

# IAFP 2012

Providence, Rhode Island

July 22-25

ADVANCING FOOD SAFETY WORLDWIDE.



## IAFP 2012 Program Book



Rhode Island  
Convention  
Center



International Association for  
Food Protection®

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IAFP2012  
Providence, Rhode Island  
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I Forum Internacional de Inocuidad de los Alimentos

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III Simposio Latinoamericano de Inocuidad de Alimentos

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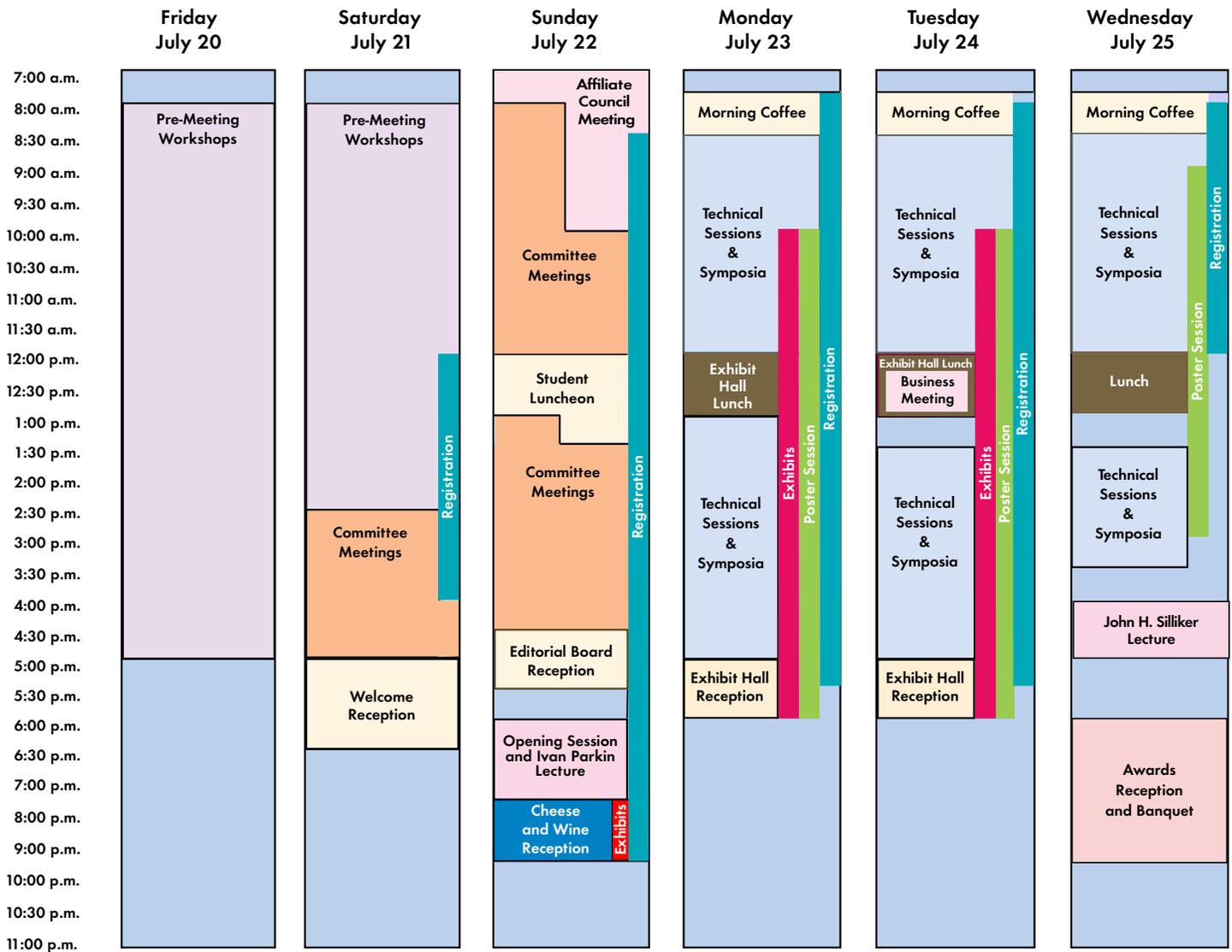
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# Table of Contents

Meeting-at-a-Glance.....	6	John H. Silliker Lecturer .....	50
Sessions-at-a-Glance .....	7	John H. Silliker Lecture Abstract .....	51
Welcome from the Executive Board.....	8	Poster Sessions	
Special Contributors and Sponsors .....	9	Monday .....	53
Welcome from the Local Arrangements.....	10	Tuesday.....	62
Sustaining Members .....	13	Wednesday .....	71
Foundation Supporters.....	16	Local Arrangements.....	Affiliates Tab
General Information.....	20	Affiliate Council.....	Affiliates Tab
Attendee Functions		Affiliate Officers .....	81
By Invitation Events		Affiliate Awards .....	Awards Tab
Program Committee.....	21	Award Recipients.....	87
Committee Meetings Schedule .....	22	About the Award Recipients .....	88
Exhibit Information.....	23	Exhibitor Floor Plan.....	Exhibitors Tab
Student Activities.....	24	Exhibitors.....	113
Opening Session .....	25	IAFP Workshops.....	132
Ivan Parkin Lecturer .....	26	Policy on Commercialism .....	134
Ivan Parkin Lecture Abstract.....	27	30-Year Members .....	136
Program		Past Presidents .....	137
Monday Morning .....	29	Past Annual Meetings and Locations .....	138
Monday Afternoon .....	34	<i>JFP</i> Award.....	Authors Tab
Tuesday Morning .....	37	Authors and Presenters Index.....	139
IAFP Business Meeting .....	40	Developing Scientist Competitors.....	157
Tuesday Afternoon .....	40	Floor Plan .....	158
Wednesday Morning .....	43		
Wednesday Afternoon .....	47		

# Meeting-at-a-Glance



# Sessions-at-a-Glance

Room	Ballroom A	Ballroom BC	Room 555-556	Ballroom D	Room 551	Room 552	Room 553	Ballroom E	Exhibit Hall
<b>Monday</b> 8:30 a.m.-12:00 p.m.	<b>S1</b> FSMA from Legislation to Implementation <b>S2</b> Microbial Safety of Dry Spices	<b>S3</b> Environmental Assessments (Root Cause Analysis) during Foodborne Disease Outbreaks <b>S4</b> The Impact of Climate Change on Food Safety: Using Korea as an Example <b>S12</b> What Goes around Comes around: Food Safety Concerns Associated with Water Re-Use from Farm to Table	<b>S5</b> Today, Their Problem - Tomorrow Ours: Impact of International Trade on Food Safety <b>S13</b> HACCP - The Rise of the Prerequisites <b>S14</b> Recall Management and Best Practices	<b>S6</b> Control of Virus Contamination in Food Supply Chains <b>S7</b> Measuring and Managing Norovirus Cross-contamination Risks in the Food Service Environment <b>S15</b> Food Safety and International Trade: Opportunities and Challenges	<b>S8</b> Making a Difference: Data Collection for Risk Assessments through Innovative Approaches <b>S16</b> Drug Residues in Milk and Milk Products Risk Assessment <b>S17</b> Toxoplasma: Detection and Risks Associated with Other Diseases and Latent Infection Risks in Meat, Poultry, and Burden of Foodborne Illness	<b>S9</b> Food Packaging Sustainability: Food Safety with Sustainable Packaging <b>S10</b> The Pre-harvest Conundrum: Efficacy Versus Adoption of Food Safety Interventions	<b>T1</b> Technical Session - Produce <b>T3</b> Technical Session - Risk Assessment	<b>T2</b> Technical Session - Non-microbial Food Safety, Food Toxicology, Epidemiology <b>T4</b> Technical Session - Produce 10:00 a.m. - 6:00 p.m.	<b>P1</b> Poster Session - Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education, Risk Assessment 10:00 a.m. - 6:00 p.m.
<b>Monday</b> 1:30 p.m.-5:00 p.m.	<b>S11</b> <i>Salmonella</i> in Low-moisture Foods: A Continued Challenge	<b>S19</b> Foodborne Disease Outbreak Update <b>S25</b> Local Foods: Food Safety Risks and Benefits <b>Special Session</b> Anatomy of Product Tracing on Sushi: Search for the Smoking Gun	<b>S20</b> Food Allergen Labeling: Challenges and Best Practices <b>S21</b> Freedom Has a Thousand Charms: Gluten-free and How to Achieve It <b>S27</b> Food Defense: Where are We and Where Do We Have to Go?	<b>RT1</b> Current Controversies in Food Safety <b>RT2</b> Microbiological Safety of China's Food Safety for High-end Beverage Products <b>RT3</b> China - Food Safety for an Integrated World <b>S28</b> Long Term Health Outcomes (LTHO) of Foodborne Illnesses and Their Contribution to Risk Assessment and Policy Evaluation	<b>S22</b> China: Food Safety in an Emerging Market Economy <b>S29</b> Where Do We Go from Here: Discussion of Evidence-based Approaches to Education around Fresh Produce Safety <b>S30</b> Drivers for Global Food Safety: Aligning Public, Private, and Government Resources <b>S33</b> Tales from the Food Safety World: A Collection of Extraordinary Stories from Our Profession <b>S37</b> Improving Retail Food Safety: Studies on the Presence and Transmission of <i>Listeria monocytogenes</i> and Predicted Public Health Benefits of Changes in Retail Practices <b>S38</b> Sanitation Challenges in the Retail Food Kitchen	<b>S34</b> Sprout Safety: What We've Done, What We've Learned and How We Can Continue to Move Forward <b>S35</b> Human Pathogens on/in Plants: Multidisciplinary Synergies for Enhancing Food Safety <b>S41</b> Using Nanotechnology for Improved Food Safety Testing in Food Industry <b>S42</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods <b>S43</b> 50 Years of Mycotoxins: A Retrospective and Prospective Examination	<b>T5</b> Technical Session - Meat and Poultry, Seafood <b>T6</b> Technical Session - Pathogens <b>T7</b> Technical Session - Community Outreach and Education <b>T8</b> Technical Session - Pathogens <b>T9</b> Technical Session - Antimicrobials, Sanitation <b>T10</b> Applied Laboratory Methods, Novel Laboratory Methods <b>P3</b> Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens, Novel Laboratory Methods 9:00 a.m. - 3:00 p.m.	<b>P2</b> Poster Session - Meat and Poultry, Produce, Seafood, Beverages, Non-microbial Food Safety, Pathogens 10:00 a.m. - 6:00 p.m.	<b>P3</b> Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens, Novel Laboratory Methods 9:00 a.m. - 3:00 p.m.
<b>Tuesday</b> 8:30 a.m.-12:00 p.m.	<b>S18</b> Microbial Transfer with Free Plants and Hygienic Zoning Control, Verified by Environmental Monitoring <b>S23</b> The Food Safety Modernization Act: Implementing the Provisions on Imported Foods <b>S24</b> The Food Safety Modernization Act: Implementing the Provisions on Other Aspects on Domestic Foods <b>S29</b> STEC in Food: Its Time for Action!	<b>S31</b> Harmonization of Methods to Evaluate and Validate Preventive Controls <b>S32</b> Improving Retail Food Safety: Studies on the Presence and Transmission of <i>Listeria monocytogenes</i> and Predicted Public Health Benefits of Changes in Retail Practices <b>S36</b> Microbiological Safety of Fresh Produce <b>S37</b> <i>Salmonella</i> in Shell Eggs - Post-harvest Intervention Technologies	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods	<b>S39</b> Translating HACCP to Learning How Food Safety Fits into the Process Improvement Model <b>S40</b> Future Challenges in Food Safety: An International Perspective <b>S44</b> <i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods
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<b>Wednesday</b> 4:00 p.m.-5:00 p.m.	<p><b>John H. Silliker Lecture - Ballroom BC</b> Challenges in Food Security and Food Protection Dr. Catherine Woteki</p>								

# Welcome from the Executive Board



**PRESIDENT**  
Isabel Walls  
Washington, D.C., USA

On behalf of the Executive Board, we would like to welcome you to IAFP 2012 and to Providence, Rhode Island. For the next few days, you will be joined by colleagues and friends from around the world to help fulfill the Association's mission: *To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply.*

Food safety remains a top priority for consumers and food safety professionals. It is imperative that we stay in touch with current and emerging issues, the latest science, solutions to new and existing problems and continue to network with our colleagues and developing scientists. IAFP 2012 will deliver on all of that by providing the forum to promote the association's goal of advancing food safety worldwide. This year's program is outstanding and we believe you will find this meeting to be one of our most informative. Prepare to be exposed to the latest revelations in food safety. Prepare to network with leading experts from around the world – oftentimes the most valuable information is shared outside of the sessions! After attending IAFP 2012, we are sure you will be enlightened and invigorated in your role as part of the solution for tomorrow's food safety issues.

