

	Great Hall AD	Great Hall BC	Room 217-219	Room 228-230	Room 203-205	Room 225-227	Room 210	Room 207	Room 208	Room 209	Room 221	Room 220	Room 206	Exhibit Hall
SUNDAY, JULY 26														
Sunday 6:00 p.m. – 7:30 p.m.	Opening Session – Ivan Parkin Lecture – Great Hall AD <i>An Engaging Exchange: Distilling Data for Impact</i> – Gregory Astill, Senior Economist, DecisionNext, Overland Park, Kansas; and Elizabeth A. Bihn, Director, Produce Safety Alliance, Cornell University, Ithaca, New York													
MONDAY, JULY 27														
Monday 8:30 a.m. – 12:15 p.m.	S1 – Outbreak Symposium: Notable Foodborne Disease Outbreaks from 2025 – Lessons for Public Health and Industry		S2 – Smarter Validation Strategies for Low-Water Activity Foods: Product Grouping and Reevaluation in Practice	S3 – The Utilization of Large-Scale Sequence Databases for Foodborne Pathogen Characterization and Functional Genomics	RT1 – The Changing Landscape of Scientific Publishing: Predatory Journals, AI, and Compromising Scientific Peer Review	RT2 – Enhancing Hazard Analysis: Separating Ingredient and Process Step Evaluations for Improved Food Safety	RT3 – Balancing Innovation and Consumer Expectations: Aligning Food Safety and Building Trust	S4 – Food Safety in Indigenous Arctic Food Systems in Face of Climate Change	RT4 – Learning in Seconds: Rethinking Food Safety Education for the Frontline	S5 – Surf & Turf Safety: Innovations in Dry-Aging Muscle Foods				Poster Session 1 – Epidemiology, Food Allergens, Food Chemical Hazards, Food Toxicology, General Microbiology, Laboratory Methods, Meat, Poultry and Eggs, and Molecular Analytics, Genomics, and Microbiome
					RT5 – What Comes Next: Building Food Safety Strategies After NACMCF	RT6 – Hygienic Restoration: Rethinking Risk, Investment, and Continuity in Food Facilities	RT7 – Full Strength, Fully Understood: Bridging Language Gaps Without Cutting Content	S6 – Pork Under the Microscope: Advances in Mitigating Old and Emerging Risks	RT8 – Is Exact Colony Counting Just Right, or is One-Log Resolution Enough?	S7 – “Is Circular Safe?” – Balancing Sustainability with Foodborne Viral Risks	T1 – Developing Scientist Finalists		Marketplace	
Monday 12:30 p.m. – 1:30 p.m.	U.S. Regulatory Update on Food Safety – Great Hall AD Kyle Diamantas, J.D., Food and Drug Administration, Silver Spring, Maryland; and Mindy Brashears, Under Secretary for Food Safety, United States Department of Agriculture, Washington, D.C.													
Monday 1:30 p.m. – 5:15 p.m.	S8 – GRAS 2.0: What’s New; Not So New and Its Impact Toward Industry Compliance	S9 – From Risk to Regulation: FDA/WHO Scientific Advice on <i>Listeria monocytogenes</i> and Codex Applications	S10 – FSVP at the Border: Rising FDA Detentions and How to Prepare	S11 – Culture or Molecular? Rethinking When and Why We Confirm Pathogens	RT9 – Best Practices for Governing Data in the AI Era	RT10 – From Confusion to Compliance: Navigating the FDA Food Traceability Rule for Retailers and Foodservice Establishments	RT11 – Every Drop Counts: Advancing Safe Water Reuse in Dairy and Food Processing	S12 – Keeping Parasites Out of Imported Produce: Learn How to Mitigate <i>Cyclospora</i> Contamination in Fresh Herbs	RT12 – Public Data Aggregation to Support Water Use Decisions in Food Production	S13 – <i>Salmonella</i> in Tahini and Sesame Products: FDA’s Multi-Pronged Approach Through Regulatory Oversight and AI-Targeted Sampling				Hands-On Marketplace on Tools and Resources for Food Safety Modeling and Risk Analysis
