## Tuesday, June 18

8:00 AM	Welcome: Symposium Preview
	Joe Pezzini, Taylor Farms, Chair, Center for Produce Safety
8:15 AM	Animal intrusions and pathogen transfer
	Towards a holistic assessment of the food-safety risks imposed by wild birds. <b>Daniel Karp</b> , Ph.D., University of California, Davis
	Panelists: Samir Assar, Ph.D.,U.S. Food and Drug Administration Morgan Madison, Florida Fruit and Vegetable Association Moderator: De Ann Davis, Ph.D.,Western Growers
8:45 AM	Produce safety and process control – Part 1: Wash systems
	Evidence for the industrial application of bacteriophages to control <i>Listeria monocytogenes</i> in leafy greens. <b>Pilar Truchado</b> , Ph.D., CEBAS-CSIC
	Panelists: Jim Brennan, Smartwash Solutions Natalie Dyenson, International Fresh Produce Association Moderator: Jennifer McEntire, Ph.D., Food Safety Strategy
9:15 AM	<b>Master Class:</b> How clean is clean? Tools for verifying your cleaning and sanitation programs.
	Speakers: Michelle Danyluk, Ph.D., University of Florida Channah Rock, Ph.D., University of Arizona
9:45 AM	BREAK
10:15 AM	Understanding environmental pathogens and their control

Identification of routes and mechanisms for distribution and establishment of *Listeria monocytogenes* and *Listeria* spp. in avocado packing environments. **Alejandro Castillo,** Ph.D., Texas & AM

Practical application of superheated steam to harvesting, processing, and produce packing tools and equipment. **Abby Snyder**, Ph.D., Cornell University

Cross-contamination risks in dry environments. **Nitin Nitin, Ph.D.,** University of California, Davis

Panelists:

**Suresh DeCosta**, Lipman Family Farms **Jorge Hernandez**, Wendys
Moderator: **Joan Rosen**, JC Rosen Resources

11:25 AM Produce safety and process control – Part 2: Compost and soil amendments

Panelists: **Trevor Suslow**, Ph.D., Trevor Suslow Consulting LLC Moderator: **Bob Whitaker**, Ph.D., Whitaker Consulting IIC

11:45 AM **LUNCH** 

1:00 PM Research in progress. 18 Months – Whetting your appetite for CPS research projects underway and to be completed this year:

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

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

## Tuesday, June 18

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

Flexible risk process models to quantify residual risks and the impact of interventions. **Matthew Stasiewicz**, Ph.D., University of Illinois

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

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

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

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

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

Moderator: **Emily Moyer**, Ph.D., International Fresh Produce Association

#### 2:00 PM Covered agriculture

Panelists: **Monica Noble**, 80 Acres Farms Moderator: **Jennifer McEntire**, Ph.D., Food Safety Strategy 2:20 PM BREAK/ MEET THE SCIENTISTS

3:00 PM Pathogen persistence and growth on fresh produce

Assessing Romaine lettuce "Forward Processing" for potential impacts on EHEC growth, antimicrobial susceptibility, and infectivity. **Xiangwu Nou**, Ph.D., USDA ARS

Quantifying risk associated with changes in EHEC physiology during post-harvest pre-processing stages of leafy green production. **Teresa Bergholz**, Ph.D., Michigan State University

Panelists:

**Amy Parks**, Ph.D., Dole plc **Richard Warsaw**, Braga Fresh

Moderator: De Ann Davis, Ph.D., Western Growers

3:50 PM Master Class: Basics of molecular microbiology - PCR was a monumental step from cultured samples, what is coming

next?

Speaker:

Benjamin Rosenthal, S.D., USDA ARS

4:20 PM Audience Q&A

Panelists:

Suresh Decosta, Lipman Family

**Natalie Dyenson**, International Fresh Produce Association Moderator: **Bob Whitaker**, Ph.D., Whitaker Consulting LLC

4:50 PM WELCOME RECEPTION

## Wednesday, June 19

8:00 AM CPS REPORT TO THE INDUSTRY - WHAT WAS NEW 2023:

WHAT TO EXPECT IN 2024

Joe Pezzini, Taylor Farms, Chair Center for Produce Safety Bonnie Fernandez- Fenaroli, Executive Director, Center

for Produce Safety

8:30AM Pathogen detection methods

Development of an infrared-functionalized microbalance sensor for Cyclospora cayetanensis detection and differentiation. **Jenny Maloney**, Ph.D., USDA ARS

AFECCT: Assessing filtration efficacy for Cyclospora control. **Benjamin Rosenthal**, S.D., USDA ARS

Panelists:

**Drew McDonald**, Taylor Farms **Joelle Mosso**, Western Growers

Moderator: Bob Whitaker, Ph.D., Whitaker Consulting LLC

9:20 AM **BREAK** 

9:50 AM Master Class: Produce outbreak investigations: A look

behind the curtain about what is happening and what

should be happening?

Speaker:

Martin Wiedmann, Ph.D., Cornell University

10:20 AM Emerging use of genomics

Microbial characterization of irrigation waters using rapid, inexpensive and portable next generation sequencing technologies. **Kerry Cooper**, Ph.D., University of Arizona

Panelist:

Joelle Mosso, Western Growers

TBA

Moderator: **Bob Whitaker**, Ph.D., Whitaker Consulting LLC

10:50 AM Professional Development Award Recognition

Moderator: Bret Erickson, Little Bear Produce

11:20 AM Agricultural water management

Cyclospora cayetanensis monitoring in agricultural water.

Lia Stanciu-Gregory, Ph.D., Purdue University

Panelists:

John Gurrisi, Fresh Express

Felice Arboisiere, Dole Fresh Vegetables

Moderator: Jennifer McEntire, Ph.D., Food Safety Strategy

11:50 AM **LUNCH** 

1:00 PM Master Class: Simplifying QMRA: A roadmap to prioritize

everyday food safety effectiveness

Speaker:

Gustavo Reyes, Ph.D., Western Growers

1:30 PM Pathogen growth, persistence, and movement on the

farm

Strategic approaches to mitigate Salmonella infection of

bulb onions. Vijay Joshi, Ph.D., Texas A&M

Assessing the potential for production practices to impact

dry bulb onion safety. Joy Waite-Cusic, Ph.D., Oregon

State University

## Wednesday, June 19

#### 2:20 PM **BREAK**

2:50 PM CPS Tri-State special project on harvest equipment: A datainformed consensus of "clean for the intended purpose," Channah Rock, Ph.D., University of Arizona, Michelle Danyluk, Ph.D., University of Florida

> Validation study for the tree fruit industry: effective strategies to sanitize harvest bins and picking bags. Valentina Trinetta, Ph.D., Kansas State University

Panelists:

**Drew McDonald**, Taylor Farms Trevor Suslow, Ph.D., Trevor Suslow Consulting LLC Moderator: Kinsey Clishe, North Bay Produce

3:30 PM Audience Q&A

Panelists:

**Drew McDonald**, Taylor Farms Suresh Decosta, Lipman Family Farms Moderator: Jennifer McEntire, Ph.D., Food Safety Strategy

**Closing Remarks** 

4:00 PM Thank you Reception

Current as of: 04/17/2024