The Executive Board offers special thanks to Alejandro Mazzotta, Program Committee Chair, and the entire Committee for organizing an outstanding lineup of symposia, roundtables, technical presentations, poster sessions and interactive sessions. There will be no shortage of information available – just time! Your greatest challenge this week will be trying to determine where best to spend your time, so review the program carefully and plan your schedule.

The Board would also like to thank the volunteers from the Rhode Island Department of Health; the U.S. Army Natick Soldier Research, Development & Engineering Center; and Johnson & Wales University who have been gracious enough to help host the 2012 Annual Meeting. All of their hard work will make IAFP 2012 a memorable experience for all attendees.

We also extend our gratitude to our valued exhibitors, sponsors and long-time attendees for making the IAFP Annual Meeting so successful every year. Our meeting would not be the same without your support.

So, whether you are a new Member, long-time Member, student Member or even a prospective Member, the Board eagerly welcomes you and encourages you to actively participate in this meeting.

Together, we are *Advancing Food Safety Worldwide!*



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(as of June 15, 2012)

# Welcome from the Local Arrangements



## *Welcome to Rhode Island!*

*IAFP 2012 in Providence is packed with great presentations concerning global food safety, and the Local Arrangements Committee would like to make your stay as productive and pleasant as possible.*

*After the reception on Saturday night July 21st, be sure to cross the street from the Convention Center and Westin to attend the free WaterFire event. Gondolas feed wood into fires in 80 braziers on the river from 20 minutes after sunset until just past midnight. Walk along the river and enjoy the outdoor music. There is even outdoor dancing at the TD Bank Ballroom. More information about WaterFire and accompanying events is available at: <http://waterfire.org/visit/plan-your-trip-to-providence/>.*

*Johnson and Wales University graduates approximately 1,000 culinary students per year in Rhode Island, and this helps create many great places to dine. The state is especially known for excellent seafood and Italian food. Both can be found within walking distance on Federal Hill which is known for its many excellent restaurants.*

*For quick dining between sessions, there are many restaurants on the street, and there is also a Food Court on the top floor of the mall attached to the Convention Center. The mall also has many excellent shops if you are looking for something to bring back to your loved ones.*

*Stop by the Hospitality Booth if you need directions or assistance. We look forward to seeing you soon.*

Ernest Julian, Ph.D.  
Chief Office of Food Protection  
Rhode Island Department of Health  
Local Arrangements Committee

# MARSEILLE

**France**



PHOTOS: OTCM/HAUER

**15-17 May 2013**

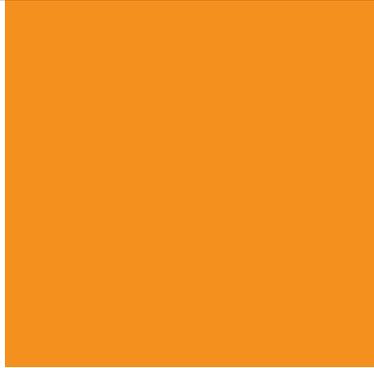
**INTERNATIONAL ASSOCIATION  
FOR FOOD PROTECTION'S**



**EUROPEAN SYMPOSIUM  
ON FOOD SAFETY**

PARC CHANOT CONVENTION CENTER

# There are MORE THAN 3,600 reasons for your organization to join IAFP as a **SUSTAINING MEMBER**



As a **SUSTAINING MEMBER**, consider the more than 3,600 Members of the International Association for Food Protection (IAFP) who share your commitment for ensuring the safety of the world's food supply.

- Members will see your organization's name in our monthly publications.
- Members will interact with you at IAFP's meetings throughout the world.
- Members will appreciate your sponsorship of key speakers at our global meetings.
- Members will link to your Web site from the IAFP Web site.

As a **SUSTAINING MEMBER**, your organization will enjoy these and other outstanding benefits of being associated with an organization representing more than 3,600 food safety professionals dedicated to *Advancing Food Safety Worldwide*®, and that is the best reason of all for joining IAFP.

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## GOLD



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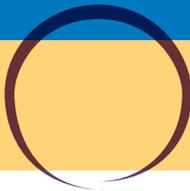
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Mark D. Pratt  
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James F. Price  
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Oscar Rodriguez Gonzalez  
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Rodrigo Tarte  
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Steve L. Taylor  
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Gry Dawn C. Terrell  
Siddhartha Thakur  
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Jill Ann Williams  
John Williams  
Robert C. Williams  
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Sang Kee Woo  
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Katie Wymore  
Bob Wynne  
Mizuo Yajima  
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Royce O. Yokote  
Thomas J. Young  
Ruth Zeltner  
Guodong Zhang  
Shaohua Zhao  
Tong Zhao  
Bin Zhou  
Ting Zhou  
Michael R. Ziegler  
John S. Zimmermann  
Don L. Zink  
Siti S. Zulfakar  
Claudio Zweifel  
Marcel H. Zwietering

# General Information

ALL EVENTS WILL BE HELD AT THE RHODE ISLAND CONVENTION CENTER

## SATURDAY, JULY 21

### COMMITTEE MEETINGS

2:30 p.m. — 5:00 p.m.

*Sponsored by Roka Bioscience*

### WELCOME RECEPTION

5:00 p.m. — 6:30 p.m.

Ballroom A

*Sponsored by Eurofins Scientific*

## SUNDAY, JULY 22

### COMMITTEE MEETINGS

7:00 a.m. — 4:30 p.m.

*Sponsored by Roka Bioscience*

### STUDENT LUNCHEON (ticket required)

12:00 p.m. — 1:30 p.m.

Rotunda

### EDITORIAL BOARD RECEPTION (by invitation)

4:30 p.m. — 5:30 p.m.

Room 553

*Sponsored by Roka Bioscience*

### OPENING SESSION AND IVAN PARKIN LECTURE

6:00 p.m. — 7:30 p.m.

Ballroom

### CHEESE AND WINE RECEPTION

7:30 p.m. — 9:30 p.m.

Exhibit Hall

*Sponsored by Diversey Inc. and Kraft Foods*

### EXHIBIT HOURS

7:30 p.m. — 9:30 p.m.

## MONDAY, JULY 23

### COMMITTEE AND PDG CHAIRPERSON

**BREAKFAST** (by invitation)

7:00 a.m. — 9:00 a.m.

Room 557

### SYMPOSIA & TECHNICAL SESSIONS

8:30 a.m. — 5:00 p.m.

### EXHIBIT HOURS

10:00 a.m. — 6:00 p.m.

### EXHIBIT HALL LUNCH

12:00 p.m. — 1:00 p.m.

*Sponsored by Diversey Inc.*

### EXHIBIT HALL RECEPTION

5:00 p.m. — 6:00 p.m.

*Sponsored by DuPont Qualicon*

## TUESDAY, JULY 24

### SYMPOSIA & TECHNICAL SESSIONS

8:30 a.m. — 5:00 p.m.

### EXHIBIT HOURS

10:00 a.m. — 6:00 p.m.

### EXHIBIT HALL LUNCH

12:00 p.m. — 1:00 p.m.

*Sponsored by DNV*

### BUSINESS MEETING

12:15 p.m. — 1:00 p.m.

Room 552

### EXHIBIT HALL RECEPTION

5:00 p.m. — 6:00 p.m.

*Sponsored by 3M Food Safety*

### PRESIDENT'S RECEPTION (by invitation)

6:00 p.m. — 7:00 p.m.

Rotunda

*Sponsored by ConAgra Mills*

### PAST PRESIDENT'S DINNER (by invitation)

7:00 p.m. — 9:00 p.m.

Room 550B

### STUDENT MIXER

7:00 p.m. — 9:00 p.m.

Room 555AB

## WEDNESDAY, JULY 25

### SYMPOSIA & TECHNICAL SESSIONS

8:30 a.m. — 3:30 p.m.

### NETWORKING LUNCH

12:00 p.m. — 1:00 p.m.

*Sponsored by bioMérieux*

### JOHN H. SILLIKER LECTURE

4:00 p.m. — 5:00 p.m.

Ballroom BC

### AWARDS RECEPTION AND BANQUET

6:00 p.m. — 9:30 p.m.

Ballroom

## REGISTRATION HOURS

Saturday: 12:00 p.m. — 6:30 p.m.

Sunday: 8:30 a.m. — 9:00 p.m.

Monday: 7:30 a.m. — 5:30 p.m.

Tuesday: 8:00 a.m. — 5:30 p.m.

Wednesday: 8:00 a.m. — 12:00 p.m.

## Speaker-Ready Room

The Speaker-Ready Room is located in 554B, Rhode Island Convention Center, and is available for speakers Sunday through Wednesday, 8:00 a.m. to 5:00 p.m.

## Press Release Postings

A Press Release poster board will be available in the Exhibit Hall for all Press Releases. Post your Press Releases for maximum exposure.

## Cell Phone Policy

As a courtesy to our presenters, we request that you turn off cell phones while attending sessions. Thank you for your cooperation.

## Recording Policy

Unauthorized video, still photography or audio recording will not be allowed. By attending the IAFP Annual Meeting, you authorize IAFP to take your picture and use it in our publications.

## NEW THIS YEAR!

### Internet

Free access to the Internet is available on the 5th Floor of the Rhode Island Convention Center.

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### Meeting App

A meeting app is available for download from the IAFP website.

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# Program Committee

## Chairperson

Alejandro Mazzotta, Campbell Soup Company

## Vice Chairperson

Mary Lou Tortorello, U.S. Food and Drug Administration

## Members

Mindy Brashears, Texas Tech University  
Jinru Chen, The University of Georgia  
Maria Teresa Destro, University of Sao Paulo  
Paula Fedorka-Cray, U.S. Department of Agriculture-ARS-BEAR  
Joshua Gurtler, U.S. Department of Agriculture-ARS  
Scott Hood, General Mills  
Ian Jenson, Meat & Livestock Australia  
Eric Martin, Margaritaville Enterprises, LLC  
Mickey Parish, U.S. Food and Drug Administration  
Mary Lou Tortorello, U.S. Food and Drug Administration  
Purnendu C. Vasavada, University of Wisconsin-River Falls

## Board Liaisons

Katie Swanson, Ecolab Inc.  
Isabel Walls

# Committee Meetings Schedule

All Attendees are Encouraged to Participate

TIMES	MEETING	ROOM
<b>SATURDAY, JULY 21</b>		
2:30 p.m. – 5:00 p.m.	International Food Protection Issues PDG	Ballroom B
3:00 p.m. – 4:30 p.m.	Membership Committee	550A
3:30 p.m. – 4:30 p.m.	Past Presidents' Committee	550B
<b>SUNDAY, JULY 22</b>		
7:00 a.m. – 10:00 a.m.	Affiliate Council	Rotunda
8:00 a.m. – 10:00 a.m.	Food Defense PDG	550B
8:00 a.m. – 10:00 a.m.	Food Packaging PDG	550A
8:00 a.m. – 10:00 a.m.	Pre Harvest Food Safety PDG	556AB
8:00 a.m. – 12:00 p.m.	Committee on Control of Foodborne Illness	553AB
8:30 a.m. – 10:00 a.m.	New Media Task Force	551A
9:00 a.m. – 11:00 a.m.	Beverage PDG	552B
9:00 a.m. – 11:00 a.m.	Food Law PDG	557
9:00 a.m. – 11:00 a.m.	Viral and Parasitic Foodborne Disease PDG	552A
9:00 a.m. – 12:00 p.m.	Dairy Quality and Safety PDG	Ballroom C
10:00 a.m. – 12:00 p.m.	Developing Food Safety Professionals PDG	551A
10:00 a.m. – 12:00 p.m.	JFP Management Committee	551B
10:00 a.m. – 12:00 p.m.	Meat and Poultry Safety and Quality PDG	Ballroom B
10:00 a.m. – 12:00 p.m.	Retail Food Safety and Quality PDG	555AB
11:00 a.m. – 12:00 p.m.	Constitution and Bylaws Committee	552B
12:00 p.m. – 1:30 p.m.	Student PDG	Rotunda
1:00 p.m. – 3:00 p.m.	3-A Committee on Sanitary Procedures	550B
1:00 p.m. – 3:00 p.m.	Applied Laboratory Methods PDG	555AB
1:00 p.m. – 3:00 p.m.	Food Hygiene and Sanitation PDG	556AB
1:00 p.m. – 3:00 p.m.	Fruit and Vegetable Safety and Quality PDG	Ballroom B
1:00 p.m. – 3:00 p.m.	Seafood Safety and Quality PDG	552A
2:00 p.m. – 4:00 p.m.	Food Chemical Hazards and Food Allergy PDG	557
2:00 p.m. – 4:00 p.m.	FPT Management Committee	551B
2:00 p.m. – 4:00 p.m.	Food Safety Education PDG	551A
2:00 p.m. – 4:00 p.m.	Microbial Modelling and Risk Analysis PDG	Ballroom C
2:00 p.m. – 4:00 p.m.	Water Safety and Quality PDG	552B
3:00 p.m. – 4:30 p.m.	Foundation Committee	552A
3:30 p.m. – 4:30 p.m.	Nominating Committee	550A

# Exhibit Information

## Sunday, July 22

Cheese and Wine Reception — 7:30 p.m. – 9:30 p.m.

