Wednesday, May 22, 2019

7:30 a.m.  Registration/Continental breakfast
8 a.m.  Welcome and overview of FRI accomplishments, Chuck Czuprynski, Director, FRI
8:15 a.m.  Welcome, Kate VandenBosch, Dean, College of Agricultural and Life Sciences, UW-Madison

Morning Session #1: Validation and Verification for Preventive Controls
Chair: Kathy Glass, Associate Director & Distinguished Scientist, FRI
8:30 a.m.  Overview: NACMCF charge on microbial testing for verification of preventive controls
Jenny Scott, FDA CFSAN
9 a.m.  Testing as a tool to verify compliance with preventive measures
Don Schaffner, Rutgers University
9:30 a.m.  Microbiological surrogates and indicator organisms
Joshua Gurtler, USDA ARS
10–10:30 a.m.  Break

Morning Session #2: Microbial Preventive Controls: Validation
Chair: Adam Borger, Outreach Program Manager, FRI
10:30 a.m.  Response of Gram-negative bacteria to low-a_w environments/foods
Chuck Kaspar, FRI Executive Committee, Dept. Bacteriology, UW-Madison
11 a.m.  Validation of the control of Listeria monocytogenes in cheese and other dairy products
Sarah Engstrom, FRI Applied Food Safety Laboratory
11:30 a.m.  Control of sporeforming pathogens in meat and poultry
Max Golden, FRI Applied Food Safety Laboratory
Noon–1 p.m.  Lunch

Afternoon Session #1: Other Biological Hazards Requiring a Preventive Control
Chair: Keith Poulsen, FRI Affiliate, Wisconsin Veterinary Diagnostic Laboratory
1 p.m.  Botulinum neurotoxin production during the traditional Alaskan seal-oil rendering process
Sabine Pellett, Eric Johnson Laboratory, Dept. Bacteriology, UW-Madison
1:30 p.m.  Modeling recent parasitic outbreaks
2 p.m.  What’s new in foodborne viruses?
Stacey Schultz-Cherry, FRI Affiliate, St. Jude Children’s Research Hospital
2:30–3 p.m.  Break

Afternoon Session #2: Foodborne Disease Investigations
Chair: Chuck Czuprynski, Director, FRI
3 p.m.  Updates on recent foodborne outbreaks
Jordan Mason, WI Division of Public Health & Rachel Klos, FRI Affiliate, WI Division of Public Health
3:30 p.m.  William C. Frazier Memorial Award Lecture
Communicating food safety to consumers
Janet Riley, Maple Leaf Foods
4:30–6 p.m.  Poster Session (Pyle Center Alumni Lounge)
5–7 p.m.  Reception and Social Hour (Pyle Center Alumni Lounge)
Thursday, May 23, 2019

7:30 a.m.  Continental breakfast

Morning Session #1: Preventive Controls for Chemical Contaminants

8:15 a.m.  Comparison of regulatory views of chemical hazards
           Clare Thorp, Oakclare Management Corporation

8:45 a.m.  Biosensors in agro-defense: Food safety diagnosis
           Suresh Neethirajan, University of Guelph and GE Canada

9:15 a.m.  Are mycotoxins a concern in my food?
           Jae-Hyuk Yu, FRI Executive Committee, Dept. Bacteriology, UW-Madison

9:45–10 a.m.  Presentation of Student Awards, Chuck Czuprynski, FRI Director

10–10:30 a.m.  Break

Morning Session #2: Microbiome
Chair: Garrett Suen, FRI Affiliate, Dept. Bacteriology, UW-Madison

10:30 a.m.  Innovative treatments enhancing the functionality of the animal microbiome to improve quality and microbiological safety of foods produced from animals
           Robin Anderson, USDA ARS

11 a.m.  Tomato microbiome and accelerated genetics
          Jeri Barak, FRI Executive Committee, Dept. Plant Pathology, UW-Madison

11:30  Precision editing of microbiome with bacteriophages
        Vatsan Raman, Dept. Biochemistry, UW-Madison

Noon  Farewell, Chuck Czuprynski, FRI Director

Board of Visitors luncheon will take place immediately following the adjournment of the Spring Meeting in the AT&T Lounge (Rm 106) at the Pyle Center (Invite only)