



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: *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/Food Allergy

Chair: *Garret 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 Clinical updates and opportunities in food allergy
Anne Marie Singh, FRI Affiliate, UW School of Medicine and Public Health

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)