Sponsored by



and



## Monday, July 23

Pastries and Coffee — 10:00 a.m.

Sponsored by



Lunch in the Exhibit Hall — 12:00 p.m. – 1:00 p.m.

Sponsored by



Coffee Break — 3:00 p.m.

Sponsored by



Exhibit Hall Reception — 5:00 p.m. – 6:00 p.m.

Sponsored by



## Tuesday, July 24

Pastries and Coffee — 10:00 a.m.

Sponsored by



Lunch in the Exhibit Hall — 12:00 p.m. – 1:00 p.m.

Sponsored by



Coffee Break — 3:00 p.m.

Exhibit Hall Reception — 5:00 p.m. – 6:00 p.m.

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## 20-Year Exhibitors

3-A Sanitary Standards, Inc.  
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## 10-Year Exhibitors

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Food Quality Magazine  
Food Safety Magazine  
Food Safety Net Services  
Food Safety Summit  
Hardy Diagnostics  
Hygiena  
IEH Laboratories and Consulting  
International Food Hygiene

Michigan State University  
Master of Science in Food Safety  
Microbiologics  
Microbiology International  
The National Food Lab, LLC  
Neogen Corporation  
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Springer

## Exhibit Hours

Sunday, July 22

7:30 p.m. – 9:30 p.m.

Monday, July 23

10:00 a.m. – 6:00 p.m.

Tuesday, July 24

10:00 a.m. – 6:00 p.m.

# Student Activities

## Student Luncheon

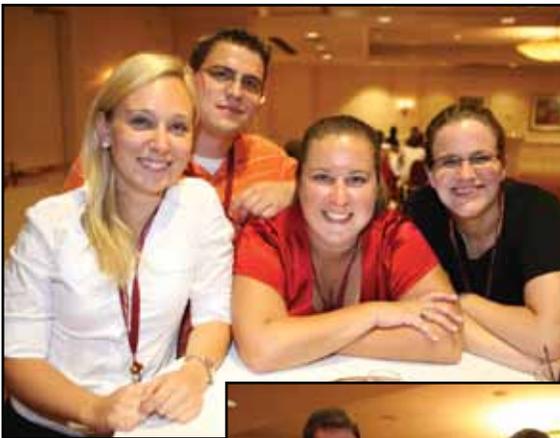
Sunday, July 22

12:00 p.m. – 1:30 p.m. • Rotunda

## Student Mixer

Tuesday, July 24

7:00 p.m. – 9:00 p.m. • Room 555AB



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### Additional Contributors

British Columbia Food Protection Association  
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## Support the Student PDG!



**Purchase your T-Shirt Today  
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## Job Board

**Attention Job Seekers  
and Employers!**

Job announcements will be posted  
on the career board  
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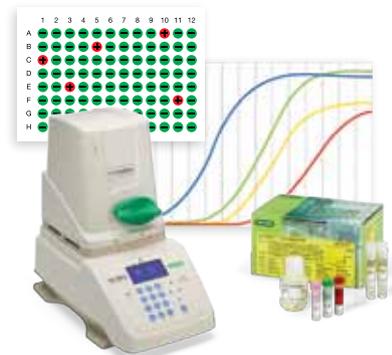
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# Bid It Up – At the Silent Auction

Proceeds from the Silent Auction Benefit the Foundation



## Silent Auction Hours

Sunday, July 22	7:30 p.m. – 9:30 p.m.
Monday, July 23	10:00 a.m. – 6:00 p.m.
Tuesday, July 24	10:00 a.m. – 3:15 p.m.

Final Bids must be made by 3:15 p.m. on Tuesday.  
 Bid sheets will be pulled promptly at 3:15 p.m.  
 Successful bidders can claim items immediately following.

Located in the Exhibit Hall, Rhode Island Convention Center

# Opening Session

## Sunday, July 22

Ballroom, Rhode Island Convention Center ..... 6:00 p.m.

### Welcome to IAFP 2012

Isabel Walls, IAFP President  
Michael Fine, Rhode Island Department of Health

### Presentation of Affiliate Charters

Isabel Walls, IAFP President

### IAFP Foundation Presentation

Larry Cohen, Foundation Committee

### Presentation of the Student Travel Scholarship Awards

Isabel Walls, IAFP President  
Larry Cohen, Foundation Committee

Frederick Adzitey  
Sharon Bagaaya  
Eva Danira Borjas Orellan

Wei Chen  
Chawalit Kocharunchitt  
Min Hwa Lee

Laura Strawn  
Fabrício Luiz Tulini  
Qiongqiong Yan

### Presentation of the Travel Award for State or Local Health or State Agricultural Employees

Isabel Walls, IAFP President  
William Marler, Marler Clark, LLP, PS

Jeanne Garbarino  
Tim Jenkins

Chris Malota  
Amie Minor

Brian Sauders

### Presentation of the Fellow Awards

Isabel Walls IAFP President  
Lee-Ann Jaykus, IAFP Past President

Christine Bruhn

Ann Marie McNamara

### Introduction of the Ivan Parkin Lecture

Katie Swanson, IAFP President-Elect

### The Ivan Parkin Lecture

***Industry and Government Roles in Food Safety Controls – A Perspective from Two Sides***  
**Jenny Scott**, Senior Advisor, Office of Food Safety, U.S. Food and Drug Administration,  
Center for Food Safety and Applied Nutrition, College Park, Maryland

### Closing Comments

Isabel Walls, IAFP President

### Cheese and Wine Reception

Sponsored by  and 

IAFP Exhibit Hall, Rhode Island Convention Center ..... 7:30 p.m.

# Ivan Parkin Lecturer

At the Opening Session • Sunday, July 22 • 6:00 p.m. – 7:30 p.m.



## Jenny Scott

Senior Advisor, Office of Food Safety  
U.S. Food and Drug Administration  
Center for Food Safety and  
Applied Nutrition  
College Park, Maryland

Jenny Scott is Senior Advisor to the Director of the Office of Food Safety at the Food and Drug Administration's Center for Food Safety and Applied Nutrition. In that position she develops and implements policies, regulations and guidelines related to food safety and provides technical expertise in a variety of food safety areas. Prior to joining FDA in August 2009, Ms. Scott was Vice President of Science Policy, Food Protection, at the Grocery Manufacturers Association in Washington, D.C., where she held various positions over a 29-year tenure.

She received a B. A. degree in biology from Wellesley College, an M.S. in bacteriology from the University of Wisconsin, and an M.S. in food science from the University of Maryland. Ms. Scott has published widely in the areas of microbial food safety and has been active in professional associations such as the American Society for Microbiology, the Institute of Food Technologists, and the International Association for Food Protection, of which she was President in 2000–2001. She is a fellow of both IAFP and IFT.

Ms. Scott served 3 terms on the US National Advisory Committee on Microbiological Criteria for Foods and currently serves as the U.S. Delegate to the Codex Committee on Food Hygiene. She currently leads both the Workgroup for the Preventive Controls Rule for Human Food and the Workgroup for Preventive Controls Guidance for Human Food.

# Ivan Parkin Lecture Abstract

## Industry and Government Roles in Food Safety Controls – A Perspective from Two Sides

### Jenny Scott

Senior Advisor, Office of Food Safety  
U.S. Food and Drug Administration  
Center for Food Safety and Applied Nutrition  
College Park, Maryland

**W**orking for an industry trade association and for FDA has given me the opportunity to see how the industry and government carry out their roles in ensuring the safety of food in a complementary way. I also better see how we have become more proactive over the years and how we can work more cooperatively to enhance food safety.

Both industry and government must assess the risk of illness or injury from food. Industry generally assesses this qualitatively by identifying and evaluating the hazards associated with the food being produced. Industry uses information from a variety of sources, including government. Recently there has been more emphasis on doing quantitative microbial risk assessments. Industry rarely does a quantitative risk assessment, since this is not needed to determine appropriate control measures for a hazard, but industry is beginning to see how conducting such risk assessments can benefit them, e.g., to support labeling a product “pasteurized.” Government is more likely to conduct quantitative risk assessments to describe the risk to consumers, which then become resources for industry in assessing hazards in, or risk from, specific food products. To conduct such risk assessments, the government must often rely on industry data. Although industry and government need data from each other to assess the risk from foods, both industry and government have issues related to data sharing, especially availability of data and timeliness.

Implementation of control measures is industry’s role, but government regulations are often needed to establish the standards that industry as a whole must follow. In the absence of government regulations or guidance, industry must

establish its own standards, but in the absence of regulations these may not be uniformly applied. Industry often recognizes a need and takes action well before the government can develop regulations and/or guidance (a slow process, even when government uses “expedited” approaches, because of the many layers of approvals needed). There are many examples in which industry has been proactive and moved much more quickly than government, including guidance on pathogens in refrigerated foods and low moisture foods. The government is willing to participate in the development of industry guidance documents, which can lead to a common understanding of the issues to be addressed and help ensure industry guidance will be acceptable to the relevant government agency. Sharing guidance documents with government can lead to disseminating them on a government website and to the development of agency guidance via a shortened process. Such sharing also has an advantage for industry in that government guidance is more likely to be practical for industry.

Recently much more emphasis has been placed on validating that control measures can achieve desired outcomes. Validation of control measures is primarily the role of industry, but government has much to offer in support of validation. Cooperative approaches can ensure acceptance of specific control measures by both industry and government. The passage of the Food Safety Modernization Act is providing many opportunities for industry and government to work together to share food safety data and information, e.g., in the development of training and education materials and guidance documents. Industry and government should not waste these opportunities to work together to enhance the safety of the food supply.





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# Monday, July 23

## ALL DAY

**Poster Session – 10:00 a.m. – 6:00 p.m. – Held in the Exhibit Hall**

P1 Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education and Risk Assessment  
P1-01 through P1-89 – Authors present 10:00 a.m.–11:30 a.m. and 5:00 p.m.–6:00 p.m.  
P1-90 through P1-178 – Authors present 2:00 p.m.–3:30 p.m. and 5:00 p.m.–6:00 p.m.

