

	Grand Ballroom AB	Grand Ballroom C	Atrium A	Atrium C	25ABC	26A	26BC	Room 1	Room 3	Room 4	Room 5	Room 6	Room 7	Exhibit Hall
	SUNDAY, JULY 27													
	Opening Session – Ivan Parkin Lecture – Grand Ballroom AB Less is More: Ditching Distractions and Focusing on Value – Alejandro Mazzotta, Chobani, New York, New York													
	MONDAY, JULY 28													
Monday 8:30 a.m. – 12:15 p.m.	S1 – Myth Busting - Safety of Food Additives and Ingredients	S2 – Implementing the Salmonella Framework for Poultry	RT1 – Challenges and Opportunities Around the New FSMA Preharvest Agricultural Water Rule: Safety, Sustainability, and the Need for Integrated Water Resource Management		RT2 – <i>Listeria</i> Quantification in Dairy & RTE: Challenges Innovations Perspectives	S3 – Fur Real and Not Just a Bone to Pick: Pathogen Control in Manufacturing Raw Pet Food Diets	S4 – Future-Proofing Retail Success: The Power of Food Safety Culture in a Rapidly Evolving Industry	S5 – Food Traceability Rule Updates, Industry Compliance Preparation and Industry Training Curriculum	RT3 – Defining a Food Safety Data Standard	Technical Session 1 – Food Allergens, Packaging, and Epidemiology	Technical Session 2 – Seafood and Low-Water Activity Foods			Poster Session 1 – Antimicrobials, Dairy, Data Management and Analytics, Food Allergens, Food Chemical Hazards, Low-Water Activity Foods, Microbial Food Spoilage, Packaging, Physical Hazards and Foreign Materials, Produce, and Water
	S6 – Preventive Controls, HACCP and Beyond: Effectiveness of Current Risk Reduction Strategies in the Global Food Supply Chain	S7 – Risk Assessments for Precautionary Labeling Allergen Thresholds	RT4 – Crossing the Finish Line: Industry's Race to FSMA 204 Compliance	S8 – Avian Influenza and Virus Confirmations - Be Careful What You Wish For	RT5 – <i>Listerio</i> Control in Ready-to-Eat Foods: Addressing the Continued Challenge	S9 – Implications of Extreme Weather on Food Safety from Farm-to-Fork and Beyond	S10 – A Decade of Food Safety Culture: Advancing Food Safety through Organizational Culture and Human Behaviors	S11 – When is a "Negative" Truly "Negative"?	RT6 – Practical Assessment of Risk: What Modeling Tools and Techniques to Use?	Technical Session 3 – Epidemiology	Technical Session 4 – Meat, Poultry and Eggs and Dairy	Marketplace to Connect IAFFP Professionals Worldwide on Food Safety in Asia		
Monday 12:30 p.m. – 1:30 p.m.	U.S. Regulatory Update on Food Safety – Grand Ballroom AB Kylie Diamantas J.D., Food and Drug Administration, Silver Spring, Maryland; and Dr. Denise Eblen, U.S. Department of Agriculture's Food Safety and Inspection Service, Washington, D.C.													
