Tuesday, June 20

8:00 AM **Welcome – Joe Pezzini, Chair, Center for Produce Safety**

8:15 AM **Research 101: How to analyze CPS research findings - and their implications for your business - like a pro**

Panelists:
Suresh DeCosta, Lipman Family Farms
Martin Wiedmann, Cornell University
Drew McDonald, Taylor Fresh Foods
Moderator: **Laura Strawn**, Virginia Tech

9:10 AM **Final Reports**

Moderator: **De Ann Davis**, Western Growers Association

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

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

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

10:10 AM **BREAK**

10:40 AM Moderator: **George Nikolich**, George Nikolich Consulting, LLC

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

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

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

Microbial risks during indoor leafy green production: Current knowledge and future research needs. **Kristen Gibson**, University of Arkansas

12:00 PM Lunch

1:10 PM **Industry's Turn: Applying CPS Research Findings to Your Business / Breakout sessions**

This session includes two 30-minute discussions, each led by a facilitator, with 5 minutes to transition between sessions.

Buckhead Ballroom #1/Lower Lobby Level - When the *E. coli* hits the fan! Evaluating the risks of dust-associated produce cross contamination. Bio-based antimicrobial coatings for reducing risk of cross-contamination during harvesting.
Discussion Leader: **Thea Eubanks**, organicgirl, LLC

Buckhead Ballroom #2/Lower Lobby Level - Field evaluation of microfluidic paper-based analytical devices for microbial source tracking. Understanding and predicting food safety risks posed by wild birds.
Discussion Leader: **Gurmail Mudahar**, Tanimura & Antle

Highland #1/2: Lobby Level - Evaluating food safety challenges of blueberry harvesting. Digital farm-to-facility food safety testing optimization.
Discussion Leader: **Rebecca Anderson**, GLOBALG.A.P North America

Highland #3: Lobby Level - Microbial risks during indoor leafy green production: Current knowledge and future research needs.
Discussion Leader: **Jennifer McEntire**, Food Safety Strategy, LLC

2:30 PM **Break**

Tuesday, June 20

3:00 PM **Research in progress. 18 Months – Whetting your appetite for CPS research projects underway and to be completed this year:**

Moderator: **Kinsey Clishe**, North Bay Produce, Inc.

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

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

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, 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**

Wednesday, June 21

8:00 AM **Welcome Back**

8:05 AM **Using the lessons from our past to create a better produce safety future.** What's it going to take to put Bill Marler out of business?

Panelists:
William D. Marler, Esq., Marler Clark LLP PS
Robert Whitaker, Whitaker Consulting, LLC
Alexandra Belias, McEntire Produce
Moderator:
Cheryl Enlow, Calavo

9:00 AM **Final Reports**

Moderator: **Joan Rosen**, JC Rosen Resources

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

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

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

10:00 AM Break

10:30 AM Validation of sanitizer disinfection of wash water in dump tank operation of apple packing lines. **Meijun Zhu**, Washington State University

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

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

11:30 AM **Professional Development Award Recognition**
Moderator: **Bret Erickson**, Little Bear Produce

12:00 PM **Lunch**

1:10 PM **Industry's Turn: Applying CPS Research Findings to Your Business / Breakout Session**

This session includes two 30-minute discussions, each led by a facilitator, with 5 minutes to transition between sessions.

Buckhead Ballroom #1/Lower Lobby Level - Survival of infectious human norovirus in water and on leafy greens. Determination of physical and chemical mechanisms to prevent *Cyclospora* infection.
Discussion Leader: **Tony Banegas**, Bonduelle - Ready Pac

Buckhead Ballroom #2/Lower Lobby Level - 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.
Discussion Leader: **Walter Ram**, Giumarra Companies

Highland #1/2: Lobby Level - Survival of *Listeria monocytogenes* and *Salmonella* on surfaces found in the dry packinghouse environment and effectiveness of dry-cleaning processes on pathogen reduction.
Discussion Leader: **Trevor Suslow**, Trevor Suslow Consulting, LLC

Wednesday, June 21

Highland #3: Lobby Level - Validation of sanitizer disinfection of wash water in dump tank operation of apple packing lines. Waxing of whole produce and its involvement in and impact on microbial food safety.
Discussion Leader: **Matt Miles**, Allan Brothers

2:25 PM **Break**

2:55 PM **The anatomy of rapid response research and its contributions to our knowledge base**

Bonnie Fernandez-Fenaroli, Center for Produce Safety

2023 Salinas Valley flooding: addressing potential food safety issues

Channah Rock, The University of Arizona

3:55 PM **Learnings Day 2**

4:15 PM **Coming in 2024!** Brief overview of the 2024 CPS Symposium

4:30 PM **Symposium Close**

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