## MORNING

### 8:30 a.m. – 12:00 p.m.

555-556	S5	Today Their Problem – Tomorrow Ours: Impact of International Trade on Food Safety
551	S8	Making a Difference: Data Collection for Risk Assessments through Innovative Approaches
553	T1	Produce
Ballroom E	T2	Non-microbial Food Safety, Food Toxicology and Epidemiology

### 8:30 a.m. – 10:00 a.m.

Ballroom A	S1	FSMA from Legislation to Implementation
Ballroom BC	S3	Environmental Assessments (Root Cause Analysis) during Foodborne Disease Outbreaks
Ballroom D	S6	Control of Virus Contamination in Food Supply Chains
552	S9	Food Packaging Sustainability: Food Safety with Sustainable Packaging

### 10:30 a.m. – 12:00 p.m.

Ballroom A	S2	Microbial Safety of Dry Spices
Ballroom BC	S4	The Impact of Climate Change on Food Safety: Using Korea as an Example
Ballroom D	S7	Measuring and Managing Norovirus Cross-contamination Risks in the Food Service Environment
552	S10	The Pre-harvest Conundrum: Efficacy Versus Adoption of Food Safety Interventions

**Lunch in the Exhibit Hall – 12:00 p.m. – 1:00 p.m., Exhibit Hall, Rhode Island Convention Center**

## AFTERNOON

### 1:30 p.m. – 5:00 p.m.

Ballroom A	S11	<i>Salmonella</i> in Low-moisture Foods: A Continued Challenge
Ballroom BC	S12	What Goes around Comes around: Food Safety Concerns Associated with Water Re-use from Farm to Table
Ballroom D	S15	Food Safety and International Trade: Opportunities and Challenges
553	T3	Risk Assessment
Ballroom E	T4	Produce

### 1:30 p.m. – 3:00 p.m.

555-556	S13	HACCP – The Rise of the Prerequisites
551	S16	Drug Residues in Milk and Milk Products Risk Assessment

### 3:30 p.m. – 5:00 p.m.

555-556	S14	Recall Management and Best Practices
551	S17	Toxoplasma: Detection and Risks Associated with Other Diseases and Latent Infection – Prevalence, Methods, Detection in Meat and Poultry, and Burden of Foodborne Illness

**Exhibit Hall Reception – 5:00 p.m. – 6:00 p.m., Exhibit Hall, Rhode Island Convention Center**



# Program

## Monday Morning July 23

*(Posters will be on display 10:00 a.m. – 6:00 p.m.  
See details beginning on page 53.)*

### S1 FSMA from Legislation to Implementation

*Rhode Island Convention Center, Ballroom A*

**Organizers:** George Wilson, Keith Lampel, Purnendu Vasavada

**Convenors:** George Wilson, Keith Lampel

- 8:30 Overview of the Food Safety Modernization Act  
JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 8:50 Third Party Certification and Foreign Supplier Verification  
PAMELA WILGER, Cargill, Inc., Wayzata, MN, USA
- 9:10 Implementation and Training – FSPC Alliance  
PURNENDU VASAVADA, University of Wisconsin-River Falls, River Falls, WI, USA
- 9:30 European Perspective of FSMA  
CARLOS ALVAREZ ANTOLINEZ, European Union, Washington, D.C., USA
- 10:00 Break

### S2 Microbial Safety of Dry Spices

*Rhode Island Convention Center, Ballroom A*

**Organizers:** Huda Neetoo, Joshua Gurtler, Jeffrey Kornacki

**Convenors:** Joshua Gurtler, Jeffrey Kornacki

- 10:30 So Many Spices, So Many Paths to Microbial Safety  
MARGARET HARDIN, IEH Laboratories & Consulting, Lake Forest Park, WA, USA
- 11:00 FSMA Foreign Supplier Verification Program and Imported Spices  
MICKEY PARISH, U.S. Food and Drug Administration, Washington, D.C., USA
- 11:30 Emerging Technologies and New Processes  
NATHAN ANDERSON, U.S. Food and Drug Administration, Summit-Argo, IL, USA

### S3 Environmental Assessments (Root Cause Analysis) during Foodborne Disease Outbreaks

*Rhode Island Convention Center, Ballroom BC*

**Organizers:** Jack Guzewich, Sharon Wood

**Convenors:** Jack Guzewich, Sharon Wood

- 8:30 CDC's Environmental Assessment Program  
CAROL SELMAN, Centers for Disease Control and Prevention, Atlanta, GA, USA
  - 8:50 FDA's Implementation of Environmental Assessment  
SHERRI MCGARRY, U.S. Food & Drug Administration, College Park, MD, USA
  - 9:10 Panel Discussion on Environmental Assessment  
LARRY KOHL, Food Lion Family - Delhaize America, Salisbury, NC, USA, PAT MALONEY, Brookline Health Department, Brookline, MA, USA, CATHY BUREAU, Buffalo Wild Wings, Minneapolis, MN, USA
  - 10:00 Break
- ### S4 The Impact of Climate Change on Food Safety: Using Korea as an Example
- Rhode Island Convention Center, Ballroom BC*  
*Sponsored by the IAFP Foundation*
- Organizers:** Ewen Todd, Deog-Hwan Oh
- Convenors:** Ewen Todd, Deog-Hwan Oh
- 10:30 Overview of Research Group on Food Safety Control against Climate Change in Korea  
KI-HWAN PARK, Chung-Ang University, Anseong, Gyeonggi, South Korea
  - 10:45 Effect of Seafood Toxins (Plankton) by Climate Changes  
SANG-DO HA, Chung-Ang University, Anseong-Si, South Korea
  - 11:00 Impact of Climate Change on Behavior of Foodborne Pathogens  
DEOG-HWAN OH, Kangwon National University, Chunchon, South Korea
  - 11:15 Implication of Mycotoxin Contamination of Foods  
HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea
  - 11:30 Panel Discussion

S – Symposia

RT – Roundtables

T – Technicals

Blue Text – Developing Scientist Competitors

**S5 Today Their Problem – Tomorrow Ours: Impact of International Trade on Food Safety**

*Rhode Island Convention Center, Room 555-556*  
Sponsored by the ILSI North America Technical Committee on Food Microbiology and the IAFP Foundation

**Organizer: Alison Kretser**  
**Convenors: Jean Anderson, Thomas Graumlich**

8:30 Pathogens in the International Food Supply – Why a Broader Perspective is Needed  
MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA

8:45 How International Surveillance of Foodborne Infections is Performed: The Role of the WHO Global Foodborne Infections Network, PulseNet International, WHO-INFOSAN and WHO-IHR  
PETER GERNER-SMIDT, Centers for Disease Control and Prevention, Atlanta, GA, USA

9:10 *Salmonella*—Unusual Serotypes in Southeast Asia  
RENE HENDRIKSEN, National Food Institute and Technical University of Denmark, Lyngby, Denmark

9:35 Global Food Trade and Emerging Foodborne Pathogens: The Example of *Escherichia coli* O104  
Stefano Morabito, Istituto Superiore Di Sanita, Roma, Italy

10:00 Break

10:30 Foodborne Viruses—What Else is Out There?  
DANIEL BAUSCH, Tulane University, New Orleans, LA, USA

10:55 Parasites—Southeast Asia  
PETER BEN EMBAREK, World Health Organization Geneva, Switzerland

11:20 Panel Discussion

**S6 Control of Virus Contamination in Food Supply Chains**

*Rhode Island Convention Center, Ballroom D*  
Sponsored by Ceeram and the IAFP Foundation

**Organizers: Nigel Cook, Gary Richards**  
**Convenor: Gary Richards**

8:30 New Paradigms in HACCP for Foodborne Viruses  
KRIS WILLEMS, University Leuven, Brussels, Belgium

9:00 Application of Standardized Methods for Virus Detection in Food Chain Monitoring  
NIGEL COOK, The Food and Environment Research Agency, York, United Kingdom

9:30 Control of Viruses in Shellfish Production  
GARY RICHARDS, U.S. Department of Agriculture-ARS, Dover, DE, USA

10:00 Break

**S7 Measuring and Managing Norovirus Cross-contamination Risks in the Food Service Environment**

*Rhode Island Convention Center, Ballroom D*  
Sponsored by Ceeram and the IAFP Foundation

**Organizers: Stephen Grove, Katherine Swanson**  
**Convenors: Jan Singleton, Alvin Lee**

10:30 Transfer of Noroviruses during Preparation of Fresh Produce  
STEPHEN GROVE, Institute for Food Safety and Health, Bedford Park, IL, USA, CAROL SHIEH, U.S. Food and Drug Administration, Summit-Argo, IL, USA

11:00 Determining the Risk of Norovirus during Food Service Preparation of Fresh Produce  
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA

11:30 Observing Behavior in the Kitchen and Educating Food Service Personnel  
MIRIAM EISENBERG, EcoSure, a Division of Ecolab, Lincolnshire, IL, USA

**S8 Making a Difference: Data Collection for Risk Assessments through Innovative Approaches**

*Rhode Island Convention Center, Room 551*  
Sponsored by the IAFP Foundation

**Organizers: Yuhuan Chen, Donald Schaffner**  
**Convenors: Yuhuan Chen, Jane Van Doren, Donald Schaffner**

8:30 Overview of Identifying, Evaluating and Using Data from Multiple Sources to Inform Risk Assessments at FDA  
WENDY FANASELLE, YUHUAN CHEN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

8:55 Use of Agency-generated Data to Inform Risk Assessment Activities at USDA-FSIS  
RACHEL JOHNSON, U.S. Department of Agriculture-FSIS, Washington, D.C., USA

9:20 Collecting National Baseline Data on the Prevalence and Levels of *Salmonella* and *Campylobacter* in Poultry Meat in Australia – A Collaborative Approach  
DUNCAN CRAIG, Food Standards Australia New Zealand, Canberra BC, Australia

9:45 Panel Discussion

10:00 Break

- 10:30 Parameterizing FDA's Risk Assessment Models Using Spatio-temporal Data Acquired from Field Trials and Targeted Environmental Sampling  
DAVID ORYANG, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 10:55 Making Sense of a Complex System: Data and the Ongoing Search for Answers about Produce Contamination  
WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA
- 11:20 Innovative Data Collection for Risk Assessment in a Systems Approach to Produce Safety  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA
- 11:45 Panel Discussion
- S9 Food Packaging Sustainability: Food Safety with Sustainable Packaging**  
*Rhode Island Convention Center, Room 552*  
**Organizers: Linda Leake, Albert Elboudwarej, Harold Ewell**  
**Convenors: Linda Leake, Albert Elboudwarej, Harold Ewell**
- 8:30 Practical Applications: Global Industry Perspective on Safe, Sustainable Packaging  
ROGER BONT, Cargill, Inc., Minneapolis, MN, USA
- 9:00 Positive Impact: Chemical Migration in Food Packaging for Control of Pathogens  
KAY COOKSEY, Clemson University, Clemson, SC, USA
- 9:30 Green Guidelines: Regulatory Issues Associated with Sustainable Packaging and Food Safety  
ALLAN BAILEY, U.S. Food and Drug Administration, Baltimore, MD, USA
- 10:00 Break
- S10 The Pre-harvest Conundrum: Efficacy Versus Adoption of Food Safety Interventions**  
*Rhode Island Convention Center, Room 552*  
**Organizers: Carl Custer, Jeffrey LeJeune, Guy Loneragan**  
**Convenor: Guy Loneragan**
- 10:30 Pre-harvest Interventions and Public-Health Impact – Why Both Adoption and Efficacy are Critical  
GUY LONERAGAN, Texas Tech University, Lubbock, TX, USA
- 11:00 Knowledge as an Intervention  
TODD BRASHEARS, Texas Tech University, Lubbock, TX, USA
- 11:30 Why We Do the Things We Do: Opportunities for Systemic Intervention  
MORGAN SCOTT, Kansas State University, Manhattan, KS, USA
- T1 Technical Session 1 - Produce**  
*Rhode Island Convention Center, Room 553*  
**Convenors: Annemarie Buchholz, Jeffrey LeJeune**
- T1-01 8:30 The Role of Aggregative Fimbriae and Cellulose in the Persistence of *Salmonella* Typhimurium on Tomatoes**  
MARIANNE FATICA, Max Teplitski, Keith Schneider, University of Florida, Gainesville, FL, USA
- T1-02 8:45 Influence of Soil Type, Nitrogen Application and Microbial Community Composition on Survival of *Escherichia coli* O157:H7 under Organic and Conventional Spinach Production**  
EDUARDO GUTIERREZ-RODRIGUEZ, Johan Six, Kate Scow, Trevor Suslow, University of California-Davis, Davis, CA, USA
- T1-03 9:00 Airborne Soil Particulates as Vehicles for *Salmonella* Contamination in Tomatoes**  
GOVINDARAJ DEV KUMAR, Robert Williams, Renee Boyer, Joseph Eifert, Nammalwar Sriranganathan, University of Arizona, Tucson, AZ, USA
- T1-04 9:15 Influence of Soil Particles on the Survival of *Salmonella* on Plastic Tomato Harvest Containers**  
JOHN COTTER, Joey Talbert, Julie Goddard, Wesley Autio, Lynne McLandsborough, University of Massachusetts-Amherst, Amherst, MA, USA
- T1-05 9:30 Influence of Poultry Litter and Dairy Manure on Persistence of Non-pathogenic *Escherichia coli* and *E. coli* O157:H7 Applied to Fields**  
Kelly Jones, Fawzy Hashem, Corrie Cotton, Cheryl Roberts, Manan Sharma, PATRICIA MILLNER, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- T1-06 9:45 Inactivation of *Escherichia coli* O157:H7 in Crop Soil by Amending with Fast and Slow Pyrolysis-generated Biochars**  
JOSHUA GURTLER, Akwasi Boateng, David Douds, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- 10:00 Break