Monday 1:30 p.m. – 5:15 p.m.	S12 – Risky Business: Understanding and Communicating the Costs and Benefits of Risk Mitigation Programs for Food Safety	S13 – Outbreaks Linked to Cantaloupe: Improving Food Safety and Protecting Public Health	RT7 – Decoding Food Allergen Methods: Why, When, and How to Implement Analysis		RT8 – Bareer GPS: Guiding Your Professional Journey	S14 – Innovative Product Design for Quality and Food Safety - Creative Approaches to Novel Plant-Based Products Development	S15 – Cutting through the Hype: Real-World Benefits of AI in Food Safety	S16 – Baily Lunch Meat Safety: <i>Listerio</i> Outbreaks and Recalls Linked to Luncheon Meat		Technical Session 5 – Sanitation and Hygiene	Technical Session 6 – Developing Scientist Finalists			
		S17 – The Tortuous Tangle of Water Regulations for Fresh Produce: Strategies to Navigate	RT9 – 20 Years of Consumer Insights: What IFIC's Food & Safety Survey Tells Us about Consumers and Food Safety	S18 – Innovations in the Dairy Clearing and Sanitation: Safety, Efficiency and Sustainability Impacts	RT10 – Comparing Different Approaches to Identify <i>Salmonella</i> Serotypes of Concern in Meat and Poultry	S19 – Risk Business in Low- and Middle-Income Countries	S20 – AI for Predictive Microbial Risk Assessment in Food Processing	S21 – Uncharted Territory: The Importance of Genomic Surveys of Foodborne Pathogens from "Uncommon" Environments	RT11 – Addressing the Emerging Threat of Psychoactive Compounds in Food	Technical Session 7 – Antimicrobials	Technical Session 8 – Developing Scientist Finalists			
	TUESDAY, JULY 29													
Tuesday 8:30 a.m. – 12:15 p.m.	S22 – Outbreak Symposium	S23 – From Data to Decisions: Genomics/Metagenomics in FSQA Programs	S24 – Retail, Regulatory, and Food Rescue and Recovery Considerations to Address Global Food Waste	S25 – Managing Chemical Hazards in Water Reused in Food Production and Processing	RT12 – WHO Foodborne Disease Indicators: Measuring and Incentivizing Progress on Reducing Foodborne Illness Around the World	S26 – Barmonization for Commercial Sterility Testing	RT13 – Efforts to Reduce Food Safety Risks in the Production of Wheat Flour	RT14 – Empowering Education: Creating Inclusive and Engaging Training Programs	S27 – End to End (E2E) Physical Hazards Risk Management in Pet Foods for Safety and Health of Companion Animals	Technical Session 9 – Pre-Harvest Food Safety	Technical Session 10 – Communication, Outreach and Education	Marketplace		Poster Session 2 – Animal and Pet Food Safety, Communication, Outreach and Education, Food Defense, Food Fraud, Food Law and Regulation, Food Processing Technologies, Laboratory and Detection Methods, Pre-Harvest Food Safety, Retail and Food Service Safety, Sanitation and Hygiene, Seafood, and Viruses and Parasites
		S28 – Warning the Frozen Food Supply Chain: Food Safety and Spoilage Implications	S29 – Shaping Tomorrow's Table: The Future of Food Safety and Regulation in a Constantly Changing World	S30 – Navigating the Path: Dietary Supplements in the Food Safety Regulatory Landscape	RT15 – Sustaining Food Safety Improvement Initiatives in Low- and middle-income Countries (LMICs): Insights from Research and Practical Engagements	S31 – The Role of Moonlighting Proteins in the Adaptability and Success of Bacterial Pathogens In Vivo and In Vitro	RT16 – Strategies for Managing Foreign Material Incidents in Food Production	RT17 – Decoding Regulatory and Public Health Uses of WGS: What Food Producers Should Know	S32 – Battling Mold in Low-Moisture Foods	Technical Session 11 – Pre-Harvest Food Safety and Data Management and Analytics and Beverages and Acid/Acidified Foods	Technical Session 12 – Communication, Outreach and Education			
Tuesday 12:30 p.m. – 1:15 p.m.	IAFFP Business Meeting – Room 4													
Tuesday 1:30 p.m. – 5:15 p.m.	S33 – Advancements in HPAI Research: Updates on Transmission, Dairy Safety, and Risk Assessment	S34 – Surfaces, The Microbiome, and <i>Listeria</i> - How the Background Microbiome Influences Pathogen Detection		S36 – Navigating Food Safety and Regulatory Considerations for New and Novel Ingredient Approval Pathways for Innovations in Human and Animal Foods	RT18 – Lingering Hazards: Conquering the Persistent Threats of <i>Listeria</i> and <i>Salmonella</i> in Deli Meats	S37 – Food Safety in Farmers' Markets and Informal Outdoor Food Markets around the World	RT19 – AI in Action: Transforming Food Safety with Smart Detection, Automation, and Ethical Solutions	RT20 – Trusted Data Sharing: Collective Learning for Food Safety Insights	S38 – Mycotoxin Mitigation and Control Measures in Treent Production and Processing		Technical Session 13 – Laboratory and Detection Methods and Molecular Analytics, Genomics and Microbiome			
