### SUNDAY, JULY 21, 2019

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

**Ivan Parkin Lecture – The Power of Play: Using Media to Educate Our Stakeholders**

**Barbara Chamberlin, Ph.D., New Mexico State University, Las Cruces, New Mexico**

### MONDAY, JULY 22, 2019

**8:30 a.m. – 6:15 p.m.**

**Poster Session 1**

- Communication, Epidemiology; Food Defense; Food Law and Regulation; Food Processing Technologies; Food Safety Systems; General Microbiology; Low-water Activity Foods; Modeling and Risk Assessment; Molecular Analytics, Genomics and Microbiome; Outreach and Education; Retail and Food Service Safety

**Morning Sessions – 8:30 a.m. – 12:15 p.m.**

- Artificial Intelligence and Machine Learning: What They are and Their Potential Applications for Food Safety
- Does Zero Risk Really Exist: How to Communicate Variability and Uncertainty to Government and Industry Managers
- Ensuring Safety by Design: Connecting the Dots of Food Protection throughout the Farm-to-Fork Continuum – A Poultry Case Study
- Food Microbiome Transfer Dynamics from Farm to Processing – What Can Metagenomics Add to the Picture?
- Impact of Robotics and Artificial Intelligence on Food Safety
- Is It Time for Food Safety Performance Standards Since Zero Risk is Not an Option?
- *Listeria monocytogenes* and the Produce Industry: Best Practices for Sanitary Design, Control and Monitoring
- Making Sense of Food Allergen Analysis
- May Contain Allergens – A Risk-based Approach for Determining the Use of Precautionary Allergen Labelling (PAL)
- New Methods in Analytical and Bioanalytical Sensing for Food Safety and Quality
- Science and Regulatory Guidance Update: Lethality and Stabilization of Meat and Poultry Products
- Seek and You Shall Find: The Intricacies of a Robust *Listeria* Environmental Monitoring Plan
- Tracing Produce: Where We are and What’s Next? Tracking FSMA Quantitative and Qualitative Impacts on the Food Industry Under Full FDA Enforcement – Stats, Trends, Challenges and Lessons Learned
- Water Management in Food Manufacturing: Be Prepared for Problems
- Water Re-Use in the Food Processing Industry: Risk-based Approaches in Practice
- Why are We Still Having Food Safety Failures If We All Have Food Safety Systems?

**Technical Sessions**

- Antimicrobials
- Pre-harvest Food Safety and Produce

**Afternoon Sessions – 1:30 p.m. – 5:15 p.m.**

- FoodSafety: Practical Advice for Digital Communication and Science Storytelling
- 2018 State and Local Foodborne Illness Investigations
- A South/Latin American Perspective on Microbiological Safety and Regulatory Guidelines for Fruit Juices: Issues and Opportunities
- Applying Lessons Learned: Keeping STEC Off Our Lettuce
- Beyond Slide Decks and Classrooms: Novel Approaches to Food Safety Learning
- Breaking the Mold: Using Foods to Protect Against Food Allergy
- *Cyclospora*: It’s Not Just an Imports Issue
- Emerging Foods: Seaweed; Superfood, Health & Safety, Challenges & Opportunities
- International Food Defense Preparation for FSMA and Beyond
- Is Cell Cultured Meat Really Meat?
- Looking to the Future: What Do Decision Makers Want to Know or Need to Know about Managing Chemical Contaminants in Food?
- Managing Large Multidisciplinary/Multi-Institutional Food Safety Projects – Effectively, Impactfully, and with Integrity
- Microbiological Method Verification in Food Manufacturing: Are Your Methods “Fit Enough” for Purpose?
- Statistical Methods for Microbial Data and Process Validation: The *P*-Value is What?
- Today’s RTE Redefined – Managing Environmental Controls and the Risk of the “Reasonably Foreseeable” Utilization of Metagenomics Technologies to Enhance Produce Safety and Quality
- You Cannot Audit Food Safety Culture – Wrong, Here’s How!

**Technical Sessions**

- Produce
- Antimicrobials
TUESDAY, JULY 23, 2019

8:30 a.m. – 6:15 p.m.

Poster Session 2
Antimicrobials; Dairy; Produce; Pre-harvest Food Safety; Sanitation and Hygiene; Viruses and Parasites

Morning Sessions – 8:30 a.m. – 12:15 p.m.
A Precarious Balancing Act: Co-managing Preharvest Environments to Maximize Food Safety, Sustainability, and Economic Viability of Farm Operations
Campylobacter, Health Impact, Performance Objectives and Effectiveness of Sampling Plans
Challenges in Campylobacter Detection and Control
Challenges of Sanitation in Dry Processing Environments: What are the Evolving Methods?
Cultural Influences on Food Safety Research and Education Programs in a Global Society
Emerging Hazards Associated with Seafood
Fact or Fiction: Combatting Consumer Perceptions of Food Safety Myths with Data
Future Pains: Assessing the Long-term Consequences of Foodborne Exposure to Microbial and Chemical Hazards
Home Food Delivery: The Last Mile is Not What It Used to be
New Research Findings – Control of Listeria in Dairy
Strategies to Prevent Pathogen Contamination in Post-lethality Dry and Wet Environments
Supply Chain Verification of a Sanitation Program
The Mitigation and Regulation of Heat-formed Substances Produced in Foods during Cooking: What are the Unintended Consequences on Microbial Safety and Public Health?
The Use of Rapid Microbial Methods by Government Agencies for “Official” Testing
What Do We Know about Microplastics in Food and Their Impact on Human Health?
When the Enterobacteriaceae Hits the Fan: Wind and Particulate-associated Distribution of Foodborne Pathogens

