

IAFP Annual Meeting Roundtable & Symposia Topics

A Food Safety Data Standard: Update and Report

Addressing Knowledge Gaps and Research Priorities for the Impact and Control of Emerging Dry Biofilms in Food Safety.

Advancing Food Safety and Public Health: How U.S. Federal Agencies Collaborate About Genomics for Food and Feed Safety (Gen-FS)

AI-Powered Food Safety: Predictive Modeling, Pathogen Detection, and Beyond

Alive or Dead? Incorporation Of Pathogen Viability Assessment Into 'Omics Food Safety Research

All Hands-On Deck: The Pivotal Role of Food and Agrifood Systems in the Global Antimicrobial Resistance (AMR) Pandemic

Allergen Labeling and Risk Management Updates from FDA

Allergen Method Validation and Verification: Guidelines and Real-World Experiences

Antimicrobial Interventions for Meat Safety and Microbial Quality: Present and the Future

Antimicrobials for Foodborne Pathogens, Spoilage Microorganisms, and Navigating FDA GRAS Approval for Novel Compounds

Asset Lifecycle Management in Food Manufacturing: Engineering Principles for Equipment and Facility Longevity

Balancing Innovation and Consumer Expectations: Aligning Food Safety and Building Trust

Best Practices for Governing Data in the AI Era

Best Practices for Managing Allergens and Gluten in Retail and Food Service Environments

Best Practices in Salmonella and Cronobacter Controls in a Low Moisture Facility Using Dairy Examples

Beyond Detection: How Industry is Using Next Generation Genomic Sequencing to Drive Root Cause Analysis

Beyond the Algorithm: How Food Safety Systems and Culture Adapts in The Age Of AI

Beyond the Kill Step: Managing Risks of Toxin-Producing Microorganisms in High-Moisture In-Process Foods

Beyond the Usual Suspects: Risk Perspectives on Emerging Pathogens in Meat and Poultry Products

Biofilms and Viruses: Unveiling Hidden Risks in the Food Chain

Breaking Barriers: Enhancing Food Safety Culture Through Inclusive Communication

Breaking Through to Consumers with Technology-Driven Food Safety Education

Bubbly, Brewed, and Plant-Based: Microbial Food Safety and Spoilage Considerations for Alternative Beverages

Building a Data-Driven Culture Today for Safer Food Tomorrow

Can Microbial Quantitation Catch Up with Detection Methods? Recent Advances.

Culture or Molecular? Rethinking When and Why We Confirm Pathogens

Data-Driven Insights in Fresh Produce Safety – Putting Learnings into Actions

De-Bugging Pet Food Safety: Tackling Risks in Insect Proteins and Novel Ingredients

Digital Innovations for Produce Safety: Enhancing FSMA-PSR Compliance Abroad to Protect Consumers

Dry Clean Only: Establishing Dry Sanitation Solutions for Low-Moisture Ready-to-Eat Foods

Emerging, Reemerging and REP Pathogens: Food Safety Challenges

Enhancing Hazard Analysis: Separating Ingredient and Process Step Evaluations for Improved Food Safety

Environmental Monitoring and Zone 1 Swabs: Hard Lessons from The Turkey Bacon Recall

Every Drop Counts: Advancing Safe Water Reuse in Dairy and Food Processing

Exploring Tomorrow's Food, Today, Under High Pressure: Latest Advances and Challenges

Flexitarians - New Product Offerings Blending the Best of Both Worlds

Food Chemical Safety Assessment: How & Why

Food Fraud Prevention: From Spreadsheets to AI

Food Safety in Indigenous Arctic Food Systems in Face of Climate Change

Food Safety Management in Fermented Food Production

From Code to Community: Student Innovations on Benchmark Datasets in Food Safety

From Confusion to Compliance: Navigating the FDA Food Traceability Rule for Retailers and Foodservice Establishments

From Data to Decision: Predictive Modeling, Validation and Listeria Control in RTE Foods

From Risk to Regulation: FAO/WHO Scientific Advice on Listeria Monocytogenes and Codex Applications