- T1-07  
10:30 Effects of Temperature Differential and Immersion Time on Internalization of *Salmonella* Newport in Tomatoes  
YAGUANG LUO, Bin Zhou, Yang Yang, Yunpeng Wu, Yitzy Paul, Xiangwu Nou, Qin Wang, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- T1-08  
10:45 Impact of Organic Load on *Escherichia coli* O157:H7 Survival during Pilot-scale Processing of Iceberg Lettuce with Acidified Sodium Hypochlorite  
GORDON DAVIDSON, Chelsea Kaminski, Lin Ren, Elliot Ryser, Michigan State University, East Lansing, MI, USA
- T1-09  
11:00 Impact of Roller Type on *Salmonella* Transfer during Simulated Commercial Conveyance of Tomatoes  
HAIQIANG WANG, Lin Ren, Elliot Ryser, Michigan State University, East Lansing, MI, USA
- T1-10  
11:15 Enhanced Inactivation of *Salmonella*, *Escherichia coli* O157:H7 and *Pseudomonas* Biofilms Using Fresh Produce Washing Aid, T-128, on Cantaloupe Rinds with Chlorinated Wash Solutions  
CANGLIANG SHEN, Yaguang Luo, Xiangwu Nou, Qin Wang, Patricia Millner, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- T1-11  
11:30 Inactivation of *Escherichia coli* O157:H7 and *Salmonella enterica* on Strawberries by Sanitizing Solutions  
JOSHUA GURTNER, Rebecca Bailey, Tony Jin, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- T1-12  
11:45 Sanitizer Efficacy against *Salmonella* during Simulated Commercial Packing of Tomatoes  
HAIQIANG WANG, Elliot Ryser, Michigan State University, East Lansing, MI, USA
- T2 Technical Session 2 - Non-microbial Food Safety, Food Toxicology and Epidemiology  
Rhode Island Convention Center, Ballroom E  
Convenors: Lisa Lucore, Ruth Petran**
- T2-01  
8:30 Residues from Chlorine Dioxide Gas Treatment, Generated from Different Delivery Systems, in Fresh Produce  
FABIANE STASCHOWER, Siriyupa Netramai, Maria Rubino, Rafael Auras, Michigan State University, East Lansing, MI, USA
- T2-02  
8:45 Modeling of Bisphenol A Migration from LDPE into Food Simulants  
YINING XIA, Maria Rubino, Michigan State University, East Lansing, MI, USA
- T2-03  
9:00 A Comparison of the Effectiveness of Allergen Verification Methods and Test Kits in a Real-time Food Manufacturing Environment  
HELEN TAYLOR, Ryan Dias, UWIC, Cardiff, Wales, United Kingdom
- T2-04  
9:15 Efficacy of Yeast Enriched Either with Glutathione (GSH) or with Selenomethionine (SE) to Decrease Ochratoxin A Genotoxicity in Human Renal Cells and in Poultry  
Kheira Hadjeba-Medjdoub, Jan Schrickx, Nathalie Ballet, Joahna Fink-Gremmels, ANNIE PFOHL-LESZKOWICZ, Institut National Polytechnique Toulouse, Auzeville-Tolosane, France
- T2-05  
9:30 Molecular Epidemiology of *Campylobacter coli* isolated from Conventional and Antimicrobial-free (ABF) Swine and their Environment  
Macarena Quintana-Hayashi, Leanne Magestro, SIDDHARTHA THAKUR, North Carolina State University, Raleigh, NC, USA
- T2-06  
9:45 Occurrence of Food or Waterborne Illness Outbreaks in Africa in 2011  
OLUWATOSIN ADEMOLA IJABADENIYI, Akingboye Dauda, Durban University of Technology, Durban, South Africa
- 10:00 Break
- T2-07  
10:30 Pathogen-annotated Tracking Resource Network for *Vibrio* Risk Assessment and Management  
Jessica Jones, ANGELO DEPAOLA, John Bowers, Ben Tall, Marc Glatzer, John Schwarz, Richard Lillie, Rick Porso, Kumar Hari, U.S. Food and Drug Administration, Dauphin Island, AL, USA
- T2-08  
10:45 Traceback and Environmental Investigation of an Outbreak of *Salmonella* Enteritidis Associated with Organic Eggs  
BENJAMIN MILLER, Minnesota Department of Agriculture, Saint Paul, MN, USA

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|---|---|
| <p>T2-09<br/>11:00 Reactive Arthritis Incident Estimates from Four Foodborne Pathogens<br/>SUSAN VAUGHN GROOTERS, STOP Foodborne Illness, Chicago, IL, USA</p> <p>T2-10<br/>11:15 Foodborne Disease Outbreaks Attributed to Peanuts, Tree Nuts and Association Products, United States 1998-2009<br/>L. HANNAH GOULD, Uma Pulendran, Centers for Disease Control &amp; Prevention, Atlanta, GA, USA</p> | <p>T2-11<br/>11:30 Integrating Information from Outbreaks, Expert Elicitation, and Case-control Studies to Attribute Foodborne Illness to Foods<br/>MICHAEL BATZ, Sandra Hoffmann, J. Glenn Morris, University of Florida, Gainesville, FL, USA</p> <p>T2-12<br/>11:45 Coagulase-negative Staphylococci (CoNS): Reservoir of Multidrug Resistance in Animals<br/>Kanika Bhargava, YIFAN ZHANG, Wayne State University, Detroit, MI, USA</p> |
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## Monday Afternoon July 23

*(Posters will be on display 10:00 a.m. – 6:00 p.m.  
See details on page 53.)*

### **S11 Salmonella in Low-moisture Foods: A Continued Challenge**

*Rhode Island Convention Center, Ballroom A  
Sponsored by the ILSI North America Technical  
Committee on Food Microbiology*

**Organizer: Alison Kretser**

**Convenors: Sanjit Fernandes, Laurie Post**

- 1:30 *Salmonella* in Low-moisture Foods: Challenges and Potential Solutions  
DON ZINK, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 2:00 Inactivation of *Salmonella* on Raw Nuts Using Low-energy X-ray  
SANGHYUP JEONG, Michigan State University, East Lansing, MI, USA
- 2:30 Thermal Inactivation and Survival of *Salmonella* in Food as a Function of Water Activity and Fat Level  
ELENA ENACHE, GMA, Washington, D.C., USA
- 3:00 Break
- 3:30 Influence of Water Mobility on Persistence of *Salmonella* in Low-moisture Foods  
JOSEPH FRANK, University of Georgia, Athens, GA, USA
- 4:00 Improved Process Validation Strategies for *Salmonella* Inactivation on Low-moisture Food Products Subjected to Thermal Pasteurization Processes  
BRADLEY MARKS, Michigan State University, East Lansing, MI, USA
- 4:30 Using Limited Data Sets to Assess *Salmonella* Risk in Low-moisture Foods  
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA

### **S12 What Goes around Comes around: Food Safety Concerns Associated with Water Re-use from Farm to Table**

*Rhode Island Convention Center, Ballroom BC  
Sponsored by the IAFP Foundation*

**Organizers: Susan McKnight, Wendy Maduff, Kathleen Lawlor**

**Convenors: Susan McKnight, Kathleen Lawlor**

- 1:30 Water Re-use in Agricultural Practice  
TREVOR SUSLOW, University of California-Davis, Davis, CA, USA
- 2:00 Ensuring the Safety of Recirculation Water in Aquaculture Systems  
KEVAN MAIN, Mote Marine Laboratory, Sarasota, FL, USA
- 2:30 Water Re-use Standards for Canned, Refrigerated and Frozen Foods Manufacturing  
SUZANNE TORTORELLI, Campbell Soup Company, Camden, NJ, USA

- 3:00 Break
- 3:30 Water Re-use in the Food and Beverage Industry: Balancing Safety, Sustainability and Efficiency  
DAN BENA, PepsiCo, Vahalla, NY, USA
- 4:00 Re-use Opportunities in Dairy: New Options and Challenges  
PHYLLIS POSY, Atlantium Technologies, Beit Shemesh, Israel
- 4:30 Panel Discussion

### **S13 HACCP – The Rise of the Prerequisites** *Rhode Island Convention Center, Room 555-556* **Organizers: Sara Mortimore, John Holah** **Convenor: Jenny Scott**

- 1:30 The Importance of Prerequisites in the Management of Potential Pathogen Contamination in RTE Foods  
SARA MORTIMORE, Land O'Lakes, Saint Paul, MN, USA
- 2:00 Factory-based Studies to Establish Potential Pathogen Sources and Contamination Vectors  
JANET SCOTT, PepsiCo Europe, Leicester, United Kingdom
- 2:30 Risk Assessment of Potential Pathogen Sources and Vectors to Establish Operational Prerequisites  
JOHN HOLAH, Campden BRI, Gloucestershire, United Kingdom
- 3:00 Break

### **S14 Recall Management and Best Practices** *Rhode Island Convention Center, Room 555-556* **Organizer: Michael Roberson** **Convenor: Michael Roberson**

- 3:30 Informing the Industry of Recalls and Critical Events  
ROBERT WAITE, FoodTrack, Inc., Wellington, FL, USA
- 4:00 Maneuvering the FDA Reportable Foods Registry  
KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 4:30 GS1 U.S. Rapid Recall Exchange: A Leading Industry Solution for Recall Management  
BRIAN LYNCH, Grocery Manufacturers Association, Washington, D.C., USA

### **S15 Food Safety and International Trade: Opportunities and Challenges** *Rhode Island Convention Center, Ballroom D* *Sponsored by the IAFP Foundation* **Organizers: Walid Alali, Isabel Walls, Ian Jenson** **Convenors: Walid Alali, Jeffrey Farber**

- 1:30 The Role of Food Safety in International Trade  
ISABEL WALLS, U.S. Department of Agriculture-NIFA, Washington, D.C., USA
- 2:00 Compliance to Food Safety Standards in the Fresh Produce Chain – Bottlenecks and Opportunities to Access the EU Market  
MIEKE UYTTENDAELE, Ghent University, Ghent, Belgium
- 2:30 U.S. Food Imports and Food Safety Standards  
JEAN BUSBY, U.S. Department of Agriculture-ERS, Washington, D.C., USA

**S – Symposia      RT – Roundtables      T – Technicals**

**Blue Text – Developing Scientist Competitors**

- 3:00 Break
- 3:30 Veterinary Residues and Its International Restrictions  
DORY BARNINKA, JBS, Sao Paulo, Brazil
- 4:00 Retailer Perspective: Navigating International Import and Export Requirements  
NATALIE DYENSON, Walmart, Fayetteville, AR, USA
- 4:30 Import and Export – Risk Assessment to Maintain a Safe International Food Supply  
IAN JENSON, Meat & Livestock Australia, North Sydney, Australia

**S16 Drug Residues in Milk and Milk Products Risk Assessment**

*Rhode Island Convention Center, Room 551*

*Sponsored by the IAFP Foundation*

**Organizers: Wendy Fanaselle, John Sheehan, Deborah Cera**

**Convenor: John Sheehan**

- 1:30 Reasons for a Risk Assessment on Drug Residues in Milk and Milk Products from an Industry and FDA Perspective  
ROGER HOOI, Morningstar Foods/Dean Foods, Dallas, TX, USA and JOHN SHEEHAN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 1:45 Consumer Perspective on Drug Residues in Milk and Milk Products  
DAVID PLUNKETT, CSPI, Washington, D.C., USA
- 2:00 Overview: Drug Residues in Milk and Milk Products Risk Assessment  
WENDY FANASELLE, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 2:15 Modeling the Impact of Dairy Processing on Drug Residue Concentration  
JANE VAN DOREN, U.S. Food and Drug Administration-CFSAN-OFDCER, College Park, MD, USA
- 2:30 Hazard Characterization of Drug Residues in Milk  
STEFANO LUCCIOLI, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- 3:00 Break

**S17 Toxoplasma: Detection and Risks Associated with Other Diseases and Latent Infection – Prevalence, Methods, Detection in Meat and Poultry, and Burden of Foodborne Illness**

*Rhode Island Convention Center, Room 551*

*Sponsored by the IAFP Foundation*

**Organizer: Kalmia Kniel**

**Convenor: Nathan Bauer**

- 3:30 Life Cycle; Relevance in U.S. Livestock/Products; Methods Detection for Toxoplasma in Livestock/Products  
DOLORES HILL, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- 4:00 Prevalence in European Livestock/Products, Magnetic Capture PCR for Detecting Toxoplasma in Meat  
MARIEKE OPSTEEGH, National Institute for Public Health and the Environment (RIVM), Bilthoven, The Netherlands

- 4:30 Schizophrenia and Other Syndromes, Symptoms and Maladies Linked to Latent Infection of Toxoplasma  
ROBERT YOLKEN, The Johns Hopkins University School of Medicine, Baltimore, MD, USA

