

AGENDA AT A GLANCE

Tuesday, June 18, 2019

7:00 am – 8:00 am **Registration, Continental Breakfast, Poster Session**

8:00 am – 8:15 am **Welcome – Dave Corsi**, Chair, Board of Directors, Center for Produce Safety

8:15 am – 9:00 am **Romaine Outbreaks: Perspectives and Moving Forward**

Panelists: **Dave Corsi**, Wegmans Food Markets
Michael Robach, The Robach Group LLC
Mike Taylor, Stop Foodborne Illness, Meridian Institute
Tim York, Markon Cooperative

Moderator: **Cathy Burns**, Produce Marketing Association

9:00 am – 10:00 am **Romaine Outbreaks: What should the science have told us? How is the science leading us toward solutions?**

Moderators: **Jennifer McEntire**, United Fresh Produce Association
Bob Whitaker, Produce Marketing Association

Panelists: **Samir Assar**, US Food and Drug Administration
Natalie Dyenson, Dole Food Company, Inc.
Channah Rock, University of Arizona
Martin Wiedmann, Cornell University

Lightning Report – What lies ahead in CPS Research

Simulation analysis of in-field produce sampling for risk-based sampling plan development. **Matthew Stasiewicz**, University of Illinois

Exploring the relationship between product testing and risk. **Emma Hartnett**, Risk Sciences, Int'l

Towards a decision-support tool for identifying and mitigating on-farm risks to food safety. **Jeff McGarvey**, USDA ARS

10:00 am – 10:30 am BREAK

10:30 am – 12:20 pm **Research Session 1 – Agricultural Water**

Moderators: **Hank Giclas**, Western Growers
Juan Anciso, Texas A&M AgriLife Extension

FSMA agricultural-water die-off compliance provisions benefit from condition-specific modifiers. **Renata Ivanek**, Cornell University

Application of chitosan microparticles to eliminate foodborne pathogens in agricultural water that contacts fresh produce. **Anita Wright**, University of Florida

Establishment of operating standards for produce wash systems through the identification of specific metrics and test methods. **Mabel Gil**, CEBAS-CSIC, Spain

Cyclospora: Potential reservoirs and occurrence in irrigation waters.
Gerardo Lopez, University of Arizona

Remotely-sensed and field-collected hydrological, landscape and weather data can predict the quality of surface water used for produce production.
Martin Wiedmann, Cornell University

Lightning Report – What lies ahead in CPS Research

Development of a model to predict the impact of sediments on microbial irrigation water quality. **Charles Gerba**, University of Arizona

Cyclospora prevalence in irrigation water in fresh produce growing regions.
Gerardo Lopez, University of Arizona

12:20 pm – 1:40 pm

LUNCH

1:40 pm – 3:30 pm

Research Session 2 – Produce and the Environment

Moderators: **Suresh DeCosta**, Lipman Family Farms
Afreen Malik, International Food Safety and Quality Services

Engineering and ecological approaches reduce Pacific tree frog intrusion into leafy green agriculture. **Michelle Green**, University of South Florida, St. Petersburg

The effects of storage conditions and the natural microbiome of nontraditional salad ingredients on the fate of *Listeria monocytogenes*. **Amanda Lathrop**, California Polytechnic State University, San Luis Obispo

Use of raptors to prevent wild bird and rodent intrusion into fresh produce fields.
Paula Rivadeneira, University of Arizona

Scientifically valid corrective actions for multiple harvest shade-house production systems. **Trevor Suslow**, University of California, Davis

Establishment of vegetative buffer zones to reduce the risk of STEC and *Salmonella* transmission from animal operations to fresh produce on co-managed farms. **Sid Thakur**, North Carolina State University

3:30 pm – 4:00 pm

BREAK

4:00 pm – 5:00 pm

CPS Research Program – What is it all about?

