A</td>
</tr>
<tr>
<td>3:00 PM – 4:30 PM</td>
<td>Membership Committee</td>
<td>211A</td>
</tr>
<tr>
<td>3:30 PM – 4:30 PM</td>
<td>Past Presidents’ Committee</td>
<td>211B</td>
</tr>
</tbody>
</table>

### SUNDAY, JULY 28

<table>
<thead>
<tr>
<th>Time</th>
<th>Meeting</th>
<th>Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 AM – 10:00 AM</td>
<td>Affiliate Council</td>
<td>217D</td>
</tr>
<tr>
<td>8:00 AM – 10:00 AM</td>
<td>Food Chemical Hazards and Food Allergy PDG</td>
<td>213A</td>
</tr>
<tr>
<td>8:00 AM – 10:00 AM</td>
<td>HACCP and Food Safety Systems – Organizational Meeting</td>
<td>211B</td>
</tr>
<tr>
<td>8:00 AM – 10:00 AM</td>
<td>Water Safety and Quality PDG</td>
<td>219A</td>
</tr>
<tr>
<td>8:00 AM – 5:00 PM</td>
<td>Committee on Control of Foodborne Illness</td>
<td>214</td>
</tr>
<tr>
<td>8:30 AM – 10:00 AM</td>
<td>New Media Task Force</td>
<td>219B</td>
</tr>
<tr>
<td>9:00 AM – 11:00 AM</td>
<td>Microbial Modelling and Risk Analysis PDG</td>
<td>213BC</td>
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<tr>
<td>9:00 AM – 11:00 AM</td>
<td>Seafood Safety and Quality PDG</td>
<td>218B</td>
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<tr>
<td>9:00 AM – 12:00 PM</td>
<td>Food Hygiene and Sanitation PDG</td>
<td>213D</td>
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<tr>
<td>10:00 AM – 12:00 PM</td>
<td>Applied Laboratory Methods PDG</td>
<td>217BC</td>
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<tr>
<td>10:00 AM – 12:00 PM</td>
<td>Food Defense PDG</td>
<td>219A</td>
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<td>10:00 AM – 12:00 PM</td>
<td>FPT Management Committee</td>
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<tr>
<td>10:00 AM – 12:00 PM</td>
<td>Food Safety Education PDG</td>
<td>213A</td>
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<tr>
<td>10:00 AM – 12:00 PM</td>
<td>Fruit and Vegetable Safety and Quality PDG</td>
<td>217A</td>
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<tr>
<td>11:00 AM – 12:00 PM</td>
<td>Constitution and Bylaws Committee</td>
<td>219B</td>
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<tr>
<td>12:00 PM – 1:30 PM</td>
<td>Student PDG</td>
<td>217D</td>
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<tr>
<td>1:00 PM – 3:00 PM</td>
<td>Food Packaging PDG</td>
<td>211B</td>
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<tr>
<td>1:00 PM – 3:00 PM</td>
<td>Meat and Poultry Safety and Quality PDG</td>
<td>217A</td>
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<tr>
<td>1:00 PM – 3:00 PM</td>
<td>Pre Harvest Food Safety PDG</td>
<td>213D</td>
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<tr>
<td>1:00 PM – 3:00 PM</td>
<td>Viral and Parasitic Foodborne Disease PDG</td>
<td>213BC</td>
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<tr>
<td>2:00 PM – 4:00 PM</td>
<td>3-A Committee on Sanitary Procedures</td>
<td>219B</td>
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<tr>
<td>2:00 PM – 4:00 PM</td>
<td>Beverage PDG</td>
<td>219A</td>
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<tr>
<td>2:00 PM – 4:00 PM</td>
<td>Developing Food Safety Professionals PDG</td>
<td>213A</td>
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<tr>
<td>2:00 PM – 4:00 PM</td>
<td>Food Law PDG</td>
<td>218B</td>
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<tr>
<td>2:00 PM – 4:00 PM</td>
<td>JFP Management Committee</td>
<td>218A</td>
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<tr>
<td>2:00 PM – 4:00 PM</td>
<td>Sanitary Equipment and Facility Design – Organizational Meeting</td>
<td>219B</td>
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<tr>
<td>2:00 PM – 5:00 PM</td>
<td>Dairy Quality and Safety PDG</td>
<td>217BC</td>
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<tr>
<td>3:00 PM – 5:00 PM</td>
<td>Low-Moisture Foods – Organizational Meeting</td>
<td>213BC</td>
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<tr>
<td>3:00 PM – 5:00 PM</td>
<td>Retail and Foodservice PDG</td>
<td>217A</td>
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<tr>
<td>4:00 PM – 5:00 PM</td>
<td>Nominating Committee</td>
<td>218B</td>
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### MONDAY, JULY 29

<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>12:00 PM – 2:00 PM</td>
<td>Foundation Committee</td>
<td>211A</td>
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</table>
EXHIBIT INFORMATION

CHEESE AND WINE RECEPTION
Sunday, July 28  7:30 p.m. – 9:30 p.m.  
Sponsored by Kraft and Silliker

EXHIBIT HALL BREAKS
Monday, July 29  10:00 a.m. Pastries and Coffee  
Sponsored by Deibel
3:00 p.m. Coffee Break  
Sponsored by Covance

Tuesday, July 30  10:00 a.m. Pastries and Coffee  
Sponsored by Roka
3:00 p.m. Coffee Break  
Sponsored by

EXHIBIT HALL LUNCH
Monday, July 29  12:00 p.m. – 1:00 p.m.  
Sponsored by Sealed Air

Tuesday, July 30  12:00 p.m. – 1:00 p.m.  
Sponsored by Roka

EXHIBIT HALL RECEPTIONS
Monday, July 29  5:00 p.m. – 6:00 p.m.  
Sponsored by DuPont

Tuesday, July 30  5:00 p.m. – 6:00 p.m.  
Sponsored by 3M

BREAKS
Wednesday, July 31  10:00 a.m. Pastries and Coffee  
Sponsored by Pinnacle
3:00 p.m. Coffee Break  
Sponsored by Kellogg’s

NETWORKING LUNCH
Wednesday, July 31  12:00 p.m. – 1:00 p.m.  
Located in Hall A

20-Year Exhibitors
3-A Sanitary Standards, Inc.
3M Food Safety
Advanced Instruments, Inc.
BioControl Systems, Inc.
bioMérieux, Inc.
Charm Sciences
Ecolab
Michelson Laboratories
Nelson-Jameson
Q Laboratories, Inc.
rtech laboratories
Silliker, Inc.
Thermo Scientific
Weber Scientific
WHIRL-PAK

10-Year Exhibitors
American Proficiency Institute
ASI Food Safety Consultants
Bio-Rad Laboratories
Deibel Laboratories
DuPont Nutrition & Health
EMD Millipore
FDA/Center for Food Safety and Applied Nutrition
Food Quality Magazine
Food Safety Magazine
Food Safety Summit
Hygiena
IEH Laboratories and Consulting
International Food Hygiene Meritech, Inc.
Michigan State University Master of Science in Food Safety
Microbiologics
Microbiology International
The National Food Lab
Neogen Corporation
Neutec Group, Inc.
Orkin, LLC
Procter & Gamble
Quality Assurance & Food Safety Magazine
R & F Laboratories
Springer
Zep Sales & Service

EXHIBIT HOURS
Sunday, July 28  7:30 p.m. – 9:30 p.m.
Monday, July 29  10:00 a.m. – 6:00 p.m.
Tuesday, July 30  10:00 a.m. – 6:00 p.m.
STUDENT ACTIVITIES

STUDENT LUNCHEON

Sunday, July 28
12:00 p.m. – 1:30 p.m.
Room 217D

STUDENT MIXER

Tuesday, July 30
7:00 p.m. – 9:00 p.m.
Room 217D

SPONSORS

British Columbia Food Protection Association
Carolinas Association for Food Protection
Ecolab Inc.
Florida Association for Food Protection
Gordon Hayburn
John Morrell Food Group

JOB BOARD

Attention Job Seekers and Employers!

Job announcements will be posted on the career board at the Student PDG booth.
Detailed information is available at the Student PDG booth, located in the Exhibit Hall.

SUPPORT THE STUDENTS OF IAFP

The IAFP Student Professional Development Group (SPDG) will be selling T-shirts at the Annual Meeting. The shirts will be available at the SPDG booth. If you have any questions, please contact Pardeep Brar at pbrar27@ufl.edu.
**Sunday, July 28**

*Ballroom A and B, Charlotte Convention Center*  
**6:00 p.m.**

**Welcome to IAFP 2013**  
Katherine M.J. Swanson, IAFP President  
Steve Tracey, Carolinas Association for Food Protection

**IAFP Foundation**  
Vickie Lewandowski, Foundation Committee

**Student Travel Scholarship Awards**  
Katie Swanson, IAFP President  
Vickie Lewandowski, Foundation Committee

Gbenga Adewumi  
Amanda M. King  
Dong Joo Seo  
Apurba Chakraborty  
Edyta Margas  
Elizabeth Noelia Williams  
Clarisse S. Compaorè  
Ismail Odetokun  
Yishan Yang  
Lorraine Rodriguez-Rivera

**Travel Award for State or Local Health or State Agricultural Employees**  
Katie Swanson, IAFP President  
Vickie Lewandowski, Foundation Committee

Kathryn Bennett  
Angela Fritzinger  
Barbara Cote  
Krissa Jones  
Ratih Dewanti-Hariyadi

**Fellow Award**  
Katherine M.J. Swanson, IAFP President  
Isabel Walls, Past President  
Gary R. Acuff

**Introduction of the Ivan Parkin Lecture**  
Donald Schaffner, IAFP President-Elect

**The Ivan Parkin Lecture**  

**Closing Comments**  
Katherine M.J. Swanson, IAFP President

**Cheese and Wine Reception**  
*Sponsored by* [Kraft](#) and [Silliker](#)  
**IAFP Exhibit Hall, Charlotte Convention Center**  
**7:30 p.m.**
Dr. David Acheson is a Partner and the Managing Director for Food and Import Safety at Leavitt Partners LLC, a consulting firm with offices in Salt Lake City, Utah and Washington D.C. that works with multi-national food and technology clients to address food safety and food defense challenges.

Dr. Acheson graduated from the University of London Medical School and practiced internal medicine and infectious diseases in the United Kingdom until 1987, when he moved to the New England Medical Center and became an Associate Professor at Tufts University in Boston, studying the molecular pathogenesis of foodborne pathogens, focusing on Shiga toxin-producing *Escherichia coli*.

Prior to joining Leavitt Partners, Dr. Acheson served as the Chief Medical Officer at the U.S. Food and Drug Administration’s (FDA) Center for Food Safety and Applied Nutrition (CFSAN). After serving in several other positions with the FDA, he was appointed as Associate Commissioner for Foods, which gave him an agency-wide leadership role for all food and feed issues, including health promotion and nutrition. He was responsible for the development of the 2007 Food Protection Plan, which served as the basis for many of the authorities granted to the FDA by the Food Safety Modernization Act.

Dr. Acheson has published extensively, is internationally recognized for his expertise in food safety and research in infectious diseases, and appears regularly as a guest on national news programs. He is a fellow of both the Royal College of Physicians (London) and the Infectious Disease Society of America, as well as a member of the American Society for Microbiology (ASM), the Institute of Food Technologists (IFT), and the International Association for Food Protection (IAFP).
Food safety generally evolves slowly and methodically over time without a lot of planning interspersed with the occasional growth spurt such as the FSIS Mega Reg for HACCP in the mid ‘90s, and the current FDA focus on the Food Safety Modernization Act. Both of these events were regulatory, and both were triggered by one or more public health disasters involving loss of life from foodborne illness. In the past, improvements in food safety have largely been driven by regulatory change such as the two mentioned above. Today, the primary drivers for food safety have shifted for many in the food industry with the focus now being primarily on risk management and brand protection not necessarily focusing first, and sometimes only, on regulatory compliance. But despite the capacity for media and consumer buying habits to put brands into bankruptcy, there are some in the food industry that simply don’t understand what to do, are complacent about what they are doing, or worse, are occasionally putting profit before safety.

As we look to the future for food safety, what does our crystal ball tell us? Will brand protection be the primary driver in the future? Or will regulatory compliance if the regulators become more powerful and more prescriptive? Maybe technology drives our actions with scientific advances impacting the industry? What will be the impact of the growing global food supply chain? As you can see, these ever-changing dynamics create the possibility for lots of speculation, so let’s indulge in just that. What would look right—what would we wish for food safety—what would we do if we were king (or queen) for the day? This platform provides a unique opportunity to speculate on just such topics—to think big picture and to pose some provocative possibilities of where food safety should be in 10, 20 or more years into the future.

To be thinking what the regulatory structure may look like, who is going to pay, what consumers may be demanding are all fun topics for speculation, yet are tangible issues that do need substantive thought and planning if they are going to be successful. But isn’t that a novel concept, “substantive thought and planning for food safety?” How do we accomplish that?

Food is a multi-billion dollar business with very high stakes in a commodity that every human and animal needs every day of their lives and thus present both massive opportunity and substantive risk. This presentation will touch on the past and the present and use them as a launching pad to speculate on what the future for food safety should look like if we as an industry plan it, and what it may look like if we don’t.
8th DUBAI INTERNATIONAL FOOD SAFETY CONFERENCE
Leading Innovation and Change
17 - 19 November 2013
Dubai Convention and Exhibition Centre

Join us for the Conference & IAFP’s Second Middle East Symposium on Food Safety

We offer special discount on registration for IAFP members. For more details, visit our website www.foodsafetydubai.com

Organized by

In association with
MONDAY MORNING
JULY 29

(Posters will be on display 10:00 a.m. – 6:00 p.m.
See details beginning on page 47)

S1 Fresh Produce: Are Current GAPs
Recommendations Sufficient for Food Safety?
Charlotte Convention Center, Ballroom A
Sponsored by the IAFP Foundation
Organizers: Joshua Gurtler, Elizabeth Bihn, Siddhartha Thakur
Convenors: Joshua Gurtler, Elizabeth Bihn, Siddhartha Thakur
8:30 Produce GAPs Regulations or Recommendations: An Industry Perspective
REGGIE BROWN, Florida Tomato Committee, Maitland, FL, USA
9:00 Produce and Irrigation Water Quality: Are EPA Standards Appropriate for Fresh Produce Applications?
MICHELLE DANYLUK, University of Florida, Lake Alfred, FL, USA
9:30 Issues with Organic Fertilizers: Composting vs. Raw Manure Application
MANAN SHARMA, U.S. Department of Agriculture-ARS, Clay Center, NE, USA
10:00 Break
10:30 Buffer Zones and the Impact of Animal Farm Proximity on Pathogen Transmission to Fresh Produce Farms
ELAINE BERRY, U.S. Department of Agriculture-ARS, Clay Center, NE, USA
11:00 Does Farm Size Impact Food Safety?
ELIZABETH BIHN, Cornell University, Geneva, NY, USA
11:30 Risk Modeling Approach to Determine the Impact of Pre-harvest Environment on Fresh Produce
DAVID ORYANG, U.S. Food and Drug Administration, College Park, MD, USA

S2 Foodborne Outbreaks – Domestic and International: What are We Learning?
Charlotte Convention Center, Ballroom B
Organizer: Sherri McGarry
Convener: Sherri McGarry
8:30 Salmonella Typhimurium Linked to Cantaloupe. How Do We Prevent This?
SHERRI MCGARRY, U.S. Food & Drug Administration, College Park, MD, USA
9:00 State Regulatory Perspective – Indiana
SCOTT GILLIAM, Indiana State Department of Health, Indianapolis, IN, USA
9:30 Industry Perspective on Cantaloupe Outbreak
BRAD JOHNSTON, MultiCorr, Indianapolis, IN, USA
10:00 Break
10:30 CDC Update - Multistate Outbreak of Salmonella Typhimurium and Salmonella Newport Infections Linked to Cantaloupe
IAN WILLIAMS, Centers for Disease Control and Prevention, Atlanta, GA, USA
11:00 Sampling Aspect - FRANK BOELAERT, EFSA, Parma, Italy

S3 Getting the Word Out for a Safe Food Supply
Charlotte Convention Center, 217A
Sponsored by the IAFP Foundation
Organizers: Aaron Pleitner, Clyde Manuel
Convenors: Aaron Pleitner, Clyde Manuel
8:30 How to Survive a Zombie Apocalypse: A CDC Viral Media Success Story
CATHERINE JAMAL, Centers for Disease Control and Prevention, Atlanta, GA, USA
9:00 Food Safety and the Media from an Educational Standpoint
BRUCE APPLEGATE, Purdue University, West Lafayette, IN, USA
9:30 Public Perception of Pink Slime through Media Outlets
JANET RILEY, American Meat Institute, Washington, D.C., USA
10:00 Break

Check the Program Addendum for changes to the Program
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Location</th>
<th>Convenor/Presenter</th>
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</thead>
<tbody>
<tr>
<td>10:30</td>
<td>Surveillance of Norovirus Disease Using Google: An Example of Digital Epidemiology</td>
<td>Charlotte Convention Center, 217BC</td>
<td>ARON HALL, Centers for Disease Control &amp; Prevention, Atlanta, GA, USA</td>
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<tr>
<td>11:00</td>
<td>Food Safety Crisis Management: A Pro- and Re-active Approach to Food-related Crises</td>
<td>Charlotte Convention Center, 217BC</td>
<td>WENDY WHITE, Golden State Foods, Conyers, GA, USA</td>
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<tr>
<td>11:30</td>
<td>Food Safety Risk Assessments and Information Management Systems</td>
<td>Charlotte Convention Center, 217BC</td>
<td>TIMOTHY SELLSNOW, University of Kentucky, Lexington, KY, USA</td>
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<tr>
<td></td>
<td><strong>Symposia</strong></td>
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<tr>
<td>8:30</td>
<td>Chemical Risk Assessment 101: A Better Understanding of a Complex Subject Made Easier</td>
<td>Charlotte Convention Center, 217BC</td>
<td>JENA ROBERTS, Alison Kretser, Mark Moorman, Anthony Flood</td>
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<td></td>
<td><strong>Technicals</strong></td>
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<tr>
<td>9:30</td>
<td>Food Allergen Labeling: The Evolving Regulatory Landscape in the United States</td>
<td>Charlotte Convention Center, 217BC</td>
<td>STEVEN GENDEL, U.S. Food and Drug Administration, College Park, MD, USA</td>
</tr>
<tr>
<td></td>
<td>Environmental Monitoring and Allergen Control - Best Practices</td>
<td>Charlotte Convention Center, 217BC</td>
<td>DOUGLAS MARSHALL, Eurofins Scientific Inc., Fort Collins, CO, USA</td>
</tr>
<tr>
<td>9:30</td>
<td>Persistent and Ongoing Food Allergen Challenges: Labeling, Detection and Control</td>
<td>Charlotte Convention Center, 217BC</td>
<td>KENNETH DAVENPORT</td>
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<tr>
<td>10:00</td>
<td>Break</td>
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<td>STEVEN GENDEL, U.S. Food and Drug Administration, College Park, MD, USA</td>
</tr>
<tr>
<td>11:00</td>
<td>Food Allergen Detection Technology: Update on State-of-the-Art Tools</td>
<td>Charlotte Convention Center, 217BC</td>
<td>JOSEPH BAUMERT, University of Nebraska-Lincoln, Lincoln, NE, USA</td>
</tr>
<tr>
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<td>8:30</td>
<td>Linking Pests and Pathogens of Food Safety</td>
<td>Charlotte Convention Center, 217D</td>
<td>JOHN BARCAY</td>
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<tr>
<td>9:00</td>
<td>Food Processing Case Studies around Foodborne Illness as Connected to Pest Presence and Avenues of Contamination</td>
<td>Charlotte Convention Center, 217D</td>
<td>ROY COSTA, Food Industry Consultant, R.S., DeLand, FL, USA</td>
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<tr>
<td>9:30</td>
<td>Dairy Processing and Food Retail Pest Management with Focus on Control and Preventing Contamination and Potential Transmission of Foodborne Contamination</td>
<td>Cincinnati Convention Center, 217D</td>
<td>GALE PRINCE, Retired - Corporate Regulatory Affairs, Cincinnati, OH, USA</td>
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<tr>
<td>10:00</td>
<td>Break</td>
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<td>10:30</td>
<td>Culture Independent Diagnostics</td>
<td>Cincinnati Convention Center, 217D</td>
<td>SUZANNE FITZPATRICK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA</td>
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<tr>
<td>11:00</td>
<td>Culture Independent Diagnostic Testing – The End of Surveillance of Foodborne Infections?</td>
<td>Cincinnati Convention Center, 217D</td>
<td>JOHN BESSER, Centers for Disease Control and Prevention, Atlanta, GA, USA</td>
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<td>11:30</td>
<td>A World without Cultures – Food Regulatory Implications</td>
<td>Cincinnati Convention Center, 217D</td>
<td>PHILIP BRONSTEIN, U.S. Department of Agriculture-FSIS, Washington, D.C., USA</td>
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<td><strong>Symposia</strong></td>
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<td>10:30</td>
<td>Food Safety Education: The Value of Education and Outreach to Advancing the Development of Future Food Safety Leaders</td>
<td>Cincinnati Convention Center, 213A</td>
<td>KALMIA KNIEL, University of Delaware, Newark, DE, USA</td>
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<td>10:00</td>
<td><strong>Technicals</strong></td>
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10:50  Use of Food Safety Modules to Improve Population Food Safety Practices and Recruit Students into Food Safety Careers  
TRAVIS CHAPIN, Cornell University, Ithaca, NY, USA  

11:10  NIFA Education and Extension Programs: Incorporating an Education or Extension Component into Your Research Proposal  
ISABEL WALLS, U.S. Department of Agriculture-NIFA, Washington, D.C., USA  

11:30  Panel Discussion

**Food Safety Links in Cross Border Health Initiatives between the U.S., Canada and Mexico**  
*Charlotte Convention Center, 218-219*  
*Sponsored by the IAFP Foundation*  
**Organizer:** Ewen Todd  
**Convenor:** Ewen Todd

**T1**  
**Technical Session 1 – Meat and Poultry**  
*Charlotte Convention Center, 213BC*  
**Convenors:** Randall Phebus, Chander Shekhar Sharma

**T1-01**  
Diversity among *Campylobacter* spp., Using flaA Typing, through a Commercial Poultry Production and Processing Chain  
Andrew Wong, Jeremy Chenu, Anthony Pavic, JULIAN COX, The University of New South Wales, Sydney, Australia

**T1-02**  
Comparison of the Microbiological Status of Commercial Broiler Carcasses after 24 and 48 Hour Continuous Production  
ANTHONY PAVIC, Jeremy Chenu, Julian Cox, Baida Poultry, Bringelly, Australia

**T1-03**  
The Safety and Quality of Recycled Scald Tank Water from Commercial Poultry Processing, Treated Using a Ceramic Membrane System  
DAVID GRANT, Gregory Leslie, Julian Cox, The University of New South Wales, Sydney, Australia

**T1-04**  
*Salmoneella* in Broiler Carcass Bone Marrow and Neck Skin: Potential Sources for Ground Chicken Contamination  
DIEZHANG WU, Walid Alali, Mark Harrison, Charles Hofacre, University of Georgia, Griffin, GA, USA

**T1-05**  
The Effectiveness of Several Antimicrobials Used in Parts Decontamination Tank to Kill *Salmoneella* and *Campylobacter* on Chicken Parts  
LEI ZHANG, Laura Bauernmeister, Gretchen Nagel, Kristin Deitch, Xi Chen, Shelly McKee, Auburn University, Auburn, AL, USA

**T1-06**  
The Effect of Post-chill Antimicrobials on *Salmoneella,* *Campylobacter,* Shelf Life and Quality Attributes of Ground Chicken  
XI CHEN, Laura Bauernmeister, Lei Zhang, Gretchen Nagel, Kristin Deitch, Shelly McKee, Auburn University, Auburn, AL, USA

10:00  Break

10:07  *Salmonella* Concentration, Serotypes, and Antimicrobial Resistance on Raw Poultry in Emerging Market Countries  
(China, Colombia, Guatemala, Russia, and Vietnam)  
WALID ALALI, Baowei Yang, Pilar Donado, Yen Ta, Roman Gaidashov, Claudia Jarquin, Isabel Walls, Michael Doyle, University of Georgia, Griffin, GA, USA

10:45  Inhibition of *Clostridium perfringens* Outgrowth during Cooling of Cured Turkey Breast According to FSIS Appendix B  
AMANDA KING, Kathleen Glass, Jeffrey Sindelar, University of Wisconsin-Madison, Madison, WI, USA

11:00  Prevalence of Rotavirus, Bovine Enteric Calicivirus and *F-RNA* Coliphages on Commercial Vacuum-packaged Beef  
TINEKE JONES, Victoria Muelhauser, Agriculture and Agri-Food Canada, Lacombe, AB, Canada

11:15  Prevalence of Shiga Toxin-producing *Escherichia coli* (STEC) in Beef Cattle and Cattle Farms in Arkansas Delta Region  
SOOHYOUN AHN, Monica Yarbrough, Harmeet Kaur, Seo-Eun Choi, David Gilmore, Donald Kennedy, University of Florida, Gainesville, FL, USA

11:30  Butchery Utensils  
MARCUS VINICIUS COUTINHO COSSI, Raquel Cristina Konrad Burin, Danilo Augusto Lopes Silva, Mariane Rezende Dias, Natalia Parma Castilho, Petronio Soares, Paulo Sergio de Arruda Pinto, Luis Augusto Nero, Universidade Federal de Viçosa, Viçosa, Brazil

11:45  Prevalence of *Salmonella enterica,* *Escherichia coli* O157:H7 and Non-O157 Shiga Toxin-producing *Escherichia coli* in Beef Cuts Sold at Retail Markets in Costa Rica  
BYRON D. CHAVES, Lyda G. Garcia, Alejandro Echeverry, Markus F. Miller, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

**T2**  
**Technical Session 2 – Communication Outreach and Education, Sanitation, Seafood**  
*Charlotte Convention Center, 213D*  
**Convenors:** Kalmina Kniel, Michael Roberson

**T2-01**  
High School Students as the Target of Food Safety  
8:30  Education: Successful Results from a Pilot Study  
ANNE BURKE, Texas Department of State Health Services, Austin, TX, USA

**T2-02**  
Implementing Good Agricultural Practices (GAPs) in School and Community Gardens  
8:45  Education: Successful Results from a Pilot Study  
ASHLEY CHAIFETZ, Kristina Alnajjar, Alice Ammerman, Benjamin Chapman, University of North Carolina, Chapel Hill, NC, USA

**T2-03**  
Food Safety Knowledge and Behavior among Low Socioeconomic African-Americans in Chicago: Results of Focus Groups  
9:00  Education: Successful Results from a Pilot Study  
ULETIA JACKSON, Preethi Pratap, Mark Dworkin, University of Illinois at Chicago School of Public Health, Chicago, IL, USA

**T2-04**  
Substantial Efficacy of a Food Safety Educational Intervention for Persons Living with AIDS Using a Comic Book Format  
9:15  Education: Successful Results from a Pilot Study  
MARK DWORKIN, Caryn Peterson, Angel Mayor, Robert Hunter, Edna Negron, Weihua Gao, Alison Fleury, C. Lynn Besch, University of Illinois at Chicago School of Public Health, Chicago, IL, USA
<table>
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<th>Time</th>
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<th>Speaker(s)</th>
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<tr>
<td>9:30</td>
<td>T2-05</td>
<td>Principles of Effective Produce Safety Training and Program</td>
<td>GRETCHEN WALL, Elizabeth Bihn, Cornell University, Ithaca, NY, USA</td>
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<td>9:45</td>
<td>T2-06</td>
<td>Tracing Temperature Patterns of Cut Leafy Greens during Transportation</td>
<td>ELLEN THOMAS, Benjamin Chapman, Christopher Gunter, Lee-Ann Jaykus, Trevor Phister, North Carolina State University, Raleigh, NC, USA</td>
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<td>9:45</td>
<td>T2-07</td>
<td>Validation of Chlorine Efficacy to Disinfect Process Wash</td>
<td>MARIÁI GIL, Vicente M. Gómez-López, Ann-Sophie Lannoo, Ana Allende, CEBAS-CSIC, Murcia, Spain</td>
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<td>9:45</td>
<td>T2-08</td>
<td>Inactivation of Human Enteric Virus Surrogates on Stainless Steel Surfaces by Non-thermal Plasma</td>
<td>DORIS D’SOUZA, Xiaowei Su, David Golden, University of Tennessee, Knoxville, TN, USA</td>
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<td>10:00</td>
<td>Break</td>
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<td>10:30</td>
<td>T2-09</td>
<td>Water Simulating Industrial Conditions</td>
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<td>10:45</td>
<td>T2-10</td>
<td>Validation of Chlorine Efficacy to Disinfect Process Wash</td>
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<td>10:45</td>
<td>T2-11</td>
<td>Inactivation of Human Enteric Virus Surrogates on Stainless Steel Surfaces by Non-thermal Plasma</td>
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<td>11:00</td>
<td>T2-12</td>
<td>Evaluation of Deep Cleans in Retail Delis as a Listeria monocytogenes Control Strategy</td>
<td>SUSAN HAMMONS, Thomas Ford, Michael Howard, Jingjin Wang, Haley Oliver, Purdue University, West Lafayette, IN, USA</td>
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<td>11:15</td>
<td>T2-13</td>
<td>Listeria monocytogenes in Smoked Fish Production</td>
<td>NORVAL STRACHAN, Ovidiu Rotariu, John Thomas, Kaarin Goodburn, Michael Hutchison, University of Aberdeen, Aberdeen, United Kingdom</td>
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<td>11:15</td>
<td>T2-14</td>
<td>Tracing Temperature Patterns of Cut Leafy Greens during Transportation</td>
<td>ELLEN THOMAS, Benjamin Chapman, Christopher Gunter, Lee-Ann Jaykus, Trevor Phister, North Carolina State University, Raleigh, NC, USA</td>
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<td>11:30</td>
<td>T2-15</td>
<td>Validation of Chlorine Efficacy to Disinfect Process Wash</td>
<td>MARIAI GIL, Vicente M. Gómez-Lopez, Ann-Sophie Lannoo, Ana Allende, CEBAS-CSIC, Murcia, Spain</td>
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<td>11:45</td>
<td>T2-16</td>
<td>Inactivation of Human Enteric Virus Surrogates on Stainless Steel Surfaces by Non-thermal Plasma</td>
<td>DORIS D’SOUZA, Xiaowei Su, David Golden, University of Tennessee, Knoxville, TN, USA</td>
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<td>11:45</td>
<td>T2-17</td>
<td>Detection of Histamine-producing Bacteria in Scombrotxin forming Fish from the Gulf of Mexico</td>
<td>KRISTIN BJORNSDOTTIR-BUTLER, Ronald Benner, Jr., U.S. Food and Drug Administration, Dauphin Island, AL, USA</td>
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**SPECIAL SESSION**

The Food Safety Preventive Controls Alliance (FSPCA) Education and Outreach

**Tuesday, July 30 • 3:30 p.m. – 5:00 p.m.**

Room 213A

**Speakers:**

- Purnendu C. Vasavada, FSPCA, U.S. Food and Drug Administration-ORISE
- Jenny Scott, U.S. Food and Drug Administration-CFSAN
- Robert E. Brackett, Illinois Institute of Technology-IFSH
- Katherine Swanson, FSPCA, KMJ Swanson Food Safety
- Glenn Black, Grocery Manufacturer’s Association
MONDAY AFTERNOON
JULY 29

(Posters will be on display 10:00 a.m. – 6:00 p.m.
See details beginning on page 47)

S10 The USDA-NIFA Food Virology Collaborative (NoroCORE): A Model for an Integrated, Multidisciplinary Approach to Addressing the Leading Cause of Foodborne Disease
Charlotte Convention Center, Ballroom A
Organizer: Lee-Ann Jaykus
Convenors: Lee-Ann Jaykus, Aron Hall
1:30 Burden of Human NoV Disease and Attribution to Food ARON HALL, Centers for Disease Control & Prevention, Atlanta, GA, USA
2:00 The Cultivable Surrogate Viruses: How They Can (and Cannot) Be Used to Predict Human NoV Behavior KALMIA KNIEL, University of Delaware, Newark, DE, USA
2:30 Human NoV Detection In Foods and the Environment: Is This a Practical Reality? LEE-ANN JAYKUS, North Carolina State University, Raleigh, NC, USA
3:00 Break
3:30 Low Density Microarray Technologies for Rapid Human NoV Genotyping BEATRIZ QUINONES, U.S. Department of Agriculture-ARS, Albany, CA, USA
4:00 Challenges and Successes to Modifying Human Behavior in an Effort to Prevent Foodborne Transmission of Human NoV ANGELA FRASER, Clemson University, Clemson, SC, USA
4:30 Emerging Technologies to Inactivate Human NoV in Foods ALVIN LEE, Institute for Food Safety and Health, Bedford Park, IL, USA

S11 Molecular Methods for Advancing Food Safety
Charlotte Convention Center, Ballroom B
Organizers: Pina Fratamico, Joshua Gurtler
Convenors: Pina Fratamico, Joshua Gurtler
1:30 Genomics in Food Security: 100K Pathogen Genome Project: BART WEIMER, University of California-Davis, Davis, CA, USA
2:00 Relevance of Current Molecular Typing Methodology to Epidemiological Investigations and Food Safety SHANNON MANNING, Michigan State University, East Lansing, MI, USA
2:30 Application of MALDI-TOF in the Identification of Foodborne Pathogens: Current Status and Future Opportunity DAVID PINCUS, bioMérieux, Inc., Hazelwood, MO, USA
3:00 Break