	S39 – To Rotate or Not? How Can Microbiome Analysis and Biofilm Tools Broadly Improve Sanitation and Answer this Age-Old Question	S40 – The Evolving Landscape of Food Ingredient Safety in the United States	S41 – International Efforts in Food Virology: The 2023-2024 FAO/WHO JEMRA Expert Consultations for the Codex Committee on Food Hygiene	RT21 – Edibles & Drinkables - Food Safety Explorations at the Intersection of Food and Cannabis	S42 – Validation and State-of-the-Art Methods for Foodborne Parasites	RT22 – Combatting Food Fraud: Leveraging Innovation, Traceability, and AI for a Safer Global Food Supply	RT23 – What Do You Need from Your Validated Microbiological Methods?	S43 – The Invisible Threat of Mycotoxins in the Fermentation Industry: A Food Safety Challenge of the 21st Century	Technical Session 14 – Retail and Food Service Safety and Food Safety Management Systems	Technical Session 15 – Laboratory and Detection Methods				
	WEDNESDAY, JULY 30													
Wednesday 8:30 a.m. – 12:15 p.m.	RT24 – A Good Fit: Leveraging EMP into Retail and Food Service Operations	S44 – Promises and Challenges of Implementing Natural Antimicrobials from Farm to Fork	S45 – Tracking Sampling and Testing Strategies During Live Production and Pre-Harvest for <i>Salmonella</i> Reduction	S46 – Beyond Slime: Why Dry Surface Biofilms Need a New Approach to Food Hygiene		S47 – Food Safety in Correctional Facilities: Challenges, Opportunities, and the Development of Model Practices for Prevention and Control	RT25 – Promoting Inclusive Environments to Foster Professional and Personal Growth in Food Safety Careers	S48 – Allergen Management in Hospitality Venues	S49 – What's the Hold Up? Microbiological Risks Associated with Holding of Product Prior to Further Processing	S50 – Fragile yet Devious; What Makes <i>Campylobacter</i> so Persistent?	Technical Session 16 – Produce and Water	Technical Session 17 – General Microbiology	Poster Session 3 – Beverages and Acid/Acidified Foods, Epidemiology, Food Safety Systems, Food Toxicology, General Microbiology, Meat, Poultry and Eggs, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome, and Plant-Based Alternative Products	
		S51 – Advancing Food Safety Education Through Employee Engagement Initiatives	S52 – Best Practices for Food Communication: Recommendations and Realities	S53 – Molecular Methods for the Detection of Spoilage Microorganisms	RT26 – Microbiome and Metagenomic Data are Cheap and Detailed: What Now?	S54 – Smoking for Food Safety – Clean Labelling and Integrated Strategies	S55 – Scientific Progress Toward Intelligent Design of Anti-Noroviral Disinfection Products and Processes	S56 – Spores...Let's "B. cereus"	Technical Session 18 – Food Safety Systems	Technical Session 19 – Food Law and Regulation				
Wednesday 1:30 p.m. – 3:30 p.m.	S57 – An In-Depth Look at International Collaborative Foodborne Outbreak Investigations	S58 – Standing Out in a Crowd: Why Some <i>Salmonella</i> Strains Break through to Cause Illness	S59 – Define "Lot"? Understanding New Regulatory Standards for <i>Salmonella</i> Contamination in Poultry Parts and Strategies for Ensuring Final Product Safety	S60 – Food Allergies in Children – Measuring the Burden, Assessing the Evidence, and Advancing Awareness	S61 – Novel Foods, Safety, Shelf Life, and Rapid Methods - Approaches to Test Method Design, Validation and Application in Alternative Protein-Based Products	S62 – Can Exceptional Lethality during Thermal Processing Act as a Preventive Control?	S63 – Integrating Multidisciplinary Produce Safety Research to Inform Regulation	S64 – LFFM: Five Years of Success in Strengthening Food Safety	S65 – The Frontlines of Food Safety Education: Challenges and Opportunities	Technical Session 20 – Food Processing Technologies	Technical Session 21 – Modeling and Risk Assessment			
Wednesday 4:00 p.m. – 4:45 p.m.	John H. Silliker Lecture – Grand Ballroom AB Of Poultry, Pathogens, and People: Perennial Passions – Julian Cox, Faculty of Engineering, UNSW Sydney, New South Wales, Australia													