TUESDAY, JUNE 21

7:00 AM – 8:00 AM  Registration, Continental Breakfast

8:00 AM – 8:15 AM  Welcome and Event Briefing

Karen Ross, Secretary of the California Department of Food and Agriculture

Vic Smith, President & CEO of JV Smith Companies; Chair, Center for Produce Safety

Drew McDonald, Vice President for Quality & Food Safety, Taylor Fresh Foods; Chair, Technical Committee, Center for Produce Safety

Bonnie Fernandez-Fenaroli, Executive Director, Center for Produce Safety

8:15 AM – 10:10 AM  CPS Funded Research – Final Reports

Verification and validation of environmental monitoring programs for biofilm control in the packinghouse. Paul Dawson, Clemson University

Possibility, duration, and molecular predictors of sanitizer tolerance in Listeria monocytogenes. Xiangyu Deng, University of Georgia

Produce surface treatments based on bacteriophages and bacteriocin-producing cultures to consistently reduce 2-log of Listeria monocytogenes on leafy greens and pre-cut fruit and vegetables. Ana Allende, CEBAS-CSIC, Spain

Control of Listeria monocytogenes in processing/packing plants using antimicrobial blue light (aBL). Francisco Diez-Gonzalez, University of Georgia

Using low-cost smartphone-based infrared cameras to evaluate cooling and storage conditions of fresh produce. Kevin Mis Solval, University of Georgia

Application of ultra-fine bubble technology to reduce Listeria monocytogenes contamination of fresh produce. Abhinav Upadhyay, University of Connecticut

10:10 AM – 10:40 AM  BREAK
NEW THIS YEAR - **Knowledge Transfer: Research to Application**

10:40 AM – 11:45 AM

11:45 AM – 1:00 PM

LUNCH

1:00 PM – 1:45 PM

**CPS Funded Research Pipeline (In progress for 18 months)**

When the *E. coli* hits the fan! Evaluating the risks of dust-associated produce cross-contamination. **Kelly Bright**, University of Arizona

Evaluating food safety challenges of blueberry harvesting. **Jinru Chen**, University of Georgia

Survival of infectious human norovirus in water and on leafy greens. **Malak Esseli**, University of Georgia

Determination of physical and chemical mechanisms to prevent *Cyclospora* infection. **Scott Lenaghan**, University of Tennessee

Bio-based antimicrobial coatings for reducing risk of cross-contamination during harvesting. **Nitin Nitin**, University of California, Davis

Understanding and predicting food safety risks posed by wild birds. **Nikki Shariat**, University of Georgia

Digital farm-to-facility food safety testing optimization. **Matthew Stasiewicz**, University of Illinois

Field evaluation of microfluidic paper-based analytical devices for microbial source tracking. **Mohit Verma**, Purdue University

Identification of quantitative and qualitative patterns of environmental contamination by *Listeria* spp. and *L. monocytogenes* in fresh produce processing facilities and evaluation of practical control measures able to eliminate transient and persistent contamination. **Ana Allende**, CEBAS-CSIC, Spain

Waxing of whole produce and its involvement in and impact on microbial food safety. **Luxin Wang**, University of California, Davis
TUESDAY, JUNE 21, continued

Validation of sanitizer disinfection of wash water in dump tank operation of apple packing lines. **Meijun Zhu**, Washington State University

1:45 PM – 2:05 PM  Professional Development Award Recognition

2:05 PM – 3:20 PM  Meet the Scientists – 32 scientists answer your questions about their research!

3:20 PM – 4:30 PM  **Key Learnings**

4:30 PM – 4:45 PM  What to Expect: CPS Research Symposium Day 2

4:45 PM – 6:45 PM  Welcome Reception

WEDNESDAY, JUNE 22

7:00 AM – 8:00 AM  Registration, Continental Breakfast

8:00 AM – 10:10 AM  GENERAL SESSION – TBA

10:10 AM – 10:40 AM  BREAK

10:40 AM – 12:00 Noon  CPS Funded Research – Final Reports

Sources and prevalence of *Cyclospora cayetanensis* in Southeastern US water sources and growing environments. **Mia Mattioli**, Centers for Disease Control and Prevention

The prevalence of *Cyclospora* in water and produce. **Ynés Ortega**, University of Georgia

Post-harvest fresh produce wash water disinfection by submerged cold plasma non-chemical continuous treatment system. **Alexander Fridman**, Drexel University

Occurrence and accumulation of potentially infectious viruses in process water and impact of water disinfection practices to minimize viral cross-contamination. **Gloria Sánchez Moragas**, IATA-CSIC, Spain
WEDNESDAY, JUNE 22, continued

12:00 Noon – 1:00 PM    LUNCH
1:00 PM – 2:00 PM        NEW THIS YEAR - *Knowledge Transfer: Research to Application*
2:00 PM – 2:30 PM        BREAK
2:30 PM – 3:30 PM        *Key Learnings*
3:30 PM – 3:45 PM        *What to Expect: 2023*
3:45 PM – 4:45 PM        Thank you Reception
POSTER SESSION

Research completed with additional info added

Analysis of the presence of Cyclospora in waters of the Mid-Atlantic States and evaluation of removal and inactivation by filtration. Kalmia Kniel, University of Delaware

Completed 6 months of research

Quantifying risk associated with changes in EHEC physiology during post-harvest pre-processing stages of leafy green production. Teresa Bergholz, Michigan State University

Microbial characterization of irrigation waters using rapid, inexpensive and portable next generation sequencing technologies. Kerry Cooper, The University of Arizona

Survival of Listeria monocytogenes and Salmonella on surfaces found in the dry packinghouse environment and effectiveness of dry-cleaning processes on pathogen reduction. Paul Dawson, Clemson University

Strategic approaches to mitigate Salmonella infection of bulb onions. Vijay Joshi, Texas A&M AgriLife Research

Towards a holistic assessment of the food-safety risks imposed by wild birds. Daniel Karp, University of California, Davis

Cross-contamination risks in dry environments. Nitin Nitin, University of California, Davis

Assessing Romaine lettuce “Forward Processing” for potential impacts on EHEC growth, antimicrobial susceptibility, and infectivity. Xiangwu Nou, USDA ARS, Beltsville Agricultural Research Center

AFECCT: Assessing filtration efficacy for Cyclospora control. Benjamin Rosenthal, USDA ARS, Beltsville Agricultural Research Center

Practical application of superheated steam to harvesting, processing, and produce packing tools and equipment. Abby Snyder, Cornell University

Cyclospora cayetanensis monitoring in agricultural water. Lia Stanciu-Gregory, Purdue University

Validation study for the tree fruit industry: effective strategies to sanitize harvest bins and picking bags. Valentina Trinetta, Kansas State University

Assessing the potential for production practices to impact dry bulb onion safety. Joy Waite-Cusic, Oregon State University