	S14 – Antimicrobials for Foodborne Pathogens, Spoilage Microorganisms, and Navigating FDA GRAS Approval for Novel Compounds	S15 – Beyond Detection: How Industry is Using Next Generation Genomic Sequencing to Drive Root Cause Analysis	S16 – Antimicrobial Interventions for Meat Safety and Microbial Quality: Present and the Future	S17 – How to Decide? Risk-Based Decisions for the Use of Dried Ingredients	RT13 – Internal Assessment: Closing the Gap Between Audits and Food Safety Performance	RT14 – FSMA at 15: Promise, Progress, and Priorities for the Future	RT15 – Product Labeling Mistakes: When Human Failure Leads to a Food Recall; Strategies and Impacts	S18 – Managing the Invisible Threat of Mycotoxins: Emerging Regulatory Frontiers and Future Directions for Risk Management	RT16 – How LGBTQIA+ Food Safety Professionals Can Thrive During Less-Affirming Times	S19 – Biofilms and Viruses: Unveiling Hidden Risks in the Food Chain	T2 – Antimicrobials and Animal and Pet Food Safety			
TUESDAY, JULY 28														
Tuesday 8:30 a.m. – 12:15 p.m.	S20 – AI-Powered Food Safety: Predictive Modeling, Pathogen Detection, and Beyond	S21 – Best Practices in <i>Salmonella</i> and <i>Cronobacter</i> Controls in a Low-Moisture Facility Using Dairy Examples	S22 – Upgrading Environmental Monitoring Through Microbiome Mapping in Food Production Plants	S23 – Using Data to Characterize Risk and Prevent <i>Listeria monocytogenes</i> Contamination: Challenges and Opportunities	S24 – Mixed Signals: The Prevalence and Risks of Multi-Genotype Pathogen Contamination	RT17 – Hydration Prior to Processing: Controlling Microbial Contaminants in Dry Ingredients	RT18 – Addressing Knowledge Gaps and Research Priorities for the Impact and Control of Emerging Dry Biofilms in Food Safety	S25 – Building a Data-Driven Culture Today for Safer Food Tomorrow	S26 – New Sequencing Tools for Improved Parasite Genotyping and Source Tracking in Food	S27 – Risk, System, Culture, and Business Strategy in Food Safety				Poster Session 2 – Antimicrobials, Beverages and Acid/Acidified Foods, Food Defense, Food Fraud, Modeling and Risk Assessment, Plant-Based Alternative Foods, Pre-Harvest Food Safety, Produce, Viruses and Parasites, and Water
	Late-Breaking Session	S28 – Mapping Risk to Reality: Applying Biomapping and QMRA to Strengthen Poultry Safety	S29 – From Data to Decision: Predictive Modeling, Validation and <i>Listeria</i> Control in RTE Foods	S30 – A Food Safety Data Standard: Update and Report	S31 – Technologies for Improving Recall Management in Retail & Foodservice	RT19 – Flexitarians: New Product Offerings Blending the Best of Both Worlds	RT20 – Translating 100 Years of Hygienic Design from Food Processing Environments into Food Service and Food Retail Equipment and Facility Design	S32 – Breaking Through to Consumers with Technology-Driven Food Safety Education	S33 – Beyond the Usual Suspects: Risk Perspectives on Emerging Pathogens in Meat and Poultry Products	T5 – Microbial Food Spoilage and Sanitation and Hygiene	T3 – Plant-Based Alternative Products, Seafood, Molecular Analytics, Genomics and Microbiome, and Laboratory and Detection Methods	T4 – Produce and Pre-Harvest Food Safety		
Tuesday 12:30 p.m. – 1:15 p.m.	IAFF Business Meeting - Room 209													
Tuesday 1:30 p.m. – 5:15 p.m.	S34 – Life of an Outbreak: From the First Illness to the Courthouse	S35 – Genomic Analyses to Rank Foodborne Pathogens by Risk	S36 – The Key Performance Indicators of Food Safety Training	S37 – Food Chemical Safety Assessment: How & Why	S38 – Sample Pooling: Sink or Swim	RT21 – Dry Clean Only: Establishing Dry Sanitation Solutions for Low-Moisture Ready-to-Eat Foods	RT22 – One Culture, Many Voices: Embedding DEI into Food Safety	S39 – All Hands-On Deck: The Pivotal Role of Food and Agrifood Systems in the Global Antimicrobial-Resistance (AMR) Pandemic	S40 – Food Fraud Prevention: From Spreadsheets to AI		T6 – Low-Water Activity Foods, Data Management and Analytics, and Epidemiology	T7 – Laboratory and Detection Methods	T8 – Pre-Harvest Food Safety	
