

Center for Produce Safety  
**Produce Research Symposium**  
Grand Hyatt Atlanta, Buckhead, GA  
June 23 - 24, 2015

**Tuesday, June 23, 2015**

8:00 a.m. - 8:15 a.m. **Welcome** - Stephen Patricio, Westside Produce

8:15 a.m. - 9:30 a.m. **Food safety beyond the boundaries of the farm.** Food safety research has largely been pointed toward growing operations. However, we know instinctively that food safety is the responsibility of the entire produce supply chain. Various segments of the supply chain will discuss their food safety activities, their most important food safety research needs and where they see this issue evolving as technology, transparency and regulation drive change over the next decade.

**Moderator:** Bryan Silbermann, Produce Marketing Association

**Panel Members:**

Shelley Feist, Partnership for Food Safety Education

Rick Stein, Food Marketing Institute

William Weichelt, National Restaurant Association

9:30 a.m. - 10:00 a.m. **Break**

10:00 a.m. - 11:30 a.m. **Session - Pathogen Transference**

Evaluation of risk-based water quality sampling strategies for the fresh produce industry.

**Channah Rock, University of Arizona**

Assessment sanitation techniques for tree fruit storage bins.

**Karen Killinger, Washington State University**

Die-off rates of human pathogens in manure amended soil under natural climatic conditions using novel sentinel chamber systems.

**Keith Warriner, University of Guelph**

Assessing postharvest food safety risks and identifying mitigation strategies for foodborne pathogens in pistachios.

**Linda Harris, University of California, Davis**

**Moderator:** Jim Gorny, Produce Marketing Association

**Panel Members:**

Samir Assar, U.S. Food and Drug Administration

Ines Hanrahan, Washington Tree Fruit Research Commission

Beth Oleson, Georgia Fruit and Vegetable Growers Association

Walter Ram, The Giumarra Companies

11:30 a.m. - 12:00 p.m. **“Lightning Round - Poster Brief”** – Interactive, fast-paced session will feature preliminary research results emanating from CPS-funded projects.

**Moderator:** Courtney Parker, N2N Global

12:00 p.m. - 1:15 p.m. **Lunch**

1:15 p.m. - 1:30 p.m. **Georgia Dept. of Agriculture - Commissioner Gary W. Black**

1:30 p.m. - 2:45 p.m. **Expert Roundtable – Bringing food safety research into focus: a case study**

**Moderator:** Martha Roberts, University of Florida

**Panel Members:**

Karen Levy, Emory University

Bill Brim, Lewis Taylor Farms

Tiffiani Onifade, Florida Department of Agriculture and Consumer Services

George Vellidis, University of Georgia

2:45 p.m. - 3:15 p.m. **Lightning Round - Poster Brief**

**Moderator:** Courtney Parker, N2N Global

3:15 p.m. - 3:45 p.m. **Break**

3:45 p.m. - 5:15 p.m. **Session #2 – *Animals, the environment and produce* .**

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**

Food safety risks at the fresh produce-animal interface: identifying pathogen sources and their movement on diversified farms.

**Siddhartha Thakur, North Carolina State University**

Remediation and recovery measures to expedite planting or replanting of vegetables following soil contamination by *Salmonella enterica*. **Robyn McConchie, University of Sydney**

Validation of geospatial algorithms to predict the prevalence and persistence of pathogens in produce fields to improve GAPs.

**Martin Wiedmann, Cornell University**

**Moderator:** Joan Rosen, JC Rosen Resources

**Panel Members:**

Hank Giclas, Western Growers Association

Keith Refsnider, Driscoll's

Leanne Skelton, U.S. Department of Agriculture

Tim York, Markon Cooperative, Inc.

5:15 p.m. - 6:30 p.m. **Reception**

**Wednesday, June 24, 2015**

8:00 a.m. - 8:30 a.m. **Key Learnings from Day 1 of the CPS Symposium and what lies ahead for Day 2**

**Moderator:** Bob Whitaker, Produce Marketing Association

8:30 a.m. - 10:00 a.m. **"Changing Landscape of Foodborne Illness Investigations and Analyses"** This session will explore how the Centers for Disease Control use research to inform their epidemiological and traceback investigations. We will gain insight into the types of research CDC conducts and how they access research from other organizations, vet that research data and ultimately incorporate its implications into their processes.

**Moderator:** Christopher Braden, Centers for Disease Control and Prevention

**Panel:**

Peter Gerner-Smidt, Centers for Disease Control and Prevention  
Kristina M. Angelo, Centers for Disease Control and Prevention  
Amanda Conrad, Centers for Disease Control and Prevention  
Patricia M. Griffin, Centers for Disease Control and Prevention

10:00 a.m. - 10:30 a.m. **Break**

10:30 a.m. - 10:45 a.m. **ABC Travel Grant Recipients**

10:45 a.m. - 11:30 a.m. **Pop up session - Recruiting the next generation in food safety**

**Moderator:** Drew McDonald, Church Brothers/ True Leaf Farms

11:30 a.m. - 12:45 p.m. **Lunch**

12:45 p.m. - 2:15 p.m. **Session #3 – Controlling pathogens on fruit surfaces and in wash water: what has history taught us and where are we going next?**

Novel coating systems with sustained release of food antimicrobials to improve the safety of cantaloupe.

**Qixin Zhong, University of Tennessee**

Rapid assessment of oxidative stress induced in microbes to evaluate efficacy of sanitizers in wash water.

**Nitin Nitin, University of California, Davis**

Enhancement of forced-air cooling to reduce *Listeria monocytogenes*, *Salmonella* and/or total surface microbiota on cantaloupes. **Changqing Wu, University of Delaware**

Practical validation of surface pasteurization of netted melons.

**Trevor Suslow, University of California, Davis**

**Moderator:** Trevor Suslow, University of California, Davis

**Panel Members:**

James Brennan, SmartWash Solutions

Paul Fleming, Frey Farms

Joshua Porbeni, Club Chef LLC,

Craig Wilson, Costco Wholesale

2:15 p.m. - 2:45 p.m. **Lightning Round - Poster Brief**

**Moderator:** Courtney Parker, N2N Global

2:45 p.m. - 3:15 p.m. **Break**

3:15 p.m. - 4:45 p.m. **Session #4 – Hot topics – this session will deal with a number of current hot topics including the development of surrogate organisms to permit verification activities and enhanced research, a novel approach to disinfection and an examination of the physiological state of enteric microorganisms on lettuce and what that might tell us about their ability to cause disease.**

Effect of physiochemical and biological parameters on survival, persistence and transmission of norovirus in water and on produce.

**Melissa Jones, University of Florida**

Avirulent *Salmonella* strains and their use to model behaviors of the pathogen in water, composts, in and on, vegetables.

**Max Teplitski, University of Florida**

Feasibility of using nitric oxide donors to disperse biofilms of industrial significance to strengthen the efficacy of current industrial disinfectants. **Massimiliano Marvasi, Middlesex University, London (previously with University of Florida)**

Genomic elucidation of the physiological state of enteric pathogens on pre-harvest lettuce.

**Martin Wiedmann, Cornell University**

**Moderator:** Bob Whitaker, Produce Marketing Association

**Panel members:**

Jeff Farber, the University of Guelph

Jorge Hernandez, US Foods

Mickey Parish, U.S. Food and Drug Administration

Bill Pool, Wegmans

4:45 p.m. - 5:00 p.m. **Closing Comments and Wrap Up**

5:00 p.m. - 6:30 p.m. **Reception**