FSMA at 15: Promise, Progress, And Priorities for the Future

FSVP at the Border: Rising FDA Detentions and How to Prepare

Full Strength, Fully Understood: Bridging Language Gaps Without Cutting Content

Genomic Analyses to Rank Foodborne Pathogens by Risk

GRAS 2.0: What's New; Not So New and Its Impact Toward Industry Compliance

Hands-On Marketplace on Tools and Resources for Food Safety Modelling and Risk Analysis

How LGBTQIA+ Food Safety Professionals Can Thrive During Less Affirming Times

How to Decide? Risk-Based Decisions for the Use of Dried Ingredients

Hydration Prior to Processing: Controlling Microbial Contaminants in Dry Ingredients

Hygienic Restoration: Rethinking Risk, Investment, and Continuity in Food Facilities

IAFP Proposal: One Culture, Many Voices: Embedding DEI into Food Safety

Internal Assessment: Closing the Gap Between Audits and Food Safety Performance

"Is Circular Safe?" — Balancing Sustainability with Foodborne Viral Risks

Is Exact Colony Counting Just Right, or is One-Log Resolution Enough?

Keep it Simple: Building Achievable Pathways to Improve Food Safety

Keeping Parasites out of Imported Produce: Learn How to Mitigate Cyclospora Contamination in Fresh Herbs

Life of an Outbreak: From the First Illness to the Courthouse

Managing the Invisible Threat of Mycotoxins: Emerging Regulatory Frontiers and Future Directions for Risk Management

Mapping Risk to Reality: Applying Biomapping and QMRA to Strengthen Poultry Safety

Mixed Signals: The Prevalence and Risks of Multi-Genotype Pathogen Contamination

Natural Mold Inhibition in Baked Goods: Fermentate Solutions for Sustainability and Waste Reduction

New Sequencing Tools for Improved Parasite Genotyping and Source Tracking in Food

One Pathogen, Many Landscapes: Salmonella Dynamics in the Americas

Outbreak Symposium: Notable Foodborne Disease Outbreaks from 2025 – Lessons for Public Health and Industry

Overcoming Challenges of Water Use and Reuse in Food Processing Requires a Holistic Approach

PFAS in Food and Water: Regulation, Occurrence and Mitigation

Pork Under the Microscope: Advances in Mitigating Old and Emerging Risks

Produce Wash Water: Multi-Company Validation of Critical Parameters

Retrospective Analysis of Ice Cream Recalls Due to Listeria Monocytogenes: Lessons Learned, Emerging Challenges, and Future Directions in Food Safety Management

Revisiting The FDA Food Code Definition of Time/Temperature Control for Safety (TCS) Foods

Risk, System, Culture, and Business Strategy in Food Safety

Salmonella in Tahini and Sesame Products: FDA's Multi-Pronged Approach Through Regulatory Oversight and AI-Targeted Sampling

Sample Pooling: Sink or Swim

Smarter Validation Strategies for Low-Water Activity Foods: Product Grouping and Revalidation in Practice

Surf & Turf Safety: Innovations in Dry Aging Muscle Foods

Technologies for Improving Recall Management in Retail & Foodservice

The Changing Landscape of Scientific Publishing: Predatory Journals, AI, and Compromising Scientific Peer Review

The Dollars and Sense of Food Safety: Econometrics of Food Safety Interventions

The Key Performance Indicators of Food Safety Training

The Utilization of Large-Scale Sequence Databases for Foodborne Pathogen Characterization and Functional Genomics

Theory to Practice: Applying Food Safety Culture Research to Dynamic and Diverse Food Businesses

Toward a New Generation of Decision Support Tool for Water Quality and Use Management During Food Production

Training In Seconds: Rethinking Food Safety Education for Frontline Employees

Translating 100 Years of Hygienic Design from Food Processing Environments into Food Service and Food Retail Equipment and Facility Design

Upgrading Environmental Monitoring Through Microbiome Mapping in Food Production Plants

Using Data to Characterize Risk and Prevent *Listeria monocytogenes* Contamination: Challenges and Opportunities

Using Metagenomics to Solve Real-World Food Safety and Quality Challenges

We Don't Need No Stinkin' Culture: We Need a New Gold Standard for Confirmations!

What Comes Next: Building Food Safety Strategies After NACMCF

When Cleaning Tools Become Inoculators: A Food Safety Blind Spot