**T3 Technical Session 3 - Risk Assessment**

*Rhode Island Convention Center, Room 553*

**Convenors: Alejandro Amezcua, Yuhuan Chen**

**T3-01**

1:30

**Factors That Predict the Likelihood of *Listeria monocytogenes* Contamination in Produce Fields**  
LAURA STRAWN, Randy Worobo, Yrjo Grohn, Martin Wiedmann, Peter Bergholz, Cornell University, Ithaca, NY, USA

**T3-02**

1:45

**Development of an Interactive Modeling Tool to Predict the Risks Associated with Contaminated Fresh-cut Lettuce in Canadian Distribution Systems**  
Sebastien Villeneuve, Leila Hashemi Beni, Kevin Cote, Denyse LeBlanc, Aamir Fazil, Ainsley Otten, Robin McKellar, PASCAL DELAQUIS, Agriculture & Agri-Food Canada, Summerland, BC, Canada

**T3-03**

2:00

**Risk Assessment of Field Survival of *Salmonella enterica* and *Escherichia coli* O157:H7 Surrogates on Cilantro in Relation to Sequential Cutting, Re-growth and Postharvest Washing and Storage**  
ALEJANDRO TOMAS-CALLEJAS, Gabriela Lopez-Velasco, Adrian Sbodio, Polly Wei, Trudy Pham, Alex Camacho, Trevor Suslow, University of California-Davis, Davis, CA, USA

**T3-04**

2:15

**Risk Assessment and Spatial Distribution of Human Pathogen Contamination of a Cantaloupe Field Adjacent to a Small Dairy Operation**  
TREVOR SUSLOW, Eduardo Gutierrez-Rodriguez, Gabriela Lopez-Velasco, Adrian Sbodio, Alejandro Tomas-Callejas, University of California-Davis, Davis, CA, USA

**T3-05**

2:30

**Risk Factors for Microbial Contamination in Fruits and Vegetables at the Pre-harvest Level: A Systematic Review**  
SANG SHIN PARK, Barbara Szonyi, Raju Gautam, Juan Anciso, Kendra Nightingale, Renata Ivanek, Texas A&M University, College Station, TX, USA

**T3-06**

2:45

**Cross-contamination and Distribution of *Salmonella* in Processed Fresh Apples**  
Gro Johannessen, Mumtaz Begum, FERNANDO PEREZ-RODRIGUEZ, University of Cordoba, Cordoba, Spain

3:00

Break

**T3-07**

3:30

**An Integrated, Risk-informed System for Informing Food Safety Decision Making**  
AMIR MOKHTARI, Stephen Beaulieu, Lee-Ann Jaykus, David Oryang, RTI International, Washington, D.C., USA

- T3-08  
3:45 Foodborne Contamination Consequence Modeling  
DAVID LUEDEKE, David Buchta, Brian Hawkins,  
Jessica Cox, Mark Whitmire, David McGarvey, Battelle,  
Columbus, OH, USA
- T3-09  
4:00 Development of a Web-based Tool for Assessing and  
Managing Microbial Risk in Minimally Processed  
Vegetables and Ready-to-Eat Meat Products  
FERNANDO PEREZ-RODRIGUEZ, Guiomar Denisse  
Posada-Izquierdo, Ewen Todd, Rosa Maria Garcia-Gimeno,  
Gonzalo Zureira-Cosano, University of Cordoba, Cordoba,  
Spain
- T3-10  
4:15 Probabilistic Dietary and Microbial Risk Assessment Software  
CIAN O' MAHONY, Raja Mukherji, Creme Global,  
Dublin, Ireland
- T3-11  
4:30 The Development and Elaboration of a Risk-based  
Sampling Plan to Control *Listeria monocytogenes* in a  
Hospital Food Service Operation  
EVY LAHOU, Liesbeth Jacxsens, Mieke Uyttendaele,  
Ghent University, Ghent, Belgium
- T3-12  
4:45 Quantitative Risk Assessment for Campylobacteriosis in  
New Zealand by the Bayesian Belief Network Approach  
ALI AL-SAKKAF, Geoff Jones, Massey University,  
Palmerston North, New Zealand
- T4 Technical Session 4 - Produce**  
*Rhode Island Convention Center, Ballroom E*  
**Convenors: Marilyn Erickson, Elizabeth Bihn**
- T4-01  
1:30 **Norovirus Survival on Spinach during Pre-harvest  
Growth**  
KIRSTEN HIRNEISEN, Kalmia Kniel, University of  
Delaware, Newark, DE, USA
- T4-02  
1:45 **Evaluation of Good Agricultural Practices on  
Minnesota Vegetable Growing Operations**  
MICHAEL MAHERO, Karin Hamilton, Zhe Hou,  
Michele Schermann, Cindy Tong, Francisco  
Diez-Gonzalez, Jeff Bender, University of  
Minnesota, Saint Paul, MN, USA
- T4-03  
2:00 **Identification of On-farm Bacterial Reservoirs and Po-  
tential Contamination Routes for In-field Leafy Greens**  
JAYDE WOOD, Kevin Allen, Elsie Friesen,  
University of British Columbia, Vancouver, BC, Canada
- T4-04  
2:15 *Escherichia coli* O157:H7 in the Spinach Pre-harvest to  
Post-harvest Continuum: Implications for Preventive  
Control Programs  
EDUARDO GUTIERREZ-RODRIGUEZ, Trevor  
Suslow, University of California-Davis, Davis, CA, USA
- T4-05  
2:30 Prevalence of Foodborne Pathogens in Fresh Produce in the  
U.S.-Data from the USDA Microbiological Data Program  
(MDP)  
MAYA ACHEN, Ohio Department of Agriculture,  
Reynoldsburg, OH, USA
- T4-06  
2:45 Microbial Quality of Produce was Positively Associated  
with the Microbial Quality of Farm Worker Hands on  
Farms and Packing Sheds Near the U.S.-Mexico Border  
JUAN LEON, Elizabeth Adam, Anna Fabiszewski, Faith  
Bartz, Norma Heredia, Santos Garcia, Gaelle Gourmelon,  
Lee-Ann Jaykus, Emory University, Atlanta, GA, USA
- 3:00 Break
- T4-07  
3:30 Survival and Detection of *Escherichia coli* O157:H7 and  
*Salmonella enterica* Surrogates on Field Grown  
Mini-greens  
GABRIELA LOPEZ-VELASCO, Alejandro Tomas-  
Callejas, Adrian Sbodio, Polly Wei, Trudy Pham, Alex  
Camacho, Trevor Suslow, University of California-Davis,  
Davis, CA, USA
- T4-08  
3:45 *Escherichia coli* Persistence on Broccoli, Cauliflower and  
Chinese Cabbage Crops after Irrigation  
CAROLINE COTE, Mylene Geneux, Research and  
Development Institute for the Agri-Environment,  
Saint-Hyacinthe, QC, Canada
- T4-09  
4:00 Effect of Spinach Cultivar and Strain Variation on Survival  
of *Escherichia coli* O157:H7 on Spinach Leaves  
JITU PATEL, Dumitru Macarisin, Gary Bauchan, U.S.  
Department of Agriculture-ARS, Beltsville, MD, USA
- T4-10  
4:15 Effect of Storage Temperature on the Survival and Growth  
of *Listeria monocytogenes* Populations in the Presence of  
Indigenous Surface Microflora of Fresh-cut Cantaloupes  
DIKE UKUKU, Modesto Olanya, David Geveke,  
Christopher Sommers, U.S. Department of Agriculture-  
ARS-FSIT-ERRC, Wyndmoor, PA, USA
- T4-11  
4:30 Evaluation of Infrared Technology for Temperature Audits  
of Bagged Leafy-green Produce in Retail Cold-chain Display  
DAVID INGRAM, Sherri Clark, Xiangwu Nou, Patricia  
Millner, Yaguang Luo, U.S. Department of Agriculture-  
ARS, Beltsville, MD, USA
- T4-12  
4:45 **Monte Carlo Simulation of *Escherichia coli* O157:H7  
and *Listeria monocytogenes* Growth in Bagged  
Salad Greens during Commercial  
Transport, Retail Storage and Display**  
WENTING ZENG, Keith Vorst, Wyatt Brown, Bradley Marks,  
Fernando Perez-Rodriguez, Elliot Ryser, Michigan  
State University, East Lansing, MI, USA

S – Symposia

RT – Roundtables

T – Technicals

Blue Text – Developing Scientist Competitors

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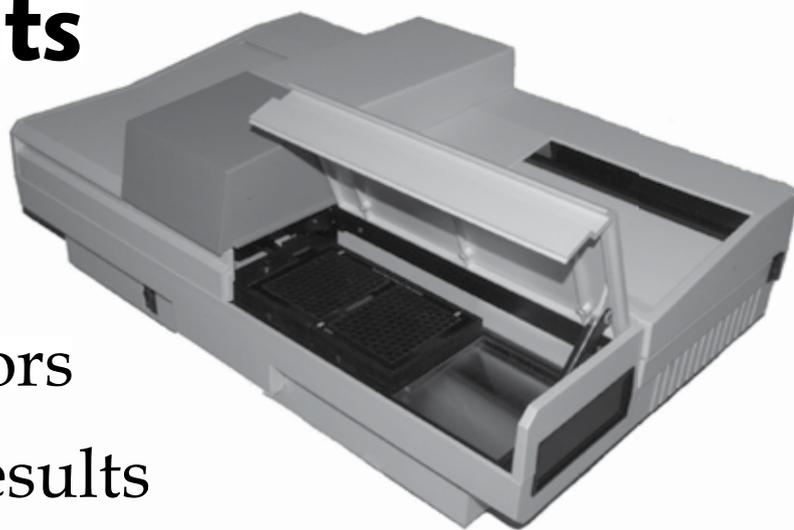
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# Tuesday, July 24

## ALL DAY

### Poster Session – 10:00 a.m. – 6:00 p.m.

P2 Meat and Poultry, Produce, Dairy, Antimicrobials, Novel Laboratory Methods and Pathogens  
P2-01 through P2-89 – Authors present 10:00 a.m.–11:30 a.m. and 5:00 p.m.–6:00 p.m.  
P2-90 through P2-172 – Authors present 2:00 p.m.–3:30 p.m. and 5:00 p.m.–6:00 p.m.

## MORNING

### 8:30 a.m. – 12:00 p.m.

Ballroom A	S18	Microbial Transfer within Food Manufacturing Plants and Hygienic Zoning Control Verified by Environmental Monitoring
Ballroom BC	S19	Foodborne Disease Outbreak Update
553	T5	Meat and Poultry, Seafood
Ballroom E	T6	Pathogens

### 8:30 a.m. – 10:00 a.m.

555-556	S20	Food Allergen Labeling: Challenges and Best Practices
Ballroom D	RT1	Current Controversies in Food Safety
551	S22	China: Food Safety in an Emerging Market Economy

### 10:30 a.m. – 12:00 p.m.

555-556	S21	Freedom Has a Thousand Charms: Gluten-free and How to Achieve It
Ballroom D	RT2	Microbiological Safety of Chilled ESL, Acidified, and Low-/High-acid Beverage Products
551	RT3	China – Food Safety for an Integrated World

### Lunch in the Exhibit Hall – 12:00 p.m. – 1:00 p.m., *Exhibit Hall, Rhode Island Convention Center*

## AFTERNOON

### 12:15 p.m. – 1:00 p.m.

552		Business Meeting
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### 1:30 p.m. – 5:00 p.m.

555-556	S27	Food Defense: Where are We and Where Do We Have to Go?
551	S28	Long Term Health Outcomes (LTHO) of Foodborne Illnesses and Their Contribution to Risk Assessment and Policy Evaluation
553	T7	Community Outreach and Education
Ballroom E	T8	Pathogens

### 1:30 p.m. – 3:00 p.m.

Ballroom A	S23	The Food Safety Modernization Act: Implementing the Provisions on Imported Foods
Ballroom BC	S25	Local Foods: Food Safety Risks and Benefits
Ballroom D	RT4	Zero Risk Policies in a Non-zero Risk Environment

### 3:30 p.m. – 5:00 p.m.

Ballroom A	S24	The Food Safety Modernization Act: Implementing the Preventive Controls and Other Aspects on Domestic Foods
Ballroom D	RT5	Where Do We Go from Here: Discussion of Evidence-based Approaches to Education around Fresh Produce Safety

### Exhibit Hall Reception – 5:00 p.m. – 6:00 p.m., *Exhibit Hall, Rhode Island Convention Center*

### bioMérieux Symposium – 7:00 p.m. – 10:00 p.m., *Narragansett Ballroom, Westin Hotel*

## Tuesday Morning July 24

(Posters will be on display 10:00 a.m. – 6:00 p.m.  
See details beginning on page 62.)

