
Wednesday, May 18, 2016

- 7:30 a.m. Registration/Continental Breakfast (Outside Fluno Center Auditorium)
8 a.m. Welcome and Overview of FRI Accomplishments, *Chuck Czuprynski, PhD, Director, FRI*
8:15 a.m. Welcome, *Kate VandenBosch, PhD, Dean, CALS, UW-Madison*

Morning Session #1: FRI: From the Past to the Future (Part I)

Chair: *Chuck Czuprynski, FRI, UW-Madison*

- 8:30 a.m. Overview of FRI history
Chuck Czuprynski, PhD, FRI Director; Michael Pariza, PhD, FRI Executive Committee
- 9 a.m. Staphylococcal poisoning: From Dack to today
Amy Wong, PhD, FRI Executive Committee, Dept. Bacteriology, UW-Madison
- 9:30 a.m. Mycotoxin detection and control
Jim Pestka, PhD, Michigan State University

10–10:30 a.m. Break

Morning Session #2: FRI: From the Past to the Future (Part II)

Chair: *Jae-Hyuk Yu, FRI, UW-Madison*

- 10:30 a.m. Natural antimicrobial peptides: A potential solution for chronic problems facing the food and drug industries
Ahmed Yousef, PhD, Ohio State University
- 11 a.m. *Clostridium botulinum* Research at FRI
Eric Johnson, FRI Executive Committee, Dept. Bacteriology, UW-Madison
- 11:30 a.m. Conjugated linoleic acid (CLA): Current knowledge
Yeonhwa Park, PhD, University of Massachusetts, Amherst
- 12 p.m. Delicious rot: Dissecting the microbiomes of fermented foods
Benjamin Wolfe, PhD, Tufts University

12:30–1:30 p.m. Lunch (Fluno Center Dining Room)

Afternoon Session #1: The Future of Food Safety

Chair: *Rachel Klos; Wisconsin Department of Public Health*

- 1:30 p.m. Microbial evolution
Chuck Kaspar, PhD, FRI Executive Committee, Dept. Bacteriology, UW-Madison
- 2 p.m. New detection methods
Rohita Sinha, PhD, University of Nebraska-Lincoln
- 2:30 p.m. An opportunity for interactive packaging: Use of chemoattractants to enhance the antimicrobial effect of a contact-killing surface
Kevin Nelson, Bemis

3–3:15 p.m. Break

3:15–4:15 p.m. William C. Frazier Memorial Award Lecture

Unprecedented Challenges in Producing and Serving Safe Foods
Michael Doyle, PhD, University of Georgia

4:15–6 p.m. Poster Session (Fluno Center, Skyview Room)

5–7 p.m. Reception and Social Hour (Fluno Center, Skyview Room)

Thursday, May 19, 2016

7:30 a.m. Continental Breakfast (Outside Fluno Center Auditorium)

Morning Session #1: Produce Safety

Chair: *Adam Berger, FRI, UW-Madison*

8:15 a.m. Produce and water quality

Michelle Danyluk, PhD, IFAS Citrus Research and Education Center

8:45 a.m. Bacterial issues in produce

Jeri Barak, PhD, FRI Executive Committee, Dept. Plant Pathology, UW-Madison

9:15 a.m. *Cyclospora* and other protozoan parasites found on fresh produce

Laura Knoll, PhD, FRI Executive Committee, Dept. Medical Microbiol. & Immunol., UW-Madison

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

10–10:30 a.m. Break

Morning Session #2: Current Food Safety Issues

Chair: *Andy Milkowski, FRI, UW-Madison*

10:30 a.m. Validation and preventive controls for low-moisture foods

Robert Brackett, PhD, Institute for Food Safety and Health

11 a.m. Recent *Listeria monocytogenes* outbreaks in frozen desserts: Lessons and questions

Scott Rankin, PhD, Dept. Food Science, UW-Madison

11:30 a.m. Legal implications of finding environmental positives

Shawn Stevens, Food Industry Counsel LLC

Afternoon Session #1: Regulatory Update

Chair: *Kathy Glass, FRI, UW-Madison*

Noon An update on food safety issues north of the 49th Parallel

Jeff Farber, PhD, University of Guelph

12:30–1:30 p.m. Lunch (Fluno Center Dining Room)

1:30 p.m. FSMA – It's a game-changer

Jenny Scott, PhD, FDA CFSAN

2 p.m. U.S. update: USDA-FSIS

Dan Engeljohn, PhD, USDA-FSIS

2:30 p.m. Farewell, *Chuck Czuprynski, FRI Director*