		S41 – The Genomics for Food and Feed Safety (Gen-F5) Interagency Collaboration: Recent Advances in Genomics Methods and Data Standards		S42 – Overcoming Challenges of Water Use and Reuse in Food Processing Requires a Holistic Approach	S43 – Beyond the Algorithm: How Food Safety Systems and Culture Adapt in the Age of AI	RT23 – Exploring Tomorrow’s Food, Today, Under High Pressure: Latest Advances and Challenges	RT24 – Theory to Practice: Applying Food Safety Culture Research to Dynamic and Diverse Food Businesses	S44 – Produce Wash Water: Multi-Company Validation of Critical Parameters	S45 – Natural Mold Inhibition in Baked Goods: Fermentate Solutions for Sustainability and Waste Reduction					
WEDNESDAY, JULY 29														
Wednesday 8:30 a.m. – 12:15 p.m.		RT25 – Revisiting the FDA Food Code Definition of Time/Temperature Control for Safety (TCS) Foods	RT26 – Emerging, Reemerging and REP Pathogens: Food Safety Challenges	S46 – Environmental Monitoring and Zone 1 Swabs: Hard Lessons from the Turkey Bacon Recall	S47 – Advancing AI in Food Safety Through Student Competition on Benchmark Datasets	S48 – PFAS in Food and Water: Regulation, Occurrence and Mitigation	S49 – Alive or Dead? Incorporation of Pathogen Viability Assessment into ‘Omics Food Safety Research	S50 – Allergen Method Validation and Verification: Guidelines and Real-World Experiences	S51 – Breaking Barriers: Enhancing Food Safety Culture Through Inclusive Communication		T9 – Modeling and Risk Assessment	T10 – Food Safety Systems and Food Processing Technologies	T11 – Meat, Poultry, and Eggs	Poster Session 3 – Animal and Pet Food Safety, Communications, Outreach and Education, Dairy, Data Management, Food Law and Regulation, Food Processing Technologies, Food Safety Systems, Low-Water Activity, Microbial Food Spoilage, Food Packaging, Retail and Food Service Safety, Sanitation and Hygiene, and Seafood
		RT27 – “We Don’t Need No Stinkin’ Culture: We Need a New Gold Standard for Confirmations!”	RT28 – Keep It Simple: Building Achievable Pathways to Improve Food Safety	S52 – One Pathogen, Many Landscapes: <i>Salmonella</i> Dynamics in the Americas	S53 – Can Microbial Quantitation Catch Up with Detection Methods? Recent Advances	S54 – The Dollars and Sense of Food Safety: Econometrics of Food Safety Interventions	S55 – Beyond the Kill Step: Managing Risks of Toxin-Producing Microorganisms in High-Moisture In-Process Foods	S56 – Best Practices for Managing Allergens and Gluten in Retail and Food Service Environments	T12 – Dairy and Communication, Outreach and Education					
Wednesday 1:30 p.m. – 3:30 p.m.	S57 – Allergen Labeling and Risk Management Updates from FDA	RT29 – Asset Lifecycle Management in Food Manufacturing: Engineering Principles for Equipment and Facility Longevity	S58 – Using Metagenomics to Solve Real-World Food Safety and Quality Challenges	S59 – Data-Driven Insights in Fresh Produce Safety – Putting Learnings Into Actions	S60 – When Cleaning Tools Become Inoculators: A Food Safety Blind Spot	S61 – Digital Innovations for Produce Safety: Enhancing FSMA-PSR Compliance Abroad to Protect Consumers	S62 – Food Safety Management in Fermented Food Production	S63 – Bubbly, Brewed, and Plant-Based: Microbial Food Safety and Spoilage Considerations for Alternative Beverages	S64 – De-Bugging Pet Food Safety: Tackling Risks in Insect Proteins and Novel Ingredients	T13 – Food Chemical Hazards, General Microbiology, Food Allergens, Beverages and Acid/Acidified Foods, Food Fraud, and Food Law and Regulation		T14 – Packaging, Water, and Viruses and Parasites		
Wednesday 4:00 p.m. – 4:45 p.m.	John H. Silliker Lecture – Great Hall BC <i>From Fundamentals to Frontiers: A Consultant’s Guide to Tackling Food Safety Risks</i> – Ruth Petran, Principal & Founder, Ruth Petran Consulting, LLC; Senior Advisor, The Acheson Group, Minneapolis, Minnesota													