### S18 Microbial Transfer within Food Manufacturing Plants and Hygienic Zoning Control Verified by Environmental Monitoring

*Rhode Island Convention Center, Ballroom A*

**Organizers: Frederick Cook, Jenny Scott**

**Convenors: Frederick Cook, Jenny Scott**

8:30 USDA's Learnings from Environmental Testing and Expectations for Pathogen Control in Plants  
KRISTINA BARLOW, U.S. Department of Agriculture-FSIS, Fairfax, VA, USA

9:00 FDA's Learnings from Environmental Testing and Expectations for Pathogen Control in Plants  
JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

9:30 Hygienic Zoning Controls in a Processed Meat Plant  
STEVEN TSUYUKI, Maple Leaf Foods, Toronto, ON, Canada

10:00 Break

10:30 Hygienic Controls in a Low-moisture Food Plant  
FREDERICK COOK, Malt-O-Meal Company, Lakeville, MN, USA

11:00 Studies on Modes of Microbial Transfer in Plant Environments  
JOHN HOLAH, Campden BRI, Gloucestershire, United Kingdom

11:30 Studies on Transfer of Microbial Contamination from One Surface to Another  
DONALD SCHAFFNER, Rutgers University, New Brunswick, NJ, USA

### S19 Foodborne Disease Outbreak Update

*Rhode Island Convention Center, Ballroom BC*

*Sponsored by the IAFP Foundation*

**Organizer: Jack Guzewich**

**Convenor: Jack Guzewich**

8:30 Epidemiological Investigation of *Listeria monocytogenes* Linked to Fresh Cantaloupe  
BENJAMIN SILK, Centers for Disease Control and Prevention, Atlanta, GA, USA

9:00 *Listeria monocytogenes* Outbreak Environmental Assessment  
SHERRI MCGARRY, U.S. Food & Drug Administration, College Park, MD, USA

9:30 Multi-Drug Resistant *Salmonella enterica* Serovar Heidelberg Outbreak Linked with Ground Turkey – Epidemiologic Investigation  
PATRICIA WHITE, U.S. Department of Agriculture-FSIS, Omaha, NE, USA

10:00 Break

10:30 Multi-Drug Resistant *Salmonella enterica* Serovar Heidelberg Outbreak Linked with Ground Turkey – Food Safety Assessment  
STEPHANIE DEFIBAUGH-CHAVEZ, U.S. Food and Drug Administration-CFSAN, Washington, D.C., USA

11:00 CDC's Foodborne Disease Surveillance Efforts Including the Food Safety Modernization Act  
DALE MORSE, Centers for Disease Control and Prevention, Atlanta, GA, USA

11:30 FDA's Actions to Improve Foodborne Disease Outbreak Surveillance and Response  
KARI IRVIN, U.S. Food and Drug Administration, College Park, MD, USA

### S20 Food Allergen Labeling: Challenges and Best Practices

*Rhode Island Convention Center, Room 555-556*

*Sponsored by the IAFP Foundation*

**Organizers: Tong-Jen Fu, Kathy Gombas, Craig Henry**

**Convenors: Kathy Gombas, Lee Sanders**

8:30 Food Allergen Labeling and the Impact on Food Industry and Consumers  
JOSEPH BAUMERT, University of Nebraska-Lincoln, Lincoln, NE, USA

8:45 Food Allergen Labeling Regulation: A Japanese Perspective  
REIKO ADACHI, National Institute of Health Sciences, Tokyo, Japan

9:00 Analysis of FDA Recall Database: What Leads to Labeling Errors  
STEVEN GENDEL, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

9:15 Managing Allergens across the Supply Chain  
THOMAS WIESTER, Campbell Soup Company, Camden, NJ, USA

9:30 Q&A

10:00 Break

### S21 Freedom Has a Thousand Charms: Gluten-free and How to Achieve It

*Rhode Island Convention Center, Room 555-556*

**Organizer: Peter Slade**

**Convenor: Peter Slade**

S – Symposia

RT – Roundtables

T – Technicals

Blue Text – Developing Scientist Competitors

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- 10:30 Background and Current Issues: Industry Best Practices for Gluten-free  
MOHAMMED OBANNI, Hain Celestial Group, Modesto, CA, USA
- 11:00 Analysis Advances: Testing for Gluten  
THOMAS GRACE, Bia Diagnostics, Burlington, VT, USA
- 11:30 High Stakes: Certification Schemes for Gluten-free  
JOSEPH BAUMERT, University of Nebraska-Lincoln, Lincoln, NE, USA
- RT1 Current Controversies in Food Safety**  
*Rhode Island Convention Center, Ballroom D*  
*Sponsored by the ILSI North America Technical Committee on Food Microbiology*  
**Organizer: Alison Kretser**  
**Convenors: Joe Shebuski, Marguerite Neill, Skip Seward**
- 8:30 Panelists:  
W. PAYTON PRUETT, The Kroger Company, Cincinnati, OH, USA  
BETSY BOOREN, American Meat Institute Foundation, Washington, D.C., USA  
GLENN SONGER, The University of Arizona, Tucson, AZ, USA  
BRANDI LIMBAGO, Centers for Disease Control and Prevention, Atlanta, GA, USA  
DAVID ACHESON, Leavitt Partners, Glenelg, MD, USA  
JENS KIRK ANDERSEN, Technical University of Denmark, Copenhagen, Denmark
- 10:00 Break
- RT2 Microbiological Safety of Chilled ESL, Acidified, and Low-/High-acid Beverage Products**  
*Rhode Island Convention Center, Ballroom D*  
**Organizers: Wilfredo Ocasio, Kathleen Lawlor**  
**Convenors: Wilfredo Ocasio, L. Jason Richardson, Kathleen Lawlor**
- 10:30 Panelists:  
ALBERT ELBOUDWAREJ, Belkin International, Los Angeles, CA, USA  
GLENN BLACK, Grocery Manufacturers Association, Washington, D.C., USA  
FRED BREIDT, U.S. Department of Agriculture-ARS, Raleigh, NC, USA  
NATHAN ANDERSON, U.S. Food and Drug Administration, Summit-Argo, IL, USA  
CARRIE FERSTL, The National Food Lab, Livermore, CA, USA
- S22 China: Food Safety in an Emerging Market Economy**  
*Rhode Island Convention Center, Room 551*  
**Organizers: Vanessa Cranford, Zhinong Yan, Ram Rao**  
**Convenors: Vanessa Cranford, Zhinong Yan**
- 8:30 Approaches for Product Safety and Sustainability  
LEON GORRIS, Unilever, Shanghai, China
- 9:00 Food Safety Knowledge Network – A Global Competency-based Program to Improve Knowledge and Skills of Food Safety Professionals  
LESLIE BOURQUIN, Michigan State University, East Lansing, MI, USA
- 9:30 Cargill and Their Control Management System for Food Safety within China  
PAMELA WILGER, Cargill, Inc., Wayzata, MN, USA
- 10:00 Break
- RT3 China – Food Safety for an Integrated World**  
*Rhode Island Convention Center, Room 551*  
**Organizers: Vanessa Cranford, Zhinong Yan**  
**Convenor: Zhinong Yan**
- 10:30 Panelists:  
PETER BEN EMBAREK, World Health Organization, Geneva, Switzerland  
XIUMEI LIU, Ministry of Health, Beijing, China  
LEON GORRIS, Unilever, Shanghai, China
- T5 Technical Session 5 - Meat and Poultry and Seafood**  
*Rhode Island Convention Center, Room 553*  
**Convenors: Randall Phebus, Chander Shekhar Sharma**
- T5-01**  
8:30 Thermal Tolerance of Shiga Toxin-producing *Escherichia coli* (STEC) Strains in Ground Beef of Varying Fat Levels  
AKHILA VASAN, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA
- T5-02**  
8:45 Validation Study for the Detection of *Escherichia coli* O157:H7 from Ground Beef and Beef Trimmings  
FELICITAS DUKER, Holger Schonenbrucher, Charlotte Lindhardt, Rolf Ossmer, Michael Bulte, Justus-Liebig-University, Giessen, Germany
- T5-03**  
9:00 Quality System Implementation in Mexican Exporting Pork Packers  
EMA MALDONADO-SIMAN, Universidad Autonoma Chapingo, Texcoco, Mexico
- T5-04**  
9:15 Survival of *Salmonella* on Cooked Pig Ear Pet Treats  
PETER TAORMINA, John Morrell & Co., Cincinnati, OH, USA
- T5-05**  
9:30 Effect of Non-pharmaceutical Compounds on *Salmonella* Shedding and Colonization in Broiler Chickens  
WALID ALALI, Charles Hofacre, Greg Mathis, Gary Faltys, Steven Ricke, Michael Doyle, University of Georgia, Griffin, GA, USA

- T5-06**  
9:45 **A Microbiological Comparison of Poultry Products Obtained from Farmers' Markets and Supermarkets in Pennsylvania**  
JOSHUA SCHEINBERG, Stephanie Doores, Rama Radhakrishna, Catherine Cutter, Pennsylvania State University, State College, PA, USA
- 10:00 Break
- T5-07**  
10:30 **Reductions in Pathogens and Quality Characteristics of Poultry Carcasses Treated with Various Antimicrobials in a Finishing Chiller**  
GRETCHEN NAGEL, Laura Bauermeister, Amit Morey, Shelly McKee, Auburn University, Auburn, AL, USA
- T5-08**  
10:45 **Effect of Vaccines in Commercial Layer Chickens against Various *Salmonella* Serovars**  
Susan Sharpe, Peter Groves, JULIAN COX, The University of New South Wales, Sydney, Australia
- T5-09**  
11:00 **The Effects of Salinity on the In Vitro Growth and Survival of Pathogenic *Vibrio* Species**  
Michael Hubbard, Daniel Bryan, ANITA WRIGHT, University of Florida, Gainesville, FL, USA
- T5-10**  
11:15 **A Predictive Model for the Decontamination Effect of Lactic Acid and Chitosan on *Vibrio parahaeomolyticus* in Shrimp**  
WEN WANG, Min Li, Yanbin Li, Zhejiang University, Hangzhou, China
- T5-11**  
11:30 **Effect of *Lactobacillus acidophilus* La-5 Fraction on the Presence of *Salmonella* Typhimurium in Pigs**  
ROCIO MORALES RAYAS, University of Guelph, Guelph, ON, Canada
- T6** **Technical Session 6 - Pathogens**  
*Rhode Island Convention Center, Ballroom E*  
**Convenors: Manan Sharma, Kaiping Deng**
- T6-01**  
8:30 **Thermal Inactivation of Stationary Phase and Acid Adapted Shiga Toxin-producing *Escherichia coli* in Single-strength Orange Juice**  
ZEYNAL TOPALCENGIZ, Michelle Danyluk, University of Florida, Lake Alfred, FL, USA
- T6-02**  
8:45 **Human Norovirus Surrogate Reduction in Milk and Juice Blends by High Pressure Homogenization**  
KATIE HORM, Federico Harte, Doris D'Souza, University of Tennessee-Knoxville, Knoxville, TN, USA
- T6-03**  
9:00 **The Long-term Survival of *Escherichia coli* O157:H7 and *Salmonella* on Lettuce Seeds and Their Subsequent Survival and Growth on Germinating Sprouts**  
INGE VAN DER LINDEN, Bart Cottyn, Geertrui Vlaemynck, Mieke Uyttendaele, Martine Maes, Marc Heyndrickx, Institute for Agricultural and Fisheries Research (ILVO), Melle, Belgium
- T6-04**  
9:15 **Development of a Phage-based Typing System to Use in Combination with Multi-locus Variable Number of Tandem Repeat Analysis (MLVA) to Differentiate *Escherichia coli* O157:H7 Isolates**  
YANYING PAN, Melanie Papariella, Paul Ebner, Purdue University, West Lafayette, IN, USA
- T6-05**  
9:30 **Comparison of Real-time RT-PCR and RT-LAMP Assays for Human Norovirus GII Detection Sensitivity**  
CONG CAO, Doris D'Souza, University of Tennessee-Knoxville, Knoxville, TN, USA
- T6-06**  
9:45 **Attachment, Internalization and Dissemination of Human Norovirus Surrogates in Romaine Lettuce**  
ERIN DICAPRIO, The Ohio State University, Columbus, OH, USA
- 10:00 Break
- T6-07**  
10:30 **High Pressure Processing of Human Norovirus Virus-like Particles: Evidence That Human Norovirus May be Highly Pressure Resistant**  
FANGFEI LOU, Pengwei Huang, Hudaa Neetoo, Joshua Gurtler, Brendan Niemira, Haiqiang Chen, Xi Jiang, Jianrong Li, The Ohio State University, Columbus, OH, USA
- T6-08**  
10:45 **Sensitivity of Murine Norovirus and Hepatitis A Virus to E-beam Irradiation in Whole Oyster and Oyster Homogenate**  
CHANDNI NAIR, Texas A&M University, College Station, TX, USA
- T6-09**  
11:00 **High-pressure Processing of Rotaviruses: The Roles of Strain Diversity and Treatment Temperature in Virus Inactivation**  
ELBASHIR ARAUD, Fangfei Lou, Xinhui Li, Haiqiang Chen, Jianrong Li, The Ohio State University, Columbus, OH, USA
- T6-10**  
11:15 **Internalization Rates and Survival of *Campylobacter jejuni* by *Acanthamoeba castellanii* Varies by Strains of *Campylobacter***  
BRIAN DIRKS, Jennifer Quinlan, Drexel University, Philadelphia, PA, USA