Moderators: **Drew McDonald**, Taylor Fresh Foods
Bonnie Fernandez-Fenaroli, Center for Produce Safety

Lightning Report – What lies ahead in CPS Research

Identifying competitive exclusion microorganisms against *Listeria monocytogenes* from biological soil amendments by metagenomic, metatranscriptomic, and culturing approaches. **Xiuping Jiang**, Clemson University

Modelling tools for design of science-based *Listeria* environmental monitoring programs and corrective action strategies. **Renata Ivanek**, Cornell University

A systematic review of *Listeria* growth and survival on fruit and vegetable surfaces: responding to critical knowledge gaps. **Laura Strawn**, Virginia Tech

L. monocytogenes growth potential, kinetics, and factors affecting its persistence on a broad range of fresh produce. **Xiangwu Nou**, USDA ARS Beltsville

5:00 pm – 7:00 pm Symposium Reception

Wednesday, June 19, 2019

7:00 am – 8:00 am Registration, Continental Breakfast, Poster Sessions

8:00 am – 8:15 am Welcome Back – Jimmy Bassetti, J&D Produce

8:15 am – 9:15 am General Session – How to Fuel Change

Panelists: **Donna Lynn Browne**, Naturipe Farms LLC
Suresh DeCosta, Lipman Family Farms
De Ann Davis, Church Brothers Farms
Walter Ram, Giumarra
Steve Warshawer, Winrock

Moderator: **Doug Grant**, The Oppenheimer Group

9:15 am – 9:35 am Travel Grant Award Recipients

Moderator: **Tony DiMare**, The DiMare Company

9:35 am – 10:05 am BREAK

10:05 am – 11:55 am Research Session 3 – Development of Microbiological Tools

Moderators: **Jennifer McEntire**, United Fresh Produce Association
Stacy Stoltenberg, Hygiena

Metagenomics to identify viral indicators in the produce chain. **Gloria Sánchez-Moragas**, IATA-CSIC, Spain

Listeria whole genome sequence data reference sets are needed to allow for improved persistence assessment and source tracking. **Martin Wiedmann**, Cornell University

Developing cross-assembly phage as a viral indicator for irrigation waters. **Kyle Bibby**, University of Notre Dame

Detection, validation, and assessment of risks implied by the viable but non-culturable (VBNC) state of enteric bacterial pathogens in fresh produce. **Xiaonan Lu**, University of British Columbia

Rechargeable antimicrobial and antifouling plastics for improved cleaning and sanitation of plastic bins and totes. **Gang Sun**, University of California, Davis

Lightning Report – What lies ahead in CPS Research

Significance of sanitizers on induction of viable but non-cultivable (VBNC) foodborne bacteria and their survival and resuscitation in fresh produce. **Ana Allende**, CEBAS CSIC

Non-fouling food contact surfaces - prevention of biofilm and surface-mediated cross-contamination. **Boce Zhang**, University of Massachusetts

11:55 am – 1:00 pm	LUNCH
1:00 pm – 2:50 pm	<p>Research Session 4 – Packing and Processing</p> <p>Moderators: George Nikolich, Gerawan Farming Matt Miles, Allan Brothers</p> <p>Preservation of stone fruits by spray application of edible coatings with antimicrobial properties. Kay Cooksey, Clemson University</p> <p>Mathematical modeling tools for practical chlorine control in produce wash process. Daniel Munther, Cleveland State University</p> <p>Characterization and mitigation of bacteriological risks associated with packing fresh-market citrus. Linda Harris, University of California, Davis</p> <p>Resolving postharvest harborage sites of <i>Listeria</i> protects Zone 1 surfaces. Trevor Suslow, University of California, Davis -</p> <p>Control of <i>Listeria monocytogenes</i> on apple through spray manifold-applied antimicrobial intervention. Meijun Zhu, Washington State University</p> <p>Lightning report – What lies ahead in CPS Research</p> <p>Illuminating the role of whole genome sequencing in produce safety. Kerry Cooper, University of Arizona</p> <p>Fate of different <i>Listeria monocytogenes</i> strains on different whole apple varieties during long-term simulated commercial storage. Elliot Ryser, Michigan University</p> <p>Preventive sanitation measures for the elimination of <i>Listeria monocytogenes</i> biofilms in critical postharvest sites. Kay Cooksey, Clemson University</p>
2:50 pm – 3:20 pm	BREAK
3:20 pm – 4:10pm	<p>Symposium Take-aways – Industry leaders provide key learnings</p> <p>Panelists: To be announced at the Symposium Moderator: Robert Whitaker, Produce Marketing Association</p>
4:10 pm – 5:00 pm	<p>CPS Challenges and Industry Opportunities – Executive’s share their vision for food safety in the fresh produce industry</p> <p>Panelists: Tejas Bhatt, Walmart Dave Corsi, Wegmans Food Markets Mark Mignogna, Sysco Tim York, Markon Cooperative</p> <p>Moderator: Bonnie Fernandez-Fenaroli, Center for Produce Safety</p>
5:00 pm – 6:00 pm	Closing Reception