S12 The Application of Bioinformatic Analyses in Foodborne Pathogen Characterization
Charlotte Convention Center, Ballroom B
Sponsored by the IAFP Foundation
Organizers: Wen Zou, Keith Lampel, Marianna Naum
Convenors: Wen Zou, Keith Lampel
1:30 Bioinformatic Tools for Metagenomic and Genomic Food Safety Research ANDREA OTTESEN, U.S. Food and Drug Administration, College Park, MD, USA
4:00 Data Mining Tools for Salmonella Characterization; Application to Gel-based Fingerprinting WEN ZOU, U.S. Food and Drug Administration, Jefferson, AR, USA
4:15 Role of Evolution in the Adaptation of Pathogens to Their Environments KEITH LAMPEL, U.S. Food and Drug Administration, College Park, MD, USA
4:30 Application of Genomics on the Development of Monoclonal Antibodies and Molecular Probes for Detection of Listeria MIN LIN, Canadian Food Inspection Agency, Ottawa, ON, Canada
4:45 Campylobacter Genomic Diversity and Implications for Molecular Epidemiology: New Insights from Whole-genome Sequence Analysis EDUARDO TABOADA, Public Health Agency of Canada, Lethbridge, ON, Canada

S13 Sanitation Stories: Tall But True
Charlotte Convention Center, 217A
Organizers: Jeffrey Kornacki, David Blomquist
Convenors: Jeffrey Kornacki, David Blomquist
1:30 Sanitation – A Little Chemistry Can Go a Long Way DAVID BLOMQUIST, Ecobil Food & Beverage Division, Eagan, MN, USA
2:30 “All Wet” – Experiences with Wet and Dry Cleaning JEFFREY KORNAKCI, Kornacki Microbiology Solutions, Inc., Madison, WI, USA
3:00 Break

S14 Ecology of Campylobacter and Salmonella in Pasture Poultry/Mixed Farm and Their Control with Natural Organic Antimicrobials
Charlotte Convention Center, 217A
Sponsored by the IAFP Foundation
Organizer: Debabrata Biswas
Convenor: Debabrata Biswas
3:30 Dynamics of Mixed Farm Practice and Ecology of Foodborne Pathogens DEBABRATA BISWAS, University of Maryland, College Park, MD, USA
4:00 Salmonella and Campylobacter in Pasture/Mixed Farm WALID ALALI, University of Georgia, Griffin, GA, USA
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<tr>
<td>4:30</td>
<td>Antibiotic Resistance and Use of Natural and Organic Antimicrobials</td>
<td>IRENE HANNING, University of Tennessee, Knoxville, TN, USA</td>
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**S15 Where the Wild Things are: Role of Wildlife in the Safety of the Food Supply**  
*Charlotte Convention Center, 217BC*  
Organizers: Lawrence Goodridge, Mary Torrence, Jeffrey LeJeune  
Convenors: Jeffrey LeJeune, Mary Torrence, Kevin Allen, Paula Fedorka-Cray

1:30 Alfred Hitchcock and the Safety of Your Burger: The Role of Wild Birds in Disseminating Pathogens to Cattle  
DAVID PEARL, University of Guelph, Guelph, ON, Canada

2:00 Been There, Done That: A Scoping Study of Foodborne Pathogen Interface at the Wildlife  
JUDY GREIG, Public Health Agency of Canada, Guelph, ON, Canada

2:30 Bats in the Belfry: Contamination of the Food Supply with Nipah Virus in Bangladesh  
SALAH UDDIN KHAN, University of Florida, Gainesville, FL, USA

3:00 Break

3:30 What’s Mine is Yours, and What’s Yours is Mine? Sharing of Antibiotic Resistant Flora between Livestock and Wildlife  
MALCOM BENNETT, University of Liverpool, Liverpool, United Kingdom

4:00 Who Has Been Eating Your Salad before It Got to Your Plate? Wildlife Intrusion in Vegetable Production  
MICHELE JAY-RUSSELL, University of California-Davis, Davis, CA, USA

4:30 Raccoons at the Trough: Role of Wild Mammals in Disseminating AMR Bacteria to and from Feedlots  
ALAN FRANKLIN, U.S. Department of Agriculture-NWRC-WS, Ft. Collins, CO, USA

**S16 Antimicrobial Resistance and Food Safety in the 21st Century**  
*Charlotte Convention Center, 217D*  
Sponsored by the IAFP Foundation  
Organizers: Vijay Juneja, Joshua Gurtler, Brooke Schwartz  
Convenors: Vijay Juneja, Joshua Gurtler

1:30 Role of Sanitizers and Food Preservatives on Antimicrobial Resistance in Food Processing  
P. MICHAEL DAVIDSON, University of Tennessee, Knoxville, TN, USA

2:00 Antimicrobial Resistant Bacteria in the Food Supply – A European Perspective  
STUART REID, University of Glasgow, Glasgow, United Kingdom

2:30 FDA Antimicrobial Resistance Initiatives: Monitoring and Policies  
DAVID WHITE, U.S. Food and Drug Administration, Washington, D.C., USA

3:00 Break

3:30 Tracking Antimicrobial-resistant Bacteria from Farm to Fork  
PAULA FEDORKA-CRAY, U.S. Department of Agriculture-ARS-BEAR, Athens, GA, USA

4:00 USDA Perspective on Antimicrobial Resistance and Antibiotic Use in Livestock Production  
BILL SHAW, U.S. Department of Agriculture-FSIS, Washington, D.C., USA

4:30 Antibiotic Use in Agriculture: Meat Industry Perspective  
BETSY BOOREN, American Meat Institute Foundation, Washington, D.C., USA

**RT2 China Food Safety: Needs, Challenges and Approaches**  
*Charlotte Convention Center, 218-219*  
Organizers: Zhinong Yan, Li Ma, Ruiqiang Pamboukian  
Convenors: Zhinong Yan, Li Ma, Ruiqiang Pamboukian

1:30 Panelists:  
YANBIN LI, University of Arkansas, Fayetteville, AR, USA  
PAMELA WILGER, Cargill, Inc., Wayzata, MN, USA  
XUAN MEI LIU, Ministry of Health, Beijing, China  
LESLIE BOURQUIN, Michigan State University, East Lansing, MI, USA  
JASON WAN, Institute for Food Safety and Health, Bedford Park, IL, USA

3:00 Break

**RT3 Current Controversies in Food Safety**  
*Charlotte Convention Center, 213A*  
Sponsored by the ILSI North America Technical Committee on Food Microbiology  
Voting devices provided by Alchemy Systems  
Organizer: Ashley Jarvis  
Convenors: Ashley Jarvis, Joe Shebuski, Marguerite Neill

3:30 Panelists:  
FRANCISCO DIEZ, University of Minnesota, St. Paul, MN, USA  
DOUGLAS POWELL, Kansas State University, Manhattan, KS, USA  
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA  
JOSEPH MEYER, Covance Laboratories, Inc., Battle Creek, MI, USA  
DAVID ACHESON, Leavitt Partners, Glenelg, MD, USA  
LINDA HARRIS, University of California-Davis, Davis, CA, USA

**T3 Technical Session 3 – Antimicrobials, General Microbiology, Meat and Poultry**  
*Charlotte Convention Center, 213BC*  
Convenors: Elizabeth Grasso, Rocelle Clavero

T3-01 Assessing Country Food Safety Risk for Bovine Spongiform Encephalopathy  
SCOTT CRERAR, Food Standards Australia New Zealand, Canberra BC, Australia

T3-02 Development of Dynamic and Probabilistic Models to Predict Listeria monocytogenes Growth  
HEEYOUNG LEE, Soomin Lee, Panagiota Skandamis, Joo-Yeon Lee, Mi-Hwa Oh, Beommyung Park, Yohan Youn, Sookmyung Women's University, Seoul, South Korea
T3-03 Development of Label-free Surface Enhanced Raman Scattering Method for the Detection and Differentiation of Foodborne Pathogenic Bacteria in Mung Bean Sprouts

XIAOMENG WU, Chao Xu, Ralph Tripp, Yaowen Huang, Yiping Zhao, University of Georgia, Athens, GA, USA

T4-01 Rapid Identification of Salmonella Serovars by Flow Cytometry-based Multiplexing Analysis System

MUHSIN AYDIN, Soohyoun Ahn, Arkansas State University, Jonesboro, AR, USA

T4-02 Rapid Identification of Salmonella Serovars by Flow Cytometry-based Multiplexing Analysis System

MUHSIN AYDIN, Soohyoun Ahn, Arkansas State University, Jonesboro, AR, USA

T4-03 Evaluation of Molecular Alternatives to Traditional Serotyping for Salmonella enterica subs. enterica

SHANNON COLEMAN, Rachel McGean, Jeffrey Chandler, Bledar Bisha, Alma Perez-Mendez, Wanda Manley, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

T4-04 Evaluation of Molecular Alternatives to Traditional Serotyping for Salmonella enterica subs. enterica

SHANNON COLEMAN, Rachel McGean, Jeffrey Chandler, Bledar Bisha, Alma Perez-Mendez, Wanda Manley, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

T4-05 Mining of the Specific Molecular Detection Targets of Salmonella enterica and Genotyping of Its Isolates

XIANMING SHI, Lida Zhang, Bin Liu, Weibing Liu, Xiujuan Zhou, Shanghai Jiao Tong University, Shanghai, China

T4-06 Evaluation of Several Drag Sampling Techniques for Isolation of Salmonella enterica from Agricultural Environments

BLEDAR BISHA, Jiayi Qian, Xingyue Zhang, Yixuan Du, Shaojie Liu, Jiayu Yi, Lina Li, Xiangjun Wu, Guangdong Academy of Sciences, Wuhan, China

T4-07 Comparison of Microbial Methods to Detect Fecal Coliforms

E. coli, and Salmonella spp. in Finished Compost

RUSSELL REYNELLS, David Ingram, Bernitra Roberts, Richard Stonebraker, Patricia Millner, Manan Sharma, U.S. Department of Agriculture-BARC-EMFSL, Beltsville, MD, USA

T4-08 Automation in a High Throughput Food Processing Laboratory to Facilitate Rapid Tumorad and Regulatory Compliance

CHRISTINE PASZKO, Dustin Ebbing, Sandra Moore, Gene Bartholomew, Accelerated Technology Laboratories, Inc., West End, NC, USA

T4-09 A Comparison of a Nested Two-step qPCR and a Non-nested One-step RT-qPCR for Detection of Genogroup II Noroviruses in Diluted Clinical Fecal Samples

CLYDE MANUEL, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA

T4-10 Virus Titer and Suspension Matrix Impacts Estimates of Human Norovirus Infectivity following Thermal Inactivation by Enzyme Pre-Treatment with Proteinase K and RNSase Prior to RT-qPCR

OLAMIDE AFOLAYAN, Jennifer Cannon, University of Georgia, Griffin, GA, USA

T4-11 Evaluation of Automating a Novel Biochemical Freshness Assay for Quantitative Measurement of ATP Degradation Products as a Potential Preventative Control of Fish Intended for the Human Food Market

WENDY GOODRICH, Larissa Balakireva, BioTek Instruments, Inc., Winooski, VT, USA

T4-12 A Simple qRT-PCR Method for Distinguishing Potentially Infectious and Inactivated Norovirus

DAVID KINGSLEY, U.S. Department of Agriculture-ARS-FSIT, Dover, DE, USA
**S17**  
**Sanitation and Sanitary Design – A Holistic Approach**  
*Charlotte Convention Center, Ballroom A*  
Organizers: Robert Hagberg, Paul Dix, Rolando González  
Convener: Timothy Rugh  
8:30 Sanitary Design of Equipment – Current Issues and Overview  
Ronald Schmid, University of Florida (Retired), Gainesville, FL, USA  
9:00 Pay Me Now or Pay Me Later: Assessing the True Impact of Sanitary Design of Equipment and Facilities  
Rolando González, Bühler, Minneapolis, MN, USA  
9:30 Sanitary Design from an EHEDG Viewpoint  
Mark Morgan, Purdue University, West Lafayette, IN, USA  
10:00 Break  
10:30 Risk Assessment: Facility/Equipment Sanitary Design…Impact on Food Safety and Cross-contamination Control  
John Holah, Campden BRI, Gloucestershire, United Kingdom  
11:00 Crossing the Boundaries of Food Manufacturing Platforms/Building a Food Safety Culture, an Equipment Manufacturer’s Roadmap  
Stephen Perry, AIOE, Reston, VA, USA  
11:15 Crossing the Boundaries of Food Manufacturing Platforms, Designing a Sanitary Dryer and Building a Food Safety Culture  
Steve Blackowiak, Aeroglide, Raleigh, NC, USA  
11:30 Case Study: A User’s Perspective on Sanitary Design, Platform Based, Global Execution  
Mark Davis, PepsiCo, Chicago, IL, USA  

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**S18**  
**Emerging Technologies for Detection and Characterization of Foodborne Pathogens**  
*Charlotte Convention Center, Ballroom B*  
Organizers: Byron Brehm-Stecher, Arun Bhunia  
Convener: Byron Brehm-Stecher, Arun Bhunia  
8:30 Bacterial Rapid Detection Using Optical Light Scattering Technology (BARDOT)  
Janet Love, Purdue University, West Lafayette, IN, USA  
9:00 Raman Biosensors for Multiplex Screening of Food Pathogens  
Joseph Irudayaraj, Purdue University, West Lafayette, IN, USA  
9:30 Hyperspectral Imaging for Detecting Foodborne Pathogens  
Kurt Lawrence, U.S. Department of Agriculture-ARS, Athens, GA, USA  
10:00 Break  
10:30 Conductometric Biosensors for Food Safety  
Evangelina Alocilja, Michigan State University, East Lansing, MI, USA  
11:00 Flow Cytometry for Rapid Detection of Foodborne Pathogens  
Byron Brehm-Stecher, Iowa State University, Ames, IA, USA  
11:30 Novel Bioaffinity Ligands for Pathogen Detection  
Charlene Mello, U.S. Army Natick Soldier Research, Natick, MA, USA  

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**S19**  
**U.S. Interagency Collaboration on Foodborne Illness Source Attribution**  
*Charlotte Convention Center, 217A*  
Organizer: Michael Batz  
Convener: Michael Batz  
8:30 Categorizing Foods from Outbreaks into Commodity Groups: An Improved Method  
Kara Morgan, U.S. Food and Drug Administration, Washington, D.C., USA  
9:00 Evaluation of Outbreak Data as Representative of Sporadic Illness Data for Purposes of Estimating Foodborne Illness Source Attribution  
Neal Golden, U.S. Department of Agriculture-FSIS, Washington, D.C., USA  
9:30 Blending Attribution Estimates Derived from FoodNet Case-control Studies and Outbreak Data to Estimate the Proportion of Salmonella Enteritidis Illnesses Caused by Major Commodities  
Dana Cole, Centers for Disease Control and Prevention, Atlanta, GA, USA  
10:00 Break  

**S20**  
**Best Practices in Recall Management**  
*Charlotte Convention Center, 217A*  
Organizer: Michael Roberson  
Convener: Michael Roberson  
10:30 An Update of the FDA Reportable Foods Registry  
Nicole Nolan, U.S. Food and Drug Administration, College Park, MD, USA  
11:00 Recall Best Management Practices in Commodities  
Mark Vare, Inmar, Inc., Winston-Salem, NC, USA  
11:20 Recall Best Management Practices in Distribution through Food Service  
Jorge Hernandez, U.S. Foodservice, Rosemont, IL, USA  
11:40 Recall Best Management Practices in Retail through Consumers  
Jim Badalati, Stericycle, Indianapolis, IN, USA  

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**S21**  
**Pathogen Environmental Sampling Plans – The Latest on What, How and Why**  
*Charlotte Convention Center, 217BC*  
Organizer: Loralyn Ledenbach  
Convener: Loralyn Ledenbach  
8:30 Proposed Environmental Sampling Requirements for FSMA  
Jenny Scott, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
9:00 Different Types of Sampling Plans for Different Product Types  
Richard Brouillette, Mondelez, Bournville, United Kingdom  
9:30 What Happens When an Environmental Positive is Found?  
Theodora Morille-Hinds, Kellogg Company, Battle Creek, MI, USA  
10:00 Break  

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**Check the Program Addendum for changes to the Program**
**RT5**

**Codex Alimentarius at 50: Accomplishments and Challenges**

*Charlotte Convention Center, 213A*

Organizers: Peter Ben Embarek, Caroline Smith DeWaal, Sarah Cahill
Convenors: Sarah Cahill, Caroline Smith DeWaal

10:30
Panelists:
- KAREN HULEBAK, Resolutions Strategy, LLC, Warren, VA, USA
- SAMUEL GODEFROY, Health Canada, Ottawa, ON, Canada
- JEROEN FRIEDERICY, European Commission, Brussels, The Netherlands
- JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

**RT6**

**Benefits of Food Safety Beyond Saving Lives**

*Charlotte Convention Center, 218-219*

Organizer: Dale Grinstead
Convenor: Dale Grinstead

8:30
Panelists:
- C. HAROLD KING, Chick-fil-A, Inc., Atlanta, GA, USA
- WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA
- BENJAMIN WARREN, Land-O-Lakes, Arden Hills, MN, USA
- GILLIAN KELLEHER, Wegmans Food Markets, Inc., Rochester, NY, USA

10:00 Break

**RT7**

**Bridging Gaps between Scientific Assessment of Risk and Public Perception**

*Charlotte Convention Center, 218-219*

Organizers: Barbara Blakistone, Benjamin Chapman
Convenors: Barbara Blakistone, Benjamin Chapman

10:30
Panelists:
- GARY ACUFF, Texas A&M University, College Station, TX, USA
- CAROLINE SMITH-DEWAAL, Center for Science in the Public Interest, Washington, D.C., USA
- LINDA LEAKE, Food Safety Consultant, Wilmington, NC, USA
- DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA
- DAVID GOMBAS, United Fresh Produce Association, Washington, D.C., USA
- DOUGLAS POWELL, Kansas State University, Manhattan, KS, USA

S22

**Food Safety in Paradise: Issues and Initiatives in the Caribbean**

*Charlotte Convention Center, 217D*

Sponsored by the IAFP Foundation

Organizers: Linda Leake, Andrew Benson, Heather Farrell-Clarke
Convenors: Linda Leake, Andrew Benson

8:30 Island Producers: Food Processing Constraints and Food Safety Challenges of Small and Medium Enterprises in the Caribbean
NEELA BADRIE, University of the West Indies, St. Augustine, Trinidad and Tobago

9:00 Island Regulations: The Impact of the Food Safety Modernization Act on Caribbean Inspections, Audits, Imports and Exports
PAMELA COKE-HAMILTON, Caribbean Export Development Agency, St. Michael, Barbados

9:30 Sandals on the Ground: Local Public Health Challenges, Including Indigenous Foods, Food Service and Tourism
CRISTINA TIRADO, Pan American Health Organization/World Health Organization, Rio de Janeiro, Brazil

10:00 Break

S23

**The Pacific Rim: Food Safety Issues and Initiatives**

*Charlotte Convention Center, 217D*

Sponsored by the IAFP Foundation

Organizers: Isabel Walls, Linda Leake
Convenors: Isabel Walls, Linda Leake

10:30 Asia-Pacific Economic Cooperation’s Food Safety Efforts with the World Bank: Collaboration Highlights and Updates
BRIAN BEDARD, World Bank, Washington, D.C., USA

11:00 Come Away to Paradise: Food Safety Challenges on the Tropical Pacific Rim Islands
MOSES PRETRICK, Department of Health & Social Affairs, Palikir, Pohnpei, Micronesia

11:30 Pulling Out the Stops: Food Safety Barriers to Trade in the Pacific Rim
PETER HOEJSKOV, World Health Organization, Suva, Fiji

S24

**Careers in Food Safety: Traveling the Path of Those before Us**

*Charlotte Convention Center, 213A*

Organizer: Aaron Pleitner
Convenors: Aaron Pleitner, Clyde Manuel

8:30 Panelists:
- KENDRA NIGHTINGALE, Texas Tech University, Lubbock, TX, USA
- DAVID GOMBAS, United Fresh Produce Association, Washington, D.C., USA
- DAVID WHITE, U.S. Food and Drug Administration, Washington, D.C., USA

10:00 Break

T5

**Technical Session 5 – Risk Assessment**

*Charlotte Convention Center, 213BC*

Convenors: Yuhuan Chen, Kwang Cheol Jeong

8:30
Panelists:
AMIR MOHTARI, Stephen Beaulieu, Lee-Anh Jaykus, Evan Bowles, David Oryang, Sherri Dennis, RTI International, Washington, D.C., USA
T5-02  Assessing Soil Sample Methodology for *Salmonella enterica* and Enterohemorrhagic *Escherichia coli* Testing in Commercial Fields
ADRIAN SBODIO, Gabriela Lopez-Velasco, Polly Wei, Eduardo Gutierrez-Rodriguez, Trevor Suslow, University of California-Davis, CA, USA

T5-04  Quantifying Bacterial Cross-contamination Rates between Fresh Cut Produce and Hands
DANE JENSEN, Rutgers University, New Brunswick, NJ, USA

T5-05  Quantitative Risk Assessment for *Escherichia coli* O157:H7 in Fresh-cut Lettuce
HAO PANG, Abani Pradhan, University of Maryland, College Park, MD, USA

T5-06  Probabilistic Model of Norovirus Transmission during Handling and Preparation of Fresh Produce at School Food Services
FERNANDO PEREZ-RODRIGUEZ, Jonehee Kwon, Kevin Sauer, Ewen Todd, University of Cordoba, Cordoba, Spain

T5-07  Quantitative Exposure Model for the Transmission of Norovirus in Deli Sandwich Bars
AMBROOS STALS, Liesbeth Jaccens, Lee-Ann Jaykus, Emory University, Atlanta, GA, USA

T5-08  WITHDRAWN

T5-09  Prediction of *Bacillus weihenstephanensis* Acid Resistance
11:00 Using Gene Expression Quantification as Molecular Biomarkers
NOEMIE DESRIAC, Louis Coroller, Daniele Sohier, Florence Postollec, ADRIA Development, Quimper, France

T5-10  An Expert-based Multi-criteria Ranking of Global Foodborne Parasites
MICHAEL BATZ, Lucy Robertson, Joke van der Giessen, Brent Dixon, Marisa Caipo, Mina Kojima, Sarah Cahill, University of Florida, Gainesville, FL, USA

T5-11  Development of a Mobile-based and Web-based Authentication Services Software for Imported Food Safety Certification
JOSHUA GURTLER, Adria Benitez, Andrea L. Johnson, Zachary K. Meaders, Nancy E. Hunter, Andrew L. Douds, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

T5-12  Modeling the Impact of Climatic Variables on *Vibrio parahaemolyticus* Outbreaks in Taiwan (2000-2011)
HUI-JU CHI, Hsin-I Hsiao, National Taiwan Ocean University, Keelung, Taiwan

T6  Technical Session 6 – Produce
*Charlotte Convention Center, 213D*

T6-01  Foodborne Viruses: Integration of Viral Risk in the HACCP Plan of a Food Company
FABIENNE LOISY, Sandrine Hattet, Benoit Lebeau, CEERAM, La Chapelle-Sur-Erdre, France

T6-04  Survival of *Salmonella, Escherichia coli* O157:H7, Non-O157 Shiga Toxin-producing *Escherichia coli* and *Salmonella* O157:H7, Potential Surrogate Bacteria in Soil as Affected by the Addition of Fast Pyrolysis-generated Switchgrass Biochar
JOSHUA GURTLE, Akwasi Boateng, Rebecca Bailey, David Douds, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

T6-05  Effects of Agricultural Practices on *Salmonella* Contamination in Tomato Fields
GANYU GU, Jie Zheng, Christine Waldenmaier, Mark Reiter, Steven Rideout, Virginia Tech, Painter, VA, USA

T6-06  Identifying Field-level Risk Factors Associated with *Listeria monocytogenes* and *Salmonella* Contamination in Produce Fields
LAURA STRAWN, Yrio Grohn, Randy Worobo, Elizabeth Bihm, Martin Wiedmann, Cornell University, Ithaca, NY, USA

T6-07  Survival of *Listeria innocua, Listeria monocytogenes* and *Salmonella enterica* on Watermelon Surfaces during Storage and Postharvest Washing
Gabriela Lopez-Velasco, Trudy Pham, Polly Wei, Alejandro Tomas-Callejas, Adrian Sbodio, TREvor SUSLOW, University of California-Davis, Davis, CA, USA

T6-08  Survival of *Salmonella enterica* in Manure Dust on Spinach Leaves
RUTH ONI, Manan Sharma, Shirley Micallef, Robert Buchanan, University of Maryland, College Park, MD, USA

T6-09  Airborne Transport of Foodborne Pathogens from Bovine Packing Sheds Near the U.S.-Mexico Border
JULIA DENERO, Douglas Doonan, Kenneth Shenge, Michael Kauffman, Sanja Ilic, Jeffrey LeJeune, The Ohio State University, Wooster, OH, USA

T6-10  Impact of Extreme Climatic Events on Microbial Safety of Produce
IRENE CASTRO-IBÁÑEZ, Maria I. Gil, Ana Allende, CEBAS-CSIC, Murcia, Spain

T6-11  Assessing the Microbial Risk of Soil, Irrigation Water, and Manure to Lettuce and Tomato
Jjit Patel, Vijay Sharma, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

T6-12  Impact of Riparian Forests on the Prevalence of Non-Pathogenic *Escherichia coli* Contamination in Produce Fields
GINA RYAN, Steven Warchocki, Laura Strawn, Martin Wiedmann, Peter Bergholz, Cornell University, Ithaca, NY, USA

T6-02  Role of Curli and Contamination Level on *Escherichia coli* O157:H7 Internalization into Organic Spinach Plants Grown on Hydroponics and in Soil
DUMITRU MACARISIN, Jitu Patel, Vijay Sharma, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
TUESDAY AFTERNOON
JULY 30

IAFP Business Meeting – 12:15 p.m. – 1:00 p.m.
Charlotte Convention Center, 213A

S24 Consumer Food Safety Behaviors: How to Change Them and How to Know When We’ve Done It
Charlotte Convention Center, Ballroom A
Sponsored by the IAFP Foundation
Organizers: Judy Harrison, Amarat Simonne, Tori Stivers
Convenors: Doris D’Souza, Elizabeth Andress
1:30 The “General Public” Does Not Exist; Segment Your Audience for Effective Communication
KAREN HILYARD, University of Georgia, Athens, GA, USA
2:00 Food Safety Campaigns: Why are They Often Ignored by Consumers and What Can We Do about It?
DEBBIE CLAYTON, Cardiff Metropolitan University, Cardiff, Wales
3:00 Break
3:30 Effectively Communicating with Consumers about Food Recalls
WILLIAM HALLMAN, Rutgers Food Policy Institute, New Brunswick, NJ, USA
4:00 Can We Use Social Marketing to Change Consumer Food Safety Practices?
MARY BRENNAN, Newcastle University, Newcastle upon Tyne, United Kingdom
4:30 Evaluating Food Safety Education Efforts and Measuring Impact
DAVID C. DIEHL, University of Florida, Gainesville, FL, USA

S25 Global Lab Capacity Building for Ensuring Food Safety
Charlotte Convention Center, Ballroom B
Sponsored by the IAFP Foundation
Organizers: Pamela Wilger, George Wilson, Keith Lampel
Convenors: Pamela Wilger, George Wilson, Keith Lampel
1:30 Global Laboratory Initiatives and Approaches to Enhance Food Safety
CARL SCIACCCHITANO, U.S. Food and Drug Administration, Silver Springs, MD, USA
2:00 What Worked and Did Not in Bangladesh: Lessons Learned for the Future – Asian-Pacific
DEON MAHONEY, Food and Agriculture Organization of the United Nations, Farrer, Australia
2:30 Testing Challenges in the Laboratory within the Developing World: Technology, Training, Government Regulations
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA
3:00 Break
3:30 Food Safety Capacity Building: A Global Public Good
BRIAN BEDARD, World Bank, Washington, D.C., USA
4:00 Impact on Lab Capacity Building in Latin or South America
MARIA TERESA DESTRO, University of Sao Paulo, Sao Paulo, Brazil
4:30 Turkey as a Strategically Located in Europe and the Middle East
DILEK HEPERKAN, Istanbul Technical University, Istanbul, Turkey

S26 Listeria monocytogenes in Retail Delis – Prevalence, Transmission and Control Strategies
Charlotte Convention Center, 217A
Organizers: Haley Oliver, Thomas Ford
Convenors: Haley Oliver, Thomas Ford
1:30 Listeria monocytogenes in Retail Deli Environments – Prevalence, Persistence and Control
HALEY OLIVER, Purdue University, West Lafayette, IN, USA
2:00 Tracking Cross-contamination in a Mock Retail Deli
RENEE BOYER, Virginia Tech, Blacksburg, VA, USA
2:30 Update on the Interagency Listeria monocytogenes Risk Assessment Model
JANELLE KAUSE, U.S. Department of Agriculture-FSIS, Manassas, VA, USA
3:00 Break
3:30 Successes and Challenges of Deep Cleaning Deli
THOMAS FORD, Ecolab, Greensboro, NC, USA
4:00 ATP as a Verification and Education Tool in Retail Deli Systems
SUSAN HAMMONS, Purdue University, West Lafayette, IN, USA
4:30 Initiatives and Best Practices for Listeria monocytogenes Control – An Update
HILARY THESMAR, Food Marketing Institute, Arlington, VA, USA

S27 Global Practices That Form a Multiple Hurdle Approach to Salmonella and Campylobacter Reductions in Poultry
Charlotte Convention Center, 217BC
Sponsored by the University of Arkansas Center of Excellence for Poultry Science and the IAFP Foundation
Organizers: Jeffrey Farber, John Marcy
Convenors: David Harris, John Marcy
1:30 U.S. Broiler Interventions – What’s Working
SCOTT STILLWELL, Tyson Foods, Inc., Springdale, AR, USA
2:00 Let’s Talk Turkey Interventions, U.S.
ALICE JOHNSON, Butterball, LLC, Mt. Olive, NC, USA
2:30 Latest Canadian Initiatives on Salmonella in Eggs and Poultry
JEFFREY FARBER, Health Canada, Ottawa, ON, Canada
3:00 Break
3:30 Poultry Interventions and Salmonella/Campylobacter Control in Brazil
MARIA TERESA DESTRO, University of Sao Paulo, Sao Paulo, Brazil
4:00 Poultry Interventions and Salmonella/Campylobacter Control in the United Kingdom
LESLEY LARKIN, Animal Health and Veterinary Laboratories Agency, London, United Kingdom
4:30 Poultry Interventions and Salmonella/Campylobacter Control in New Zealand
SHARON WAGENER, Ministry for Primary Industries, Wellington, New Zealand and ROY BIGGS, Tegel Foods Ltd., Auckland, New Zealand
**S28** Discussing Food Safety Risks, Controls and Challenges Associated with Farmers’ Markets  
*Charlotte Convention Center, 217D*  
Organizers: Ronald Schmidt, Benjamin Chapman  
Convenors: Ronald Schmidt, Renee Boyer

- 1:30 Growth of Farmers’ Markets in the U.S  
- 2:00 Challenges in Regulating Products Sold at Farmers’ Markets  
- 2:30 Food Safety Practices at Farmers’ Markets  
- 3:00 Break  
- 3:30 Surveying Microbiological Quality of Foods at Farmers’ Markets  
- 4:00 Evaluation, Development and Implementation of an Education Curriculum to Enhance Food Safety Practices  
- 4:30 Implementing Food Safety at a Farmers’ Market: A Manager’s Perspective

**RT8** Validation of Process Control in a HACCP System: Practical Application  
*Charlotte Convention Center, 218-219*  
Organizers: Manpreet Singh, James Dickson, Gary Acuff  
Convenor: Manpreet Singh

- 1:30 Panelists:  
  - MARGARET HARDIN, IEH Laboratories & Consulting, Lake Forest Park, WA, USA  
  - JAMES DICKSON, Iowa State University, Des Moines, IA, USA  
  - GARY ACUFF, Texas A&M University, College Station, TX, USA  
  - HARSHA VARDHAN THIPPAREDDI, University of Nebraska-Lincoln, Lincoln, NE, USA

- 3:00 Break

**RT9** Microbial and Chemical Hazards in Veal: Identification of Contributing Factors, Data Gaps and Solutions  
*Charlotte Convention Center, 218-219*  
Sponsored by the IAFP Foundation  
Organizer: John Johnston  
Convenor: John Johnston

- 3:30 Panelists:  
  - PETER EVANS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
  - ADNAN AYDIN, American Veal Association, Gladstone, MO, USA  
  - JOSEPH BOSILEVAC, U.S. Department of Agriculture-ARS, Clay Center, NE, USA  
  - GARY ACUFF, Texas A&M University, College Station, TX, USA

**T7** Technical Session 7 – Beverage and Water, Dairy, Non-microbial Food Safety, Risk Assessment  
*Charlotte Convention Center, 213BC*  
Convenors: Ruth Petran, Alejandro Amezquita

- 1:30 Assessment of Microbial Quality of Cooked Ready-to-Eat Street Foods Vended in Calabar Metropolis, Nigeria  
  - CHRISTINE IKPEME-EMMANUEL, Chidozie Anyanwu, University of Calabar, Calabar, Nigeria

