



---

**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  
*Laura Knoll, FRI Executive Committee, Dept. Med. Micro. & Immunol., UW-Madison*  
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**

**Chair:** *Nancy Keller, FRI Executive Committee, Dept. Med. Micro. & Immunol., UW-Madison*

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 Designing synthetic bacteriophages as anti-microbial agents  
*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)*