



**Program:**

**Tuesday, May 22, 2012**

- 7:30 a.m. Registration // CONTINENTAL BREAKFAST
- 8:00 a.m. Welcome and Overview of FRI Accomplishments, *Chuck Czuprynski, Director, FRI, UW-Madison*
- 8:15 a.m. Welcome from CALS and UW–Madison, *Birl Lowery, Senior Associate Dean, CALS, UW-Madison*

SESSION #1:

**STEC: Shiga-toxin-producing *E. coli***, Chair: *Andy Milkowski, UW–Madison, FRI, Animal Sciences*

- 8:30 a.m. Virulence and Prevalence of Non-O157 STEC  
*Chuck Kaspar, UW–Madison, FRI, Bacteriology*
- 9:00 a.m. Risk Assessment and Management of Non-O157 STEC in USDA-Regulated Foods  
*Peter Evans, USDA-FSIS*
- 9:30 a.m. STEC and the Food Industry  
*Angie Siemens, Cargill*

**10:00 a.m. BREAK (30 minutes)**

SESSION #2:

**Salmonella and Friends**, Chair: *Dörte Döpfer, UW–Madison, FRI, Veterinary Medicine*

- 10:30 a.m. *Salmonella* in Low-Moisture Foods  
*Amy Wong, UW–Madison, FRI, Bacteriology*
- 11:00 a.m. The Role of Fresh Produce in the Life Cycle of *Salmonella* and Other Food-borne Illness Bacterial Pathogens  
*Jeri Barak, UW–Madison, FRI, Plant Pathology*
- 11:30 a.m. Challenges with Reducing Multidrug-resistant *Salmonella* in Animal Production Systems  
*Randall Singer, University of Minnesota, Veterinary and Biomedical Sciences*

**12:00–1:00 p.m. LUNCH (one hour)**

SESSION #3:

**Applied Food Safety and Quality**, Chair: *Barb Ingham, UW-Madison, FRI, Food Science*

- 1:00 p.m. Thermal Inactivation of Vegetative Foodborne Pathogens  
*Kathy Glass, UW–Madison, FRI*
- 1:30 p.m. Risk Assessment for *Listeria monocytogenes* Growth in Refrigerated Cheeses  
*Lori Ledenbach, Kraft*
- 2:00 p.m. Molds and Yeasts 202: Strategies for Control in Food and Processing Facilities  
*Jae-Hyuk Yu, UW–Madison, FRI, Bacteriology*

**2:30 p.m. BREAK (30 minutes)**

SESSION #4

**Epidemiology and Health**, Chair: *Chuck Czuprynski, UW–Madison, FRI, Veterinary Medicine*

- 3:00 p.m. Multi-state Foodborne Outbreak Investigations  
*Rachel Klos, Wisconsin Division of Public Health*
- 3:30 p.m. Challenges in Understanding Diet and Chronic Disease Relationships  
*Andrew Milkowski, UW–Madison, FRI, Animal Sciences*

**4:00 p.m. Presentation of Student Awards**

**4:15 p.m. Wm. C. Frazier Memorial Award and Lecture:**  
Food Safety Eras — Past, Present, and What is Next!  
*Gale Prince, SAGE Food Safety Consultants*

**4:45–6:00 p.m. POSTER SESSION (Pyle Center Alumni Lounge)**

**5:00–7:00 p.m. SOCIAL HOUR and RECEPTION (Pyle Center Alumni Lounge)**



***Program:***

**Wednesday, May 23, 2012**

7:30 a.m. CONTINENTAL BREAKFAST

SESSION #5:

**Bacteria and Beyond**, Chair: Don Burr, FDA, FRI

8:00 a.m. Characterization of *Clostridium botulinum* A Subtype Neurotoxins  
*Eric Johnson, UW–Madison, FRI, Bacteriology*

8:30 a.m. Development of a Non-persistent Toxoplasma Vaccine and Broad-spectrum Immunotherapeutics  
*Laura Knoll, UW–Madison, FRI, Medical Microbiology & Immunology*

9:00 a.m. Detection of Norovirus and Its Transmission in Food Service Settings  
*Alvin Lee, IFSH (Institute for Food Safety and Health)*

**9:30 a.m. BREAK (30 minutes)**

SESSION #6:

**Bacteria and Beyond** (cont'd.), Chair: Mike Pariza, UW–Madison, FRI, Food Science Emeritus

10:00 a.m. Advances in *Aspergillus* Secondary Metabolite Research: The Good, the Bad, the Beautiful  
*Nancy Keller, UW–Madison, FRI, Medical Microbiology & Immunology, Bacteriology*

10:30 a.m. Probiotics and Hygiene Hypothesis  
*Elizabeth Heath-Heckman, UW–Madison, Medical Microbiology & Immunology*

11:00 a.m. Food and Package Interactions—Relevance to Antimicrobial Modification of Thin Films  
*Kevin Nelson, Bemis*

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

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***Board of Visitors Meeting (by invitation)***

*Wednesday, May 23, 2012*

*12:00 noon – 4:00 p.m., Pyle Center*

*Includes FRI Executive Committee and Affiliated Faculty*