- 1:45 Optimal Food Safety Sampling under a Budget Constraint  
  - MARK POWELL, U.S. Department of Agriculture-ORACBA, Washington, D.C., USA

- 2:00 Quantitative Risk Assessment for Campylobacteriosis  
  - ALI AL-SAKKAF, LBRL Food Safety Consultants, Palmerston North, New Zealand

- 2:15 Modeling the Influence of Temperature, Water Activity and Water Mobility on the Persistence of Salmonella in Low-moisture Food  
  - SOFIA SANTILLANA FARAKOS, Joseph Frank, Donald Schaffner, University of Georgia, Athens, GA, USA

- 2:30 Risk Assessment of *Escherichia coli* O157 in Burgers Made from Australian Beef Trim  
  - ANDREAS KIERMEIER, John Sumner, Ian Jenson, SA Research & Development Institute, Adelaide, Australia

- 2:45 Comparison in the Reduction of Patulin Content under Different High Pressure Processing Conditions with the Use of Hydrogen Peroxide  
  - HEYING HAO, Ting Zhou, Keith Warriner, University of Guelph, Guelph, ON, USA

- 3:00 Break

- 4:15 Biofilm Formation and Cell Invasion among Environmentally Persistent *Escherichia coli* Isolates from South Africa Watersheds  
  - MICKEY WILSON, Debora Esposito, Tarren Seale, Sarah MacRae, Stephanie Venter, Slavko Komarnytsky, North Carolina State University, Kannapolis, NC, USA

- 4:30 Survival of *Listeria monocytogenes* in Three Dairy Powders  
  - CHANTAL NDE, Jessie Heidenreich, Loralyn Ledenbach, Kraft Foods, Glenview, IL, USA

- 4:45 Behavioral Beliefs of Consumers Who Consume Either Pasteurized or Unpasteurized Milk: A Preliminary Study  
  - LYDIA MEDEIROS, Chang-Min Park, University of Missouri, Columbia, MO, USA

- 4:50 Food Safety Certification of a Dairy Farm with ISO 22000 International Standard  
  - Christophe Boulaïs, Juan Jose Romo, Alfredo Luna, Carmen Garcia, FABRICE PELADAN, Danone Research, Palaiseau, France

- 4:55 Characterization of the Microbial Population Present on a Short Ripening Mexican Artisanal Cheese  
  - ALEJANDRO ALDRETE-TAPIA, Fernando Mejia-Ruiz, Meyli Escobar-Ramirez, Gerardo Nava, Sophia Arvizu-Medrano, Mark Tamplin, Monserrat Ibarra, Universidad Autónoma de Queretaro, Queretaro, Mexico

- 4:59 Concentration of Biogenic Amines in Rainbow Trout  
  - Sofía Santillanan Farakos, University of Guelph, Guelph, ON, Canada  
  - (Onchorhynchus mykiss) Preserved in Ice and Its Relationship with Physico-chemical Parameters of Quality  
  - Bruna Rodrigues, Thiago Alves, Marion Costa, Guilherme Sampaio, Cesar La Torre, CARLOS CONTE-JUNIOR, Federal Fluminense University, Rio de Janeiro, Brazil
## Technical Session 8 – Pathogens, Produce

**Charlotte Convention Center, 213D**

**Convenors:** Marilyn Erickson, Elizabeth Bihn

### T8-01
**Multistate Foodborne Disease Outbreaks Associated with Raw Tomatoes, United States, 1973–2010: A Recurring Public Health Problem**  
SARAH BENNETT, Kellie Littrell, Thomas A. Hill, Michael Mahovic, Casey Barton Behravesh, Centers for Disease Control and Prevention, Atlanta, GA, USA

**1:30**

### T8-02
**Process Analysis of Chlorine Replenishment of Lettuce Washing Water**  
BIN ZHOU, Yaguang Luo, Xiangwu Nou, Patricia Millner, University of Maryland, College Park, MD, USA

**1:45**

### T8-03
**Enhanced Reduction of Microbial Load in Produce Wash Water Using a Non-oxidizing Disinfectant**  
COLIN FRICKER, CRF Consulting Ltd., Reading, United Kingdom

**2:00**

### T8-04
**Quantitative Transfer of *Salmonella* during Commercial Slicing of Tomatoes as Impacted by Multiple Processing Variables**  
HAIQIANG WANG, Elliot Ryser, Michigan State University, East Lansing, MI, USA

**2:15**

### T8-05
**Inactivation of Aerobic Mesophilic Bacteria and *Escherichia coli* K-12 on Cantaloupe Rind Surface Using Wet Steam Treatments**  
DIKE UKUKU, David Geveke, Lee Chau, Andrew Bigley, U.S. Department of Agriculture-ERS-ERRC, Wyndmoor, PA, USA

**2:30**

### T8-06
**Commercial Thermal Process for Inactivating *Salmonella* Poona on Surfaces of Whole Fresh Cantaloupes**  
BASSAM ANNOUS, Angela Burke, Joseph Sites, John Phillips, U.S. Department of Agriculture-ERS-ERRC, Wyndmoor, PA, USA

**2:45**

### T8-07
**Effectiveness of Calcium Hypochlorite on Bacterial and Viral Contamination of Alfalfa Seeds**  
QING WANG, Kalmia Kniel, University of Delaware, Newark, DE, USA

**3:30**

### T8-08
**Thermal Inactivation of Human Norovirus Surrogates in Spinach**  
HAYRIYE BOZKURT, Doris D’Souza, P. Michael Davidson, University of Tennessee, Knoxville, TN, USA

**3:45**

### T8-09
**Extraction of Hepatitis A Virus from Seawater with Zeolite Granules**  
JIEMIN CORMIER, Marlene Janes, Louisiana State University, Baton Rouge, LA, USA

**4:00**

### T8-10
**Population Dynamics and Mutability of *Listeria monocytogenes***  
JOVANA KOVACEVIC, Christy-Lynn Peterson, Matthew Gilmour, Taurai Tasara, Kevin Allen, University of British Columbia, Vancouver, BC, Canada

**4:15**

### T8-11
**Isolation and Molecular Identification of *Cronobacter* spp. from Non-dairy Foods in Indonesia**  
RATIH DEWANTI-HARIYADI, Fransiska Hamdani, Sri Hendrastuti Hidayat, Bogor Agricultural University, Bogor, Indonesia

**4:30**

### T8-12
**Comparison of Four Different Methods for Detection of Shiga Toxic-producing *Escherichia coli* (STEC) in Environmental Samples**  
SOOHYOUN AHN, Tyler Austin, Shuang Wu, David Gilmore, Donald Kennedy, University of Florida, Gainesville, FL, USA

**4:45**

3:00 Break

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### Join bioMérieux at the 12th Annual Scientific Symposium!

**One Health Initiative: Working together from Farm to Fork to Provide Nutritious and Safe Foods**

**Monday, July 29 at 7:00 p.m.**  
*bioMérieux Welcomes Moderator, Gary Acuff, PhD*

The One Health Initiative is a worldwide strategy of expanding interdisciplinary collaborations and communications in all aspects of health care for humans, animals and the environment. Having access to food that is nutritious, affordable and safe, is a central component of the Initiative. This 12th annual bioMérieux IAFP scientific symposium will focus on the One Health Initiative with discussions on food safety trends, the historical and evolving impact of zoonoses on food safety, the use of attribution data to improve intervention strategies to reduce *Salmonella* contamination in meat and poultry and bioMérieux’s active support of the One Health concept for the past 20 years.

**One Health: Global Trends in Food Safety**  
Frank Yiannas, Vice-President, Wal-Mart

**One Health: Past, Current, and Future Role of Zoonoses in Production of Microbiologically Safe Food**  
Martin Wiedmann, Professor, Cornell University

**One Health: Can Attribution Data be Used to Improve the Meat and Poultry Industry’s Strategies to Control *Salmonella***  
Betsy Booren, Chief Scientist, American Meat Institute Foundation

**One Health: A 20 Year Legacy of bioMérieux**  
Mark Mackowiak, President and CEO of bioMérieux North America

For more information visit:  
S29 Assessing the Safety of Water Used in the Production of Fresh and Minimally Processed Produce
Charlotte Convention Center, Ballroom A
Sponsored by ILSI South Africa, Veg-i-Trade and the IAFP Foundation
Organizers: Pratima Jasti, Mieke Uyttendaele
Convenor: Pratima Jasti
8:30 Fresh Produce and Microbial Safety Concerns in the Global World
MIEKE UYTTENDAELE, Ghent University, Ghent, Belgium
9:00 Dealing with Microbial Hazards Transmitted to Fresh Produce Via Water: The South African Perspective
LISE KORSTEN, University of Pretoria, Pretoria, South Africa
9:30 Microbial Status of Irrigation Water and Risk Factors for Transmission of Pathogens to Leafy Greens in EU
ANA ALLENDE, CEBAS-CSIC, Murcia, Spain
10:00 Break
10:30 Microbial Quality of Waters and Alternatives to Chlorine for Sanitation Used in Postharvest Processes
MABEL GIL, CEBAS-CSIC, Murcia, Spain
11:00 Microbial Risk Assessment of Water Used in Fresh Produce Production and Processing
LIESBETH JACXSSENS, University of Ghent, Ghent, Belgium
11:30 Short Round-up on Data Gaps and Concluding Discussion
Session on Assessing the Safety of Water Used in the Fresh Produce Production
MIEKE UYTTENDAELE, Ghent University, Ghent, Belgium

S30 The Next Risk Analysis Challenge: Linking HACCP and Risk Assessments
Charlotte Convention Center, Ballroom B
Sponsored by USDA-NIFA and the IAFP Foundation
Organizers: Robert Buchanan, Elizabeth Williams
Convenors: Donald Schaffner, Elizabeth Williams
8:30 HACCP, the Food Industry’s Food Safety Risk Management System
ALEJANDRO AMEZQUITA, Unilever, Sharnbrook, United Kingdom
9:00 How New Risk Assessment Modeling Tools Can Help Overcome HACCP Limitations
LAURENT GUILLIER, ANSES, Paris, France
9:30 HACCP from the Perspective of Systems Engineering
JOHN HELFERICH, MIT, Rockport, MA, USA
10:00 Break
10:30 Microbial Risk Management Metrics: A Framework for Incorporating Risk Analysis into HACCP
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

S31 Farm to Fork Cantaloupe Risks and Interventions
Charlotte Convention Center, 217A
Organizers: Dale Grinstead, Yale Lary, Jr.
Convenors: Dale Grinstead, Yale Lary, Jr.
8:30 Best Grower Practices to Prevent Contamination
TREVOR SUSLOW, University of California-Davis, Davis, CA, USA
9:15 Best Fresh-cut Processor Practices to Prevent Contamination
STACY DRAPER, Sun-Rich Fresh Foods, Corona, CA, USA
9:45 Best Distributor Practices to Prevent Contamination
DAVE PODESTA, Sysco Corporation, Chandler, AZ, USA
10:00 Break

S32 Food Safety Sampling, Risk Assessment and Regulatory Standards: Arbitrary or Science-Based?
Charlotte Convention Center, 217A
Sponsored by the IAFP Foundation
Organizers: Marcel Zwietering, Joshua Gurtler
Convenors: Marcel Zwietering, Joshua Gurtler
10:30 Microbial Distributions and Effects on Sampling Plans
MARCEL ZWIETERING, Wageningen University, Wageningen, The Netherlands
11:00 International Criteria for Setting Food Safety Performance Standards (Codex & Food Safety Risk Management Metrics)
SEBASTIAN HIELM, Finnish Ministry of Agriculture and Forestry, Helsinki, Finland
11:30 Risk Modeling to Support Regulations for Reducing the Burden and Cost of Foodborne Diseases
ARIE HAVELAAR, Dutch National Institute for Public Health and the Environment, Bilthoven, The Netherlands

S33 Food Defense Reprised: What Do We Need to Know about Fraud, Counterfeiting and Tampering?
Charlotte Convention Center, 217BC
Sponsored by the IAFP Foundation
Organizers: Faye Feldstein, Bill Ramsey
Convenors: Faye Feldstein, Bill Ramsey
8:30 The Sociology and Criminology of Food Fraud: What is Going on out There?
JOHN SPINK, Michigan State University, Okemos, MI, USA
9:00 How Does Food Fraud Impact the Processing Industry?
BOB FAHY, Kraft Foods, Chicago, IL, USA
9:30 Insight from the FDA Office of Criminal Investigations
GEORGE HUGHES, U.S. Food and Drug Administration, Rockville, MD, USA
10:00 Break

Check the Program Addendum for changes to the Program
**S34** Enhancing the Value of Restaurant Inspections to Drive Food Safety Improvements  
*Charlotte Convention Center, 217BC*  
Organizers: Ann Marie McNamara, Ruth Petran  
Convenor: Ann Marie McNamara  

10:30 Strategies for Driving Improvements  
RUTH PETRAN, Ecolab Inc., Eagan, MN, USA  
11:00 Communicating Food Safety Risks and Hazards to Food Inspectors and Retail Personnel  
BENJAMIN CHAPMAN, North Carolina State University, Raleigh, NC, USA  
11:30 Enhancing the Value of Restaurant Inspections to Drive Food Safety Improvements  
ANN MARIE MCNAMARA, Jack in the Box, Inc., San Diego, CA, USA

**S35** Prevention and Control of *Listeria monocytogenes* Contamination of Cheese  
*Charlotte Convention Center, 217D*  
Sponsored by the IAFP Foundation  
Organizers: Michael Roberson, Benjamin Silk  
Convenor: Don Zink  

8:30 Epidemiology of Listeriosis Associated with Cheese  
BENJAMIN SILK, Centers for Disease Control and Prevention, Atlanta, GA, USA  
9:00 Multistate Listeriosis Outbreak Due to Imported Ricotta Salata and Cross-contamination of Cut and Repackaged Cheeses  
KATHERINE HEIMAN, Centers for Disease Control and Prevention, Atlanta, GA, USA  
9:30 Cheese Processor’s Perspective on Control of *Listeria monocytogenes* in Cheese  
LORALYN LEDENBACH, Kraft Foods, Glenview, IL, USA  
10:00 Break  
10:30 Sourcing Safe Cheese for Retail Cheese Programs  
MICHAEL ROBERSON, Publix Super Markets, Inc., Lakeland, FL, USA  
11:00 FDA Perspective on Control of *Listeria monocytogenes* in Cheese  
OBIANJU NSOFOR, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
11:30 Question and Answer with Presenters  
BENJAMIN SILK, Centers for Disease Control and Prevention, Atlanta, GA, USA

**RT10** Changes in Academic Food Safety Microbiology Teaching Laboratories: Are We Throwing the Baby Out with the Bathwater?  
*Charlotte Convention Center, 218-219*  
Sponsored by the IAFP Foundation  
Organizer: Lee-Ann Jaykus  
Convenors: Lee-Ann Jaykus, Matthew Taylor  

8:30 Panelists:  
FRANCISCO DIEZ-GONZALEZ, University of Minnesota, St. Paul, MN, USA  
KELLY STEVENS, General Mills, Golden Valley, MN, USA  
RONALD SMILEY, U.S. Food and Drug Administration-ORA, Jefferson, AR, USA  
ROBERT NOBLES, Texas A&M University, College Station, TX, USA  
RUTH GYURE, Western Connecticut State College, Danbury, CT, USA  
10:00 Break

**RT11** Call to Action – Let’s Put Water on a HACCP Plan  
*Charlotte Convention Center, 218-219*  
Sponsored by the IAFP Foundation  
Organizers: Wendy Maduff, Susan Mc Knight  
Convenor: Wendy Maduff  
10:30 Panelists:  
KAARIN GOODBURN, Chilled Food Association UK, Kettering, United Kingdom  
GORDON HAYBURN, QMI-SAI Global, Toronto, ON, Canada  
TREVOR SUSLOW, University of California-Davis, Davis, CA, USA  
JOSEPH ODUMERU, Ministry of the Environment, Etobicoke, ON, Canada  
DEAN DAVIDSON, Consultant/ILSI, Arlington, VA, USA  
DON ZINK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
JOSEPH COTRUVO, Joseph Cotruvo & Associates LLC, Washington, D.C., USA

**T9** Technical Session 9 – Epidemiology  
*Charlotte Convention Center, 213BC*  
Convenors: Michelle Lovett, Wade Yang

<table>
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<tr>
<th>Time</th>
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<td>T9-01</td>
<td>The Long-term Health Outcomes of <em>Salmonella</em> Infections: What Do We Know?</td>
<td>ROBERT HERRICK, Barbara Kowalcyk, University of Cincinnati College of Medicine, Cincinnati, OH, USA</td>
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<tr>
<td>T9-02</td>
<td>Risks of Long-term Health Outcomes of Shiga Toxin-producing <em>Escherichia coli</em> Infection: An Epidemiologic Review</td>
<td>EVAN HENKE, BARBARA KOWALCYK, Center for Foodborne Illness, Raleigh, NC, USA</td>
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<td>T9-03</td>
<td>A Review of Long-term Health Outcomes following Listeriosis Infection</td>
<td>ALIDA SORRENSON, BARBARA KOWALCYK, Center for Foodborne Illness, Raleigh, NC, USA</td>
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<tr>
<td>T9-04</td>
<td>Long-term Health Effects of <em>Campylobacter</em> Infection: What Do We Know?</td>
<td>A Systematic Literature Review</td>
<td>ELIZABETH ALLEN, BARBARA KOWALCYK, Center for Foodborne Illness, Raleigh, NC, USA</td>
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<tr>
<td>T9-05</td>
<td>Applying Source Attribution to Elucidate the Trend of Human <em>Campylobacter</em> Infections</td>
<td>KEN FORBES, FRANCES COLLES, OVIDIU ROTARIU, ANNE THOMSON, MARION MACRAE, IAIN OGDEN, MARTIN MAIDEN, NORVAL STRACHAN, University of Aberdeen, Aberdeen, United Kingdom</td>
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<td>T9-06</td>
<td>Bareilly Cluster Investigation, the Texas Experience</td>
<td>JU LIE BORDERS, VENESSA CANTU, Texas Department State Health Service, Austin, TX, USA</td>
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</tbody>
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10:00 Break
**Technical Session 10 – Pathogens**

**Convener:** Manan Sharma, Bob Wynne

**9:30**

**T9-07** Source Attribution for Human Cases of Shiga Toxin-producing *Escherichia coli* in New Zealand

PATRICIA JAROS, Donald Campbell, Adrian Cookson, Steve Patrakay, Deborah Pratley, Nigel French, Massey University, Palmerston North, New Zealand

**T9-08** Assessing Bacterial Contamination in Ground Beef from the Saskatchewan Retail Market

ANATOLIY TROKHMYCHUK, Cheryl Waldner, Sheryl Gow, Bonnie Chabani, Janet E. Hill, University of Saskatchewan, Saskatoon, SK, Canada

**T9-09** The Use of Global Trade Item Numbers (GTIN) in the Investigation of a *Salmonella* Newport Outbreak Associated with Blueberries

BENJAMIN MILLER, Carrie Rigdon, Trisha Robinson, Craig Hedberg, Kirk Smith, Minnesota Department of Agriculture, St. Paul, MN, USA

**T9-10** Generic *Escherichia coli* Contamination of Spinach at the Preharvest Level as Affected by Farm Management and Environmental Factors

SANGSHIN PARK, Sarah Navratil, Ashley Gregory, Arin Bauer, Indumathi Srinath, Mikyoung Jun, Barbara Szonyi, Kendra Nightingale, Juan Anciso, Renata Ivanek, Texas A&M University, College Station, TX, USA

**T9-11** A Comparison of Food Vehicles Implicated in Outbreaks and United States Food Consumption Patterns, 2005-2010

LaTonia Richardson, Shacara Johnson, DANA COLE, Centers for Disease Control and Prevention, Atlanta, GA, USA

**T9-12** Revised Estimates of the Burden of Foodborne Illness in Canada

M. KATE THOMAS, Regan Murray, Logan Flockhart, Katarina Pintar, Frank Pollari, Aamir Fazil, Andrea Nesbitt, Barbara Marshall, Public Health Agency of Canada, Guelph, ON, Canada

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**T10-01** *Salmonella* Survival and Differential Expression of Membrane-associated Genes in a Low Water Activity Food

WEI CHEN, David Golden, Faith Critzer, University of Tennessee, Knoxville, TN, USA

**T10-02** Roles of Fatty Acid Composition and Cell Membrane Fluidity in Thermal Resistance of *Salmonella* after Desiccation

XIAOWEN FU, Erica Fealko, Lauren Jackson, Mary Lou Tortorello, Haiping Li, Institute for Food Safety and Health, Bedford Park, IL, USA

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**T10-03** WITHDRAWN

**T10-04** The Long-term Survival of *Salmonella* Cells Adhered to Stainless Steel under Various Environmental Conditions and Their Resistance to Disinfectants

EDYTA MARGAS, Shaohua Zhao, James Pettengill, Yan Luo, Tim Muruvanda, Jason Abbott, Sherry Ayers, Jason Folster, Marc Allard, Jianghong Meng, Eric Brown, Patrick McDermott, University of Maryland, College Park, MD, USA

**T10-05** Differentiation of Closely Related *Salmonella enterica* Serotypes

MARIA HOFFMANN, Shaohua Zhao, James Pettengill, Yan Luo, Tim Muruvanda, Jason Abbott, Sherry Ayers, Jason Folster, Marc Allard, Jianghong Meng, Eric Brown, Patrick McDermott, University of Maryland, College Park, MD, USA

**T10-06** Fate of Infiltrated *Salmonella* Cells in Tomatoes during Storage

BIN ZHOU, Yaquang Luo, Xiangwu Niu, Yang Yang, Yunpeng Wu, Qin Wang, University of Maryland, College Park, MD, USA

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**T10-07** Autoinducer-2 Signaling Molecules Produced by *Pediococcus*

OMAR OYARZABAL, Aretusa Williams, Ping Zhou, Mansour Samadpour, IEH Laboratories & Consulting Group, Lake Forest Park, WA, USA

**T10-08** Relationship between Culture- and Molecular-based Methods in Detecting *Escherichia coli* O157 in Cattle Feces

MEGAN JACOB, Anna Rogers, Jianfa Bai, David Renter, TG Nagaraja, North Carolina State University, Raleigh, NC, USA

**T10-09** Improved Protocol for Isolation of Campylobacter spp. from Retail Broiler Meat

ARTHUR HINTON, U.S. Department of Agriculture-ARS, Athens, GA, USA

**T10-10** Effect of Bicarbonate Concentration on Aerobic Growth of Campylobacter in a Fumarate-Pyruvate Medium

PETER PINTAR, Mark Morgan, Richard Linton, Haley Oliver, Purdue University, West Lafayette, IN, USA

**T10-11** In-depth Analysis of Chlorine Dioxide Exposure on *Listeria monocytogenes*

AARON PLEITNER, Valentina Trinetta, Mark Morgan, Richard Linton, Haley Oliver, Purdue University, West Lafayette, IN, USA

**T10-12** Norovirus Cross-contamination Associated with Bare Hands and Gloves during Produce Handling

GRISHMA KOTWAL, Jennifer Cannon, University of Georgia, Griffin, GA, USA
**S36** Food Safety for Large Events: Lessons Learned from the Olympics and Conventions  
*Charlotte Convention Center, Ballroom A*  
**Organizers:** Pamela Wilger, Benjamin Chapman, Stephen Tracey  
**Convenors:** Pamela Wilger, Ruth Petran  
1:30 Evaluating Vendors through Microbiological Sampling and Coordinating Inspections during the 2012 DNC  
DONNA WANUCHA, U.S. Food and Drug Administration, Southeast Region, Charlotte, NC, USA  
2:00 Food Defense at high-profile Events  
JULIE CASANI, NC Department of Health and Human Services, Raleigh, NC, USA  
2:30 Managing Food Safety at the Vancouver 2010 Olympics  
DOMENIC LOSITO, Retired from Vancouver Coastal Health, Vancouver, BC, Canada  
3:00 Managing Multiple Vendors and Volunteer Food Handlers at Large Events  
LARRY MICHAEL, North Carolina Department of Health and Human Services, Raleigh, NC, USA

**S37** What is Dry Sanitation? What is Dry Cleaning?  
*Charlotte Convention Center, Ballroom B*  
**Organizer:** Ashley Jarvis  
**Convenors:** Stefanie Gilbreth, Martin Wiedmann  
1:30 What is Dry Cleaning vs. Dry Sanitation? What Defines a “Dry Plant”?  
DON ZINK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA  
2:00 Dry Cleaning and Dry Sanitation Techniques – Best Practices for Cleaning and Sanitizing Nut Butter Processing Equipment  
STEPHEN GROVE, Institute for Food Safety and Health, Bedford Park, IL, USA  
2:30 Environmental Hygiene Control in a Dry Environment  
SCOTT BURNETT, MOM Brands, Lakevilla, MN, USA  
3:00 How Do You Validate Dry Cleaning?  
DEANN AKINS-LEWENTHAL, ConAgra Foods, Omaha, NE, USA

**S38** Validation of Sanitation – Expectations and Approaches  
*Charlotte Convention Center, 217A*  
**Organizers:** Frederick Cook, Yale Lary, Jr.  
**Convenors:** Frederick Cook, Yale Lary, Jr.  
1:30 Validation of Sanitization for Microbiological Control – General Approaches  
JEFFREY KORNACKI, Kornacki Microbiology Solutions, Inc., McFarland, WI, USA  
2:00 Validation of Sanitization for Allergen Removal – General Approaches  
JOSEPH BAUMERT, Food Allergy Research & Resource Program, University of Nebraska, Lincoln, NE, USA  
2:30 Specific Experiments – Validating Sanitizing Methods for Conveyor Belts of Various Design  
ZHINONG YAN, Intralox, L.L.C., Okemos, MI, USA  
3:00 Specific Experiences with Validating Sanitizing Methods  
MARK DRAKE, Kraft Foods, Inc, Glenview, IL, USA

**S39** From Cocoa Beans to Baking Chips, Candy Bars and Bunnies: Food Safety Issues That Affect Chocolate throughout the Global Production Chain  
*Charlotte Convention Center, 217BC*  
**Organizers:** Linda Leake, Chuck Czuprynski  
**Convenors:** Linda Leake, Chuck Czuprynski  
1:30 The Impact of Unlocking the Cocoa Bean’s Genome on Pre- and Post-harvest Food Safety  
DAVID KUHN, U.S Department of Agriculture-ARS, Miami, FL, USA  
2:00 Controlling Microbes: Managing Pathogen Risks along the Chocolate Production Process  
LAURIE POST, Mars Global Chocolate, Hackettstown, NJ, USA  
2:30 Beans Become Bountiful Treats: Implementing a HACCP Plan in Chocolate Manufacturing  
STERLING THOMPSON, Hershey Company, Inc., Hershey, PA, USA  
3:00 Always Important: Validating Thermal Inactivation of Foodborne Pathogens in Cocoa Bean Processing  
TIM JACKSON, Nestle USA, Inc., Glendale, CA, USA

**S40** Making Traceability Work across the Entire Supply Chain  
*Charlotte Convention Center, 217D*  
**Organizer:** Tejas Bhatt  
**Convenor:** Tejas Bhatt  
1:30 Overview of FDA/IFT Product Tracing Pilots  
JENNIFER MCENTIRE, Leavitt Partners, Frederick, MD, USA  
2:00 Use of Information Technology in Product Tracing  
TEJAS BHATT, Institute of Food Technologists, Washington, D.C., USA
S41 Using the Food Emergency Response Network to Improve National Food Defense through Integration of Federal, State and Local Laboratories  
Charlotte Convention Center, 218-219  
Organizers: Tara Doran, Robert Phillips  
Convenors: Robert Phillips, Tara Doran

1:30 The Food Emergency Response Network: Federal and State Laboratories Working Together to Improve Food Defense  
RANDY LAYTON, U.S. Department of Agriculture-FSIS-FERN, Athens, GA, USA

2:00 Triage of Unknown Samples for Microbiology Targets Related to Food Defense  
JAMES RUDRIK, Michigan Department of Community Health Bureau of Laboratories, Lansing, MI, USA

2:30 Radiochemistry Testing Food and Experiences during the Fukushima Daiichi Reactor Meltdown  
BLAINE RHODES, Washington State Department of Health, Shoreline, WA, USA

3:00 FERN Political Convention Food Surveillance Activities  
DON BURR, U.S. Food and Drug Administration-USPHS-CFSAN, Bedford Park, IL, USA

S42 Preserve This! Novel Preservatives and Applications in Acid and Acidified Foods  
Charlotte Convention Center, 213BC  
Sponsored by the IAFP Foundation  
Organizers: Jena Roberts, Fred Breidt, Emilia Rico-Munoz, Margarita Gomez  
Convenors: Margarita Gomez, Jena Roberts

1:30 Issues Associated with Utilization of Antimicrobial Compounds in Beverages and Acidified Foods  
P. MICHAEL DAVIDSON, University of Tennessee, Knoxville, TN, USA

2:00 Antimicrobial Packaging for Inactivating Foodborne Pathogens and Extending Microbiological Shelf Life of Fruit Juices and Beverages  
LESLIE KRASNY, Keller and Heckman LLP, San Francisco, CA, USA

2:30 Application of Natural and Novel Antimicrobials in Acid and Acidified Foods – Part 1  
LARRY STEENSON, DuPont Nutrition and Health, New Century, KS, USA

2:45 Application of Natural and Novel Antimicrobials in Acid and Acidified Foods – Part 2  
BILL KING, Food Safety Consultant, Walnut Creek, CA, USA

3:00 The Global Regulatory Landscape for Natural Preservatives: What Can You Put on a Label?  
LESLIE KRASNY, Keller and Heckman LLP, San Francisco, CA, USA

T11 Technical Session 11 – Microbial Food Spoilage, Pathogens  
Charlotte Convention Center, 213D  
Convenors: David Golden, Marjorie Jones

T11-01 Foodborne Pathogen Persistence in the Meat Processing Environment: Longitudinal Study Results, Training Outcomes, and Additional Investigation  
ALEX BRANDT, Eva Borjas, Jessica Chen, Martin Wiedmann, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA

T11-02 The Spatio-temporal Distribution and Geographical Predictors of Listeria species in Natural Areas and the Produce Pre-harvest Environment of New York State  
TRAVIS CHAPIN, Stephanie Masiello, Martin Wiedmann, Peter Bergholtz, Laura Straw, Cornell University, Ithaca, NY, USA

T11-03 Molecular and Genomic Characterization of STEC in The Netherlands  
EELCO FRANZ, Angela van Hoek, Fiimme van der Wal, Albert de Boer, Frank Harders, Alex Bossers, Henk Aarts, RIVM - Centre for Infectious Disease Control, Bilthoven, The Netherlands

T11-04 Listeria monocytogenes Persistence- and Virulence-associated Mechanisms are Mediated by Lmo0753, a Crp/Fnr Family Transcription Factor  
JOELLE SALAZAR, Zhuchun Wu, Mary Lou Tortorello, Wei Zhang, Illinois Institute of Technology, Bedford Park, IL, USA

T11-05 Morphological Characterisation of Bacillus sporumthermodurans  
SOOHYOUN AHN, Dalton Herzig, Charles Clines, University of Florida, Gainesville, FL, USA

T11-06 Prevalence and Survival of Foodborne Pathogens and Indicator Bacteria in Raw Cookie Dough  
EVA BORJAS, Jessica Chen, Martin Wiedmann, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA

T11-07 Molecular Characterisation of Bacillus sporumthermodurans: Using (GTG) 5 and REP PCR Fingerprinting  
Alessandra Cremona, Marc Heyndrickx, ELNA BUYS, University of Pretoria, Pretoria, South Africa

T11-08 Bacillus subtilis Strains Isolated from Maari, a Baobab Seeds Fermented Condiment is Substrate Dependent  
DONATIEN KABORE, National Research Center (CNRST/IRSATDTA), Ouagadougou, Burkina Faso

Wednesday Afternoon

4:00 p.m. – 5:00 p.m.  
JOHN H. SILLIKER LECTURE  
Charlotte Convention Center, Ballroom AB  
Dane Bernard, Vice President Food Safety and Quality, Keystone Foods LLC, West Conshohocken, Pennsylvania

Food Safety Risk Management for a Multinational Company; Things I Wish I Knew before Taking the Job and Things I Have Learned along the Way!
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Dane Bernard is Vice President of Food Safety and Quality Assurance at Keystone Foods LLC, in West Conshohocken, PA, where he is responsible for global programs on HACCP and Food Safety. Prior to joining Keystone in 2001, he was Vice President, Food Safety, for the National Food Processors Association, where he had worked since 1973.

Mr. Bernard received his B.S. in Agriculture from Purdue University in West Lafayette, IN and a M.S. in Food Science from the University of Maryland in College Park. He is a Registered Specialist in food, dairy and sanitation microbiology with the American Academy of Microbiology. Mr. Bernard has conducted extensive testing of food processing systems, supervised research in many areas of food safety and has authored or co-authored several technical articles. He has been an instructor and lecturer on principles and applications of HACCP and has assisted in formulating HACCP plans for the U.S. food industry. Mr. Bernard has been an invited expert to five International Consultations sponsored by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO), dealing with certain aspects of HACCP, Risk Analysis and other food safety issues.

Mr. Bernard is a member of the American Society for Microbiology (ASM), the Institute of Food Technologists (IFT) and the International Association for Food Protection (IAFP). He has also been a member of the U.S. delegation to the Codex Committee on Food Hygiene. In 1997, he was named to the U.S. National Advisory Committee on Microbiological Criteria for Foods.

