Wednesday, May 22, 2019
7:30 a.m.  Registration/Continental breakfast (Outside Rooms 325–326, Pyle Center)
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.  Surrogates/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.  Control of Listeria in dairy
            Sarah Engstrom, FRI Applied Food Safety Laboratory
11:30 a.m.  Control of spore formers in meats
            Max Golden, FRI Applied Food Safety Laboratory
Noon–1 p.m.  Lunch (Pyle Center Dining Room)

Afternoon Session #1: Other Biological Hazards Requiring a Preventive Control
Chair:  Keith Poulsen, FRI Affiliate, Wisconsin Veterinary Diagnostic Laboratory
1 p.m.  Botulinum toxin and seal oil
            Sabine Pellett, Eric Johnson Laboratory, Dept. Bacteriology, UW-Madison
1:30 p.m.  Recent parasitic outbreaks
2 p.m.  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 (Outside Rooms 325–326, Pyle Center)

Morning Session #1: Preventive Controls for Chemical Contaminants

8:15 a.m.  Comparison of regulatory views of chemical hazards
Clare Thorp, ILSI North America

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

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 the 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)