

### 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

**Moderator Joan Rosen**, JC Rosen Resources

### TUESDAY, JUNE 21, *continued*

10:10 AM – 10:40 AM	BREAK
10:40 AM – 11:45 AM	NEW THIS YEAR - <b>Knowledge Transfer: Research to Application</b>
11:45 AM – 1:00 PM	LUNCH
1:00 PM – 1:45 PM	<p><i>CPS Funded Research Pipeline (In progress for 18 months)</i></p> <p>When the <i>E. coli</i> hits the fan! Evaluating the risks of dust-associated produce cross-contamination. <b>Kelly Bright</b>, University of Arizona</p> <p>Evaluating food safety challenges of blueberry harvesting. <b>Jinru Chen</b>, University of Georgia</p> <p>Survival of infectious human norovirus in water and on leafy greens. <b>Malak Esseili</b>, University of Georgia</p> <p>Determination of physical and chemical mechanisms to prevent <i>Cyclospora</i> infection. <b>Scott Lenaghan</b>, University of Tennessee</p> <p>Bio-based antimicrobial coatings for reducing risk of cross-contamination during harvesting. <b>Nitin Nitin</b>, University of California, Davis</p> <p>Understanding and predicting food safety risks posed by wild birds. <b>Nikki Shariat</b>, University of Georgia</p> <p>Digital farm-to-facility food safety testing optimization. <b>Matthew Stasiewicz</b>, University of Illinois</p> <p>Field evaluation of microfluidic paper-based analytical devices for microbial source tracking. <b>Mohit Verma</b>, Purdue University</p> <p>Identification of quantitative and qualitative patterns of environmental contamination by <i>Listeria</i> spp. and <i>L. monocytogenes</i> in fresh produce processing facilities and evaluation of practical control measures able to eliminate transient and persistent contamination. <b>Ana Allende</b>, CEBAS-CSIC, Spain</p>

### TUESDAY, JUNE 21, *continued*

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

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

**Moderator 1 – Kinsey Porter**, North Bay Produce  
Moderator 2 - TBA

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

### WEDNESDAY, JUNE 22, *continued*

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

**Moderator Tim Jackson**, Jackson Group Consulting

12:00 Noon – 1:00 PM

LUNCH

1:00 PM – 2:05 PM

NEW THIS YEAR - ***Knowledge Transfer: Research to Application***

2:05 PM – 2:35 PM

BREAK

2:35 PM – 3:35 PM

***Key Learnings***

3:35 PM – 3:50 PM

*What to Expect: 2023*

3:50 PM – 4:50 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