Mr. Bernard was the 1996 recipient of the Harold Barnum Industry Award presented by IAFP and the 2000 recipient of the Carl Fellers Award presented by IFT. He has been a “Distinguished Lecturer” for IFT for the past two years.
The field of Food Safety is challenging and personally rewarding for many reasons. For those who practice Food Safety Risk Management from an industry viewpoint, accomplishing your food safety management objectives will involve applying deep food safety knowledge as well as other skills needed to navigate the political channels between business units and the corporate office. And as Henry Kissinger once said about becoming Secretary of State, (paraphrasing) “you should know what you need to know before you take the job because you won’t have a chance to learn it on the job.” This is not to say that there is no learning once you take that Food Safety job for a multinational company but the time will be taken up with the issue of the moment and the multiple issues that arise each day. Be ready, there won’t be time to learn the basics on the job!

It has been my experience that food safety roles and responsibilities within a multinational are not transparent. Most companies of significant size will have divisions or business units and depending on corporate philosophy, these units may operate more or less independently. Even if a company culture is tilted toward central control, human nature takes over and rebel camps are inevitable resulting in even less transparency. In some companies all the quality and food safety staff reports to a central authority and in others, they will report within the divisions with a dotted line to corporate. Understand what the landscape is and engage top management in defining what the roles and responsibilities are and how these will be communicated through the business. RACI charts are a good tool to lay out the pattern for who makes decisions under what conditions and who is responsible for subsequent actions.

Make certain to have your foundational documents in place, up to date, and relevant to your business. You can’t expect conformance to expectations unless the expectations are clearly laid out and relevant to the current situation. A factory or Business Unit will find ways around policies that are not compatible with their business or products so we must always work to understand the business situation in each geographical area and in the markets to which product is shipped. At the same time, keep “thou shalt” policies to a minimum. Simpler is better and more sustainable.

Encourage management to use incentives for the business units to assist in keeping focus. For example, linking bonus for the business unit to performance on audit scores, microbiological performance, customer complaints, first quality product, and conformance to HACCP plans, are all candidates for incentivizing focus. A system for capturing data that is completely transparent is ideal for this purpose but is not often a reality considering how often things change in terms of company structure for sizable companies.

Running a successful program will require much more than a good understanding of hazards and their controls. Your company’s future and the well being of your customers may rest on your ability to address the additional factors needed to implement an effective, global food safety program.
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MONDAY POSTERS 10:00 AM – 6:00 PM

P1 Risk Assessment
Food Toxicology
Beverages and Water
Meat and Poultry
Dairy and Other Food Commodities
Food Defense
Communication Outreach and Education
Non-microbial Food Safety
General Microbiology
Epidemiology
Seafood
Microbial Food Spoilage
Sanitation

Charlotte Convention Center, Exhibit Hall
P1-01 through P1-90 – Authors present
10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.
P1-91 and above – Authors present
2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.

Risk Assessment

P1-01 Foodborne Illness Attribution of USDA-regulated Products - MARCUS GLASSMAN, Sarah Klein, Caroline Smith DeWaal, Center for Science in the Public Interest, Washington, D.C., USA

P1-02 Modeling Risks toSensitive Subpopulations from Listeria monocytogenes - BEN A. SMITH, Sarah C. Totten, Andrew Fedourk, Aamir Fazil, Anna Lammerding, Public Health Agency of Canada, Guelph, ON, Canada

P1-03 Retail-to-Fork Risk Modeling to Predict the Risks Associated with Escherichia coli O157:H7 from the Consumption of Fresh-cut Salads and Sprouts in Korea - HYUN JUNG KIM, Kisun Yoon, Jong-Kyung Lee, Joon Il Cho, SoonHo Lee, Ingyun Hwang, Korea Food Research Institute, Sungnam, South Korea

P1-04 Development of a Facility-level Quantitative Microbial Risk Assessment Model for Listeria monocytogenes in Cold Smoked Salmon - ELIZABETH WILLIAMS, Robert Buchanan, University of Maryland, College Park, MD, USA

P1-05 Prevalence and Counts of Salmonella and Enterohemorrhagic Escherichia coli in Raw, Shelled Runner Peanuts - ROBERT MIKSCH, James Leek, Samuel Myoda, Truyen Nguyen, Kristina Tenney, Vladimir Svidenko, Kay Greeson, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

P1-06 Risk Assessment of Salmonellosis from Raw Shelled Runner Peanuts - ROBERT MIKSCH, James Leek, Samuel Myoda, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

P1-07 Quantitative Risk Assessment of Staphylococcus aureus through Consumption of Seasoned Dried Fish Products in Korea - HYUN JUNG KIM, Kisun Yoon, Yohan Yoon, Joon Il Cho, SoonHo Lee, Ingyun Hwang, Korea Food Research Institute, Sungnam, South Korea

P1-08 Predictive Model for Survival and Growth of Salmonella on Chicken during Cold Storage - THOMAS OSCAR, U.S. Department of Agriculture-ARS, Princess Anne, MD, USA

P1-09 Norovirus Transfer between Foods and Food Contact Materials - AMBROOS STALS, Mieke Uyttendaele, Leen Baert, Els Van Coille, Ghent University, Ghent, Belgium

Blue Text – Developing Scientist Competitors

P1-10 Development of Predictive Mathematical Models to Predict Staphylococcus aureus Growth in Ready-to-Eat Salads at Constant and Dynamic Temperatures - HEEYOUNG LEE, Ahreum Park, Kun Sang Park, SoonHo Lee, Joon Il Cho, Yohan Yoon, Sookmyung Women's University, Seoul, South Korea

P1-11 Differences in Survival of Acid-stress Resistant Phenotype of Listeria monocytogenes in Quaternary Ammonium Compounds, Ethanol, NaOCl, and H2O2 - QIAN SHEN, Kamlesh Soni, Ramakrishna Nannapaneni, Mississippi State University, Mississippi State, MS, USA

P1-12 Oxidative-stress Resistance Response of Listeria monocytogenes and Its Cross Functionality against Lethal Processing Treatments - PIUMI ABEYSUNDARA, Kamlesh Soni, Ramakrishna Nannapaneni, Mississippi State University, Mississippi State, MS, USA

P1-13 Development of a Predictive Model Describing the Growth of Staphylococcus aureus in Salad Dressing Sauce - JOON IL CHO, Na Ry Son, Sook Jin Jeong, Min Kyung Han, Jun Hyuk Choi, Kun Sang Park, SoonHo Lee, Food and Drug Administration, Chungcheongbuk-do, South Korea

P1-14 Mathematical Models to Describe the Kinetic Behavior of Staphylococcus aureus on Processed Cheeses - KYUNGMI KIM, Heeyoung Lee, Soomin Lee, Sooyeon Ahn, Soomin Oh, Jin San Moon, Young Jo Kim, Yohan Yoon, Sookmyung Women's University, Seoul, South Korea

P1-15 A Qualitative Microbiological and Chemical Risk Assessment for Potatoes - SUSAN LEAMAN, Diane Wetherington, Intertox Decision Sciences, Seattle, WA, USA

P1-16 Assessment of the Contamination Potentials of Biofilms for Food Products - VICTORIA ADETUNJI, Jacob Kwaga, Jinrui Chen, University of Ibadan, Ibadan, Nigeria

P1-17 Microbiological Safety Assessment for Cultivation Farms of Balloon Flower to Establish a Good Agricultural Practices (GAP) Model - CHAE-WON LEE, Su-Hee Park, Kyeongyeol Kim, Jeong-Sook Kim, Won-Bo Shim, Duck-Hwa Chung, Gyeongsang National University, Jinju, South Korea

P1-18 Microbiological Hazard Analysis of Ginseng Farms at the Cultivation Stage to Develop a Good Agricultural Practices (GAP) Model - SU-HEE PARK, Cha-Won Lee, Kyeongyeol Kim, Jeong-Sook Kim, Won-Bo Shim, Duck-Hwa Chung, Gyeongsang National University, Jinju, South Korea

P1-19 Consumer Storage Practices and Their Impacts on Microbial Safety of Home Refrigerated Foods - FUR-CHI CHEN, Sandra Godwin, Alex Frederick, Richard Stone, Tennessee State University, Nashville, TN, USA

P1-20 Isolation and Identification of Zoonotic Species of Genus Arcobacter from Chicken Viscera Obtained from Retail Distributors of the Metropolitan Area of San Jose, Costa Rica - MARIA LAURA ARIAS, Evelyn Carolina Chaves, Heriberto Fernandez Jaramillo, Edgar Garcia Villalobos, Universidad de Costa Rica, San Jose, Costa Rica

P1-21 Food Safety Challenges and Training Needs at Korean Restaurants in the U.S.: A Review of Health Inspection Reports - JUNHEE KWON, Yunhwa Kim, Han Wen, Sokju Kwon Fogelman, Kansas State University, Manhattan, KS, USA

P1-22 Is Antibiotic Resistance a Selective Advantage to Environment Stresses? - MASTURA AKHTAR, Francisco Diez-Gonzalez, Fernando Sampredo Parra, University of Minnesota, St. Paul, MN, USA

Food Toxicology

P1-23 Stability of Patulin in Apple Juice during Storage as Determined by GC-MS/MS - ELNA BUYS, Houda Berrada, Jordi Mañes, University of Pretoria, Pretoria, South Africa

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Meat and Poultry

P1-31 Prevalence and Quantification of Campylobacter in Chicken Carcasses of Slaughtering Process - HYUNJUNG PARK, Jinhee Lee, Solyi An, Eun Jeong Heo, Young Jo Kim, Soomin Oh, Jin San Moon, Quarantine and Inspection Agency, Anyang, Korea

P1-32 Program Development to Determine Internalized Salmonella Prevalence Rate in Turkey Flocks by Testing Spleens - Ted Brown, MICHELLE Riemann, Oscar Esquivel, Cargill, Wichita, KS, USA

P1-33 Identification and Prevalence of Escherichia fergusonii in Broiler Chickens - Karen Simmons, Heidi Rempel, Glenn Block, PASCAL DELAQUS, Ed Topp, Moussa Diarra, Agriculture and Agri-Food Canada, Summerland, BC, Canada

P1-34 Sponge and Skin Excision Sampling for Recovery of Inoculated Salmonella and Campylobacter from Defeathered Broiler Carcasses - MARK BERRANG, Nelson Cox, R. Jeff Buhr, U.S. Department of Agriculture-ARS-ASRC, Athens, GA, USA

P1-35 Evaluating Post-evisceration Processing Steps and In-plant Antimicrobial Treatments against Campylobacter, Escherichia coli, and Aerobic Bacteria on Poultry Carcasses - NATHAN WIDEMAN, Savit Bilgili, Harshavardhan Thippareddi, Lucin Wang, Christy Bratcher, Manpreet Singh, Auburn University, Auburn, AL, USA

P1-36 Prevalence of Campylobacter spp. on Poultry Carcasses during Processing and in Slaughtering Environment - MIRENA IVANOVA, Xiuping Jiang, Clemson University, Clemson, SC, USA

P1-37 Validating an Inside-Outside Bird Washer as an Effective Online Reprocessing System - CRAIG M. LEDBETTER, Deborah Klein, Jeremy Adler, Ecolab Inc., Eagan, MN, USA

P1-38 Effects of Commercial Seasoning and Cultured Sugar/Vinegar Blend on the Behavior of Campylobacter jejuni and Salmonella Typhimurium of Precooked Chicken Breast during Refrigerated Storage - EUN YOUNG RO, Na Yoon Park, Kisuun Yoon, Kyung Hee University, Seoul, South Korea

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P1-24 Distribution of Fusarium spp. and Mycotoxins Nivalenol and Zearalenone in Rice (Oryza sativa) Harvested from Korea - Hyun Ee Ok, Dong Min Kim, HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea

P1-25 Development and Characterization of an Anti-Fumonisins Monoclonal Antibody - RICHARD KREBS, Valentina Voronkova, Asa Bergdahl, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

Beverages and Water

P1-26 Thermal Inactivation of Acid Adapted and Non-adapted Stationary Phase Salmonella spp. and Listeria monocytogenes in Orange Juice - ZEYNAL TOPAL CENGIZ, Michelle Danylik, University of Florida, Lake Alfred, FL, USA


P1-28 Efficient Reduction of Cryptosporidium parvum Oocysts from Apple Cider by Combining Microfiltration with Ultraviolet Treatment - Jessie Usaga, DONGJUN ZHAO, Qing Wang, Sarah Markland, Olga Padilla-Zakour, Randy Worobo, Kalmia Kriel, Carmen Moraru, Cornell University, Ithaca, NY, USA

P1-29 Microbiological Quality of Ice Made and Bagged On-premises in Retail Stores and in Self-serve Vending Machines in Georgia - STEPHANIE MAKO, Mark Harrison, Fanbin Kong, University of Georgia, Athens, GA, USA

P1-30 The Use of the BacT/ALERT and a New Neutralizing Medium for the Improved Recovery of Microbial Contamination in a Variety of Aseptic Chocolate Product - PATRICIA RULE, John Mills, J. Stan Bailey, bioMérieux, Inc., Hazelwood, MO, USA

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P1-39 Bromine-based Biocides for the Control of Pathogens in Simulated Chill Tanks in Poultry Processing - MIGUEL GUTIERREZ, Laura Gage, Brian Nixon, Eric Limatia, Albermarle Corporation, Baton Rouge, LA, USA

P1-40 Inhibition of Clostridium perfringens by Innotatin 007B and Mostatin in Uncured and Naturally Cured Turkey during Absive Cooling - VICENTE SILVESTRE, Mauricio Redondo-Solano, Carol Valenzuela-Martinez, Gary Sullivan, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-41 Inhibition of Listeria monocytogenes on Non-cured Turkey Breast by MStatin V and INN0statin 007B during Refrigerated Storage - MAURICIO REDONDO-SOLANO, Dennis Burson, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-42 Occurrence of Listeria spp. in Bovine Carcasses Processing Plants and Characterization of L. monocytogenes Isolates - Anderson Carlos Camanganga, Maru Vicinious Coutinho Cossi, Frederico Germano P Alverenga Lanna, Mariane Zende Dias, Paulo Sergio de Arruda Pinto, LUIS AUGUSTO NERO, Universidade Federal de Viçosa, Vicosa, Brazil

P1-43 Evaluation of Beef Trim Sampling Methods for Detection of Shiga Toxin-producing Escherichia coli (STEC) - RANDALL PHEBUS, John Luchansky, Anna Porto-Fett, Harshavardhan Thippareddi, David Marx, Rachael Sullivan, Susan Hettenbach, Casey Paddock, Nicholas Baumann, Nicholas Sevart, Minto Michael, Donka Milke, Nigel Harper, Carla Schwan, Andre Senecal, Manpreet Singh, Kansas State University, Manhattan, KS, USA

P1-44 Distribution and Detection of Shiga Toxin-producing Escherichia coli (STEC) during Large-scale Grinding of Beef Trim - Randall Phebus, John Luchansky, Anna Porto-Fett, Harshavardhan Thippareddi, Manpreet Singh, Rachael Sullivan, Susan Hettenbach, Nicholas Baumann, John Wolf, Nicholas Sevart, Minto Michael, NIGEL HARPER, Donka Milke, Casey Paddock, Carla Schwan, Andre Senecal, Kansas State University, Manhattan, KS, USA

P1-45 Prevalence of Salmonella on Beef Hides and Carcasses at an Abattoir in Merida, Mexico - MARTHA MARADIAGA, Markus F. Miller, Alejandro Echeverry, Lyda G. Garcia, Sara Gragg, Henry Ruiz, Alexandra Caille, Mindy Brashers, Texas Tech University, Lubbock, TX, USA

P1-46 Enrichment Temperature Variation Effects on Shigella qPCR in High Background Food Matrices - AMIE MINOR, Kellie Littlefield, Brenda Keavey, West Virginia Department of Agriculture, Charleston, WV, USA

P1-47 Evaluation of Process Controls to Prevent Contamination of Beef with Non-O157 Shiga Toxin-producing Escherichia coli (STEC) in U.S. Export Abattoirs in Costa Rica - BYRON D. CHAVES, Lyda G. Garcia, Alejandro Echeverry, Markus F. Miller, Mindy Brashers, Texas Tech University, Lubbock, TX, USA


P1-49 Optimization of the Elution Buffer and Concentration Methods to Detect Hepatitis E Virus in Meat Using Nested Reverse Transcription-polymerase Chain Reaction and Real-time Reverse Transcription-polymerase Chain Reaction - NA RY SON, Seungwoo Seo, Dong Joo Seo, Xiaoyu Wang, Min Hwa Lee, Jeong-Su Lee, In-Sun Joo, Ingyun Hwang, Changsun Choi, Chung-Ang University, Ansum-Si, Gyungungi, South Korea

P1-50 Prevalence and Characterization of Methicillin-resistant Staphylococcus aureus Isolated from Commercial Pork Processing Plants in Canada - Toufeer Mehd, Claudia Narvaez Bravo, Scott Weese, Moussa Diarra, Deckett Anne, Richard Reid-Smith, MUEEN ASLAM, Agriculture and Agri-Food Canada, Lacombe, AB, Canada
P1-51 Effects of Rooibos on the Behavior of Clostridium perfringens in Jokbal (Pig Trotters) - HYEJIN JO, Heejin Park, Kisun Yoon, Kyung Hee University, Seoul, South Korea

P1-52 Development of Multiplex PCR Assay for Species Identification of Cattle, Hog, Chicken and Duck from Raw Meats - Eun Kyung Ko, EUN JEONG HEO, Young Jo Kim, Hyunjung Park, Jin San Moon, Soomin Oh, Quarantine & Inspection Agency, Aayang City, South Korea

P1-53 Prevalence of Escherichia coli Non-O157:H7 STEC in Beef in Mexico - GRAYSEN ORTEGA, Mark Miller, Alexandra Calle, Katelyn Ortega, Alejandro Echeverry, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

P1-54 Destruction of Listeria monocytogenes and Shelf-life Extension of Sliced Roast Beef and Turkey Breast by High Pressure Processing - MAURICIO REDONDO-SOLANO, Carol Valenzuela-Martinez, Lin Li, Jihan Cepeda, Dennis Burson, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-55 Multiple Models for Aggregated Foodborne Pathogen Transfer Data between Meat Products and Contact Surfaces - AMANDA BENOIT, Bradley Marks, Elliot Ryser, Philip Crandall, Michigan State University, East Lansing, MI, USA

P1-56 Development and Validation of Microwave Heating Instructions for Pot Pies to Assure Food Safety - CAROL VALENZUELA-MARTINEZ, Mauricio Redondo-Solano, Edel Summers, Jeyamkondan Subbiah, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-57 Development and Validation of Microwave Heating Instructions for Chicken Nuggets - CAROL VALENZUELA-MARTINEZ, Mauricio Redondo-Solano, Edel Summers, Jeyamkondan Subbiah, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-58 Development and Validation of a Finite Element Heat Transfer Model for Pasteurization of Shell Eggs with Radio Frequency Heating - SOON LAU, Sohan Biria, Harshavardhan Thippareddi, Jeyamkondan Subbiah, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-59 Development and Validation of a Heat and Mass Transfer Model for Air Cooling of Poultry Carcasses - JIHAH CEPEDA, Jeyamkondan Subbiah, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-60 Proficiency Testing of Laboratories Analyzing Shigella flexneri and Shigella dysenteriae from Spiked Sausage - MICHAEL URBANCZYK, Roger Stephan, Philipp Hammer, University of Zurich, Zurich, Switzerland

P1-61 Thermal Inactivation of Escherichia coli O157:H7 (ECOH) and Non-O157 Shiga Toxin-producing Escherichia coli (STEC) in Mechanically Tenderized Veal - JOHN LUCHANSKY, Anna Porto-Fett, Bradley Shoyer, Harshavardhan Thippareddi, Jesus Amaya, Michael Lemler, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA

P1-62 Ultraviolet Light as a Post-lethality Treatment against Listeria monocytogenes on Bologna and Its Impact on Quality Attributes - DEEPIKA SURESH, Manpreet Singh, Auburn University, Auburn, AL, USA

P1-63 Resistance of Parent and Naldixic Acid Adapted (NA) Escherichia coli O157:H7 and Other Shiga Toxin-producing Non-O157 Escherichia coli to Ultraviolet Treatment - SAILAJA CHINTAGARI, Yen-Con Hung, University of Georgia, Griffin, GA, USA

P1-64 Nonthermal Plasma Treatment of Packaged Inoculated Poultry Breast Fillets for the Reduction of Spoilage Bacteria and Zoonotic Pathogens - TAYLOR KRONN, Yao-ven Huang, Hong Zhuang, Kurt Lawrence, Kelli Hiett, Michael Rothrock, Kevin Keener, University of Georgia, Athens, GA, USA

P1-65 Development and Validation of a Dynamic Predictive Model for Growth of Salmonella spp. in Scrambled Egg Mix - LIN LI, Jihan Cepeda, Harshavardhan Thippareddi, University of Nebraska-Lincoln, Lincoln, NE, USA

P1-66 Direct Observational Study of the Risks of Cross Contamination during Raw Poultry Handling: Practices in Private Homes - EYOB MAZENGIA, Grace Liao, Xiaoqiong Huang, Cameron Fisk, John Meschke, University of Washington, Seattle, WA, USA

Dairy and Other Food Commodities

P1-67 Development of Kinetic Models to Compare Staphylococcus aureus Growth among Fresh Cheese - HEEYOUNG LEE, Soomin Lee, Kyungmi Kim, Sooyeon Ahn, Jin San Moon, Soomin Oh, Young Jo Kim, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P1-68 Validation of Radio Frequency Dielectric Heating (RFDH) System for Destruction of Cronobacter sakazakii and Salmonella spp. in Nonfat Dry Milk (NDM) - MINTO MICHAEL, Randall Phebus, Harshavardhan Thippareddi, Jeyamkondan Subbiah, Sohan Biria, Karen Schmidt, Kansas State University, Manhattan, KS, USA

P1-69 Heat Resistance of Escherichia coli Strains in Raw Milk at Different Subpasteurization Conditions Tested in a Pilot Plant Pasteurizer - Silvio Peng, Jörg Hummerjohann, CLAUDIO ZWEIFEL, Roger Stephan, Philipp Hammer, University of Zurich, Zurich, Switzerland

P1-70 Safety Assessment of Hard and Semi-hard Cheeses Stored for Up to 15 Days at 25°C - WAN MEI LEONG, Sarah Engstrom, Renae Geier, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA

P1-71 Impact of Sodium Reduction on Survival of Listeria monocytogenes - MASTURA AKHTAR, Francisco Diez-Gonzalez, University of Minnesota, St. Paul, MN, USA

P1-72 The Contamination of Antibiotics Residues and Microorganisms in Raw Cattle Milk Collected from Cha-Am District, Phetchaburi Province, Thailand - JANEJIRA FUANGPAIBOON, Phannathom Phuchivatanapong, Phrutiya Nilprapruck, Supawadee Manatrinon, 3M Food Safety, 3M Thailand Ltd., Bangkok, Thailand

P1-73 Identification of Biogenic Amines Production by Bacteriocinogenic Lactic Acid Bacteria Isolated from Raw Goat’s Milk - Luana Martins Perin, Barbara dal Bello, LUIS AUGUSTO NERO, Universidade Federal de Viçosa, Viçosa, Brazil

P1-74 Virulence Characteristics and Antibiotic Resistance of Bacteriocinogenic Enterococcus Isolated from Raw Goat Milk - Luana Martins Perin, Svetoslav Todorov, Bernadette Franco, LUIS AUGUSTO NERO, Universidade Federal de Viçosa, Viçosa, Brazil

P1-75 Probiotic Fermented Cow’s and Goat’s Milks: Determination of Biogenic Amines and Sensory Acceptance - Rocio Costa, Celso Balthazar, Bruna Rodrigues, Cesar La Torre, Adriana Silva, Adriano Cruz, CARLOS CONTE-JUNIOR, Federal Fluminense University, Rio de Janeiro, Brazil
Food Defense

P1-79 Capture and Detection of Bacillus anthracis Spores Using Aptamer Based Surface Enhanced Raman Spectroscopy - BRONWYN DEEN, Alyssa Pagel, Lili He, Francisco Diaz-Gonzalez, Theodore Labuza, University of Minnesota, St. Paul, MN, USA

P1-80 Determination of the Heat Resistance Characteristics of Salmonella Typhimurium in a Range of Low A<sub>c</sub> Commodities - JOY GAZE, Rob Limburn, Campden BRI, Chipping Campden, United Kingdom

P1-81 Determination of Thermal Processing Conditions for Acidified Foods with a pH of 4.6 or Below - FRED BREIDT, Kathryn Kay, Jason Osborne, Fletcher Amritt, Barbara Ingham, U.S. Department of Agriculture-ARS, Raleigh, NC, USA

Communication Outreach and Education

P1-82 Student Perceptions of International Agriculture: The Effects of Vicarious International Experience Intergation in High School Agriculture Education Curriculum - LAURA LEMONS, Todd Brashears, Scott Burris, Candis Carraway, Joe Barbour, Eli Shahab, Texas Tech University, Lubbock, TX, USA

P1-83 Results of a Baseline Knowledge Survey of Students at a Predominantly Minority Chicago High School - ANNE BURKE, Mark Dworkin, University of Illinois at Chicago School of Public Health, Chicago, IL, USA

P1-84 Identification of Core Competencies for an Undergraduate Food Safety Curriculum Using a Modified Delphi Approach - LYNETTE JOHNSTON, Martin Wiedmann, Alicia Orta-Ramirez, Haley Oliver, Kendra Nightingale, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA

P1-85 Gaps in Food Safety Professionals' Knowledge about Noroviruses - SHERYL CATES, Katherine Kosa, Jenna Brophy, Angela Fraser, RTI International, Research Triangle Park, NC, USA

P1-86 Online Purveyors of Raw Meat, Poultry, and Seafood Products: Delivery Policies and Available Consumer Food Safety Information - WILLIAM HALLMAN, Sandria Godwin, Angela Fraser, RTI International, Research Triangle Park, NC, USA

P1-87 Enhancing the Safety of Locally Grown Produce through Implementation of Safe Food Practices in School Food Service Operations - PEI LIU, Yee Ming Lee, Hui (Michelle) Xu, Louisiana Tech University, Ruston, LA, USA

P1-88 Non-microbial Food Safety

P1-89 Comparative Study: Steam and Boiling Water Canners for Home Processing Low pH Foods - PAOLA FLORES VERDAD IXTA, Barbara Ingham, Mark Etzel, Elizabeth Andress, Purdue University, West Lafayette, IN, USA, University of Wisconsin-Madison, Madison, WI, USA

P1-90 Identifying Consumer Attitudes and Concerns about Fish and Shellfish Culinary Preparation Techniques and Food Safety - JERI KOSTAL, Susan Duncan, Joseph Marcy, Michael Jahncke, Rick Rudd, Jennifer Helms, Virginia Tech, Chesapeake, VA, USA

P1-91 Growth of Listeria monocytogenes in Ready-to-Eat Foods: Re-enactment of Observed Domestic Storage Practices Implemented by Older Adults - ELLEN EVANS, Louise Fielding, Elizabeth Redmond, Cardinal Metropolitan University (UWIC), Cardiff, United Kingdom

P1-92 Educating Older Adults about Food Safety Using an Annotated "Tasty and Safe" Cookbook - SANDRIA GODWIN, Richard Stone, Sheryl Cates, Katherine Kosa, Melanie Ball, Tennessee State University, Nashville, TN, USA

P1-93 Food Safety Knowledge and Self-reported Practices of UK University Students - ELLEN EVANS, Elizabeth Redmond, Cardinal Metropolitan University (UWIC), Cardiff, United Kingdom

P1-94 The Impact of Food Safety Training for Volunteers at the Ronald McDonald House - Lauren Smith, Sujata Sirsat, JACK NEAL, University of Houston, Houston, TX, USA

P1-95 An Evaluation on Food Safety Performance in Louisiana School Foodservice Operations - PEI LIU, Yue Ming Lee, Hui (Michelle) Xu, Louisiana Tech University, Ruston, LA, USA

P1-96 Factors Affecting Food Safety Training in U.S. Chinese Restaurants: Exploration of Chinese Cultural Values - PEI LIU, Junehee Kwon, Louisiana Tech University, Ruston, LA, USA

Non-microbial Food Safety

P1-97 Effectiveness Evaluation Study of Person In-charge (PIC) Program toward Food Safety across Dubai Food Industry - ABDULWAHED KASSIM, Dubai Municipality, Dubai, United Arab Emirates

P1-98 Food Safety Certification Status, Provider, and Validity: How are They Related to Food Safety Knowledge? - Brenda Le, LAURA G. BROWN, Centers for Disease Control and Prevention, Atlanta, GA, USA

P1-99 Food Worker Characteristics Associated with Working While Ill - LAURA G. BROWN, L. Rand Carpenter, Brenda Le, Centers for Disease Control and Prevention, Atlanta, GA, USA

P1-100 Application of a Knowledge Transfer Model for Implementation of Government Food Strategies for Innovation, Safety and Quality in the Food Sector - Elizabeth Redmond, DAVID LLOYD, Cardinal Metropolitan University, Cardiff, United Kingdom

P1-101 Infrastructure and Hygiene in the Production of School Food: An Exploratory Study in Indigenous Paxot Communities, Porto Seguro, Bahia, Brazil - RYZIA CARDOSO, Karina Lavlinia Souza, Universidade Federal da Bahia, Salvador, Brazil

General Microbiology

P1-102 Monitoring of Hygiene Indicator Microorganisms in Frozen Foods - MINJUNG LEE, Ki-Hyun Kim, Jong-Hoon Ahn, Tae-Hyeon Koo, Sookhee Ha, Ho-Won Chang, ByungMin Lee, Yo A Lee, Soon-Han Kim, Rack-Seon Seong, Kisung Kwon, Korea Food and Drug Administration, Busan, South Korea
Blue Text – Developing Scientist Competitors

P1-103 Heat and High Hydrostatic Pressure Resistance of *Escherichia coli* isolated from a Beef Processing Facility - RIGOBERTO GARCIA-HERNANDEZ, Michael G. Gänzle, Lynn M. McMullen, University of Alberta, Edmonton, AB, Canada

P1-104 Influence of Packaging on Spore Inactivation during Pressure-assisted Thermal Processing - RARINTHORN THAMMAKULKRAJANG, Bala Balasubramaniam, Ahmed Yousef, The Ohio State University, Columbus, OH, USA

P1-105 Method to Determine Differences in Thermal Tolerance of *Salmonella* Serotypes at Low Water Activity - Nathan Anderson, SUSANNE KELLER, Dana Gradi, Shannon Pickens, Haiping Li, U.S. Food and Drug Administration-NCFS, Summit Argo, IL, USA

P1-106 Development of Thermal Surrogate Cultures for In-plant Validation Studies of Pet Food Products - ERDOGAN CEYLAN, Derrick Bautista, Silliker, Inc., Crete, IL, USA

P1-107 Application of Network Theory to Microbial Biofilms - LOUISE FIELDING, Hugh Griffiths, Neil Burton, Adrian Peters, Cardiff Metropolitan University, Cardiff, United Kingdom

P1-108 The Effect of Sporulation Temperature on the Heat Resistance of *Clostridium botulinum* Type A Spores - KRISTIN MARSHALL, Louis Nowaczky, Guy Skinner, Rukma Reddy, Gregory Fleischman, John Larkin, U.S. Food and Drug Administration, Bedford Park, IL, USA


P1-110 Citrus Extracts Inhibit Quorum Sensing and Expression of flaA-B and cadF in *Campylobacter jejuni* - SANDRA CASTILLO, Elva Arechiga, Norma Heredia, Santos Garcia, Universidade A. de Nuevo Leon, San Nicolas, Mexico

P1-111 Canada Geese as Possible Vectors of Antimicrobial-resistant Bacteria - BRANDON YOUNG, Jeffrey LeJeune, Kevin Allen, The University of British Columbia, Vancouver, BC, Canada

P1-112 Distribution and Genetic Diversity of *Salmonella enterica* Isolated from Irrigation Water in the Suwannee River Watershed - ZHIYAO LUO, Ganyu Gu, Mary Paige Adams, George Vellidis, Arien VanBruggen, Michelle Danyluk, Anita Wright, University of Florida, Gainesville, FL, USA

P1-113 Bacteriophages Specific to Human Pathogens from Environmental Water Samples - GAYATHRI BIANCHI, Yifan Zhang, Manisha Polur, Wayne State University, Detroit, MI, USA

P1-114 Fate of Indicator Microorganisms on Oranges Following Application of Low Microbial Quality Water in Foliar Sprays - GABRIELLE MOOTIAN, Loretta Friedrich, Timothy Spann, Donald Schaffner, Michelle Danyluk, Rutgers University, New Brunswick, NJ, USA

P1-115 Use of Edible Films Containing Plant Antimicrobials to Inhibit *Pseudomonas fluorescens* in Bagged Organic Lettuce - Libin Zhu, Mendei Friedman, Carl Olsen, Tara McHugh, Divya Jaroni, SADHANA RAVISHANKAR, University of Arizona, Tucson, AZ, USA

P1-116 Functionality Assessment of *Bacillus* Species Isolated from Irru, Fermented African Locust Bean Seeds - GBENG ADEWUMI, University of Lagos, Akoka, Lagos, Nigeria

P1-117 Rapid Automated Identification of New *Bacillus*, *Geobacillus* and *Paenibacillus* Species with the Updated VITEK® 2 BCL Card Knowledge Base - NANCY MOSS, Gillian Halket, Niall Logan, bioMérieux, Inc., Hazelwood, MO, USA


