

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-aw 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: Nicole Aulik, 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. Foodborne outbreak detection: A changing landscape

Rachel Klos, FRI Affiliate, WI Division of Public Health

3:30 p.m. William C. Frazier Memorial Award Lecture: The sensitive scientist: How understanding and validating

emotions around food can improve communications effectiveness

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. The tomato in sickness and in health — Characterizing the bacterial community for food safety

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)