Technical Sessions
Laboratory and Detection Methods
General Microbiology and Viruses and Parasites

12:30 p.m. – 1:15 p.m.
Business Meeting

Afternoon Sessions – 1:30 p.m. – 5:15 p.m.
Advancing the Science of Risk-based Criteria for Agricultural Water Quality
Are There Instructions Included? The Role of Regionality and Experimental Choices on the Survival of Foodborne Pathogens in Manure-amended Soils
Challenges and Promises of Using Quantitative Data for Controlling Salmonella in Poultry
Challenges in Low-moisture Food Plant Sanitation – A Dairy Perspective
Clostridium Difficile: A Food Safety Risk?
Communicating Benefit/Risk Analysis of Food Processing
Determining Preventive Controls for Viruses and Parasites
Examining the Mutual Benefits of a Defined Supplier Monitoring Program: What is the Value of a Supplier Monitoring Program to the Retailer or Food Service Company and Suppliers?
Finding the Needle in the Cheese Block: How Do We Create Robust Sampling Plans for Dairy Products?
Food Workers – Technology Approaches and Other Interventions for Keeping Sick People Out of the Operation
Has the Time Come for Complete Adoption of the Food Code?
Is Bacillus cereus the Next Big Thing to Worry about in the Food Industry?
Revitalizing the Future of Food Safety Extension
Scientific Modernization of Meat Inspection – The International High Speed Train – Catch It or Get De-Railed
The Use of Chemicals in Food Hygiene and Linkage to Microbial Resistance
Updates on the Impact of Sampling Plans on Food Safety
Updates to the Conference for Food Protection and the Food Code

Technical Sessions
Microbial Food Spoilage, Dairy and Sanitation and Hygiene
Communication, Outreach and Education
**Poster Session 3**

8:30 a.m. – 3:30 p.m.

Beverages and Acid/Acidified Foods; Food Chemical Hazards and Food Allergens; Food Toxicology; Laboratory and Detection Methods; Packaging; Microbial Food Spoilage; Water; Seafood; Meat, Poultry and Eggs

**Morning Sessions – 8:30 a.m. – 12:15 p.m.**

A New Paradigm: Cutting Pathogens Off at the Pass by Understanding Their Evolution Dynamics
Agricultural Water and Emerging Pathogens in the Age of FSMA: Do We Need to Worry?
Application of High-throughput Sequencing by Industry: Potential, Barriers and Opportunities
Application of Principles of Failure Mode Effects Analysis (FMEA) for Effective Verification and Implementation of Food Safety Plans
Biofilm Removal as a Critical Part of Spoilage and Pathogen Contamination Prevention
Building a National Integrated Food Safety System (IFSS)
Environmental Monitoring – A Cost-effective Tool or Expensive Waste of Resource?
Extraintestinal Pathogenic *Escherichia coli* (ExPEC): The Other Bad *E. coli*
Food Safety and Trade: Colleagues or Competitors
Foodborne Disease Outbreak Update
Fresh-cut Processing and FSMA
Improving Post-mortem Inspection of Beef for Human Health Protection
Novel and Emerging Technologies for Improving Sanitation
Poultry Vaccines: What is Working, What are the Gaps, and What is on the Horizon?
Protecting Probiotics: Detecting Hazards and Confirming Formulation Accuracy
Resurgence of Less Recognized and Presumptive Pathogens: Food Safety Implications
The Impact of Packaging Materials on Food Safety: Testing, Modeling and Regulation

**Technical Sessions**

Meat, Poultry and Seafood
Modeling and Risk Assessment

**Afternoon Sessions – 1:30 p.m. – 3:30 p.m.**

Antibiotic Reduction, Alternatives, and the Relationship to Food Pathogen Outbreaks
Attributing Illnesses to Food Sources in the Face of Uncertainty
Biofilm and Low-water Activity Foods
Distribution of Foodborne Pathogens – Geographical Insight from the Use of WGS
Let’s Hear from Next Generation Food Safety Scientists on Pathogen Behavior in Ready-to-Eat Foods
Polypropylene Permaculture? Microplastics in Terrestrial Agricultural Systems
Revolutionary Diagnostic Changes are Shifting the Epidemiological Landscape and Posing Challenges for Outbreak Identification
Safety of Animal-source Foods in Low- and Middle-income Countries
Using Food Microbiomes

**Technical Sessions**

Low-water Activity Foods, Food Toxicology and Food Defense
Molecular Analytics, Genomics and Microbiome, Epidemiology

4:00 p.m. – 4:45 p.m.

**John H. Silliker Lecture – From Outbreak Catastrophes to Clades of Concern, How Whole Genome Sequencing Can Change the Food Safety Landscape**

*Robert V. Tauxe, MD, MPH, Centers for Disease Control and Prevention, Atlanta, Georgia*