P1-119 Analysis of the Microbial Population of *Makgeolli* (Traditional Korean Rice Wine) during the Wine’s Fermentation Period - GU-SANG YIM, Yun-Ji Kim, Se-Wook Oh, Kookmin University, Seoul, South Korea

P1-120 Assessment of Cellular Immune Crosstalk of Lysogenic *Salmonella* Typhimurium with Chicken Macrophage - JUHEE AHN, Serajus Salaheen, Alejandro Almaro, Debabrata Biswas, Kangwon National University, Chuncheon, South Korea

P1-121 Temperature Adaptation Alters *Salmonella* Enteritidis Heat/Acid Resistance and Stress/Virulence Related Gene Expression - YISHAN YANG, Qianwang Zheng, Hyun-Jung Chung, Hyun-Gyu Yik, National University of Singapore, Singapore

P1-122 Contact Dependent Growth Inhibition of *Escherichia coli* O157:H7 by EC869 CDI System - XIANGWU NOU, Jonathan Jones, Christopher Hayes, David Low, U.S. Department of Agriculture-ARS-BARC, Beltsville, MD, USA

P1-123 Role of Egg-yolk Antibody (EYA) in Protection against Bacterial Association in *Salmonella*-poultry Cell Interactions - JOSE ALEJANDRO ALMARO, Serajus Salaheen, Juhee Ahn, Daniel Hewes, Debabrata Biswas, University of Maryland-College Park, College Park, MD, USA

P1-124 Extending the Shelf Life and Eliminating *Salmonella* spp. and *Escherichia coli* in Tahini-based Dressing - ZEINA KASSAIF, Mohammad Abiad, American University of Beirut, Beirut, Lebanon

Epidemiology

P1-125 Asian Food Safety Trends: Examining the CDC Data in the United States from 1990-2008 - ADRIANA MATHEUS, Wendy Franco, Wei-Yea Hsu, Maurice Marshall, Amarat Simonne, University of Florida, Gainesville, FL, USA

P1-126 Estimating the Burden of Foodborne Illness in Japan Using Clinical Laboratory Data for Whole of Japan, 2006-2010 - KUNIHIRO KUBOTA, Hiroshi Ammanuma, Emiko Iwasuki, Yoshiharu Sakurai, Mayumi Komasu, Miyako Oguro, Eiji Yanagisawa, Masahiro Shimojima, Shunsuke Shibuya, Fumiko Kasuga, National Institute of Health Sciences, Tokyo, Japan

P1-127 Prevalence and Characterization of Shiga Toxin-producing *Escherichia coli* in a Pasture-based Cow-calf Production System - PATRICIA BALTASAR, Virginia Tech, Blacksburg, VA, USA

P1-128 Multiple-Locus Variable-Number Tandem Repeat Analysis for Strain Discrimination of Non-O157 Shiga Toxin-Producing *Escherichia coli* - CHRISS TIMMONS, Elia Trees, Efrain Ribot, Peter Gerner-Smidt, Li Ma, Oklahoma State University, Stillwater, OK, USA

P1-129 Characterization of Shiga Toxin-producing *Escherichia coli* O5 Strains Received at CDC from 2011-2012 - HALEY MARTIN, Devon Stripling, Laura Lindberg, Evangeline Sowers, Sung Im, Kelley Hise, Efrain Ribot, John Besser, Peter Gerner-Smidt, Nancy Stockbene, Centers for Disease Control and Prevention, Atlanta, GA, USA

Green Text – Undergrad Award Competitors
P1-130 Shiga Toxin-producing Escherichia coli in the United States Reported through PulseNetUSA and the National Escherichia coli Reference Laboratory from 2006–2012 - NANCY STROKBINE, Devon Stripling, Haley Martin, Evangeline Sewers, Laut Lindberg, Steven Stroika, Sung Im, Cheryl Bopp, Kelley Hise, Efrain Ribot, John Besser, Peter Gerner-Smidt, Centers for Disease Control and Prevention, Atlanta, GA, USA

P1-131 Evidence of Non-O157 Shiga Toxin-producing Escherichia coli in the Feces of Meat Goats at a U.S. Slaughter Plant - MEGAN JACOB, Anna Rogers, Derek Foster, Christie Balcomb, Xiaorang Shi, TG Nagaraja, North Carolina State University, Raleigh, NC, USA

P1-132 Analysis of the Intimin Gene from Sporadic and Outbreak-associated Shiga Toxin-producing Escherichia coli (STEC) O26, O45, O103, O111, O121, O145 and O157 from the United States - REBECCA LINDSEY, Nancy Stockbine, Eija Hyytia-Trees, Cheryl Tarr, Lee S. Katz, Ryan Wei, Shankar Changayil, Satishkumar Ranganathan, Kun Zhao, John Besser, Peter Gerner-Smidt, Centers for Disease Control and Prevention, Atlanta, GA, USA

P1-133 Assessment of Shiga Toxin-producing Escherichia coli (STEC) Survival and Shiga Toxin Stability in Enrichment Broths - DEVON STRIPLING, Stephen White, Cheryl Bopp, Katherine Greene, John Besser, Peter Gerner-Smidt, Nancy Stockbine, Centers for Disease Control and Prevention, Atlanta, GA, USA

P1-134 Prevalence of Clostridium difficile in Canadian Rivers and Fate during Waste Water Treatment - CHANG YUN XU, Scott Weese, Kelvin Warinner, University of Guelph, Guelph, ON, Canada

P1-135 Are Campylobacter Cases Low Risk for Public Health Follow-up? - MARILYN LEE, Richard Meldrum, Effie Gournis, Monica Mitchell, Ryerson University, Toronto, ON, Canada

P1-136 Effective Evidence-based Food Safety Materials for Restaurant Food Handlers: Interventions Designed to Target Knowledge Gaps - MINDI MANES, Anne Burke, Li Liu, Mark Dworkin, University of Illinois at Chicago School of Public Health, Chicago, IL, USA

P1-137 Outbreaks Associated with Antibiotic-resistant Foodborne Pathogens - SUSAN VAUGHN GROOTERS, Caroline Smith DeWaal, Sarah Klein, Marcus Glassman, STOP Foodborne Illness, Chicago, IL, USA, Center for Science in the Public Interest, Washington, D.C., USA

P1-138 The Epidemiology of Yersiniosis in Illinois and Missouri, 2005–2011 - APURBA CHAKRABORTY, Matthew Roberts, George Turabelidze, Mark Dworkin, UIUC School of Public Health, Chicago, IL, USA

P1-139 Development of Epidemiological Investigation System Using Mobile Lab in Korea - SOO-IL KO, Joon Il Cho, Kun Sang Park, Soo bok Kim, Yong suk Nam, Hyung Joo Yoon, Hyo Sun Kwak, Korea Food and Drug Administration, Chungcheongbuk-do, South Korea

Seafood

P1-140 A Prevalence Study Investigating the Bacteriological Hazard Associated with Live Oysters on Retail Sale in Toronto, Canada - RICHARD MELDRUM, Edwin Kho, Ryerson University, Toronto, ON, Canada

P1-141 Prevalence of Norovirus, Hepatitis A Virus, Hepatitis E Virus, and Rotavirus in Shellfish in South Korea: DONG JOO SEO, Ben Tall, CHRISTOPHER GRIM, Mahendra Kothari, Justinn Hahn, Atin Datta, Augusto Franco, U.S. Food and Drug Administration-CFSAN-DVA, Laurel, MD, USA

P1-142 Evaluation of a New Salmonella Detection Method for Seafood - KANOKPHAN SRIMANOBHAS, University of Marine Science and Technology, Tokyo, Japan

P1-143 Detection of Norovirus in American Oyster (Crassostrea virginica) along Louisiana Gulf Coast Using Two Real-time RT-PCR Assays - NAIM MONTAZERI, Marlene Janes, Louisiana State University, Baton Rouge, LA, USA

P1-144 Predictive Modeling for the Thermo-ultrasound Inactivation of Vibrio parahaemolyticus in Shrimp during Post-harvest Washing Process - Wei Wang, MIN LI, Yanbin Li, Iowa State University, Ames, IA, USA, Zhejiang University, Hangzhou, China

P1-145 The Effects of Storage Temperature on the Prevalence of Vibrio parahaemolyticus and Physical and Sensory Properties of Oysters - SALINA PARVEEN, Meshak Mudoh, Jurgen Schwarz, Tom Rippen, Anish Chaudhuri, University of Maryland Eastern Shore, Princess Anne, MD, USA

P1-146 Identification of Type Three Secretion System-2 Effectors of Vibrio parahaemolyticus - Ben Tall, CHRISTOPHER GRIM, Mahendra Kothari, Justinn Hahn, Atin Datta, Augusto Franco, U.S. Food and Drug Administration-CFSAN-DVA, Laurel, MD, USA

P1-147 Application of Chitosan Microparticles for the Reduction of Vibrio Species - LEI FANG, Anita Wright, Kwang Cheol Jeong, University of Florida, Gainesville, FL, USA

P1-148 An Investigation into the Temperature Variation during Hot Holding of Cooked Mussels in Domestic Coolers - RICHARD MELDRUM, Peter Millar, Ryerson University, Toronto, ON, Canada


P1-150 Inactivation of Listeria innocua on Raw and Read-to-eat Shrimp by Antimicrobial Coatings and Cryogenic Freezing - TONY JIN, Mingming Guo, Christopher Sommers, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P1-151 Pre-treatments Effects of Aluminium and Other Mineral Levels in Semi-dried Jellyfish Products - YAO-WEN HUANG, Chao X u, Hui ping Huang, Xin Chen, Xiaoxiao Zeng, Lu Shen, University of Georgia, Athens, GA, USA

P1-152 The Commerce and Quality of Fish Trading: A Study in the Municipal Market of São Francisco Do Conde, Bahia, Brazil - RYZIA CARDOSO, Simone Argolo, Priscila Campos, Naina Vieira, Alaise Guimarães, Débora Moura, Universidade Federal da Bahia, Salvador, Brazil

P1-153 Identification of Fish Samples through DNA Barcoding: A Surveillance Study of Public Health Importance - IRSHAD SULAIMAN, Emily Jacobs, Nancy Miranda, Steven Simpson, Khalil Kerdati, U.S. Food and Drug Administration, Atlanta, GA, USA

P1-154 The Effect of Heat and Various Salts on the Activity of the Inosimaz Monophosphate-degrading Enzyme in Horse Mackerel - HIROKO SEKI, Izumi Ueno, Naoko Hamada-Sato, Tokyo University of Marine Science and Technology, Tokyo, Japan

Microbial Food Spoilage

P1-155 Rapid Detection of Microorganisms in Food and Beverage by Fluorescence - SOPHIE BARRIER, EMD Millipore, Molsheim, France

P1-156 Changes of Bacterial Growth and Water Activity Values of Sliced Cabbage, Sandwich, and Tofu Stored under Various Temperatures and Humidity Conditions - MYUNG-SUB CHUNG, Chung-Ang University, Ansung, South Korea

P1-157 Predicting Mold Spoilage on Pastries - DANIELE SOHIER, ADRIA, Quimper, France

P1-158 Comparison of the Thermal Inactivation Pattern of Zyggosacharomyces fermentatus Using Bigelow and Weibull Model - BEM-SEON LEE, Sang-Mo Kang, Jun-Hwan Ryang, Cheong-Tae Kim, Nongsim Co., Ltd., Seoul, South Korea

P1-159 Challenge Test on Heat-resistant Fungus, Byssochlamys striata Inoculated in Blueberry Juice and Subjected to Heat Treatments - LI-HUA FAN, Wilhelmina Kalt, Craig Doucette, Timothy Hughes, Sherry Fillmore, Si Chen, Hong Zhang, Agriculture and Agri-Food Canada, Kentville, NS, Canada

P1-160 Identifying Bacteria that Cause Spoilage of Fermented Red Hot Pepper Mash - MYRIAM GUTIERREZ, Marlene Janes, Thanhme Nguyen, Skylar White, Louisiana State University, Baton Rouge, LA, USA

P1-161 Effect of High Hydrostatic Pressure on Psychrotrophic Clostridium spp. Isolated from Spoiled Vacuum-packaged Fresh Beef - LINDA HO, Lynn M. McMullen, University of Alberta, Edmonton, AB, Canada
P1-162 Effect of pH on the Germination of Spores of *Clostridium estertheticum* in Meat Juice Medium - SURAKSHA RAJAGOPAL, Xianqin Yang, Lynn McMullen, Colin Gill, Agriculture & Agri-Food Canada, Lacombe, AB, Canada

P1-163 Isolation of DNase- and Protease-Producing Bacteria on Catfish Spoilage - GINA ACCUMANNO, Jung-Lim Lee, Delaware State University, Dover, DE, USA

P1-164 Increased Water Activity Reduced the Thermal Resistance of *Salmonella enterica* in Peanut Butter - YINGSHU HE, Ye Li, Jingyun Yang, Mary Lou Tortorello, Wei Zhang, Illinois Institute of Technology, Bedford Park, IL, USA

**Sanitation**

P1-165 Lethality of Moist Heat and Silver Dihydrogen Citrate Sanitizer Combinations on *Listeria* Strains Adhered to Components of a Deli Meat Slicer - Dinesh Babu, Sabelo Masuku, Elizabeth Martin, PHIL CRANDALL, Corliss O’Bryan, Steven Ricke, University of Arkansas, Fayetteville, AR, USA

P1-166 Cross-contamination between Deli Foods and Slicers by *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella*, and Validation of the Antimicrobial Efficacy of Sanitizers - DONG CHEN, Tong Zhao, Michael Doyle, University of Georgia, Griffin, GA, USA

P1-167 Increasing Shelf Life of Injected Meats by Biofilm Removal - ALEXANDER JOSOWITZ, Mark Wozniak, Eric Dell, Sterilex Corporation, Hunt Valley, MD, USA

P1-168 Microbiota in Fish Production Facilities and Impact on Growth and Biofilm Formation of *Listeria monocytogenes* - SOLVEIG LANGSRUD, Birgitte Moen, Trond Møretrø, Even Heir, Nofima, As, Norway

P1-169 Push-through Sanitation of Peanut Butter Processing Equipment - ELIZABETH GRASSO, Susanne Keller, Nathan Anderson, Stephen Grove, Institute for Food Safety and Health, Bedford Park, IL, USA

P1-170 Transovarial Transmission of Foodborne Pathogens by the Housefly, *Musca domestica* - MONICA PAVA-RIPOLL, Rachel E. Pearson, Amy K. Miller, George C. Zibro, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

P1-171 Biofilm Formation by Shiga Toxin-producing *Escherichia coli* and Multidrug-resistant and Susceptible *Salmonella* and Their Inactivation by Sanitizers - ALIYAR FOULADKHAN, Ifigenia Geornaras, John Sofos, Colorado State University, Fort Collins, CO, USA

P1-172 Efficacy of Chemical Treatments for Control of *Mycobacterium tuberculosis* Biofilms on Various Surfaces - VICTORIA ADETUNJI, Ademari Kehinde, Olayemi Bolatito, Jinru Chen, University of Ibadan, Ibadan, Nigeria

P1-173 Benzalkonium Chloride-based Antimicrobial Paper: A New Approach for the Removal of Food Pathogenic Bacteria on Human Hands - ISMAIL FLISS, Benoit Fernandez, Pierre Hudon, Marie-Helene Charest, Nathalie Comeau, Laval University, Quebec, QC, Canada

P1-174 Enhancement of Slightly Acidic Electrolyzed Water Sanitization Efficacy on Fresh Vegetables by Ultrasonication and Water Wash - Fereidouzn Forghani, Myoung-Su Park, Jun Wang, Joong-Hyun Park, Gwang-Hee Kim, Charles Nkff Tongo, Ahmad Rois Mansur, DEOG-HWAN OH, Kangwon National University, Chuncheon, South Korea

P1-175 Inactivation of Foodborne Bacteria on a Ball-shaped Surface Model Using Bacto Agar by UVC-assisted Titanium Dioxide Photocatalysis - JEONG UN KIM, Keunyoung Yang, Sujeong Kim, Yeh Wei Sun, Jiyong Park, Yonsei University, Seoul, South Korea

P1-176 Improvement of Microbial Safety of Hard-cooked Eggs Using Pulsed Light - BRAULIO MACIAS RODRIGUEZ, Wade Yang, University of Florida, Gainesville, FL, USA

P1-177 Assessing Effective Quality Controls of Chlorination in Postharvest Wash Water Sanitation of Fresh Produce - VIVIAN CHONG, University of Massachusetts, Amherst, MA, USA

P1-178 Variation in Detection Limits of an ATP Bioluminescence Meter between Bacterial Growth Curve Phases - Sommer Vogel, Mahima Tank, NANCY GOODYEAR, University of Massachusetts Lowell, Lowell, MA, USA

P1-179 An Investigation of Restaurant Food Safety Performance: A Comparison between Ethnic and Non-ethnic Restaurants in Louisiana - YEE MING LEE, Pei Liu, Hui (Michelle) Xu, Auburn University, Auburn, AL, USA

P1-180 Draft Beer Seller’s Perception on Sanitation and Prevalence of Foodborne Pathogens in Draft Beer in Korea - HYE-SUN SHIN, Chung-Ang University, Ansung, South Korea
TUESDAY POSTERS 10:00 AM – 6:00 PM

P2 Pathogens
Antimicrobials
Charlotte Convention Center, Exhibit Hall
P2-01 through P2-83 – Authors present
10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.
P2-84 and above – Authors present
2:00 p.m. – 3:00 p.m. and 5:00 p.m. – 6:00 p.m.

Pathogens

P2-01 Differential Survival of Turkey-derived Campylobacters in Vehicles (Feces, Water) of Special Relevance for Pre-harvest Transmission - LESLEY GOOD, Donna Carver, Sophia Kathariou, North Carolina State University, Raleigh, NC, USA

P2-02 WITHDRAWN

P2-03 Influence of Compost Particle Size on Pathogen Survival under Greenhouse Conditions - JUNSHU DIAO, Zhao Chen, Xiuping Jiang, Clemson University, Clemson, SC, USA

P2-04 Survival of Salmonella in Food as a Function of Water Activity and Fat Level - AI KATAOKA, Elena Enache, Carla Napier, Richard Podolak, Melinda Hayman, Glenn Black, Philip Elliott, Richard Whiting, Grocery Manufacturers Association, Washington, D.C., USA

P2-05 Modeling the Physiological Response of Salmonella to Heat Shock during Slow Cooking Processes - LAURA CARROLL, Teresa Berghoelz, Bradley Marks, Michigan State University, East Lansing, MI, USA


P2-07 Thermal Inactivation of Destillation-adapted Salmonella spp. in Aged Chicken Litter - ZHAO CHEN, Junshu Diao, Claudia Ionita, Xiuping Jiang, Clemson University, Clemson, SC, USA

P2-08 The Effect of UV Radiation on Survival of Salmonella enterica in Dried Manure Dust - RUTH ONI, Manan Sharma, Shirley Micaleff, Robert Buchanan, University of Maryland, College Park, MD, USA

P2-09 A Meta-analysis of Salmonella Inactivation Parameters and Data for Thermal Pasteurization of Low-moisture Foods - DANIELLE SMITH, Ian Hildebrandt, Bradley Marks, Michigan State University, East Lansing, MI, USA

P2-10 Sodium Chloride Habituation Increased Thermal Resistance and Caco-2 Cell Invasion of Salmonella - SOOYEON AHN, Hyunjoo Yoon, Mi-Hwa Oh, Beomyoung Park, Oh Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-11 Mitigation of Salmonella in Cattle Lymph Nodes in a Commercial Feedlot Setting Using NP51, a Lactobacillus-based Pre-harvest Intervention - LACEY GUILLEN, Jessie Vipham, Ansen Pond, Nathan Pond, Guy Loneragan, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

P2-12 Confirmation and Typing of Salmonella by Genome Scanning in Presumptive Positive Food Samples - SRINIVAS RAMASWAMY, Ekaterina Protozanova, Mohan Manoj Kumar, Maura Faggart, Mikhail Safranovitch, Gene Malkin, Shilpi Vyas, Kataryzna Crissy, Jimmy Symbords, Rudolf Gilmanshin, Pathogenetix, Woburn, MA, USA

P2-13 CRISPR-MVLST Identifies Populations of Salmonella Typhimurium with Differences in Distribution and Antibiotic Resistance - MICHAEL DIMARZIO, Nikki Shariat, Subhashini Karyawasam, Edward Dudley, The Pennsylvania State University, University Park, PA, USA


P2-16 Evaluation of the 3M™ Petrifilm™ Salmonella Express System for the Detection of Salmonella Species in Food, Feed, Environmental Surfaces and Strain Testing Results - PATRICK MACH, 3M, St. Paul, MN, USA

P2-17 Performance of the 3M™ Molecular Detection Assay Salmonella as Compared to the Canadian Reference Method MFHPB-20 - CHRISTIAN BLYTH, 3M Canada Corporation, London, ON, Canada

P2-18 Evaluation of the VIDAS® UP Salmonella Assay (SPT) for the Detection of Salmonella in a Variety of Foods and Environmental Surfaces: Collaborative Study - PATRICK BIRD, Ron Johnson, Kiel Fisher, Travis Huffman, Megan Boyle, M. Joseph Benzinger, Jonathon Flannery, Paige Bedinghaus, Erin Crowley, David Goins, Q Laboratories, Inc., Cincinnati, OH, USA

P2-19 A Comparative Evaluation of the BAX® System Real-time PCR Assay for Salmonella and the BAX® System PCR Assay for Salmonella 2 for Detecting Salmonella Enteritidis in Shell Eggs - ERIN CROWLEY; Morgan Wallace, Patrick Bird, Kiel Fisher, Travis Huffman, M. Joseph Benzinger, James Agin, David Goins, Q Laboratories, Inc., Cincinnati, OH, USA

P2-20 Habilitation on Vegetable Surfaces Affects the Resistance of Listeria monocytogenes and Salmonella to Acidic, Osmotic and Thermal Stress - SOFIA POIMENIDOU, Danae-Natalia Chatzithoma, George-John Nychas, Panagiotis Skandamis, Agricultural University of Athens, Athens, Greece

P2-21 Diversity and Stability of Heat-stress Adaptation in 37 Strains of Listeria monocytogenes - Priyanka Jangam, Kamlesh Soni, RAMAKRISHNA NANNAPANEI, Mississippi State University, Mississippi State, MS, USA

P2-22 Formation of Alkali-stress Resistant Phenotypes of Listeria monocytogenes - POOJA PANDARE, Kamlesh Soni, Ramakrishna Nannapaneni, Mississippi State University, Mississippi State, MS, USA

P2-23 Filamentation of Listeria monocytogenes in the Presence of Sublethal Dose of Bacteriocins - XIAOJI LIU, Lynn McMullen, Petr Miller, University of Alberta, Edmonton, AB, Canada

P2-24 Development and Characterization of Murinized Listeria monocytogenes Strains Carrying the Most Common Forms of Internalin A Premature Stop Codons - ANNA VAN STELLEN, Jessica Heiden, Jessica Chen, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA

P2-25 Ability of Virulence Attenuated Listeria monocytogenes Strains Secreting Truncated Forms of InIA of Different Lengths to Stimulate Cytokine and Chemokine Production by Intestinal Epithelial Cells - JESSICA HEIDEN, Anna Van Stelten, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA

P2-26 Transcriptome Based Comparison of Listeria monocytogenes Strains with Different Cold Adaptation Proficiencies - Carolina Arguedas-Villa, Roger Stephan, TAURAI TASAARA, University of Zurich, Zurich, Switzerland

P2-27 A Predictive Model to Determine the Combined Effects of Temperature, Sodium Chloride and Green Tea on Thermal Inactivation of Listeria monocytogenes in Ground Turkey - VIJAY JUNEJA, Jimena Garcia Davila, Julio Cesar Lopez Romero, Etna Aida Pena Ramos, Juan Pedro Camou Arriola, Martin Valenzuela Melendres, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA
P2-28 Transposon Mutant Library Reveals Genes Involved in Biofilm Formation by Listeria monocytogenes 568 at a Simulated Food Plant Environmental Temperature of 15°C - MARTA PIERCEY, Lori Burrows, Timothy Ellis, Lisbeth Truelstrup Hansen, Dalhousie University, Halifax, NS, Canada

P2-29 Survival and Growth of Outbreak Strains of Listeria monocytogenes on Cantaloupe - MIRA RAKIC MARTINEZ, Robin Siletzky, Sophia Kathariou, North Carolina State University, Raleigh, NC, USA

P2-30 Whole Genome Sequencing and Phenotypic Characterization of Listeria monocytogenes Isolates from the 2011 Cantaloupe Outbreak Reveals Three Distinct Genetic Clades with Different Phenotypic Traits - JESSICA CHEN, Anna Van Stelten, Craig Cummings, Clarence Lee, Elizabeth Levandowsky, Hugh Maguire, Henk den Bakker, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA

P2-31 Inter-strain Competition Affects Growth and Detection of Listeria monocytogenes or Salmonella in Foods by ISO Methods - EVANGELIA ZILELIDOU, Evanthia Manthou, Antonia Gounadaki, Panagiotsi Skandamis, Agricultural University of Athens, Athens, Greece


P2-34 Validation of a Test System to Detect Low Levels of Listeria monocytogenes in Composite Environmental Sponges and 125G Ready-to-Eat Meat Samples - MERIDETH SUTZKO, Zheng Jiang, Romer Labs Technology, Inc., Newark, DE, USA

P2-35 A Comparative Evaluation of the ANSR™ Listeria Assay for the Detection of Listeria Species on Environmental Surfaces - Kiel Fisher, Megan Boyle, Erin Crowley, PATRICK BIRD, David Goins, Michael Wendorf, Emily Feldpausch, Preetha Biswas, Mark Mozola, Jennifer Rice, Q Laboratories, Inc., Cincinnati, OH, USA


P2-37 Effect of Storage Times and Temperatures on Escherichia coli Isolation - ROBERT BARLOW, Kate McMillan, CSIRO, Brisbane, Australia

P2-38 Investigation of Adherence Strategies of Environmental Escherichia coli to Food Samples and Human Epithelial Cells - KRISTAL SHORTLIDGE, Sarah Markland, Kyle LeStrange, Manan Sharma, Kalmia Kniel, University of Delaware, Newark, DE, USA

P2-39 Determination of Heat and Pressure Resistance of Verotoxin Positive and Negative Escherichia coli - YANG LIU, Alexander Gill, Lynn McMullen, Michael Gänzle, University of Alberta, Edmonton, AB, Canada

P2-40 Polynucleotide Phosphorylase is Required for Escherichia coli O157:H7 Growth at Low Temperature - JIA HU, Warrie Means, Richard McCormick, Mei-Jun Zhu, University of Wyoming, Laramie, WY, USA

P2-41 Thermal Resistance Parameters for Stationary Phase and Acid-adapted Escherichia coli O157:H7 in Apple and Carrot Juice Blends - JESSIE USAHA, Randy W. Worobo, Olga I. Padilla-Zakour, Cornell University, Geneva, NY, USA

P2-42 Comparison and Correlation of Escherichia coli O157-associated Virulence Genes in Beef Trim and Variety Meats - WALTER HILL, Mansour Samadpour, Institute for Environmental Health and Consulting Group, Lake Forest Park, WA, USA

P2-43 Correlation of Escherichia coli O157-associated Virulence Genes in Beef Trim with Precipitation Levels and Temperature - WALTER HILL, Mansour Samadpour, Institute for Environmental Health and Consulting Group, Lake Forest Park, WA, USA

P2-44 Dietary Effects on Escherichia coli O157:H7 Shedding in Beef Cattle during Transportation - LIANG ZHAO, Patricia Tyler, Thomas McCaskey, Darrell Rankins, Luxin Wang, Auburn University, Auburn, AL, USA

P2-45 Synergistic Interaction in Dual-species Biofilms Formation by Escherichia coli O157:H7 and Ralstonia spp. - NANCY (TONG) LIU, Xiangwu Nou, Gary Bauchan, Alan Lefcourt, Daniel Shelton, Y. Martin Lo, University of Maryland, College Park, MD, USA

P2-46 Intra- and Inter-strain Differences in Fitness of Escherichia coli O157:H7 to Protozoan Predation and Survival in Soil - SUBBARAO RAVVA, Chester Sarreal, Robert Mandrell, U.S. Department of Agriculture-ARS, Albany, CA, USA

P2-47 Persistence of Escherichia coli and Attenuated Escherichia coli O157:H7 in Manure-enriched Soils in the Eastern Shore of Maryland - CORRIE COTTON, Fawzy Hashem, Manan Sharma, Patricia Millner, University of Maryland Eastern Shore, Princess Anne, MD, USA

P2-48 Comparison of Shiga Toxin Subtypes and Chromosomal Insertion Sites in Escherichia coli O157 Isolated from Australia and the USA - Glen Mellor, Thomas Besser, Margaret Davis, Brittany Beavis, WookYung Jung, Helen Smith, Amy Jennison, Narelle Fegan, KARI GOBIUS, CSG, Brisbane, Australia

P2-49 Exopolsaccharide and Attachment-related Protein Production by O157 and non-O157 Shiga Toxin-producing Escherichia coli Strains - KYRIAKI CHATZIKYRIAKIDOU, Renae Geier, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA

P2-50 Identification of Contamination Sources and Prevalence of Escherichia coli O157:H7 and Salmonella on Small-scale Cows/Calf Operations in Oklahoma, Texas and Louisiana - Divya Jaroin, KEITH SULLIVAN, Mindy M. Brashers, Todd Brashers, Guy Loneragan, Chris Richards, Ansen Pond, Mark Miller, Oklahoma State University, Stillwater, OK, USA

P2-51 Detection of Viable Escherichia coli O157:H7 in Apple Juice and Spinach Wash Water Using a Concentrating Pipette and Ethidium Monooxide-real-time PCR - YARUI LIU, Pamela Murowchick, Andrew Page, Azlin Mustapha, University of Missouri, Columbia, MO, USA

P2-52 Microbiological Profile of Dough Systems during Pita Chips, Pretzels and Pretzel Products Production - BALASUBRAMANIAM KOTTAPALLI, Denise Becker, Shecoya White, Yanyan Huang, Stefanie Gilbreth, ConAgra Foods, Omaha, NE, USA


Blue Text – Developing Scientists Competitors

Green Text – Undergrad Award Competitors
P2-54 Use of a Rapid PCR Method to Detect Escherichia coli O157:H7 and Non-O157:H7 Shiga Toxin-producing Escherichia coli (STEC) in 25-gram Samples of Two Dry Pet Food Formulations - STEVEN HOELZER, Monica Talinder, Andrew Farnum, Teresa Brodeur, Adam Barnes, Pheakdey Ith, DuPont Nutrition and Health, Wilmington, DE, USA

P2-55 Development and Validation of Predictive Models for Growth of Non-O157 Shiga-toxigenic Escherichia coli (STEC) and Salmonella spp. in Ground Beef, Lettuce, and Non-fat Dry Milk - Brandon Speight, HARSHAVARDHAN THIPPAREDDI, Jihoon Cepeda, Nigel Harper, Randall Phebus, Andre Senecal, John Luchansky, Anna Porto-Fett, University of Nebraska-Lincoln, Lincoln, NE, USA

P2-56 Cold-tolerance of Individual or Combined Non-O157 and O157 Shiga Toxin-producing Escherichia coli Strains in Ground Veal at 10oC - KYRIAKI CHATZIKYRIAKIDOU, Renae Geier, Paola Flores Verdad Ixta, Katie Scharenbroch, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA

P2-57 Pathogenicity Islands in Shiga Toxin-producing Escherichia coli O26, O103 and O111 Isolates from Humans and Animals - WENTING JU, Jinling Shen, Lydia Rump, Magaly Toro, Shaohua Zhao, Jianghong Meng, University of Maryland, College Park, MD, USA

P2-58 Differential Induction of Shiga Toxin 2-encoding Bacteriophages in Shiga-toxin Producing Escherichia coli - Lejla Imamovic, Elisenda Ballesté, MAITE MUNIESA, University of Barcelona, Barcelona, Spain

P2-59 Heat Resistance and Biofilm Formation of Escherichia coli Serotypes at Various NaCl Concentrations - HEEYOUNG LEE, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-60 Attachment of Shiga Toxigenic Escherichia coli (STEC) on Stainless Steel Hex Nuts in Minimal and Full Nutrient Broth - AMY PARKS, Kendra Nightingale, J. Chance Brooks, Michael San Francisco, Leslie D. Thompson, Guy Loneragan, Mindy M. Brasher, Texas Tech University, Lubbock, TX, USA

P2-61 Free Shiga Toxin 2-encoding Bacteriophages from Food to Feces and Beyond - MAITE MUNIESA, Alexandre Martinez-Castillo, Marta Colomer-Lluch, Anna Allue-Guardia, University of Barcelona, Barcelona, Spain

P2-62 The Effect of Weaning Stress on the Levels of Shiga Toxin-producing Escherichia coli and Fecal Butyrate-producing Bacteria in Young Calves - LIANG ZHAO, Patricia Tyler, Darrell Rankins, Thomas McCaskey, Luxin Wang, Auburn University, Auburn, AL, USA

P2-63 Adherence to and Invasion of Bovine and Human Colonic Epithelial Cells by Non-O157 Shiga Toxin-producing Escherichia coli - Zachary Stromberg, Gentry Lewis, RODNEY MOXLEY, University of Nebraska-Lincoln, Lincoln, NE, USA

