

Wednesday, May 20, 2015

- 7:30 a.m. Registration/Continental Breakfast
8 a.m. Welcome and Overview of FRI Accomplishments, *Chuck Czuprynski, PhD, Director, FRI*
8:15 a.m. Welcome/125th CALS Anniversary Wrap-up, *Kate VandenBosch, PhD, Dean, CALS, UW–Madison*

Morning Session #1: Antibiotics and Alternatives for Animal Production

Chair: Chuck Kaspar, PhD, FRI Executive Committee, Bacteriology, UW–Madison

- 8:30 a.m. Human health impacts of antibiotic use in animal agriculture — Beliefs, opinions, and evidence
Peter Davies, PhD, University of Minnesota
9 a.m. Alternatives to antibiotics for poultry production
Mark Cook, PhD, FRI Executive Committee, Animal Sciences, UW–Madison
9:30 a.m. Finding alternatives to antibiotics
Torey Looft, PhD, ARS National Animal Disease Center

10–10:30 a.m. Break

Morning Session #2: Microbial Ecology

Chair: Federico Rey, PhD, FRI Affiliate, Bacteriology, UW–Madison

- 10:30 a.m. Your microbes and you: The importance of your gut microbiota to health
Emma Allen-Vercoe, PhD, University of Guelph
11 a.m. Development of *Lactobacillus reuteri* as a biotherapeutic
J.P. Van Pijkeren, PhD, FRI Affiliate, Food Science, UW–Madison
11:30 a.m. New lenses in food microbiology: Detect and protect
Greg Siragusa, PhD, DuPont

Noon–1 p.m. Lunch

Afternoon Session #1: Updates in Microbial Food Safety and Public Health

Chair: Laura Knoll, PhD, FRI Executive Committee, Medical Microbiology & Immunology, UW–Madison

- 1 p.m. The news and views on noroviruses
Stacey Schultz-Cherry, PhD, FRI Affiliate, St. Jude Children’s Research Hospital
1:30 p.m. Multi-state foodborne outbreak investigations — A state perspective
Rachel Klos, DVM, FRI Affiliate, WI Division of Public Health
2 p.m. Effect of storage conditions on growth of *Listeria monocytogenes* in caramel apples
Kathy Glass, PhD, FRI, UW–Madison

2:30–3 p.m. Break

- 3 p.m. Food safety in Canada — Food microbiology
Penelope Kirsch, MS, Canadian Food Inspection Agency

3:30 p.m. Presentation of student awards, Chuck Czuprynski, PhD, FRI

3:45 p.m. William C. Frazier Memorial Award Lecture

Improving public health by preventing foodborne diseases: Past, present, and future
Robert Tauxe, PhD, CDC

4:15–6 p.m. Poster Session (Pyle Center Alumni Lounge)

5–7 p.m. Reception and Social Hour (Pyle Center Alumni Lounge)



Thursday, May 21, 2015

7:30 a.m. Continental Breakfast

Morning Session #1: Microbial Food Safety: Clean Label Technologies

Chair: Eric Johnson, PhD, FRI Executive Committee, Bacteriology, UW–Madison

8 a.m. Challenges in developing clean label antimicrobials to control mold and yeasts
Jae-Hyuk Yu, PhD, FRI Executive Committee, Bacteriology, UW–Madison

8:30 a.m. Clean label technologies for use in ready-to-eat meat and poultry products
Amanda King, PhD, Kraft Foods/Oscar Mayer

9 a.m. Novel technologies for commercial shelf-stability
Alvin Lee, PhD, Institute for Food Safety and Health

9:30–10 a.m. Break

Morning Session #2: FSMA: Update on Progress

Chair: Andy Milkowski, PhD, FRI Executive Committee, Animal Sciences, UW–Madison

10 a.m. FSMA: Challenges and opportunities for state food safety regulators
Steve Ingham, PhD, FRI Affiliate, WI DATCP

10:30 a.m. FSMA implementation and operational strategies
Michael Dutcher, DVM, FDA

11 a.m. FSMA and preventative controls: The role of environmental monitoring
Joseph Shebuski, PhD, Cargill

11:30 a.m. Farewell, *Chuck Czuprynski, PhD, FRI*

Board of Visitors Meeting (by invitation only)

Thursday, May 21, 2015

Noon–2:30 p.m., Pyle Center

Includes FRI Executive Committee and Affiliated Faculty