

**Center for Produce Safety
Produce Research Symposium
Newport Beach, California**

All events will be held at the Island Hotel, Newport Beach, CA

Tuesday, June 24

- 9:00 a.m. – 10:00 a.m. Registration, Continental Breakfast, Poster Session**
- 10:00 a.m. – 10:15 a.m. Welcome and Opening Comments - Stephen Patricio, CPS Chair**
- 10:15 a.m. – 10:30 a.m. ABC Research Laboratories Travel Grant Presentation**
- 10:30 a.m. – 12:00 noon Session I: To be announced**
- 12:00 noon – 1:15 p.m. Lunch**
- 1:15 p.m. – 2:45 p.m. Session II: To be announced**
- 2:45 p.m. – 3:15 p.m. Break**
- 3:15 p.m. – 4:45 p.m. Session III: Irrigation Water – Sampling and Potential Risk Factors**
Science-based evaluation of risks associated with wildlife exposure for contamination of irrigation water by *Salmonella*. **Anita Wright, University of Florida**
- Evaluation of pathogen survival in fresh water sediments and potential impact on irrigation water quality sampling programs. **Kristen Gibson, University of Arkansas**
- Evaluation of sampling protocol to provide science-based metrics for use in identification of *Salmonella* in irrigation water testing programs in mixed produce farms in the Suwannee River watershed. **George Vellidis, University of Georgia**
- Does splash from overhead sprinkler irrigation systems contaminate produce with *Salmonella* in the southeastern United States? **George Vellidis, University of Georgia**
- Evaluation of risk-based water quality sampling strategies for the fresh produce industry. **Channah Rock, University of Arizona**
- Panel Members: TBA
Moderator: Jim Gorny, Produce Marketing Association
- 4:45 p.m. – 5:00 p.m. Closing Comments**
- 5:00 p.m. – 7:00 p.m. Reception**

Wednesday, June 25

7:00 a.m. – 8:00 a.m. Registration and Continental Breakfast

8:00 a.m. – 9:30 a.m. Session I: Irrigation Water – Practical Considerations and Management Tools

Survival of generic *E. Coli* and *Salmonella* during the growth, curing, and storage of dry bulb onions produced with contaminated irrigation water. **Joy Waite-Cusic, Oregon State University**

Use of zero valent iron (ZVI) in irrigation of tomatoes with manure-contaminated water at varying *E. coli* levels. **Kalmia Kneil, University of Delaware**

Transfer and survival of organisms to produce from surface irrigation water. **Faith Critzer, University of Tennessee**

Evaluation of multiple disinfection methods to mitigate the risk of produce contamination by irrigation water. **John Buchanan, University of Tennessee**

Panel Members: TBA

Moderator: Hank Giclas, Western Growers Association

9:30 a.m. – 10:00 a.m. Break

10:00 – 11:30 a.m. Session II – Pathogen Transference – Sources and Possible Management Tools

Evaluation of the level of white-tailed deer fecal colonization by *E. coli* O157:H7 and the ecological role of dung beetles with the pathogen in produce farms. **Vivian Wu, University of Maine**

Sources and mechanisms of transfer of *Salmonella* in the production and postharvest tree nut environment. **Linda Harris, University of California, Davis**

Distribution of *Salmonella* in pistachios and development of effective sampling strategies. **Linda Harris, University of California, Davis**

Reducing the risk for transfer of zoonotic foodborne pathogens from domestic and wild animal to vegetable crops in the southwest desert. **Michele Jay-Russell, University of California, Davis**

Assessment of microbial hazards and intervention techniques in tree fruit storage bins. **Karen Killinger, Washington State University**

Panel Members: TBA

Moderator: Drew McDonald, Church Bros./True Leaf Farms

11:30 a.m. - 1:00 p.m. Lunch

1:00 p.m. – 2:30 p.m. Session III – Building Our Tool Boxes

Validating *Salmonella* inactivation during thermal processing of the physically heat-treated chicken litter as soil amendment and organic fertilizer. **Xiuping Jiang, Clemson University**

Avirulent *Salmonella* strains and their use to model behavior of the pathogen in water, composts, in and on vegetables. **Max Teplitski, University of Florida**

Toward a rapid and reliable pathogen detection system in produce. **Jianghong Meng, University of Maryland**

Practical validation of surface pasteurization of netted melons. **Trevor Suslow, University of California, Davis**

Panel Members: TBA

Moderator: Courtney Parker, Chiquita/Fresh Express

2:30 p.m. – 3:00 p.m. Break

3:00 p.m. - 4:30 p.m. Session IV – Hot Topics in Food Safety

Effectiveness of a batch ozonated retail wash system for iceberg lettuce. **Trevor Suslow, University of California, Davis**

The role of riparian zones in bacteria dispersal to produce farms. **Martin Wiedmann, Cornell University**

Rapid assessment of oxidative stress induced in microbes to evaluate efficacy of sanitizers in wash water. **Nitin Nitin, University of California, Davis**

Identifying causative factors contributing to 'positive' leafy green samples. **Diane Wetherington, Intertox**

Panel Members: TBA

Moderator: Bob Whitaker, Produce Marketing Association

4:30 p.m. – 4:45 p.m. Closing Comments

5:00 p.m. – 6:00 p.m. Cocktail Reception