P2-64 Prevalence of Non-O157 Shiga Toxin-producing Escherichia coli Shed by Beef Calves before and after Weaning - CHRISTOPHER C. SNABES, Daniel C. Edson, Sue Empson, Heather S. Jordan, B. Phil., American Proficiency Institute, Traverse City, MI, USA

P2-65 2012 Voluntary Non-O157:H7 STEC Prociency Testing Study - CHRISTOPHER C. SNABES, Daniel C. Edson, Sue Empson, Heather S. Jordan, B. Phil., American Proficiency Institute, Traverse City, MI, USA

P2-66 Animal Age is a Factor to Target Developing Pre-harvest Intervention to Reduce Shiga Toxin-producing Escherichia coli - Man Hwan Oh, Maria Cevallos, Min Young Kang, Seung Cheon Hong, Mara Brueck, Matthew Taylor, Jennifer Fore, KWANG CHEOL JEONG, University of Florida, Gainesville, FL, USA

P2-67 Evaluation of NP51 Feed Additive in a Research Feedlot Facility and Its Effectiveness in Reducing Shiga Toxin-producing Escherichia coli (STEC) in Cattle Feces - NATHAN POND, Ansen Pond, Lacey Guillen, Jessie Vipham, Bradley Johnson, Guy Loneragan, Mindy Brashers, Texas Tech University, Lubbock, TX, USA

P2-68 Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 Shiga Toxin-producing Escherichia coli (STEC) Utilizing Chilled Beef Subprimals and Escherichia coli O157:H7 as an Indicator - NANDITHA JASTI, W. Evan Chaney, Alejandro Echeverry, Guy Loneragan, Kendra Nightingale, Mindy Brashers, Texas Tech University, Lubbock, TX, USA

P2-69 Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 Shiga Toxin-producing Escherichia coli (STEC) Utilizing Chilled Beef Subprimals and Escherichia coli O157:H7 as an Indicator - NANDITHA JASTI, W. Evan Chaney, Alejandro Echeverry, Guy Loneragan, Kendra Nightingale, Mindy Brashers, Texas Tech University, Lubbock, TX, USA

P2-70 Fate of Shiga Toxin-producing Escherichia coli during Storage at Different Temperatures of Gamma Irradiated Spinach (Tetragonia expansa) - Ana Carolina Bortolossi Rezende, Maria Teresa Destro, Bernadette Franco, MARIZA LANDGRAF, University of São Pãulo, São Pãulo, Brazil

P2-71 Gamma Radiation Inactivation of Non-O157:H7 Shiga Toxin-producing Escherichia coli in Foods - Christopher Sommers, O. Joseph Scullen, CHENG-AN HWANG, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA

P2-72 Differentiating Non-O157:H7 STEC Colonies from Competing Background Microflora in Ground Beef Broth by Hyperspectral Imaging - BOB WINDHAM, Seung-Chul Yoon, Jennifer Haley, Scott Ladely, Bosson Park, Kurt Lawrence, Neelam Narang, William Cray, U.S. Department of Agriculture-ARS, Athens, GA, USA

P2-73 Shiga Toxin-producing Escherichia coli H Antigen Clustering Evidenced by the CRISPR (Clustered Regularly Interspaced Short Palindromic Repeats) Array - MAGALY TORO, RUTH TIMME, Wenting Ju, Guojie Ha, Marc Allard, Jianghong Meng, University of Maryland, College Park, MD, USA

P2-74 Rapid and Sensitive Detection of Shiga Toxin-producing Escherichia coli in Environmental Samples by Multiplex PCR - SHEFALI DOBHALL, Chris Timmons, Guodong Zhang, Charles Rohla, Mike Smith, Li Ma, Oklahoma State University, Stillwater, OK, USA

P2-75 Reductions of Escherichia coli, Staphylococcus aureus, and Bacillus cereus on Seasoned Dried File Fish Using UV and COP as Light Sterilization - Hyun-Ha Song, Song-Yi Choi, Angela Ha, Shin Young Park, SANG-DO HA, Chung-Ang University, Ansong-Si, South Korea

P2-76 Optimization for Synergistic Effects of Combined Chlorine and Sonication on Bacillus cereus in Dried Laver Using a Predictive Reduction Model - Shin Young Park, Song-Yi Choi, Angela Ha, SANG-DO HA, Chung-Ang University, Ansong-Si, South Korea

P2-77 Virulence Testing of Multi-drug Resistant Staphylococcus aureus Isolated from Meat and Clinical Samples - Decima Washington, Shurnita Davis, JANAK KHATIWADA, Doug Smith, Leonard Williams, North Carolina A&T State University, Kannapolis, NC, USA

P2-78 Effects of NaCl on Antibiotic Resistance and Biofilm Formation of Staphylococcus aureus - SEJEONG KIM, Sooyeon Ahn, Soomin Lee, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-79 The Effect of Temperature and Water Activity on Kinetic Behavior of Staphylococcus aureus on Cheese - HYUNJI JOE, Kyungmi Kim, Heeyoung Lee, Soomin Kim, Sejeong Kim, Soonmin Oh, Jin San Moon, Young Jo Kim, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea
P2-80 Predictive Models to Describe the Kinetic Behavior of NaCl-habituated and Non-habituated Staphylococcus aureus in Sweet Pumpkin Salad - KYUNGMI KIM, Ahreum Park, Kun Sang Park, SoonHo Lee, Joon Il Cho, Yohan Yoon, Sookmyung Women’s University, Seoul, South Korea

P2-81 A Comparative Analysis of Early Transcriptional Responses in Human Keratinocytes (HEK001), Intestinal Epithelial (Caco-2), and Pulmonary (HBE4) Cells after Infection with the Spores of Avirulent Strain of Bacillus anthracis - SAEED KHAN, Kidon Sung, Tao Han, James Fuscoe, Mohamed Nawaz, Saeed Khan, U.S. Food and Drug Administration-NCTR, Jefferson, AR, USA

P2-82 Inactivation of Nonproteolytics Strains of Clostridium botulinum Spores by High Pressure and Thermal Processing - TRAVIS MORRISSEY, Guy Skinner, Viviana Loeza, Eduardo Patazca, Rukma Reddy, Kathiravan Kandasamy, John Larkin, U.S. Food and Drug Administration, Bedford Park, IL, USA

P2-83 Prevalence of Clostridium difficile in Korean Ground Meat Products - Hye-Jin Jang, SU-JEONG HA, Se-Wook Oh, Korea Food Research Institute, Seoul, South Korea

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P3-137 Incidence and Persistence of *Salmonella* and *Escherichia coli* in Environmental Samples from North Carolina Tomato Production Systems - DIANE DUCHARME, Christopher Gunter, Lee-Ann Jaykus, Penelope Perkins-Veazie, Otto Simmons, Eric Brown, Jie Zheng, Erik Burrows, Charles Wang, Gabriela Caroline Arce, Tim Muruvanda, Rebecca Bell, North Carolina State University, Kannapolis, NC, USA

P3-138 A Microbiological Survey of Small- and Medium-sized Tomato Farms in Maryland, Delaware and New Jersey - SIVARANJANI PAGADALA, Sasha Marine, Shirley Micallef, Fei Wang, Ruth Oni, Meredith Melendez, Wesley Kline, Donna Pahl, Christopher Walsh, Kathryne Everts, Robert Buchanan, University of Maryland, College Park, MD, USA

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P3-140 Microbiological Assessment of Conventionally and Organically Grown Leafy Greens in the Mid-Atlantic Region - SHIRLEY MICALLEF, Sasha Marine, Sivaranjani Pagadala, Fei Wang, Ruth Oni, Meredith Melendez, Wesley Kline, Donna Pahl, Christopher Walsh, Kathryne Everts, Robert Buchanan, University of Maryland, College Park, MD, USA

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P3-142 Baseline of *Salmonella* Prevalence in Retail Beef and Produce from Honduras and Mexico - MARTHA MARADIAGA, Markus F. Miller, Leslie D. Thompson, Alejandro Echeverry, Lyda G. Garcia, Mindy Brashears, Sara Cragg, Alexandra Calle, Ansen Pond, Shanna Ward, Texas Tech University, Lubbock, TX, USA

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P3-144 Prevalence and Characterization of Isolated *Escherichia coli* from Organic and Conventional Produce Commercialized in Bogota, Colombia - ANDREA DEL PILAR BORBON, Laura Patricia Martinez, ANGIE KATHERINE MOLINA, Maria Vanegas, Universidad de los Andes, Bogota, Colombia

P3-145 Microbial Contamination of Fresh Vegetables from Directly Farms and Preprocessed Vegetables from Retail Markets - LEE JI HYE, Choi Jae Hyun, Yun Hye Jeong, Seo Gyeong Ho, Song Jeong Geun, Han Sang Guk, National Agricultural Products Quality Management Service Gyeonggi Provincial Office, Anyang-Si, South Korea

P3-146 The Role of Thin Aggregative Fimbriae and Cellulose Production in the Biofilm Formation of *Salmonella Typhimurium* on the Tomato Surface - MARIANNE PATICA, Max Teplitski, Keith Schneider, University of Florida, Gainesville, FL, USA

P3-147 Role of Extra-cellular Cellulose Production on the Survival of Shiga Toxin-producing *Escherichia coli* on Lettuce and Spinach after Chlorine Treatment - CHI-CHING LEE, Jinru Chen, Joseph Frank, University of Georgia, Athens, GA, USA

P3-148 Prevalence and Genetic Relatedness of *Escherichia coli* O157 and *Salmonella* spp. Isolated from an Organic Farming Environment - ACHYUT ADHIKARI, Karen Killinger, Craig Cogger, Andy Bary, Caleb James, Gulhan Unlu, Washington State University, Pullman, WA, USA

P3-149 Host-Specific Insertion Sequences within 16S rDNA of Intestinal Bacteria as Genetic Markers for Tracking Sources of Fecal Contamination in Produce - ZHENYU SHEN, Chao Zhang, Guolu Zheng, Azlin Mustapha, Mengshi Lin, Dong Xu, University of Missouri, Columbia, MO, USA

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P3-154 Rapid Real-time PCR Method for Detection of Enterohemorrhagic *Escherichia coli* (EHEC) in Raw Romaine Lettuce - JOSEPHINE GREVE, Mark Zietlow, Kevin Miller, Jay Ellingson, Kwik Trip, Inc./University of Wisconsin-La Crosse, La Crosse, WI, USA

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P3-156 Development of a Multiplex PCR Assay for *Salmonella, Shigella, Listeria monocytogenes* and Verocytoxigenic *Escherichia coli* Detection from Fresh Produce - Sofia Arvizu-Medrano, Montserrat Iurriga, OMAR HERNANDEZ, Elisa Cabrera Diaz, Jeannette Barba León, Ramiro Pacheco-Aguilar, Universidad Autonoma de Queretaro, Queretaro, Mexico

P3-157 *Salmonella enterica* Identification and Serotyping from Cilantro Using a PCR Multiplex for Serotyping - JUNIA JEAN-GILLES BEAUBRUN, Laura Ewing, Karen Jarvis, Kim Dudley, Gopal Gopinath, Aparna Jayaram, Jessica Elmore, Christopher Gririm, Martha Lamont, Tim McGrath, Darcy Hanes, U.S. Food and Drug Administration, Laurel, MD, USA

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P3-151 Food Safety Risks in Restaurants and School Foodservice Establishments: An Investigation of Health Inspection Reports - JUNEHEE KWON, Kevin Roberts, Kevin Sauer, Kansas State University, Manhattan, KS, USA
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Dr. Gary R. Acuff is the recipient of the 2013 IAFP Fellow Award, which recognizes professionals who have contributed to IAFP and its Affiliates with distinction over an extended period of time. Dr. Acuff is being recognized nationally and internationally for his service to IAFP and its Affiliates, contributions to food safety through related organizations, and communication to food safety and food protection.

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Dr. William H. Sperber is the recipient of the 2013 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. Dr. Sperber has distinguished himself as one of the world’s experts in designing and controlling the microbiological safety and quality of foods.

Dr. Sperber is retired after a 43-year career in microbiology and food protection, having established effective procedures, programs and staffing for Best Foods, The Pillsbury Company and Cargill. Upon completing undergraduate majors in zoology and chemistry, Dr. Sperber earned his M.S. and Ph.D. in Microbiology from the University of Wisconsin – Madison in 1969. Several of his innovations in graduate school were the development of M-Broth and the Enrichment-Serology procedure for *Salmonella* detection, which became a forerunner of ELISA-based technologies.

Throughout his impressive professional career, he was a pioneer in the development, application and teaching of the HACCP system of food safety management, and has published dozens of peer-reviewed articles, many book chapters and several reference books. Dr. Sperber was likely the first person to use the term “friendly microbiologist” as a means to convince skeptical managers of the merits of proactive food safety measures.

A former chair of the IFT Division of Food Microbiology and the Food Microbiology Research Conference, Dr. Sperber was appointed five times by the U.S. Secretary of Agriculture to the National Advisory Committee on Microbiological Criteria for Foods. He has been an IAFP Member since 1986 and presented the John H. Silliker Lecturer in 2006. He received the Harold Barnum Citation Award in 2006.

Dr. Sperber states, “Today we can recognize that a legion of ‘friendly microbiologists,’ joined by many ‘friendly food protection professionals,’ has managed to significantly enhance the safety of the global food supply. Yet, foodborne illness outbreaks continue. We need ‘friendly regulators’ to join us. Regulatory bodies worldwide could best enhance food safety efforts simply by requiring the implementation and auditing of HACCP systems and prerequisite programs. We must finally recognize that all participants in the food supply chain – producers, processors, distributors, food service operators and consumers – bear unique responsibilities for food protection. Food industry professionals continue to bear the primary responsibility. They are uniquely qualified to lead this effort and must act accordingly.”
Honorary Life Membership Award

The Honorary Life Membership Award recognizes IAFP Members for their dedication to the high ideals and objectives of the International Association for Food Protection and for dedicated service to the Association.

Anna M. Lammerding
Guelph, Ontario, Canada

Anna M. Lammerding is a recipient of the 2013 IAFP Honorary Life Membership Award. Ms. Lammerding recently retired as Acting Director of the Science to Policy Division at the Public Health Agency of Canada in Guelph. Ms. Lammerding received her B.S. and M.Sc. from the University of Guelph and her Ph.D. from the University of Wisconsin – Madison. She began her career in food safety with the Canadian federal government in 1982, and spent the next 31 years transitioning through several branches in three departments: Agriculture and Agri-Food Canada, Health Canada, and the Public Health Agency of Canada. Since 1994, her work focused on developing quantitative approaches for microbial risk assessment and management, and she is recognized internationally for providing leadership to help advance this relatively new field.

Ms. Lammerding has participated on advisory/working groups for organizations such as ILSI (North America and Europe), FAO/WHO and the American Academy for Microbiology. She has published extensively and is an invited speaker and trainer globally. Ms. Lammerding is a member of the ICMSF, and has served on the National Advisory Committee for Microbiological Criteria in Foods and as a delegate to the Codex Committee on Food Hygiene.

During her 26-year Membership in IAFP, she has participated on numerous committees and PDGs and as a symposium organizer and speaker. In 2003, she served as IAFP President. She received the IAFP Harry Haverland Citation Award in 1998 and the President’s Recognition Award in 2007. Ms. Lammerding has also been active for many years at the Affiliate level, serving as President of the Ontario Food Protection Association (OFPA) in 1994. She has also received OFPA’s Lifetime Achievement Award and Sanitarian of the Year Award, and the IAFP/OFPA Award of Merit. In 2012, she was awarded a Queen Elizabeth II Diamond Jubilee Medal from the Canadian government in recognition of international food safety leadership.

Ms. Lammerding currently operates AML Consulting in Guelph.

Morris E. Potter
Chamblee, Georgia

Dr. Morris E. Potter is a recipient of the 2013 IAFP Honorary Life Membership Award. Dr. Potter is retired from government service. Dr. Potter received his Doctorate in Veterinary Medicine in 1971 from Purdue University in Lafayette, Indiana, and his M.S. in Veterinary Pathology in 1981 from the University of Georgia in Athens. After a 40-year career in epidemiology and public health, primarily with the Centers for Disease Control and Prevention (CDC) and the Food and Drug Administration (FDA), Dr. Potter retired in 2010 from government service as the Lead Scientist for Epidemiology in the FDA’s Center for Food Safety and Applied Nutrition and as the FDA’s liaison to the CDC. Throughout his extensive career, he also served shorter tours of duty with the Ministry of Agriculture of the Republic of Cyprus, the U.S. Department of Agriculture (USDA), and the International Life Sciences Institute (ILSSI).

An IAFP Member since 1993, Dr. Potter has served on the GMA Food Safety Award Selection Committee, the Journal of Food Protection (JFP) Management Committee, the JFP Board, and as a member of the Microbial Modelling and Risk Professional Development Committee. His many awards received over the years include the 1993 International Association of Milk, Food and Environmental Sanitarians’ (IAMFES, now IAFP) Ivan Parkin Award, for outstanding achievements and contributions to the field of food protection.

Dr. Potter has served on a number of national and international professional bodies, including several committees of the National Academy of Sciences, the U.S.-Japan Joint Panel on Toxic Microorganisms, the Conference for Food Protection, IFT’s Expert Panel on Emerging Microbial Food Safety Issues and Implications for Control, and the International Commission on Microbiological Specifications for Foods.

Since his retirement, Dr. Potter has consulted with several organizations on food safety and epidemiologic surveillance, including the Food and Agriculture Organization (FAO) of the U.N. His most recent completed project is the revision (with J. Glenn Morris) of Foodborne Infections and Intoxications.
Honorary Life Membership Award

R. Bruce Tompkin
LaGrange, Illinois

Dr. R. Bruce Tompkin is a recipient of the 2013 IAFP Honorary Life Membership Award. Dr. Tompkin retired from ConAgra in 2002.

Dr. Tompkin received his Ph.D. in Microbiology from The Ohio State University in 1963 and joined Swift & Company in 1964. He became Chief Microbiologist in 1966, retaining that position until 1993 when he served as Vice President of Product Safety for ConAgra Refrigerated Prepared Foods (formerly Armour Swift-Eckrich, Inc.).

During this time, Dr. Tompkin’s efforts were directed toward improving the microbiological safety and quality of food. He approached these goals through research, publications, presentations and serving on national and international committees. Areas of research included control of pathogens in food processing environments and in a wide variety of foods, the use of additives and new processes to improve food safety, and the role of sodium nitrite in controlling Clostridium botulinum. A major contribution was sharing best practices for pathogen control with others in industry, government and academia.

Dr. Tompkin has been an IAFP Member since 1988. He is a recipient of IAFP’s Harold Barnum Industry Award (1994), the GMA Food Safety Award (2001) and the President’s Lifetime Achievement Award (2009). He presented the John H. Silliker lecture at IAFP 2004 and served on the 2005 European Symposium Organizing Committee.

Dr. Tompkin has contributed more than 185 publications, presentations and over 30 book chapters throughout his extensive career. He was a member of both the National Advisory Committee on Microbiological Criteria for Foods for five terms and the International Commission on Microbiological Criteria for Foods for 20 years, serving as an advisor for an additional seven years. Dr. Tompkin helped define the principles of HACCP, the concept of a food safety objective and the role of microbiological testing in food safety management systems. Since his retirement, he continues to promote food safety through participation on committees and other means.

Honorary Life Membership Award

Gloria Swick-Brown
Somerset, Ohio

Gloria Swick-Brown is a recipient of the 2013 IAFP Honorary Life Member-ship Award. Ms. Swick-Brown retired in 2011 as a Sanitarian with the Columbus Public Health Department in Ohio.

Ms. Swick-Brown is a graduate of The Ohio State University in Columbus, holding a B.S. in Agriculture, with majors in Animal Science, Biological Science and Agricultural Education. She earned her M.S. in Administration with a concentration in Health Services from Central Michigan University in Mount Pleasant. She is a Nationally Registered Environmental Health Specialist/Registered Sanitarian. Throughout her extensive career, Ms. Swick-Brown has worked as Administrator at the Marion County Health Department, Health Commissioner at the Perry County Health Department, and Sanitarian Food Specialist at the Ohio Department of Health, and has acted as teacher and mentor to many during this time.

Ms. Swick-Brown has been an active Member of IAFP since 1991. In 1999, she was named IAFP Sanitarian of the Year, an award given to outstanding sanitarians serving the public and food industry, and in 2008, she received the coveted IAFP Fellow Award. Ms. Swick-Brown has been an active member of the Ohio Association for Food Protection (OAFP) since 1985, progressing through all officer positions three times. As Delegate and Member, she has represented OAFP on the IAFP Affiliate Council for the past 22 years, never missing a meeting. She currently serves as Past Chair of the Affiliate Council.

Ms. Swick-Brown presented at the 4th Dubai International Food Safety Conference in the United Arab Emirates. While an IAFP Board Member, she represented the Association at several Affiliate meetings, from Idaho to Toronto. She has also presented at two IAFP Annual Meetings, co-wrote and co-convened a symposium in 2010, and served on numerous IAFP committees and PDGs. She also served as the Local Arrangements Committee Chair for IAFP 2008 in Columbus, Ohio.
Harry Haverland Citation Award

Paul A. Hall
Wexford, Pennsylvania

As the recipient of the 2013 IAFP Harry Haverland Citation Award, Dr. Paul A. Hall is recognized for his years of dedication and devotion to the Association’s ideals and objectives. Dr. Hall is currently Vice President of Food Safety and Quality for the Flying Food Group, which provides high-quality meals for the airline industry and fresh food solutions for retail. Dr. Hall is also President and Chief Operating Officer for AIV Microbiology and Food Safety Consultants, Inc., a company dedicated to providing an array of food safety solutions for the global food and beverage industry.

Dr. Hall holds a bachelor’s degree in Microbiology from the University of Missouri – St. Louis, a master’s in Technology Management from Washington University in St. Louis, and a Ph.D. in Quality Management from LaSalle University in Philadelphia.

During his professional career, Dr. Hall served in many positions in the food industry, including Vice President of Global Food Safety for ConAgra Foods, and Vice President of Global Business Development for Matrix MicroScience, Inc., a leading technology company focusing on the concentration, capture and detection of foodborne pathogens and spoilage organisms. Previously, he was with Kraft Foods for 17 years, most recently as Chief Microbiology and Food Safety Officer for Kraft, Global. Dr. Hall also held positions as the Microbiology Manager in Corporate Research and Development for Anheuser Busch Companies, Inc., and in Central Research for Ralston Purina Company, both in St. Louis.

Dr. Hall is a 30-year Member of IAFP and served as Association President in 2004. He is the recipient of IAFP’s prestigious 2006 Harold Barnum Industry Award and the President’s Recognition Award in 2010. In 2007, he was inducted as a Fellow of IAFP and delivered the Ivan Parkin Lecture at IAFP 2009. He has served on several dozen committees and PDGs during his tenure.

Throughout his career, Dr. Hall has been involved with various other professional organizations and institutes, including the International Life Sciences Institute, the University of Georgia Center for Food Safety, the American Society for Microbiology, the Institute of Food Technologists, the Grocery Manufacturers Association, and the International Dairy Foods Association. He serves on the editorial boards for both the Journal of Rapid Methods and Automation in Microbiology and Food Safety Magazine. He has lectured extensively around the world on microbiological food safety, HACCP, rapid testing and detection methods, and microbiological risk management. In 2009, Dr. Hall received the Achievement Award from the National Center for Food Safety and Technology for outstanding contributions to food safety across government, academia, and industry. That same year, he also delivered the prestigious Paul A. Hartman Memorial Lecture at the 29th annual KSU International Symposium/Workshop on Rapid Methods and Automation in Microbiology.

Ceeram was co-founded in 2005 by Dr. Fabienne Loisy-Hamon and M. Benoît Lebeau. Dr. Loisy-Hamon holds a Ph.D. in Microbiology with a specialty in molecular virology. She has studied human enteric viruses in environmental and food samples for the past 12 years, developing molecular methods for the detection of these water- and foodborne-emerging pathogens and studying their persistence in different types of environment. She is an expert member for both the European Committee of Standardization and AFNOR in foodborne virus-focused working groups, aiming at the development of molecular detection of food and feed pathogens. Dr. Loisy-Hamon has published several papers and given several oral communications at international conferences on viruses. Her expertise is recognized at the international level.

M. Benoît Lebeau is a molecular biologist who has studied human genetic identification with Pr. Jean-Paul Moisan. He started his first company in 1997, Atlangene (now a Mérieux Nutriscience company), a laboratory specializing in animal (e.g., species identification, paternity, etc.) and vegetal (GMO testing) genetic identification. In 2000, he formed the subsidiary Atlangene America Inc., in Montreal, Canada, and in 2005, he joined with Dr. Loisy-Hamon to create Ceeram.

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Food Safety Innovation Award

Ceeram
Nantes, France

Ceeram is the recipient of the 2013 Food Safety Innovation Award. Located in the city of Nantes in western France, Ceeram is a world leader in molecular virology applied to food and environmental samples. With its range of ceeram Tools™ real-time molecular tests for viruses, such as Norovirus and Hepatitis, and for parasites, Ceeram offers specifically designed assays for all matrices (food and environmental), adapted to most thermal cyclers. ceeramTools™ kits are specific, robust, sensitive, and ready-to-use, all-in-one, standardized and, above all else, easy-to-use. Based on its recognized know-how and expertise, Ceeram is also the number one choice as partners for several food companies and contract laboratories who are managing issues related to foodborne viruses.
International Leadership Award

J. Santos Garcia Alvarado
Nuevo Leon, Mexico

The 2013 IAFP International Leadership Award goes to Dr. J. Santos Garcia Alvarado for his dedication to the high ideals and objectives of IAFP and his promotion of the mission of the Association in countries outside of the U.S. and Canada. Dr. Garcia is a professor at the Universidad Autonoma de Nuevo Leon in Mexico, where he received his B.S. in Microbiology and Doctor of Science. He has been a visiting scientist at the University of Massachusetts at Dartmouth and at the National Animal Disease Center, USDA.

For over two decades, Dr. Garcia has conducted annual workshops on rapid diagnostic methods of foodborne pathogens and developed training programs in food protection. Along with his involvement in the organization of various international scientific meetings, Dr. Garcia initiated in 1993 and continues organizing the Annual International Congress on Food Safety in different cities throughout Mexico, with delegates from North America and Latin America. Well-known scientists from around the world have participated in these events, contributing significantly to the improvement of food protection and international networking.

Numerous experts in different countries have recognized Dr. Garcia’s international influence and invited him to participate in collaborative efforts, especially ones devoted to addressing emerging food safety issues resulting from the globalization of the food supply.

Dr. Garcia joined IAFP in 1994 and has served on the Editorial Board and the Management Committee of the Journal of Food Protection. He is Vice President of the Mexican Association for Food Protection (IAFP’s Affiliate), and President of the Mexican Academy of Sciences, the Advisory Committee of the International Foundation for Science and other organizations, he has promoted food safety at an international level. He has co-authored or co-edited six books for food safety professionals, in addition to having been an adviser for nine doctoral, 31 master's and 21 bachelor of science students.

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GMA Food Safety Award

Vijay Juneja
Wyndmoor, Pennsylvania

The recipient of the 2013 GMA Food Safety Award is Dr. Vijay K. Juneja. This year’s award honors an individual’s preeminence in and outstanding contributions to food safety. Dr. Juneja is Lead Scientist of the Predictive Microbiology research project at the Eastern Regional Research Center (ERRC) of the Agricultural Research Service (ARS) branch of the United States Department of Agriculture (USDA) in Wyndmoor, PA. He is recognized for his research activities dealing with all major aspects of food safety over the past decade and being in the forefront in addressing issues, challenges and potential risks and concerns for consumers. He received his Ph.D. in Food Technology and Science from the University of Tennessee in Nashville.

Dr. Juneja is among the world’s leading authorities in food safety research. He has developed a nationally and internationally recognized research program on foodborne pathogens, with an emphasis on the microbiological safety of minimally processed foods and predictive microbiology. He frequently organizes educational workshops on microbial modeling, specifically on the use of ARS Pathogen Modeling Program. His research program has been highly productive, generating over 300 publications, including over 140 peer-reviewed journal articles, nine books, and 45 book chapters, including eight in the Encyclopedia of Food/Meat Microbiology. Dr. Juneja served as a co-editor of the International Journal of Food Microbiology until December 2011 and as an Associate Editor for the Food Microbiology Section of the Journal of Food Science from 2002–2007. Dr. Juneja currently serves as co-editor of LWT-Food Science and Technology and is a member of the editorial Boards of Foodborne Pathogens & Disease and International Journal of Microbiology and IAFP’s Journal of Food Protection.

Dr. Juneja is a 13-year Member of IAFP and has served on a variety of Committees and PDGs. He received the IAFP Maurice Weber Laboratorian Award in 2005. He has also received several other awards, including the IFT Research and Development Award (2012), the National Science Foundation (NSF) Food Safety Leadership Award for Research Advances (2012), the ARS-NAA Senior Research Scientist of the year (2002) and the ARS-NAA Early Career Research Scientist of the year (1998). He is a Fellow of IFT (2008) and the American Academy of Microbiology (2013).

Sponsored by GMA
Dr. James S. Dickson is the 2013 recipient of the Maurice Weber Laboratorian Award. This award recognizes an IAFP Member for dedicated and exceptional contributions to research that impacts food safety attributes of freezing.

As Professor of Food and Biosystems Engineering at the University College Dublin (UCD) in Ireland, Professor Sun is a world authority in food engineering research and education. His primary research activities include cooling, drying and refrigeration processes and systems, quality and safety of food products, bioprocess simulation and optimization, and computer vision technology. His many scholarly works have become standard reference materials for researchers in the areas of computer vision, computational fluid dynamics modelling, vacuum cooling, etc.

Results of Professor Sun’s work have been published in more than 600 papers, including over 250 peer-reviewed journal papers (Web of Science h-index = 41; Google Scholar h-index = 47). He has also edited 13 authoritative books. According to Thomson Reuters’ *Essential Science Indicator,* he is ranked among the top 100 most-cited scientists in the category of Agriculture Sciences in recent years.

Professor Sun serves as the President of the International Commission of Agricultural and Biosystems Engineering (CIGR) and the Editor-in-Chief of Food and Bioprocess Technology (2011 Impact Factor = 3.703, ranked at the 4th position among 128 ISI-listed food science and technology journals).

Professor Sun is a Member of the Royal Irish Academy, the highest academic honor in Ireland. He is also a member of Academia Europaea (The Academy of Europe) and a Fellow of the International Academy of Food Science and Technology.
Larry Beuchat Young Researcher Award

Walid Alali
Griffin, Georgia

Dr. Walid Alali is the recipient of the 2013 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.

Since 2008, Dr. Alali has been an Assistant Professor of Food Safety Epidemiology at the University of Georgia – Center for Food Safety in Griffin. He earned a Veterinary Medicine degree from Jordon University of Science & Technology in 2000, an M.S. in Epidemiology with food microbiology training from Kansas State University, Manhattan, in 2003, and a Ph.D. in Epidemiology from Texas A&M University, College Station, in 2007.

Dr. Alali's current research is focused on understanding foodborne pathogen transmission dynamics in animal populations and developing and evaluating practical interventions to mitigate the spread of foodborne pathogens among food animals, particularly poultry. He enjoys conducting research internationally and has developed an international food safety data collection program on the prevalence and concentration, distribution and antibiotic resistance profiles of Salmonella on raw poultry at retail in a number of emerging market countries.

Dr. Alali has published 26 refereed scientific journal articles, two book chapters, 17 invited talks (nationally and internationally), and more than 30 scientific abstracts. He is the current President of the Georgia Association for Food Protection (GAFP), serves on the editorial board for the Journal of Food Protection, and is a member of the Meat and Poultry Safety and Quality PDG, the Food Protection Trends Management Committee, and the Program Committee of the Eighth Dubai International Food Safety Conference. Dr. Alali is also a member of the Global Foodborne Infectious Network-World Health Organization (WHO-GFN) and the European Food Safety Authority's (EFSA) Expert Database.

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Sanitarian Award

David Blomquist
Eagan, Minnesota

The 2013 IAFP Sanitarian Award goes to David Blomquist. The Sanitarian Award honors an IAFP Member for dedication and exceptional service to the profession of sanitarian, serving the public and the food industry.

Mr. Blomquist joined the Klenzade Division of Ecolab as a Quality Management Consultant in 1989, traveling to plants to resolve cleaning and sanitation issues. He currently works in the Technical Support Department, and continues to visit plants to assist in resolving problems or implementing best practices. He has worked in hundreds of plants throughout his career and currently provides support through Ecolab associates to literally thousands more.

He also works on the Food & Beverage Division support line, answering technical questions from Ecolab Account Managers.

Mr. Blomquist grew up on a dairy farm in Almelund, MN, northeast of Minneapolis. He has been working in the food safety field since graduating from the University of Minnesota Department of Food Science and Industries in Minneapolis in 1972.

After graduation, Mr. Blomquist, along with his new wife, Cindy, worked for the Peace Corps in Casablanca, Morocco at le Laboratoire Official d’Analyses et de Recherches Chimique as a chemist for the Moroccan equivalent of the U.S. Food and Drug Administration (FDA) testing lab. Upon his return to the U.S., Mr. Blomquist worked as a quality control supervisor at Dalbo Cheese in Dalbo, MN, and as a microbiologist at Tony’s Pizza Service in Salina, KS. He also held several other positions at Tony’s (part of Schwan’s Sales Enterprises), including Quality Assurance (QA) Director and QA Manager of Marshall Operations. He later served as Vice President of QA at Sunstate Dairy in Tampa, Florida.

