

7:00 AM **Registration, Continental Breakfast/Regency Foyer**

8:00 AM **Welcome and Event Briefing/Regency Ballroom**

**Karen Ross**, CA Department of Food and Agriculture; **Vic Smith**, JV Smith Companies; **Drew McDonald**, Taylor Fresh Foods; **Bonnie Fernandez-Fenaroli**, Executive Director, Center for Produce Safety

8:15 AM **CPS Funded Research – Final Report: Regency Ballroom**

**Moderator Joan Rosen**, JC Rosen Resources

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 BREAK

10:40 AM **Industry's Turn: Applying CPS Research Findings to Your Business/2<sup>nd</sup> Floor**

Growers to processors, owners, food safety professionals, and everyone in between – it's your turn to give CPS feedback on our research results. This session includes two 30-minute discussions, each led by a facilitator, with 5 minutes to transition between sessions.

**WindanSea Room: 2<sup>nd</sup> Floor** – Verification and validation of environmental monitoring programs for biofilm control in the packinghouse.

Discussion Leader: **Donna Lynn Browne**, Naturipe

**Solana Beach Room: 2<sup>nd</sup> Floor** – 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.

Discussion Leader: **Stacy Stoltenberg**, Hygiena

**Torrey Pines Room: 2<sup>nd</sup> Floor** – Possibility, duration, and molecular predictors of sanitizer tolerance in *Listeria monocytogenes*. Control of *Listeria monocytogenes* in processing/packing plants using antimicrobial blue light (aBL).

Discussion Leader: **Suresh DeCosta**, Lipman Family Farms

**Pacific Beach Room: 2<sup>nd</sup> Floor** – Using low-cost smartphone-based infrared cameras to evaluate cooling and storage conditions of fresh produce. Application of ultra-fine bubble technology to reduce *Listeria monocytogenes* contamination of fresh produce.

Discussion Leader: **Drew McDonald**, Taylor Fresh Foods

11:45 AM LUNCH/*La Jolla Ballroom*

1:00 PM **CPS Funded Research Pipeline (In progress for 18 months)**  
**Moderator: Kinsey Porter**, North Bay Produce/**Regency Ballroom**

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. **Laurel Dunn**, 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.  
**Linda Harris**, University of California, Davis

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

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

1:45 PM **Professional Development Award Recognition:**  
**Moderator Bret Erickson**, Little Bear Produce/**Regency Ballroom**

2:05 PM **Meet the Scientists - The Terrace (outside the Regency Foyer)**

3:20 PM **Key Learnings - Industry leaders share research takeaways/ Regency Ballroom**

4:30 PM **What to Expect: CPS Research Symposium Day 2/ Regency Ballroom**

4:45 PM – 6:30 PM **Welcome Reception/Poolside Deck**

7:30 AM Registration, Continental Breakfast/**Regency Foyer**

8:30 AM Welcome Back – **Joe Pezzini**, Taylor Farms/**Regency Ballroom**

8:40 AM **What can the produce food safety community learn from the airline industry?**  
 Interview with **Randy Babbitt**, Principal of Babbitt & Associates, LLC and FAA Administrator and **Tim York**, CEO, CA Leafy Greens Marketing Agreement  
 Industry Panel **Vic Smith**, JV Smith Companies; **Tony DiMare**, DiMare Fresh, Inc.; **Paul Kneeland**, Gelson’s; **Gillian Kelleher**, Kelleher Consultants LLC  
 Moderator: **Dave Puglia**, Western Growers

10:10 AM BREAK

10:40 AM **CPS Funded Research – Final Reports/Regency Ballroom**  
 Moderator **Tim Jackson**, Jackson Group Consulting  
 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. **Suresh Joshi**, 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

12:00 Noon LUNCH/**La Jolla Ballroom**

1:00 PM **Industry’s Turn: Applying CPS Research Findings to Your Business/2<sup>nd</sup> Floor**  
 Growers to processors, owners, food safety professionals, and everyone in between – it’s your turn to give CPS feedback on our research results. This session includes two 30-minute discussions, each led by a facilitator, with 5 minutes between sessions.  
**Torrey Pines Room: 2<sup>nd</sup> Floor** – Sources and prevalence of *Cyclospora cayetanensis* in Southeastern US water sources and growing environments.  
 Discussion Leader: **De Ann Davis**, Western Growers  
**Solana Beach Room: 2<sup>nd</sup> Floor** – The prevalence of *Cyclospora* in water and produce.  
 Discussion Leader: **Natalie Dyenson**, Dole Food Company  
**WindanSea Room: 2<sup>nd</sup> Floor** – Post-harvest fresh produce wash water disinfection by submerged cold plasma non-chemical continuous treatment system.  
 Discussion Leader: **Trevor Suslow**, Trevor Suslow Consulting, LLC  
**Pacific Beach: Room 2** - Occurrence and accumulation of potentially infectious viruses in process water and impact of water disinfection practices to minimize viral cross-contamination.  
 Discussion Leader: **Jim Brennan**, SmartWash Solutions

2:05 PM BREAK

2:35 PM **Key Learnings** - Discussion leaders share research takeaways/**Regency Ballroom**

3:35 PM **What to Expect 2023/Regency Ballroom**

3:50 PM – **Thank you Reception/Regency Foyer**  
 5:00 PM

## 2022 CPS RESEARCH SYMPOSIUM AGENDA

### ***CPS Funded Research Pipeline (In progress for 6 months)***

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.

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

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