



SCHEDULE

FRIDAY, JULY 24

IAFP Workshops | 8:00 a.m.–5:00 p.m.

SATURDAY, JULY 25

IAFP Workshops | 8:00 a.m.–5:00 p.m.
 Committee and PDG Chair & Vice Chair Meeting | 3:00 p.m.–5:00 p.m.
 Welcome Reception | 5:00 p.m.–6:30 p.m.

SUNDAY, JULY 26

Affiliate Council Meeting | 7:30 a.m.–9:00 a.m.
 Committee and PDG Meetings | 8:00 a.m.–5:00 p.m.
 Student Lunch | 12:00 p.m.–1:30 p.m.
 Editorial Board Reception *(by invitation)* | 4:30 p.m.–5:30 p.m.
 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.
 Exhibit Hours | 7:30 p.m.–9:30 p.m.

MONDAY, JULY 27

Symposia, Roundtable & Technical Sessions | 8:30 a.m.–5:15 p.m.
 Poster Session | 8:30 a.m.–6:15 p.m.
 Exhibit Hours | 10:00 a.m.–6:15 p.m.
 Exhibit Hall Lunch | 11:45 a.m.–1:30 p.m.
 Exhibit Hall Reception | 5:15 p.m.–6:15 p.m.

TUESDAY, JULY 28

Committee and PDG Chairperson Breakfast *(by invitation)* | 7:30 a.m.–9:00 a.m.
 Symposia, Roundtable & Technical Sessions | 8:30 a.m.–5:15 p.m.
 Poster Session | 8:30 a.m.–6:15 p.m.
 Exhibit Hours | 10:00 a.m.–6:15 p.m.
 Exhibit Hall Lunch | 11:45 a.m.–1:30 p.m.
 Business Meeting | 12:30 p.m.–1:15 p.m.
 Exhibit Hall Reception | 5:15 p.m.–6:15 p.m.
 President's Reception *(by invitation)* | 6:30 p.m.–7:30 p.m.
 Student Mixer | 7:00 p.m.–9:00 p.m.
 Past Presidents' Dinner *(by invitation)* | 7:30 p.m.–9:00 p.m.

WEDNESDAY, JULY 29

Symposia, Roundtable & Technical Sessions | 8:30 a.m.–3:30 p.m.
 Poster Session | 8:30 a.m.–3:30 p.m.
 Networking Lunch | 11:45 a.m.–1:30 p.m.
 Closing Session and John H. Silliker Lecture | 4:00 p.m.–4:45 p.m.
 Awards Reception and Banquet | 6:00 p.m.–9:30 p.m.

GENERAL SESSIONS

OPENING SESSION

IVAN PARKIN LECTURE



GREGORY ASTILL, Ph.D.

Senior Economist,
 DecisionNext
 Overland Park, Kansas



ELIZABETH A. BIHN, Ph.D.

Director, Produce
 Safety Alliance,
 Cornell University
 Ithaca, New York

CLOSING SESSION

JOHN H. SILLIKER LECTURE

RUTH PETRAN

Principal & Founder,
 Ruth Petran Consulting, LLC
 Senior Advisor, The Acheson Group
 Minneapolis, Minnesota

Talk Title: *"From Fundamentals to Frontiers: A Consultant's Guide to Tackling Food Safety Risks"*



REGISTRATION INFORMATION

WHO SHOULD ATTEND:

Food safety professionals in government, industry, academia and research focused on food microbiology; quality control; regulatory inspections; food safety consulting; risk assessment; HACCP and plant management; technical services; sanitation; food processing, packaging and distribution operations; toxicology; food safety auditing; microbiological research; and retail food service. Students are encouraged to fully participate.

REGISTRATION INCLUDES:

- Program Book
- Technical Sessions
- Morning Coffee
- Exhibit Hall Reception (Mon. & Tues.)
- Welcome Reception
- Poster Presentations
- Breaks
- Networking Lunch (Wed.)
- Ivan Parkin Lecture
- Symposia
- Exhibit Hall Admittance
- John H. Silliker Lecture
- Cheese and Wine Reception
- Roundtables
- Exhibit Hall Lunch (Mon. & Tues.)
- Awards Banquet



If you require ADA Assistance, please contact Andrea Belzer at abelzer@foodprotection.org

IAFP WORKSHOPS

WORKSHOP 1 – CFS Hygienic Design Certification, (OFF-SITE at CFS Institute)

2.5 Day – Thursday, July 23 (1:00 p.m. – 5:00 p.m.), Friday, July 24 and Saturday, July 25, 2026 (8:30 a.m. – 5:00 p.m.)

WORKSHOP 2 – Demystifying Dry Cleaning: Understanding the When, How, and Why of Dry Cleaning & Sanitizing (Disinfecting)

2 Day – Friday, July 24 and Saturday, July 25, 2026 (8:30 a.m. – 5:00 p.m.)

WORKSHOP 3 – Selecting and Validating Pathogen Reduction Processes for Low-Moisture Foods and Ingredients

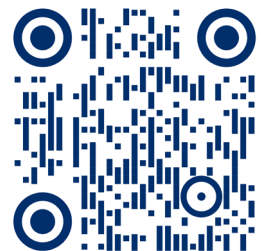
2 Day – Friday, July 24 and Saturday, July 25, 2026 (8:30 a.m. – 5:00 p.m.)

WORKSHOP 4 – Advancing Best Practices for Sanitation Verification Technologies

1 Day – Saturday, July 25, 2026 (8:30 a.m. – 5:00 p.m.)

WORKSHOP 5 – Building an AI Culture in Food Safety: Practical Use Cases for Professionals

1 Day – Saturday, July 25, 2026 (8:30 a.m. – 5:00 p.m.)



REGISTER ONLINE AT
[FOODPROTECTION.ORG](https://www.foodprotection.org)

MEETING VENUE

IAFP 2026 sessions will take place at the New Orleans Ernest N. Morial Convention Center in New Orleans, Louisiana.

HOTEL INFORMATION

For hotel information, go to our website at [foodprotection.org](https://www.foodprotection.org).

Warning: Hotel reservations should be made through the IAFP website. *BEWARE OF HOUSING PIRATES!*

	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
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				
Monday 8:30 a.m. – 12:15 p.m.	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				Hands-On Marketplace on Tools and Resources for Food Safety Modeling and Risk Analysis
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				
Tuesday 12:30 p.m. – 1:15 p.m.	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				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
IAFP 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					
		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	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
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													