Mr. Blomquist has been a member of IAFP since 1992. He is currently Chair of the Dairy PDG and is also a member of the Food Hygiene & Sanitation PDG.
Elmer Marth Educator Award

Randall K. Phebus
Manhattan, Kansas

Dr. Randall K. Phebus is the recipient of the 2013 IAFP Elmer Marth Educator Award, which recognizes an IAFP Member for dedicated and exceptional contribution to the profession of educator.

Since 1992, Dr. Phebus has been a Professor of Food Safety and Defense at Kansas State University, Manhattan, in the Department of Animal Sciences and Industry, and a core faculty member in the Food Science Institute. He holds graduate faculty status in K-State’s Department of Diagnostic Medicine and Pathobiology and is an adjunct professor in the Food Science and Technology Department at the University of Nebraska, Lincoln. Throughout the past 20 years, Dr. Phebus has taught more than 4,000 students in the Introduction to Food Science course, both on-campus and through distance education. Additionally, he has taught Food Microbiology and regularly provides lectures and lab instruction in Quality Assurance of Foods and Fluid Milk Processing.

Dr. Phebus received his B.S. in Animal Sciences (1986), and M.S. (1988) and Ph.D. (1992) in Food Science and Technology from the University of Tennessee, Knoxville.

Dr. Phebus’ research interests include food process validation, application of antimicrobial intervention technologies in food processing, environmental control strategies, and detection and modeling of select agents in food systems. In addition to leading a robust research program involving many graduate students, Dr. Phebus regularly advises undergraduate students in food safety research in the University’s Honors and multicultural programs.

A 24-year Member of IAFP, Dr. Phebus has served on numerous committees and PDGs. He has received past recognition as an educator, including the National Committee for Employer Support of the Guard and Reserve Patriotic Employer Recognition, Phi Tau Sigma Outstanding Food Scientist Award, and the K-State College of Agriculture Faculty of the Semester Award in 2010.

Harold Barnum Industry Award

Loralyn Ledenbach
Glenview, Illinois

As the recipient of the 2013 IAFP Harold Barnum Industry Award, Loralyn Ledenbach is being honored for her dedication and exceptional service to IAFP, the public and the food industry. Ms. Ledenbach is a Principal Scientist at Kraft Foods Group in the Food Safety and Microbiology Department, where she is responsible for leading the Kraft Foods HACCP team. She also serves as liaison for regulatory responses regarding food safety issues with the USDA, FDA and CFIA, and leads the corporate strategy for product and environmental monitoring testing programs.

Early in her 33-year career at Kraft, Ms. Ledenbach worked on new method development and evaluation, serving as an AOAC Referee for a rapid biochemical method for confirmation of Listeria monocytogenes and on the AOAC Bacillus anthracis detection methods committee. She is one of the internal process authorities for Kraft process cheese products, and helped developed the Better Process Control School for Process Cheese, where she continues participate as an instructor. She has authored several papers on to L. monocytogenes and E. coli identification/enumeration methods, as well as a chapter on the spoilage of dairy products in Compendium of The Microbiological Spoilage of Foods and Beverages, and the chapter on methods for acid-producing microorganisms for the Compendium of Methods for the Microbiological Examination of Foods.

Ms. Ledenbach holds a B.S. in Biological Sciences from Northern Illinois University in DeKalb and an M.S. in Food Science from University of Illinois in Urbana – Champaign.

Ms. Ledenbach has been a member of IAFP since 1988 and has organized, convened and/or presented at 13 IAFP Annual Meetings. She has served on the Journal for Food Protection Management Committee, the IAFP Program Committee, and as Chair of the Dairy Quality and Safety PDG. She is grateful for the opportunities IAFP has given her to meet and share experiences with other Members who share her interest and passion for food safety.
Kathryn Bennett is a recipient of the 2013 IAFP Travel Award. Mrs. Bennett is an Agriculture Compliance Specialist with the Georgia Department of Agriculture, Food Safety Division, headquartered in Atlanta. She earned both an undergraduate degree in Dairy Science and a master’s degree in Agribusiness Management from the University of Florida in Gainesville. Mrs. Bennett began her career with the Food Safety Division in 2009 inspecting retail food establishments in south Georgia. In 2011, her responsibilities and duties expanded to include dairy farm and “Grade A” dairy plant inspections. These specialized inspections require ongoing training, as well as a passion for learning and dedication to continuously improve the necessary skills and abilities required for this challenging arena of food safety. Mrs. Bennett’s daily goal is to utilize her knowledge and experience to help ensure safely manufactured and distributed food products sold not only in Georgia but on a national and global scale as well. The safety of our food supply and protecting public health is a huge responsibility and commitment that she does not take lightly.

In 2012, Mrs. Bennett was grateful for a wonderful opportunity when she was selected to participate in the premier Georgia Department of Agriculture’s 2012 Leadership Development Institute. This year-long program was an exceptional experience that will be instrumental in guiding her career. She is also a board member of the Georgia Environmental Health Association (GEHA).

Mrs. Bennett looks forward to participating and learning as much as possible during her IAFP 2013 experience while taking advantage of the tremendous networking opportunities associated with an event of this stature. She plans to journal and document her trip to share her IAFP experience with her colleagues upon returning to Georgia.

Barbara Cote is a recipient of the 2013 IAFP Travel Award. Ms. Cote is a Public Health Microbiologist V for the State of Vermont in the Department of Health Laboratory in Burlington. Ms. Cote began her career with the Vermont Department of Health Laboratory in 1987 as a Laboratory Technician. In 1988, she was promoted to a microbiologist position and since that time has been an integral part of the microbiology laboratory. For the past 10 years, she has served as the lead microbiologist in the influenza and food testing areas, overseeing the day-to-day testing operations.

Ms. Cote serves on the Association of Public Health Laboratory’s (APHL) Food Safety Committee and the APHL ISO 17025:2005 Training Steering Committee, which is tasked with providing available opportunities and resources to laboratories for ISO accreditation. She has been a member of the Food Emergency Response Network (FERN) since 2005 and the newly formed Vermont Food Task Force. Most recently, she was instrumental in obtaining funds from the FDA as one of 31 Cooperative Agreement Program awardees, which will allow the Vermont Department of Health Laboratory Food Testing Program to achieve and maintain ISO/IEC 17025:2005 accreditation and to assist the FDA in routine surveillance and outbreak response.
Travel Award for State or Local Health or State Agricultural Department Employees

The Travel Award for State or Local Health or State Agricultural Department Employees honors a state or local health or state agricultural department employee working in the U.S.

**Angela Fritzinger**
Richmond, Virginia

Dr. Angela Fritzinger is a recipient of the 2013 IAFP Travel Award. As the Lead Scientist for activities associated with foodborne disease surveillance and outbreaks at the Division of Consolidated Laboratory Services (DCLS), the public health laboratory for the Commonwealth of Virginia, Dr. Fritzinger is responsible for overseeing laboratory efforts focused on the analysis of foodborne pathogens. Her areas of expertise include the use of microbiological and molecular methods for the detection, isolation and characterization of foodborne pathogens.

During her tenure at DCLS, Dr. Fritzinger has also served as a subject matter expert and training coordinator for the Food Emergency Response Network (FERN). She has been actively involved with local, state and federal food safety and emergency response partners, including the Virginia Food Safety Task Force, Virginia Department of Health, Virginia Department of Agriculture and Consumer Services, Food and Drug Administration, Virginia Rapid Response Team, Food Safety and Inspection Service/United States Department of Agriculture, the Food Emergency Response Network (FERN), and the Centers for Disease Control and Prevention’s PulseNet Program.

Dr. Fritzinger looks forward to the opportunity to expand her knowledge in the areas of food safety, food security, policy decision-making and pathogen detection by attending IAFP 2013. She is appreciative of the financial support afforded by this travel award.

**Krissa Jones**
Atlanta, Georgia

Krissa Jones is a recipient of the 2013 IAFP Travel Award. Mrs. Jones is the Rapid Response Team Program Manager for the Georgia Department of Agriculture. She earned her B.S. in Biology from Shorter University in Rome, GA. Since 1996, she has had the privilege of working for the Georgia Department of Agriculture in the Food Safety Division. In 2009, she was one of five inspectors chosen to join the newly formed Manufactured Food Section. In January 2013, she was promoted to Rapid Response Team Program Manager to develop a rapid response program to respond to food and feed emergencies and comply with Standard 5 of the Manufactured Food Regulatory Program Standards.

Mrs. Jones has a passion for food safety and is charged with enforcing the state’s new processing regulations. She takes every available opportunity to educate industry employees and management on food safety and promote a team effort, and believes that a preventative approach to food safety is better than a reactive approach that usually occurs after a food safety catastrophe.

Mrs. Jones is a member of the Georgia Environmental Health Association and served on the Executive Board from 2005-2010, serving as President during 2008-2009. She was awarded the Georgia Environmental Health Association Member of the Year Award in recognition of outstanding contributions, achievements and devotion to the environmental health profession.
Travel Award for a Food Safety Professional in a Developing Country

The Travel Award for a Food Safety Professional in a Developing Country honors a food safety professional working full-time in the field of food safety in a developing country.

Ratih Dewanti-Hariyadi
Bogor, Indonesia

Dr. Ratih Dewanti-Hariyadi is the recipient of the Travel Award for a Food Safety Professional in a Developing Country (new this year). Dr. Dewanti-Hariyadi is a faculty member in the Department of Food Science and Technology and the Head of Food Science Study Program, Graduate School, Bogor Agricultural University (BAU). She lectures Food Safety and Food Safety Microbiology courses for graduate students and Food Sanitation courses for undergraduates. With her colleagues at BAU, she developed an e-learning course on Hazard Analysis Critical Control Points, both for students of BAU and University of Udayana, Bali. The course is also currently hosted by Boku University in Austria for other participants.

Dr. Dewanti-Hariyadi is also a researcher and the coordinator for Food Quality and Safety Improvement Program for SEAFAST (Southeast Asia Food and Agriculture Science and Technology) Center at BAU. Her research interests include identification, characterization, survival and control of pathogens (Salmonella, EHEC, Staphylococcus aureus, Cronobacter spp.) in foods. In Indonesia, Dr. Dewanti-Hariyadi is a frequent expert and/or resource person for the National Agency for Food and Drug Control (NADFC), Ministry of Agriculture (MA) and the National Standardization Agency. She has chaired the technical subcommittee on Testing Methods for Food Contamination for MA since 2007, has served as a trainer for food inspectors for the NADFC as well as for food industries, and is currently the resource person for the Revision of the National Food Microbiological Standards.

Dr. Dewanti-Hariyadi has been a member of the International Commission on Microbiological Specification for Foods (ICMSF) since 2007, after serving as a consultant for ICMSF in 2004 and 2006. She earned her master’s in Food Science (1990) and Ph.D. in Food Microbiology from the University of Wisconsin – Madison. She looks forward to building and strengthening her food safety network with the international experts at IAFP 2013 to improve food safety education, research and training in Indonesia.

IAFP is Pleased to Announce
The IAFP European Student Travel Scholarship Award

This new scholarship award provides travel funding for a full-time student in Europe enrolled in a college or university food-related degree program.

More information will be available in the Fall of 2013 on our Web site.

Sponsored by
Gbenga Adewumi is currently a Ph.D. candidate in Food Microbiology at the University of Lagos in his native Nigeria. He graduated top in his class with a B.S. in Food Science and Technology from the University of Agriculture in Abeokuta, Nigeria, and received his M.S. in Microbiology (researching food microbiology) from the University of Ibadan in Nigeria.

Mr. Adewumi is keenly interested in the development of traditional African fermented foods from ‘art’ to ‘science,’ which includes studying the microbial structure and function of different fermented food ecosystems, and the use of genotypic techniques in the characterization, identification and differentiation of foodborne microorganisms. His Ph.D. research is focused on starter cultures development and probiotic potentials of Bacillus species isolated from fermented Parkia biglobosa seeds. His research findings have been published for various local and international scientific meetings and in articles.

Through his supervisor, Mr. Adewumi received a Society for Applied Microbiology (SfAM) New Lecturer grant for his Ph.D. He is also the recipient of a DBT-TWAS Postgraduate fellowship tenable at the Institute of Bioresources and Sustainable Development (IBSD) in India. Other grants received include the SfAM Studentship Grant and the ICFMH Travel Grant.

At IAFP 2013, Mr. Adewumi hopes to share information with scientists from around the globe regarding food safety in Nigeria and create platforms that will foster future collaborations among leading experts in food safety and food protection.

Apurba Chakraborty is a Ph.D. candidate at the University of Illinois at Chicago School of Public Health, Division of Epidemiology and Biostatistics. He graduated in medical sciences and completed his Master’s in Public Health from the University of Dhaka in Bangladesh.

Prior to his doctoral studies, Mr. Chakraborty worked as an outbreak investigator for the International Centre for Diarrhoeal Diseases Research, Bangladesh (ICDDR,B) for three years. During that time, he investigated numerous outbreaks involving food safety- and security-related issues, such as foodborne transmission of Nipah encephalitis, an outbreak of cutaneous anthrax following slaughtering sick animals and handling raw meat, and cases of mild respiratory illness caused by avian influenza A H5N1 and H9N2 viruses. His investigative experiences with outbreaks of foodborne illnesses and the emerging public health risks associated with food safety and quality in low income countries inspired him to become interested in food safety. Currently, Mr. Chakraborty is analyzing the epidemiologic data of Yersiniosis from multiple U.S. states.

Mr. Chakraborty wants to share the current work he has been conducting on food safety with the leading scientists in the field while attending IAFP 2013.
Clarisse S. Compaorè
University of Bobo Dioulasso
Burkina Faso

Originally from Burkina Faso (West Africa), Clarisse S. Compaorè is a Ph.D. candidate at the University of Bobo Dioulasso in the Department of Food Technology at Burkina Faso. Since 2007, she has been working on spontaneous fermentations of various indigenous food condiments from Burkina Faso, examining their nutritional and microbiological quality. After completing a Master’s of Philosophy in Food Microbiology and Biotechnology in 2009, Mrs. Compaorè joined the Department of Food Technology at the National Research Center as a junior researcher, where she oversaw safety evaluation of food products in the laboratory of microbiology.

In 2010, Mrs. Compaorè was granted a Ph.D. Fellowship under the Danish International Development Agency (DANIDA) Fellowship Program to undertake her graduate research. Her doctoral project is on Bikalga, an alkaline Hibiscus sabdariffa seeds fermented condiment, with the goal to improve its safety and quality through the use of starter cultures to control the fermentation. Her research has been published in national and international food safety symposia and peer-reviewed journals.

Mrs. Compaorè recognizes the importance of IAFP Annual Meetings for the improvement of food safety and quality worldwide. For this reason, she is excited to attend IAFP 2013, which will provide a great opportunity to share information and meet with leading food scientists, along with building collaboration for the exchange of experiences.

Amanda M. King
University of Wisconsin – Madison
Madison, Wisconsin

Amanda M. King is a Ph.D. candidate in the Department of Animal Science at the University of Wisconsin – Madison. Originally from rural Illinois, Ms. King completed her B.S. in Animal Science with a minor in Microbiology at Iowa State University, Ames, and gained valuable industry experience in meat safety through internships with Burke Corporation and Johnsonville Sausage. Upon completion of her undergraduate degree, she pursued her M.S. at Texas A&M in College Station, while working with Dr. Margaret Hardin to investigate various aspects of meat microbiology. Her thesis research evaluated decontamination and chilling treatments to ensure the safety of pork variety meats from contamination with Salmonella, Campylobacter and Yersinia.

At UW–Madison, Ms. King works with Dr. Jeff Sindelar, Extension Meat Specialist, in a variety of research, extension and teaching roles. Her research interest lies in enhancing the safety of alternatively cured processed meats by further understanding and supplementing the impact of nitrates on Listeria monocytogenes and Clostridium perfringens. In addition to collaborating on other safety and quality research projects, Ms. King works with UW–Extension, serving as a food safety resource for meat processors, and assisting with a one-of-a-kind Master Meat Crafter training program for small processors and suppliers within the meat industry.

While attending IAFP 2013, Ms. King looks forward to the exchange of knowledge among members of the food industry, as well as networking with academic and industry experts.

Student Travel Scholarship Award

The Student Travel Scholarship Award provides travel funding for full-time students to attend the Annual Meeting of the International Association for Food Protection and to encourage developing scientists to participate in association activities.

Sponsored by IAFP FOUNDATION
Ismail Odetokun
University of Ibadan
Nigeria

Ismail Odetokun is a Ph.D. candidate in Veterinary Public Health at the University of Ibadan in his native Nigeria, where he conducts research on food safety as it affects public health. He received a doctoral degree in Veterinary Medicine and a Master's in Veterinary Public Health in June 2008 and November 2011, respectively. Mr. Odetokun's first project was on comparative analysis of Enterobacteriaceae and aerobic bacteria spp. isolated along the processing line of sheep and goats in a typical slaughterhouse, where he identified critical control points and gave recommendations as to the reduction of the hazards. He also completed research on biofilm formation by foodborne pathogens (E. coli, Salmonella and Listeria spp.) on food contact surfaces and their sensitivity to sanitizers. Mr. Odetokun has several publications to his credit and has won several local and international awards.

Currently working on characterization of methicillin-resistant Staphylococcus aureus (MRSA) in Southwestern Nigeria, Mr. Odetokun intends to expound the current carriage rates, prevalence among the occupationally exposed and food animals, their sequence types, phylogeny, clonal clusters, virulence and potential risk factors facilitating the spread of MRSA. He believes that results of these studies will influence government and food regulatory bodies’ decisions in formulating food safety polices.

Mr. Odetokun plans to become a university professor. While attending IAFP 2013, he hopes to interact with top-level researchers and professionals, enhancing his knowledge on current, emerging and re-emerging food safety issues.

Edyta Margas
The University of Nottingham
Nottingham, United Kingdom

Edyta Margas is a Ph.D. candidate at The University of Nottingham in the United Kingdom, studying Salmonella survival in low a₁ food environments. Her studies are currently funded by Bühler AG. Ms. Margas obtained an undergraduate degree in Food Quality Management and a Master’s in Food Technology and Nutrition from Wroclaw University of Agriculture in Poland, her native country. In 2006, she joined Campden BRI, UK, and in 2010— with the company’s support— she began her Ph.D. studies on a part-time basis, switching to full-time in 2013.

While at Campden BRI, Ms. Margas was responsible for conducting research, consultancy and training in new processing methods (e.g., high-pressure processing, ultrasound and pulsed light) and factory hygiene (e.g., hygienic design, factory layout and personnel hygiene). She was also responsible for contamination control in dry foods, led the high-profile ‘New Technologies’ project, and was a task leader in the EU-funded project, ‘SUSCLEAN.’

Ms. Margas has presented at scientific meetings worldwide and chaired a Food Safety Symposium at the 2012 European Symposium on Food Safety in Warsaw, Poland. She is an active member of the EHEDG Dry Materials Handling Subgroup and the EU COST action BacFoodNet. Recognizing that IAFP 2013 is a leading event in food safety combining both academic excellence and industry focus, Ms. Margas is eager to receive feedback from industry on her studies to make sure she addresses the most current food safety issues.
Student Travel Scholarship Award

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Sponsored by

Lorraine Rodriguez-Rivera
Cornell University
Ithaca, New York

Lorraine Rodriguez-Rivera is a Ph.D. candidate in the Department of Food Science at Cornell University with minors in Microbiology and Infectious Diseases. She holds a bachelor's in Microbiology from the University of Puerto Rico. After taking a Food Microbiology course, she developed an interest in food safety and soon after was selected to participate in the Cornell Summer Scholars Program in 2007. Her Ph.D. thesis research focuses on the virulence, pathogenicity and host specificity of Salmonella enterica. Ms. Rodriguez-Rivera uses genomic tools to understand why Salmonella serovars differ in their ability to cause disease and why some are so successful in doing so.

Through collaboration with research groups inside and outside Cornell, Ms. Rodriguez-Rivera is a co-author on eight peer-reviewed publications, all focused on Salmonella and Listeria. She has presented seven abstracts at local and national conferences. Ms. Rodriguez-Rivera's extracurricular activities have been full of remarkable experiences, including serving as Secretary of the IAFP Student Professional Development Group. She is a contributor to the Cornell University Food Safety Wiki and editor of the Salmonella page. She aspires to be a professor in her native Puerto Rico and to serve as an inspiration for minority students, encouraging them to pursue careers in food safety.

Dong Joo Seo
Chung-Ang University
Republic of Korea

Dong Joo Seo is a doctoral candidate in the Department of Food and Nutrition at Chung-Ang University in the Republic of Korea. She currently participates in several research projects funded by the Korean Food and Drug Administration (KFDA); the Ministry for Food, Agriculture, Forestry and Fisheries (MIFAFF); and the Rural Development Administration (RDA). Her major research is focused on the rapid detection technique for emerging pathogens and development of the hurdle technology for the control of foodborne viruses in food matrix including seafood.

Viral food poisoning became a serious concern in public health after the 2006 norovirus outbreak at the University. This social issue drew Ms. Seo's attention to investigate the prevalence of foodborne viruses in various foods. By 2012, she was published in two international journals for the detection of hepatitis A virus and hepatitis E virus using reverse transcription polymerase chain reaction enzyme-linked immunosorbent assay.

Because of so few foodborne virus experts in Korea, Ms. Seo aspires to be a norovirus specialist in food safety after completion of her Ph.D. At IAFP 2013, she will present on the topic of “Prevalence of Norovirus, Hepatitis A Virus, Hepatitis E virus, and Rotavirus in Shellfish in South Korea.” She looks forward to meeting many food safety specialists and discussing new technologies with them while attending the Annual Meeting.
**Student Travel Scholarship Award**

The Student Travel Scholarship Award provides travel funding for full-time students to attend the Annual Meeting of the International Association for Food Protection and to encourage developing scientists to participate in association activities.

**Elizabeth Noelia Williams**  
University of Maryland  
College Park, Maryland

Elizabeth Noelia Williams is a doctoral candidate in the Department of Nutrition and Food Science at the University of Maryland College Park (UMCP), working on Microbiological Risk Assessments and Hazard Analysis Critical Control Point (HACCP). Her research focuses on developing practical means for improving the risk basis for HACCP programs at the facility level to more directly link them to public health goals/outcomes.

After completing her B.S. in Food Industries at La Molina National Agrarian University (UNALM), Lima, Peru, Ms. Williams earned a graduate-level certificate in Total Quality Management and Productivity from UNALM. She co-authored a publication on elaboration of HACCP and quality plans for frozen avocado pulp. She obtained a graduate certificate in food safety risk assessment from UMCP and has diverse food safety experience, including positions in industry, academia and with PAHO/WHO.

A native of Peru, Ms. Williams’ career aspirations include implementation of concepts presented in a co-authored chapter on HACCP in *Food Microbiology: Fundamental and Frontiers*. She has presented abstracts at local and national meetings and is active in professional associations, serving as student liaison with the IAFP MMRA Professional Development Group and volunteering with the Capital Area Food Protection Association (CAFPA).

Ms. Williams is honored to be a recipient of the 2013 IAFP Student Travel Scholarship Award for the Annual Meeting, at which she is a symposium co-organizer and speaker. She looks forward to interacting with global food safety leaders at IAFP 2013.

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Yishan Yang
National University of Singapore  
Singapore

Yishan Yang is a Ph.D. candidate in the Food Science and Technology Program at the National University of Singapore in Singapore. She holds undergraduate and master’s degrees from the College of Food Science and Technology at Huazhong Agricultural University in Hubei, China. Originally from China, Ms. Yang’s current Ph.D. project focuses on the understanding of the response of *Salmonella* Enteritidis to food-related environmental stresses. Specifically, she has investigated the influence of temperature and pH adaptation on survival of *S.* Enteritidis in lethal conditions, such as high temperature and simulated gastric fluid, the expression of stress- and virulence-related genes, and the changes in the membrane fatty acid compositions. She hopes to elucidate the bacterial defense mechanism in the lethal conditions and advance our understanding towards pathogen control during food processing.

Upon completion of her studies, Ms. Yang plans to work in a government food inspection agency to ensure safer food for consumers. At IAFP 2013, she will present a poster about her latest research and looks forward to receiving valuable feedback from worldwide experts. Ms. Yang also hopes to acquire information about the on-going projects in the field of food safety.
2013 Journal of Food Protection Most Cited Publication Award

The Journal of Food Protection® Most Cited Research Publication Award was established to recognize top researchers and high quality research publications that contribute to the impact of JFP and the field of food safety. The awards will be presented by the JFP Scientific Co-Editors at the Editorial Board Reception at IAFP 2013.

1st Place
Detection of Melamine Using Commercial Enzyme-linked Immunosorbent Assay Technology
Author: Eric A. E. Garber
Volume: 71, No. 3, Pages 590-594, Published March 2008

2nd Place
Juice-associated Outbreaks of Human Illness in the United States, 1995 through 2005
Authors: Jazmin D. Vojdani,* Larry R. Beuchat and Robert V. Tauxe
Volume: 71, No. 2, Pages 356-364, Published February 2008

3rd Place
Determination of Norovirus Contamination in Oysters from Two Commercial Harvesting Areas over an Extended Period, Using Semiquantitative Real-time Reverse Transcription PCR
Authors: James A. Lowther,* Kathleen Henshilwood and David N. Lees
Volume: 71, No. 7, Pages 1427-1433, Published July 2008
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3-A Sanitary Standards, Inc. 925
6888 Elm St., Suite 2D
McLean, VA 22101-3829, USA
Phone: 703.796.0295
Fax: 703.761.6284
www.3-a.org

‘3-A’ criteria for design have a long history of use and recognition for equipment and systems used to produce, process and package milk and dairy products, other foods, and beverages. 3-A Sanitary Standards, Inc. was organized in 2003 to implement a new Third Party Verification inspection requirement for 3-A Symbol authorization, modernize the standards development process, promote the recognition and the relevance of 3-A Sanitary Standards and Accepted Practices for use across the food processing industry, and educate audiences on hygienic equipment design.

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A2LA is a multi-discipline accreditation body with over 30 years of experience providing accreditation services. A2LA offers internationally recognized ISO/IEC 17025 accreditation of food testing laboratories. The ISO/IEC 17025 accreditation criteria, together with optional discipline-specific quality and technical requirements, provide critical assurance to governments, commercial customers and the public that the testing performed in accredited laboratories has been held to the highest standards. A2LA also offers a variety of training courses designed to help organizations achieve and maintain accreditation to international standards. Public training courses as well as on-site training are offered upon request.

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AEMTEK is an ISO 17025 accredited laboratory that specializes in microbiological testing and research for the food and beverage industries. All operations are managed by Ph.D. microbiologists and mycologists with many years of experience, and working with bacteria and fungi are core competencies for our lab. We help clients obtain accurate, fast, and reliable results, and we take great pride in our professional customer service and technical support. AEMTEK is your complete food safety solution, and we also offer affordable training courses, an online store for sampling supplies, and expert consulting to help you solve complex product safety challenges.

Blue Text – IAFP Sustaining Member
AIB International empowers and assists clients worldwide to elevate their food safety capabilities by developing and delivering learning, application, guidance, and technical services. Our specializations include food, beverage, and bakery-related manufacturing, distributing, and packaging. AIB’s audit services include the popular GMP inspection and various other audits such as GFSI, HACCP, OSHA, AIB Gold Standard, customer audits, and quality system audits. Public seminars, consulting, training audits, and distance learning are available for a variety of topics. Visit our web site at www.aibonline.org for more information.

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www.aircleansystems.com

AiroCide KES Science & Technology, Inc.
3625 Kennesaw North Ind. Pkwy.
Kennesaw, GA 30144, USA
Phone: 770.427.6500 Fax: 770.425.0837
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AiroCide is a NASA developed, non-chemical (no ozone), Food Safety Air Sanitation Preventive Controls technology offering the latest innovation in airborne cross-contamination protection for the food industry. This technology is the only air sanitation system that completely mineralizes (bioconverts organics into carbon dioxide and water vapor) airborne bacteria, mold, mycotoxins, viruses, phage, allergens, odors and Volatile Organic Compounds (VOCs). AiroCide has no filters to change, produces no harmful by-products, is energy efficient and only requires yearly maintenance. Food Safety, Quality Assurance and the new Food Modernization Act requirements are all satisfied by AiroCide.

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American Proficiency Institute (API) offers independent, third-party proficiency testing programs for food microbiology and food chemistry laboratories. Laboratories can monitor their test performance and compare their results to others performing the same test. The use of lyophilized organism matrix provides superior sample stability. API offers features that allow the laboratory to submit and review reports online. Free Educational Samples and Management Reports are also available. API is accredited by A2LA to provide proficiency testing according to the requirements of ISO/IEC 17043:2010.

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Phone: 802.540.0148 Fax: 802.540.0147
www.biadiagnostics.com

Bio Diagnostics is a food testing facility, specializing in food allergens. With over 35 years in laboratory experience and 25 years in food allergen testing, we are able to provide you with the most accurate results at the lowest cost. Our laboratory uses the latest technologies in food analysis and is dedicated to providing the most reliable, highest quality results. We lead the field in food allergen safety bringing our lab to you by through same day analysis.

We continue to conduct research and develop innovative tools so that food manufacturers can produce the safest products for the most sensitive consumer.

BioControl Systems, Inc. 818
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Bellevue, WA 98005, USA
Phone: 800.245.0113 Fax: 425.603.0070
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Control your world with BioControl’s food safety solutions. As a worldwide leader in rapid microbiology test kits for the food industry we offer the most extensive line of proprietary, rapid tests for pathogen detection, quality control and hygiene monitoring. Products featured at IAFP 2013:

- LIGHTNING MVP ICON® – a ground-breaking new instrument and software platform that combines HACCP and hygiene monitoring with powerful program management capabilities.
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BioFront Technologies 121
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Tallahassee, FL 32303, USA
Phone: 850.727.8107 Fax: 866.583.7413
www.biofronttech.com

BioFront Technologies is a Florida corporation focused on providing customers with reliable resources for food allergen analysis. Our MonoTrace® ELISA kits represent the first comprehensive line of monoclonal antibody-based assays aimed at helping customers accurately detect and quantify trace amounts of nut allergens in various food matrices.

MonoTrace® ELISAs incorporate precisely defined sets of monoclonal antibodies targeting major allergenic proteins in potentially life-threatening food allergens including peanut, cashew, almond, walnut, pistachio, and hazelnut. Optimized to detect major food processing-resistant allergens, minimize cross-reactivity and food matrix interference, MonoTrace® ELISAs offer an unmatched union of specificity and sensitivity in food safety testing.

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Bio-Rad manufactures products for food safety testing. Our iQ-Check complete 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*. Bio-Rad has launched a new automation system, iQ-Check Prep that fits seamlessly into lab workflow without disrupting it. Suitable for high volume testing laboratories, the system offers complete traceability and liquid monitoring. Pipetting is done by air displacement, no vacuum pump systems and no liquid waste. With our patented real-time technology working on the inside, the result is superior sensitivity and specificity.
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.

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 microorganism 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.

Cascades is the fourth largest producer of tissue paper in North America and provides the commercial and industrial sectors with a complete line of quality paper products. Our products include paper hand towels, bathroom tissue, facial tissue, paper napkins, perforated roll towels, wipers, and dispensers.

An innovation leader for over 45 years, our most recent innovation, the Cascades Antibacterial paper towel, is ideal for the food industry. The towel releases an active ingredient onto your hands when drying killing over 99.99% of harmful bacterial on your hands, providing a simple and effective way to further reduce bacterial contamination and transmission.
Chihon Biotechnology Co., Ltd.
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Phone: 630.670.5701
www.chihonbio.com

Founded in 2003, Chihon Biotechnology Co., Ltd. (ChiHonBio) has become a leading manufacturer of Natamycin and Nisin in the world.

Natapro is a natural highly effective antymycotic for the inhibition of yeasts, molds and fungi at low-cost. It contains 50% natamycin as the active ingredient and can be custom-blended and packed.

We also make LAE (Na-Lauroyl-L-arginine ethylester – CAS #60372-77-2) and will provide technical support for patented application.

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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.

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Phone: 800.267.3726
www.copesan.com

Copesan is an alliance of regional pest management providers united to provide exceptional service to national accounts, offering the benefits of centralized account management while leveraging local technical expertise. We’ve been protecting the food industry for over 50 years with our full-service programs customized to the client with sophisticated electronic reporting and trending capabilities for proactive, long-term solutions.

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Corning, long-recognized as a supplier of high quality, high value products, introduces a new line of disposable labware specifically optimized for microbiology food testing. Manufactured to the most rigorous of standards, Corning now supplies start-to-finish product solutions that balance superior quality with unsurpassed value. From petri dishes to reusable Pyrex glassware; look to Corning for your microbiology testing needs.

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CRC Press is a premier publisher of scientific and technical content, reaching around the globe to collect essential reference material and the latest advances in food quality and safety to make them available to researchers, academics, professionals, and students. CRC Press products include world-class references, handbooks, and textbooks as well as the award-winning netBASE eBook collections. Visit our booth and get limited-time convention discounts of 20% on all titles. CRC Press is a member of Taylor & Francis Group, an informa business.

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Fax: 941.483.1984
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Deibel Labs is one of the oldest and largest food testing labs with 12 locations (10 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 13 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.

DNV Business Assurance
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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.

