

AGENDA

2022 CPS Research Symposium

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

AGENDA

2022 CPS Research Symposium

TUESDAY, JUNE 21, *continued*

10:40 AM – 11:45 AM NEW THIS YEAR - **Knowledge Transfer: Research to Application**

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 Esseili**, 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

AGENDA

2022 CPS Research Symposium

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

AGENDA

2022 CPS Research Symposium

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	<i>What to Expect: 2023</i>
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