

## 2023 CPS RESEARCH SYMPOSIUM AGENDA

Tuesday, June 20

8:00 AM	<b>Welcome – Joe Pezzini, Chair, Center for Produce Safety</b>	Microbial risks during indoor leafy green production: Current knowledge and future research needs. <b>Kristen Gibson</b> , University of Arkansas
8:15 AM	<b>Maximizing your time: How to get the most out of the research</b>  Panelists: <b>Suresh DeCosta</b> , Lipman Family Farms <b>Martin Wiedmann</b> , Cornell University <b>Drew McDonald</b> , Taylor Fresh Foods Moderator: <b>Laura Strawn</b> , Virginia Tech	12:00 PM Lunch
9:10 AM	<b>Final Reports</b>  When the <i>E. coli</i> hits the fan! Evaluating the risks of dust-associated produce cross contamination. <b>Kelly Bright</b> , The University of Arizona  Field evaluation of microfluidic paper-based analytical devices for microbial source tracking. <b>Mohit Verma</b> , Purdue University  Understanding and predicting food safety risks posed by wild birds. <b>Nikki Shariat</b> , University of Georgia	1:10 PM <b>Industry’s Turn: Applying CPS Research Findings to Your Business / Breakout sessions</b>  2:30 PM <b>Break</b>  3:00 PM <b>Research in progress. 18 Months – Whetting your appetite for CPS research projects underway and to be completed this year:</b>  Quantifying risk associated with changes in EHEC physiology during post-harvest pre-processing stages of leafy green production. <b>Teresa Bergholz</b> , Michigan State University  Microbial characterization of irrigation waters using rapid, inexpensive, and portable next generation sequencing technologies. <b>Kerry Cooper</b> , The University of Arizona  Strategic approaches to mitigate <i>Salmonella</i> infection of bulb onions. <b>Vijay Joshi</b> , Texas A&M
10:10 AM	<b>BREAK</b>	
10:40 AM	Evaluating food safety challenges of blueberry harvesting. <b>Jinru Chen</b> , University of Georgia  Digital farm-to-facility food safety testing optimization. <b>Matthew Stasiewicz</b> , University of Illinois at Urbana-Champaign  Bio-based antimicrobial coatings for reducing risk of cross-contamination during harvesting. <b>Nitin Nitin</b> , University of California, Davis	Towards a holistic assessment of the food-safety risks imposed by wild birds. <b>Daniel Karp</b> , University of California, Davis  Cross-contamination risks in dry environments. <b>Nitin Nitin</b> , University of California, Davis  Assessing Romaine lettuce “Forward Processing” for potential impacts on EHEC growth, antimicrobial susceptibility, and infectivity. <b>Xiangwu Nou</b> , USDA Agricultural Research Center

AFECCT: Assessing filtration efficacy for *Cyclospora* control.  
**Benjamin Rosenthal**, USDA, Agricultural Research Service

Practical application of superheated steam to harvesting,  
processing, and produce packing tools and equipment.  
**Abigail 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

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

Identification of routes and mechanisms for distribution and  
establishment of *Listeria monocytogenes* and *Listeria* spp. in  
avocado packing environments. **Alejandro Castillo**, Texas  
A&M AgriLife Research

4:00 PM **Learnings Day 1**

4:20 PM **What to expect on Day 2**

4:30 PM **Meet the Scientists, Welcome Reception**

## 2023 CPS RESEARCH SYMPOSIUM AGENDA

Wednesday, June 21

<p>8:00 AM    <b>Welcome Back</b></p>	<p>Waxing of whole produce and its involvement in and impact on microbial food safety. <b>Luxin Wang</b>, University of California, Davis</p>
<p>8:05 AM    <b>Using the lessons from our past to create a better produce safety future.</b> What's it going to take to put Bill Marler out of business?</p> <p><b>Panelists:</b>          William D. Marler, Esq., Marler Clark LLP PS          James Brennan, SmartWash Solutions          Alexandra Belias, McEntire Produce</p> <p><b>Moderator:</b>          Joelle Mosso, Eurofins US</p>	<p>Determination of physical and chemical mechanisms to prevent <i>Cyclospora</i> infection. <b>Scott Lenaghan</b>, University of Tennessee</p>
<p>9:00 AM    <b>Final Reports</b></p> <p>Moderator: <b>Joan Rosen</b>, JC Rosen Resources</p> <p>Survival of infectious human norovirus in water and on leafy greens. <b>Malak Esseili</b>, University of Georgia</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</p> <p>Survival of <i>Listeria monocytogenes</i> and <i>Salmonella</i> on surfaces found in the dry packinghouse environment and effectiveness of dry-cleaning processes on pathogen reduction. <b>Paul Dawson</b>, Clemson University</p>	<p>11:30 AM    <b>Professional Development Award Recognition</b></p> <p>12:00 PM    <b>Lunch</b></p> <p>1:10 PM    <b>Industry's Turn: Applying CPS Research Findings to Your Business / Breakout Sessions</b></p> <p>2:25PM    <b>Break</b></p> <p>2:55 PM    <b>The anatomy of rapid response research and its contributions to our knowledge base</b></p> <p><b>Bonnie Fernandez-Fenaroli</b>, Center for Produce Safety</p> <p><b>The aftermath of 2023 Salinas Valley flooding: addressing potential food safety issues</b></p> <p><b>Channah Rock</b>, The University of Arizona</p>
<p>10:00 AM    Break</p>	<p>3:55 PM    <b>Learnings Day 2</b></p>
<p>10:30 AM    Validation of sanitizer disinfection of wash water in dump tank operation of apple packing lines. <b>Meijun Zhu</b>, Washington State University</p>	<p>4:15 PM    <b>Coming in 2024!</b> Brief overview of the 2024 CPS Symposium</p> <p>4:30 PM    <b>Symposium Close</b></p>

## 2023 CPS RESEARCH SYMPOSIUM AGENDA

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

Testbeds for microbial source tracking using microfluidic paper-based analytical devices. **Mohit Verma**, Purdue University

Microbiological risk assessment using QMRA in preharvest agriculture water treatment systems for leafy greens. **Channah Rock**, The University of Arizona

Supplementing food antimicrobials in commercial edible coatings to enhance the safety and extend the shelf-life of stone fruits. **Qixin Zhong**, The University of Tennessee

Flexible risk process models to quantify residual risks and the impact of interventions. **Matthew Stasiewicz**, University of Illinois at Urbana-Champaign

Control of *Salmonella* and *Listeria monocytogenes* on peaches through spray-bar brush bed sanitizer intervention. **Meijun Zhu**, Washington State University

Interaction of resident microbiome and *Listeria* on pears during cold storage. **Meijun Zhu**, Washington State University

A metagenomic approach to food safety risk mitigation in pears. **Laura Strawn**, Virginia Tech

Occurrence and transfer of pathogens from the production environment to leafy greens grown in controlled environment agriculture. **Ana Allende**, CEBAS-CSIC

Evidence for the industrial application of bacteriophages to control *Listeria monocytogenes* in leafy greens. **Pilar Truchado Gambao**, CEBAS-CSIC

Optimizing methods for the detection and quantification of infectious human Norovirus from fresh berries using human intestinal enteroids. **Malak Esseili**, University of Georgia

A viability assay for *Cyclospora* and its surrogates *Eimeria*. **Asis Khan**, USDA, Agricultural Research Service

Development of an infrared-functionalized microbalance sensor for *Cyclospora cayetanensis* detection and differentiation. **Jenny Maloney**, USDA, Agricultural Research Service