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Fax: 219.226.2050
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DonLevy Laboratories is an accredited, independent, food testing laboratory committed to food safety and focused on preventing microbiological issues and addressing quality challenges throughout the supply chain. Since 1993, DonLevy Laboratories has provided microbiological
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DuPont Nutrition & Health offers a wide range of sustainable, bio-based ingredients and advanced molecular diagnostics to provide safer, healthier and more nutritious food. In the area of food protection, our BAX® and RiboPrinter® Systems for microbial detection, identification and monitoring enhance food safety and quality programs with speed, accuracy, and convenience. In addition, we offer food companies a multitude of premier ingredients that protect food from organisms such as Listeria and yeast and mold. Count on DuPont to combine the best in protective ingredients with the best in molecular testing to help deliver safer products and protect your brand.

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Ecolab is the global leader in water, hygiene and energy technologies and services that help provide and protect clean water, safe food, abundance energy and healthy environments. Ecolab delivers comprehensive programs and services to meet the needs of customers in the food, energy, healthcare, industrial and hospitality markets in more than 160 countries. 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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BioMonitoring at EMD Millipore is a comprehensive approach to identifying unwanted contaminants in food products. Products range from the earliest point of the manufacturing process through product release and include solutions for indicator organism testing, pathogen testing, beverage spoilage, and environmental monitoring. Our state-of-the-art products, regulatory expertise and outstanding service provide that one invaluable result: safe products.

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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.
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College Park, MD 20740, USA
Phone: 888.723.3366
Fax: 301.436.2605
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The Center for Food Safety and Applied Nutrition, in conjunction with the Agency’s field staff, is responsible for protecting and promoting the public’s health by ensuring that the nation’s food supply is safe, sanitary, wholesome, and honestly labeled and the cosmetic products are safe and properly labeled.

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Fisher Scientific is our premier customer channel and services brand providing a complete portfolio of laboratory equipment, chemicals, supplies, sanitation, safety and services. Fisher Scientific offers a range of food and beverage supplies to help protect and enrich our food supplies.

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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.foodsafetysconnect.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.

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The Food Safety Summit is a solution-based conference and expo designed to meet the educational and informational needs of the food industry including growers, processors, retailers, distributors, foodservice operators, regulators and academia. The Summit provides a 3-day comprehensive educational program to learn from subject matter experts, trainers, exchange ideas and find solutions to your current job challenges. The Summit has an expansive Exhibit Hall packed with progressive vendors and exclusive networking events to help you make meaningful industry connections. Attend the 16th Annual Food Safety Summit April 7 – 10, 2014 at the Baltimore Convention Center in Baltimore, MD.

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General Food Safety Int’l. Consulting, Inc. is owned by Perry Johnson. Perry Johnson has been a leader in the field of quality for over 30 years. His team of experts streamlined the implementation approach of most of the international quality and environmental standards. Now his team of experts has adapted the same approach to GFSICI assisting organizations in achieving SQF, BRC, FSSC22000 and ISO22000 certification.

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Phone: 269.350.1811
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www.gfpi.org

The Global Food Protection Institute brings together private, public and independent sectors to identify and solve food protection problems and challenges and serves as a convenor of thought leaders in addressing those challenges.

The International Food Protection Training Institute is an initiative of the Global Food Protection Institute that builds training systems, provides evidence-based curriculum, and delivers training for U.S. and international public- and private-sector food safety professionals that spans their entire careers.

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Green Air LLC is a distributor/supplier of products and services. The featured product for the Expo is a chemical drum safety clamp. The clamp is designed to provide many benefits including reduce off-gassing from chemical drums, color code drums, provide a locking mechanism, and improve IAQ. Please visit us at booth #721 for more information.

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Hygiena 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 EnSURE monitoring system that measures multiple quality indicators such as Adenosine Triphosphate (ATP), 8 hour rapid Coliform and E. coli, and 7 hour Total Viable Count. Hygiena also provides rapid allergen prevention, protein residue detection, and environmental Listeria tests, as well as sample collection and dilution devices.

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IEH Laboratories and Consulting is one of the industry's largest laboratories and consulting firms, offering a complete range of food safety services. With over 30 years of experience, IEH provides a full range of food safety services, from sample collection and analyses to site-based consulting and expertise. IEH offers a full range of services to meet your needs.

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Phone: 515.276.8655
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
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Welcome, students, to IAFP 2013! 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.

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International Food Hygiene is the only magazine of its type and it addresses food safety issues for its global audience of technical and production managers in the foods and drinks sector. For those in the meat sector we produce International Meat Topics as a partnering title to International Food Hygiene.
travel to Atlanta, Georgia the week of January 28 to February 1, 2014 to visit over 1100 exhibiting companies and attend a wide range of workshops and educational programs. For more information go to www.ippexpo.org.

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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 melanine testing by LC/MS/MS in addition to nutritional labeling, pesticide analysis and more.

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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 chemical analyses for the food industry. Complemented by a national network of laboratories, Microbac is also...
Microbiologics, Inc. has been a global leader in quality control microorganisms. Our comprehensive range of products, including food chemistry, food microbiology, nutritional labeling, environmental, pharmaceuticals, nutraceuticals/vitamins, antimicrobial efficacy, cosmetics, agrochemical, mechanical, biofuel, and physical/failure testing.

Microbiologics
200 Cooper Ave. N
St. Cloud, MN 56303, USA
Phone: 320.253.1640 Fax: 320.253.6250
www.microbiologics.com

Microbiologics® produces the highest quality biological reference materials for quality control testing. We are the only accredited supplier to offer the Big 6 Shiga-Toxin E. coli (STEC) control strains in ready-to-use formats, saving time and money without compromising accuracy. World-class expertise, quality, customer service, and technical support at the ready have made Microbiologics a global leader in quality control microorganisms. Visit us at Booth #627 for more information!

Microbiology International
5111 Pegasus Court, Suite H
Frederick, MD 21704, USA
Phone: 301.662.6835 Fax: 301.662.8096
www.800emicro.com

Microbiology International will be demonstrating MediaBox, our new solution for ready-to-use liquid culture media. MediaBox is an easy-to-use and store, stackable box with internal bladder filled with fresh, sterile, prepared enrichment broth. Also on display will be our R.A.P.I.D. LT real-time PCR system, 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. (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.
750 Mendelsohn Ave. N
Minneapolis, MN 55428, USA
Phone: 763.493.6370 Fax: 763.492.6358
www.mocon.com

MOCON® is leading the way in fast, low cost, microbial screening for food and beverages. MOCON’s GreenLight® microbial detection instruments and assays offer food producers the ability to screen incoming ingredients, in-process or finished product for live bacteria, yeasts and molds and obtain results in just a few hours, at costs much lower than current methods. The systems are safe, fast, easy to use and do not require an extensive lab or a certified technician to operate.

N2N Global
585 E State Road 434
Longwood, FL 32750, USA
Phone: 888.783.5088 Fax: 407.331.5158
www.n2nglobal.com

N2N Global is an enterprise software company that develops, manufactures, markets, distributes, and services application software for companies operating in the perishables and food supply chain. N2N Global includes four major divisions: Enterprise Applications, N2N Global Business Services, Information Technology & Infrastructure, and Mobile Technologies. Through the combination of our four business units, N2N Global delivers turnkey solutions on an integrated platform.

Napasol North America LLC
505 N Broadway, Suite 208
Fargo, ND 58102, USA
Phone: 701.478.3020 Fax: 701.478.3021
www.napasol.com

Napasol’s validated, chemical free steam-vacuum pasteurization technology offers custom food safety solutions with a guaranteed 5 log reduction that preserves product quality. Our low maintenance systems are free of cross-contamination concerns and process supported by fully documented traceability. The gentle treatment with natural steam protects nutritional and sensory qualities of nuts, seeds, grains, dried fruits, herbs/botanicals, dried vegetables, and other low moisture foods.

National Center for Food Protection and Defense
R285 LES Bldg.
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.

National Environmental Health Association
720 S Colorado Blvd., Suite 1000-N
Denver, CO 80246, USA
Phone: 303.756.9090 Fax: 303.691.9490
www.neha.org

The National Environmental Health Association is a professional society with over 5,000 members in the public and private sectors as well as in universities and uniformed services. NEHA’s mission, “to advance the environmental health and protection professional for the purpose of providing a healthful environment for all” is represented in the products and services offered to advance the EH professional through training, education, networking, professional development and policy involvement opportunities. The basis for the association’s activities is the belief that the professional who is trained, educated and motivated is the professional who will make the greatest contribution to a healthy environment.

The National Food Lab
365 N Canyon Pkwy, #201
Livermore, CA 94551, USA
Phone: 925.551.4205 www.thenfl.com

The National Food Lab is a consulting and testing firm providing creative, practical and science-based insights to solve food safety, quality and product and process development challenges for food and beverage
companies. Whether your challenge is updating your food safety plan to comply with Food Safety Modernization Act (FSMA) or adding additional quality programs to meet customer requirements, our food safety experts can validate processes, develop food contaminant testing programs, set up supplier evaluations programs and consult to determine the best pathway to keep your products safe.

National Registry of Food Safety Professionals 920
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) offers comprehensive certification programs 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, as well as diagnostic reporting and tracking of data. NRFSP also offers an innovative HACCP exam. Learn more at www.nrfsp.com or call 1.800.446.0257.

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Marshfield, WI 54449, USA
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 425
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Lansing, MI 48912, USA
Phone: 800.234.5333  Fax: 517.372.0108
www.neogen.com

Neogen’s comprehensive line of rapid food safety testing products is designed to help food processors and producers reduce risk, protect their brand, and comply with regulations. Our products include simple, fast and easy tests for food allergens, including milk, soy, peanut and egg residues; spoilage organisms (e.g., yeast and mold), using the innovative Soleris® optical microbial system that rapidly detects contamination by monitoring media changes generated by microbial growth; AccuPoint® 2 ATP system featuring radio frequency identification (RFID) technology, which automatically selects test site information, making sanitation testing easier than ever to perform and interpret; quality Acumedia® dehydrated culture media; and the ANSR™ test system, a quick isothermal test method that definitively detects pathogen DNA in food and environmental samples in as little as 10 minutes.

Neutec Group, Inc. 409
200 Central Ave.
Farmington, 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 busy food microbiology lab. At the IAFP Annual Meeting, we will exhibit our newest line of Automated Colony Counters, Bag Dilutors, a− WaterMeters, Spiral Platers, Bag Mixers, Block Digestors and Distillators, AgarFillers, Media Preparators, Our all new MultiSpectral Imager and more.

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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.

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.

NSI Solutions, Inc. 421
7212 ACC Blvd.
Raleigh, NC 27617, USA
Phone: 919.957.9672  www.nsi-es.com

NSI Solutions is an accredited manufacturer of certified reference materials for analytical testing. Products include microbiological controls for 3M Petrifilm, AOAC and BAM methods, quantitative STEC reference standards, pesticide residue standards and food matrix reference materials. Also available: custom reference standards, and certified reference materials for sugars, organic acids, sugar alcohols and contaminants. Accredited to ISO17025, ISO34, ISO17043 and ISO9001.

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2100 Fembrook Lane
Plymouth, MN 55447-4722, USA
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Quality and Dependability for the Future. For over 40 years NuAire has provided ergonomically designed laboratory equipment to research professionals in quality control laboratories for food and beverage testing. NuAire has over 106,000 Biological Safety Cabinets located in 150 countries and has equipment located on all 7 continents. In every NuAire product you’ll find brilliant but practical design, keen attention to detail in every phase of the fabrication and assembly process, thoroughly tested, outstanding value, and dependable service. NuAire provides Biological Safety Cabinets, CO2 Incubators, Laminar Airflow Workstations, Ultra Low Temperature Freezers, Biological Enclosures and more.

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Atlanta, GA 30324, USA
Phone: 800.ORKIN.NOW  Fax: 404 888 2760
www.orkincommercial.com

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 is a global filtration, separation and purification leader providing solutions to meet the critical fluid management needs of customers across the broad spectrum of life sciences and industry. We work with our customers to advance health, safety and environmentally responsible technologies.

Pall Food and Beverage provides products and services to ensure product quality and maintain process reliability in beverage and food production. Our solutions also assist in consumer protection, the reduction of operating costs and waste minimization.

ParTech, Inc. (PAR) has been a leading provider of restaurant and retail technology for more than 30 years. PAR recently introduced its intelligent checklist and food safety (HACCP) platform that reduces direct labor spent on compliance and checklist management tracking by up to 60% compared to its biggest competitor (pen and paper). PAR EverServ® SureCheck™ is a PDA-based, automated solution that provides checklist management platform comprised of three integrated technologies that are easy to use and quick to deploy: mobile application (running on Windows Mobile ruggedized devices), multi-mode wireless temperature measuring device, and cloud-based enterprise configuration and reporting server application.

The mission of the non-profit Partnership for Food Safety Education is to end illness and death from foodborne infections in the United States. The Partnership delivers trusted, science-based behavioral health messaging. Partnership materials are distributed to hundreds of thousands of consumers each year through our partners, web site, and directly through more than 12,000 educators (“BAC! Fighters”). The Partnership unites representatives from the food industry, professional societies in food science, nutrition and health consumer groups, the U.S. Department of Agriculture, the Department of Health and Human Services, the Centers for Disease Control and Prevention, and the Food and Drug Administration to educate the public about preventing foodborne illness.

PathoGenetix, Inc. is a commercial-stage developer of an automated system for rapid bacterial identification from complex samples. PathoGenetix is a venture-backed company that has received more than $50 million in technology development funding from the Department of Homeland Security. The core GSS technology isolates and analyzes DNA directly from an enriched biological sample—without the need for a cultured isolate—and provides results in just five hours, days faster than current methods. GSS has broad applicability in food safety, industrial microbiology, and clinical diagnostics and research.

Presage Analytics provides the food processing industry tools to gain knowledge from data collected and effectively take preventative measures in food safety and quality. View and manage microbial, allergen, and quality testing with dynamic graphs and fully customizable screens; gain detailed insight into the operation of plants through easy-to-use and easy-to-understand trending capabilities; make quick, effective decisions and stay up to date with daily operation of plants with robust reporting and alerting systems; monitor corrective actions and non-conformity reports effortlessly. We at Presage are particularly dedicated to continued service, value, and support for our customers. Check out www.presageanalytics.com for more information.

Procter & Gamble Professional offers complete solutions for your cleaning, sanitation and food safety needs. P&G Professional provides a complete line of cleaners that are safe and easy to use; a national service network, automatic dispensing systems, tools and equipment, and a comprehensive Food Safety Program.

Puritan Medical Products is the leading US 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. has served the food and dietary supplement industries since 1986, offering comprehensive microbiology and chemistry laboratory and research and development services. An ISO/IEC 17025 Accredited, GMP/GLP compliant 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 # 113 to discover how Q Laboratories can help you continue to produce safe, high quality products.
QC Laboratories is a full-service, ISO 17025 accredited laboratory group with six sites across the Northeast, providing analytical services to the Food, Dairy, Pharma and Environmental community. With over 70 years of microbiology and chemistry service experience, QC Labs is your LOCAL laboratory-of-choice across New York, New Jersey, Pennsylvania, Maryland, Delaware and beyond.

QC Laboratories
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Germantown, MD 20874, USA
Phone: 240.686.7700
www.qclaboratories.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 covers 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.

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Germantown, MD 20874, USA
Phone: 301.970.8000
Fax: 301.970.8090
www.qiagen.com

R & F Laboratories
2725 Curtiss St.
Downers Grove, IL 60515-4002, USA
Phone: 630.969.5300
Fax: 630.969.5303
www.rflabs.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/coll, Yersinia pestis and STEC.

Rentokil North America Pest Control
500 Spring Ridge Drive
Wyomissing, PA 19610, USA
Phone: 610.372.9700
www.rentokil.com/us

Rentokil North America Pest Control is a full service company and operates as Ehrlich, Presto-X, Western Exterminator, 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, or Canada.

Rentokil Bioscience
20 Independence Ave., 4th Floor
Warren, NJ 07059, USA
Phone: 908.765.2246
Fax: 908.604.2008
www.rokabio.com

Roka Bioscience, a leader in molecular technology development, is focused on advancing testing methods for the food safety industry. Our highly accurate, rapid molecular assays and instrument systems have been developed to help food manufacturers mitigate risks and protect their brands while realizing new levels of productivity and efficiency. Roka is dedicated to partnering with the industry on solutions that ensure highly accurate and rapid results to meet increasing testing demands now and for years to come. For more information call 1.855.ROKABIO or visit us online at www.rokabio.com.

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 Industry. We specialize in Analytical Services and Rapid Test Kits for the detection of Food Pathogens, 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 cost-effective, validated products and services to make the world’s food safer.

rtech laboratories
P.O. Box 64101
St. Paul, MN 55164-0101, USA
Phone: 800.329.9687
Fax: 651.375.2002
www.rtechlabs.com

rtech laboratories, a division of Land O’Lakes, is a comprehensive food science and technology research facility providing clients with Chemistry, Microbiology, Nutrition Labeling, Pilot Plant and Information Research Services. Our laboratory is ISO 17025 accredited. Although we are experts in dairy analysis, the lab performs a broad range of routing testing as well as specialty assays. Our pilot plant is capable of producing flexible batch runs in many product categories across a broad range of processing conditions. Our information research service is available to all rtech customers and can provide for all your scientific, business or technical information needs.

SA Scientific Ltd.
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San Antonio, TX 78240, USA
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SA Scientific Ltd. develops and manufactures wide range of quality diagnostic products (Molecular and Immunochromatographic assays) for Human, Veterinary and Food pathogens. Our real-time detection based molecular test kits for common food pathogens include E. coli O157, Salmonella, Shiga-toxigenic E.coli (STEC), Listeria and Campylobacter. These tests utilize a novel Loop-mediated Isothermal Amplification (LAMP) method, using four different primers to recognize six distinct regions of the target thus making the assay highly specific and sensitive. The test results can be read using a simple, real-time turbidimeter.
Safefood 360 Inc.
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New York, NY 10016, USA
Phone: 646.360.0210 Fax: 646.397.1901
www.safefood360.com

Safefood 360 is a young, innovative technology company dedicated to developing and supplying the global food industry with compliance software solutions that work. Our team of practitioners from both the Food and IT industries know the needs of our end users because we worked in these roles. This experience and insight is built into our solutions from day-one making them powerful, intuitive and a pleasure to use. Our food safety management software allows you to easily setup, plan, record and report on all aspects of your system confident in the knowledge that it will meet the requirements of the GFSI, FSMA, retailer standards and regulations.

SafetyChain Software
750 Lindaro St., Suite 330
San Rafael, CA 94901, USA
Phone: 415.233.9483 Fax: 415.294.7588
www.safetychain.com

SafetyChain Software’s SafetyChain for Food™ helps the food and beverage industry manage safety and quality compliance in realtime – preventing non-compliant ingredients, raw materials and finished product from coming in or going out. With SafetyChain for Food’s affordable solution modules – for Supplier Compliance & Management, Safety & Quality Data Reporting, HACCP/GFSI Compliance and Customer & Finished Product Compliance – food growers, producers, manufacturers, distributors, retailers, food services and importers save time, save money and create efficiencies that contribute to the bottom line. SafetyChain for Food is a global, Software-as-a-Service solution, designed for fast deployment and even faster ROI.

www.safetychain.com

SAI Global
2 Summit Park Drive, Suite 245
Independence, OH 44131, USA
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www.saiglobal.com/foodsafety/

SAI Global Assurance Services helps you to keep pace with the global trends in food safety, whether they are government mandated, industry schemes, purchasing requirements for retailers, or based on International Standards. SAI Global can train, audit and certify to a number of recognized GFSI Programs including BRC, SQF, FSSC 22000, IFS-PAC secure, Canada GAP and Global GAP, plus verification/assessment programs like GMA-SAFE, HACCP and GMP. With more than 800 auditors and 24,080 registrations worldwide, SAI Global Assurance Services is a global leader in helping advance business excellence for customers committed to exceptional customer service and value.

Sample6 Technologies, Inc.
27 Drydock Ave., 2nd Floor
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Phone: 617.393.7600 Fax: 617.939.0271
www.sample6tech.com

Sample6 Technologies is revolutionizing environmental pathogen monitoring by coupling the world’s first “enrichment free” diagnostic with a powerful control and analytics system. The company’s mission is to improve the health and safety of global consumers by bringing novel technologies to food safety.

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www.sealedair.com

Sealed 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.

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Phone: 978.720.2667 Fax: 978.921.2112
www.sensitech.com

Sensitech Inc. is a leading provider of supply and cold chain visibility solutions that enable our customers – global leaders in the food, life sciences, and industrial markets – to track, monitor and protect the quality and efficacy of their temperature-sensitive products across complex supply chains.

Sensitech Inc. is an ISO 9001:2008 company based in Beverly, Mass., with more than 30 sales, service and distribution locations around the world. Sensitech is 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
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Seward 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.

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Sigma-Aldrich delivers high-quality, innovative chromatography and sample prep products and solutions to address all food and beverage testing workflows. Our Supelco and Fluka brands provide a truly unique and broad-based analytical consumables offering that includes many breakthrough technologies, like Ascentis® Express Fused-Core® columns for UHPLC and HPLC, Ionic Liquid GC columns that provide unique selectivity, HybridSPE® to remove or enrich phospholipids, plus new and novel products for sample preparation to aid with SPE, SPME, and QuECHERS cleanup applications. For the latest product and technical information visit: sigma-aldrich.com/supelco.

Silliker, Inc.
111 E Wacker Drive, Suite 2300
Chicago, IL 60601, USA
Phone: 312.938.5151
www.silliker.com

Silliker, 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 Merieux 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 514 to learn more about our total solutions approach to food safety, quality and nutrition.

Society for Applied Microbiology 127
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www.sfam.org.uk

The Society for Applied Microbiology was founded in 1931. It is based in the United Kingdom but has members in over 80 countries. There are many categories of members and numerous benefits of membership. Membership offers very good value for money. Please stop by the stand to receive further information.

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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: (1) advocating for sound public policy, (2) building public awareness, and (3) assisting those impacted by foodborne illnesses.

Synbiosis 320
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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.

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Saratoga Springs, NY 12866, USA
Phone: 518.669.9227
www.tandd.com

Thermo Scientific 508
12076 Santa Fe Trail Drive
Lenexa, KS 66215-3594, USA
Phone: 800.255.6730 Fax: 800.864.4739
www.remel.com

The Thermo Scientific™ microbiology portfolio offers an extensive range of products for enrichment, isolation and identification of foodborne pathogens. Visit our booth to check out the NEW Thermo Scientific™ SureTect™ Real-Time PCR System designed to quickly and accurately detect microorganisms in a broad range of foods and associated samples.

US Pharmacopeia 1017
12601 Twinbrook Pkwy.
Rockville, MD 20852, USA
Phone: 301.816.8559
www.usp.org

The United States Pharmacopoeial 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

Learn more at www.usp.org

USDA-NIFA Food Virology Collaborative 322
1017 Main Campus Drive, Suite 1500
Raleigh, NC 27606, USA
Phone: 919.515.1222 Fax: 919.515.3023
www.norocore.ncsu.edu

The USDA-NIFA Food Virology Collaborative, or NoroCORE, is a food safety initiative that focuses on outreach, research, and education in the field of food virology. NoroCORE’s ultimate goal is to reduce the burden of food borne disease associated with viruses, particularly norovirus. NoroCORE is a large, multi-disciplinary team of researchers, with numerous stakeholders from industry, academia, and the government. We are working in an integrated manner to develop improved tools, skills, and capacity to understand and control food borne virus risks. NoroCORE’s not just about research—it includes extensive outreach and education components.

VAN HEES Inc. 123
2500 Regency Pkwy.
Cary, NC 27518, USA
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www.vanheesinc.com

VAN HEES is a premier manufacturer of functional ingredients tailored specifically to the meat industry. Our branded functional ingredients provide high quality results in beef, pork, poultry and emulsified products.

Vigilistics 1011
14 Bunsen
Irving, CA 92618, USA
Phone: 949.900.8380 Fax: 949.727.4480

Vigilistics is a leader in providing enterprise intelligence solutions that deliver actionable, real-time intelligence to operations, plant, and executive management. We help our customers efficiently achieve and maintain compliance with food safety and traceability requirements, while reducing product loss, energy consumption, utilities, chemicals, and wastewater.

Vigilistics Intelligence Software (VIS) is offered as one or more special purpose modules that configure to the plant floor, kitchen or portable cleaning unit. VIS collects, analyzes, and records real time data allowing customers to implement repeatable and scalable solutions across an enterprise to achieve their performance, sustainability, and compliance goals.

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www.VisitorPassSolutions.com

Visitor Pass Solutions, by Data Management, Inc. produces The Visitor Pass Registry Book, which allows a visitor to sign in to your facility while maintaining a confidential log and duplicate record. The badges are available
Vivione Biosciences is commercially releasing a new diagnostic platform called RAPID-B with single cell pathogen detection with speed capabilities that allow near line monitoring. RAPID-B finally gives customers a microbiological management tool that addresses the ever increasing quality requirements from regulators and customers. This RAPID-B technology was co-developed with the FDA NCTR and achieves this high level of analytical performance due to its very unique multidimensional approach. It has a suite of food and industrial assays that are currently available. Come see us at our booth for more details.

Volta Belting Technology
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Pine Brook, NJ 07058, USA
Phone: 973.276.7905
Fax: 973.276.7908
www.voltabelting.com

Volta Belting Technology is the world-leading manufacturer of Thermoplastic Conveyor Belting and has the broadest product range in the industry of flat, vee and round, and positive drive style belting for the food industry. Volta's latest innovation, its positive drive product range, which includes Superdrive, Dual Drive and DDS offers solutions for conveying and meets the strictest hygiene requirements. In addition, Volta's positive drive belting ensures efficiency and reduction in costs associated with production and sanitation. Volta Belting products are USDA/FDA/3A Dairy certified.

Weber Scientific
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Hamilton, NJ 08691, USA
Phone: 800.328.8378
Fax: 609.584.8388
www.weberscientific.com

Pick up a copy of our brand new 2013−2014 lab sourcebook focused on products for food and dairy testing. On display are simple and rapid methods, including Colilert® a rapid test for total coliform and E. coli in water (the most popular test on the planet and for good reason), our popular buffered pre-filled dilution bottle (DB®), PDX-LIB & PDX-SIB Environmental Listeria & Salmonella Rapid Food Contact Surface tests and several innovative products for environmental and hygiene monitoring such as EnSURE multiparameter luminometer™, PRO-Clean™ and Solar Cult® Sponge Handle Sampling System Serving QC professionals since 1959.

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Phone: 920.568.5536
Fax: 920.568.5736
www.whirl-pak.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.

Zep Sales & Service
1310 Seaboard Ind. Blvd.
Atlanta, GA 30318 USA
Phone: 877.428.9937
www.zepfooddivision.com

Zep has been a true partner in food safety sanitation for more than 70 years. Our alignment with customers and key industry stakeholders allows us to keep pace with the changing technologies, regulations and best practices impacting our industry. The Zep Food Division offers the right sanitation products for every application. Our solutions include Foaming Cleaners, CIP/Soak Cleaners, Sanitizers, Drain Maintenance, Biofilm, and Hand Care. Zep delivers next generation food antimicrobial interventions through cutting-edge ClO2 technology. Zep Inc is a licensed distributor of KEEPER® from Bio-Cide International and SGE™ ClO2 Z-Series™ Coil Cleaners and FRUITGARD® from ICA TriNova, LLC.
One-Day Workshops

Friday: Food Defense

The risk of intentional contamination of the food supply requires predetermined emergency preparedness. Subject matter experts in food defense from industry and government will provide global perspectives, lessons learned, and tools available to address these challenging threats. The workshop will include three one-hour scenario-based exercises demonstrating how to identify the seams, gaps, and shortfalls in emergency response plans and food supply chains. The three sessions include: (1) Amber Fields, (2) Harvest Haul, and (3) Market Bounty. Participants will receive materials that describe the exercise scenarios, methodology for evaluating plans, and outcomes of the workshop exercises.

Saturday: Developing Environmental Monitoring Programs for Small and Midsize Processors

Small and midsize produce, spice, seafood, condiment, bakery, and ingredient suppliers will receive practical tools to begin or improve environmental monitoring programs. Workshop content includes regulatory perspectives, customer expectations, characteristics of microbial and chemical contaminants, analytical methods for finding spoilage microbes, pathogenic microbes, and allergens, data interpretation, source tracking, and remedial sanitation practices. A practical breakout session will focus on how to collect samples, tools for collection, and sample handling. The workshop will conclude with a case study. A workbook with workshop content, EMP guides, and reference materials will be provided.

Two-Day Workshops

Friday and Saturday: Better Process Cheese School

Shelf-stable pasteurized process cheese products are considered by FDA as low-acid canned foods. Therefore, these producers must have at least one operator that has completed an FDA-approved course. The Better Process Cheese School is designed to cover LACF regulations as they pertain to shelf-stable process cheese manufacturers. Topics include microbiology and control of *Clostridium botulinum*, thermal processing/pasteurization, formulation control, process instrumentation, HACCP, production and packaging controls, and records. Exams will be given at the completion of each section. Satisfactory completion of this course and passage of all exams will fulfill FDA's recommendations for certification to be a trained operator.

Friday and Saturday: Statistical Process Improvement of the Microbiology of Food

Statistical process control has a long history in manufacturing industries, but there has been little uptake of these methods in the food industry, especially in relation to microbiology quality and safety. Participants will learn about statistical approaches for monitoring and controlling microbial hazards and improving quality and hygiene. These methods are also equally applicable to other measurable aspects of the food product as well as in a laboratory setting where quality of microbiological and chemical testing outcomes must be ensured.

The course consists of a series of lectures and practical exercises using food microbiology examples to illustrate the concepts and application.
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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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1953 — Harold J. Barnum
1954 — John D. Faulkner
1955 — Ivan E. Parkin
1956 — Harold S. Adams
1957 — Paul Corash
1958 — Harold Robinson
1959 — Franklin Barber
1960 — William V. Hickey
1961 — John Sheuring
1962 — Charles E. Walton
1963 — Ray Belknap
1964 — John H. Fritz
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1969 — Samuel O. Noles
1970 — Milton E. Held
1971 — Dick B. Whitehead
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1974 — Earl O. Wright
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1977 — Henry V. Atherton
1978 — David D. Fry
1979 — Howard Hutchings
1980 — Bill Kempa
1981 — William Arledge
1982 — Harry Haverland
1983 — Robert Marshall
1984 — A. Richard Brazis
1985 — Archie Holliday
1986 — Sid Barnard
1987 — Roy Ginn
1988 — Leon Townsend
1989 — Robert Gravani
1990 — Ronald Case
1991 — Bob Sanders
1992 — Damien A. Gabis
1993 — Michael P. Doyle
1994 — Harold Bengsch
1995 — C. Dee Clingman
1996 — F. Ann Draughon
1997 — Michael H. Brodsky
1998 — Gale Prince
1999 — Robert E. Brackett
2000 — Jack Guzewich
2001 — Jenny Scott
2002 — James S. Dickson
2003 — Anna M. Lammerding
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
2012 — Isabel Walls

PAST PRESIDENTS
### PAST ANNUAL MEETINGS AND LOCATIONS

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<td>1962</td>
<td>Philadelphia, PA</td>
<td>2012</td>
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### Future Annual Meetings

- **2014**: August 3–6, 2014  
  Sunday – Wednesday  
  Indiana Convention Center  
  Indianapolis, Indiana  

  Saturday – Tuesday  
  Oregon Convention Center  
  Portland, Oregon  

- **2016**: July 31 – August 3, 2016  
  Sunday – Wednesday  
  America’s Center  
  St. Louis, Missouri
Balaguer, Alina, University of Florida (P3-97*)
Balakireva, Larissa, NovoCIB (T4-11)
Balamurugan, S., Agriculture and Agri-Food Canada (T3-05)
Balasubramaniam, Bala, The Ohio State University (P1-104)
Balcomb, Christie, North Carolina State University (P1-131)
Ball, Melanie, RTI International (P1-92)
Ballestré, Elisenda, University of Barcelona (P2-58)
Baltsar, Patricia, Virginia Tech (P1-127*)
Balthazar, Celso, Federal Fluminense University (P1-75)
Bao, Ying, Shanghai Institution for Food and Drug Control (P2-85)
Bapanpally, Chandra, SA Scientific, Ltd. (P3-29*)
Barak, Jeri, University of Wisconsin-Madison (P3-89)
Barba León, Jeannette, Universidad de Guadalajara (P3-156)
Barbosa, Mathues, University of São Paulo (P2-118)
Barbour, Joe, Florence High School (P1-82)
Barcay, John, Ecolab Inc. (S6*)
Barlow, Robert, CSIRO (P2-37*)
Barnes, Adam, DuPont (P2-54)
Barreter, Sophie, EMD Millipore (P1-155*)
Bartholomew, Gene, John Morrell & Co. (T4-08)
Barton Behravesh, Casey, Centers for Disease Control and Prevention (T8-01)
Bartz, Faith, Emory University (T6-11, P3-13)
Bazy, Andy, Washington State University (P3-148)
Baty, Michael, University of Florida (T5-10*)
Bauchan, Gary, U.S. Department of Agriculture-ARS (P2-45)
Bauer, Arin, Texas AgriLife Extension Service (T9-10)
Bauer, Joseph, Kansas State University (P1-44, P1-43)
Baumert, Joseph, University of Nebraska-Lincoln (S5*, S38*)
Bautista, Derrick, Del Monte Foods (P1-106)
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