## Tuesday Afternoon July 24

**IAFP Business Meeting • 12:15 p.m. – 1:00 p.m.**  
*Rhode Island Convention Center, Room 552*

*(Posters will be on display 10:00 a.m. – 6:00 p.m.)*  
*See details on page 62.)*

**S23 The Food Safety Modernization Act: Implementing the Provisions on Imported Foods**  
*Rhode Island Convention Center, Ballroom A*  
**Organizers: Shaun Kennedy, Caroline Smith Dewaal**  
**Convenors: Shaun Kennedy, Caroline Smith Dewaal**

1:30 Potential Impact of Foreign Supplier Verification Requirements on the Private Sector  
TBD

2:00 How Will Inspection Targeting Change  
MARK ZINER, Department of Homeland Security, Washington, D.C., USA

2:30 Engaging Foreign Governments in the Foreign Supplier Verification Requirements  
KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

3:00 Break

**S24 The Food Safety Modernization Act: Implementing the Preventive Controls and Other Aspects on Domestic Foods**  
*Rhode Island Convention Center, Ballroom A*  
*Sponsored by the IAFP Foundation*  
**Organizers: Caroline Smith Dewaal, Jenny Scott**  
**Convenor: Caroline Smith Dewaal**

3:30 Produce Safety Standards  
RITA JOHNSON, Florida Department of Agriculture and Consumer Services, Tallahassee, FL, USA

4:00 Preventive Controls for Human Foods  
JENNY SCOTT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

4:30 Traceability Requirements and Technology Options  
JENNIFER MCENTIRE, Leavitt Partners, Frederick, MD, USA

**S25 Local Foods: Food Safety Risks and Benefits**  
*Rhode Island Convention Center, Ballroom BC*  
*Sponsored by the IAFP Foundation*  
**Organizers: Jeffrey LeJeune, Craig Henry, Siddhartha Thakur**  
**Convenors: Sanja Ilic, Divya Jaroni**

1:30 Applying FSMA Produce Preventative Controls to Local Produce  
JAMES GORNY, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA

2:00 Local Foods: Fresh, Safe and Healthy  
MICHELLE GREGG, Ohio Ecological Food and Farm Association, Columbus, OH, USA

2:30 Microbiological Assessment of Poultry Sold in Farmers' Markets  
CATHERINE CUTTER, The Pennsylvania State University, University Park, PA, USA

3:00 Break

**S27 Food Defense: Where are We and Where Do We Have to Go?**

*Rhode Island Convention Center, Room 555-556*

**Organizer: Faye Feldstein**  
**Convenors: Faye Feldstein, Shaun Kennedy**

1:30 FDA Perspective on Food Defense and the Food Safety Modernization Act  
TED ELKIN, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

2:00 USDA Perspective on Food Defense Plans and Preparedness  
RYAN NEWKIRK, U.S. Department of Agriculture-FSIS, Washington, D.C., USA

2:30 What is Happening out There: Event Tracking  
SHAUN KENNEDY, University of Minnesota, Saint Paul, MN, USA

3:00 Break

3:30 Utilizing Global Supply Security Initiatives for Food Defense  
BILL RAMSEY, McCormick & Co., Sparks, MD, USA

4:00 Management of Food Defense across the Borders  
DANE BERNARD, Keystone Foods L.L.C., West Conshohocken, PA, USA

4:30 What is Happening out There: Boots on the Ground Perspective  
GALE PRINCE, Sage Food Safety Consultants, Cincinnati, OH, USA

**RT4 Zero Risk Policies in a Non-zero Risk Environment**  
*Rhode Island Convention Center, Ballroom D*

**Organizers: David Gombas, Robert Buchanan**  
**Convenor: David Gombas**

1:30 Panelists:  
BARBARA CASSENS, U.S. Food and Drug Administration, Alameda, CA, USA  
CAROLINE SMITH DEWAAL, Center for Science in the Public Interest, Washington, D.C., USA  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

3:00 Break

**RT5 Where Do We Go from Here: Discussion of Evidence-based Approaches to Education around Fresh Produce Safety**

*Rhode Island Convention Center, Ballroom D*

**Organizer: Benjamin Chapman**  
**Convenors: Linda Harris, David Gombas**

3:30 Panelists:  
DIANE DUCHARME, North Carolina State University, Kannapolis, NC, USA  
ELIZABETH BIHN, Cornell University, Geneva, NY, USA  
KEITH SCHNEIDER, University of Florida, Gainesville, FL, USA  
BETH BLAND, Georgia Fruit and Vegetable Growers Association, LaGrange, GA, USA  
JAMES GORNY, U.S. Food and Drug Administration-

**Blue Text – Developing Scientist Competitors**

**S – Symposia      RT – Roundtables      T – Technicals**

CFSAN, Fulton, MD, USA  
MICHAEL VILLANEVA, California Leafy Green  
Marketing Agreement, Sacramento, CA, USA

**S28 Long Term Health Outcomes (LTHO) of Foodborne Illnesses and Their Contribution to Risk Assessment and Policy Evaluation**  
*Rhode Island Convention Center, Room 551*  
*Sponsored by the IAFP Foundation*  
**Organizers: Tanya Roberts, Anna Lammerding**  
**Convenor: Anna Lammerding**

- 1:30 Chronic Sequelae Post Gastrointestinal Illness Infections: Evidence to Support Canadian Burden of Illness Estimates  
KATE THOMAS, Public Health Agency of Canada, Guelph, ON, Canada
- 2:00 Significance of *Salmonella* in Europe: LTHO vs. Acute Illness  
ALESSANDRO CASSINI, European Centre for Disease Prevention and Control, Stockholm, Sweden
- 2:30 Disease Burden of LTHO vs. Acute Illness: Ranking of 14 Foodborne Pathogens in The Netherlands  
ARIE HAVELAAR, National Institute for Public Health and the Environment, Bilthoven, The Netherlands
- 3:00 Break
- 3:30 Benefits and Limitations of General Practitioners Databases for Case Information  
BARBARA KOWALCYK, Center for Foodborne Illness, Grove City, PA, USA
- 4:00 Importance of Economic Valuation and Burden Estimates of LTHO to Define the Societal Cost and Public Health Impacts of Foodborne Pathogens for Policymaking  
TANYA ROBERTS, Center for Foodborne Illness Research & Prevention, Vashon, WA, USA

4:30 How Risk Assessments Can Incorporate New Data on LTHOs and Aid Public and Private Decision-Making  
ROBERT BUCHANAN, University of Maryland, College Park, MD, USA

**T7 Technical Session 7 - Communication Outreach and Education**  
*Rhode Island Convention Center, Room 553*  
**Convenors: Kalmia Kniel, Barakat Mahmoud**

- T7-01  
1:30 Exploring Temperature Patterns of Leafy Greens in Institutional Kitchens  
ELLEN THOMAS, Benjamin Chapman, North Carolina State University, Raleigh, NC, USA
- T7-02  
1:45 GAPs Training at University Farms, Orchards, and Gardens  
ELIZABETH BIHN, Cornell University, Geneva, NY, USA
- T7-03  
2:00 Can a Passively Delivered Paper-based Educational Intervention Improve Restaurant Food Handler Knowledge?  
MARK DWORKIN, Palak Panchal, Li Liu, University of Illinois-Chicago, Chicago, IL, USA
- T7-04  
2:15 Opening Markets: Identifying Barriers and Developing Guidance for GAP Certification  
AUDREY KRESKE, Diane Ducharme, Christopher Gunter, Roland McReynolds, Benjamin Chapman, North Carolina State University, Raleigh, NC, USA
- T7-05  
2:30 Identifying Food Safety Risks for Minority Racial/Ethnic Consumers  
SHAUNA HENLEY, Susan Stein, Jennifer Quinlan, Drexel University, Philadelphia, PA, USA

## Join bioMérieux at the 11<sup>th</sup> Annual Scientific Symposium!



### Increasing the Efficiency of Producing, Monitoring and Distributing Foods – How Your Microbiology Testing Program Can Help

Tuesday, July 24 at 7:00 p.m. Westin-Providence Hotel in the Narragansett Ballroom  
*bioMérieux welcomes keynote speaker, Michael C. Robach*

Mike Robach is Vice President of Corporate Food Safety and Regulatory Affairs for Cargill, Inc. He joined Cargill in 2004 to lead the company's global food safety and regulatory programs. In this role, he leads Cargill's corporate efforts across food protection and security, quality assurance, animal health and regulatory compliance.

**Additional speakers include:**

- Russell Flowers, PhD, Chairman of the Board & Chief Scientific Officer, Silliker Group Corp
  - James Marsden, Professor of Food Safety and Security, Kansas State University
- Moderator: Michael Brodsky

For more information:

visit [www.biomerieux-usa.com/iafp2012](http://www.biomerieux-usa.com/iafp2012)

Visit us at IAFP booth #619!



BIOMÉRIEUX

T7-06  
2:45 Development of the “I’m Gloving It!” Campaign to Promote Glove Use Behaviors among College and University Dining Foodservice Workers  
LAKSHMAN RAJAGOPAL, Catherine Strohbehn, Iowa State University, Ames, IA, USA

3:00 Break

T7-07  
3:30 Produce Safety Alliance – A Fresh Perspective on Produce Safety  
GRETCHEN WALL, Robert Gravani, Elizabeth Bihn, Cornell University, Geneva, NY, USA

T7-08  
3:45 Economic Benefits from a Food Safety Education Program  
ROBERT SCHARFF, Joyce McDowell, Maria Lambea, Valerie White, The Ohio State University, Columbus, OH, USA

T7-09  
4:00 Effective Good Agricultural Practices Training for Farmers: A Two-day Approach  
ELIZABETH BIHN, Craig Kahlke, Robert Hadad, William Lyons, Cornell University, Geneva, NY, USA

T7-10  
4:15 An Investigation of Attitudes and Behaviors Related to Food Safety Training in Chinese Restaurants in the U.S.: An Exploratory Study  
PEI LIU, Junehee Kwon, Kansas State University, Manhattan, KS, USA

T7-11  
4:30 Produce Handlers’ Handwashing Behaviors in Secondary School Foodservice Facilities  
JUNEHEE KWON, Kevin Sauer, Yee Ming Lee, Pei Liu, Ju Won Choi, Ewen Todd, Dojin Ryu, Kansas State University, Manhattan, KS, USA

T7-12  
4:45 Assessment of Basic Food Safety Knowledge by Farmers Market Participants  
ANGELA LAURY, Texas Tech University, Lubbock, TX, USA

**T8 Technical Session 8 - Pathogens**  
*Rhode Island Convention Center, Ballroom E*  
**Convenors: David Golden, Kendra Nightingale**

T8-01  
1:30 *Salmonella* in FSIS-tested Ready-to-Eat (RTE) Meat and Poultry Products, 2005-2011, with Special Reference to *Salmonella* in Pork Barbecue  
STEPHEN MAMBER, Timothy Mohr, Kristina Barlow, Philip Bronstein, Carrie Leathers, Nelson Clinch, U.S. Department of Agriculture-ODIFP-DAIG, Washington, D.C., USA

T8-02  
1:45 Differential Expression of *Salmonella* Tennessee Membrane-associated Genes in a Low Water Activity Food  
WEI CHEN, David Golden, Doris D’Souza, Faith Critzer, University of Tennessee, Knoxville, Knoxville, TN, USA

T8-03  
2:00 Effect of the rdar Morphotype on *Salmonella enterica* Dispersal by Rain and Aerosols  
JUAN CEVALLOS-CEVALLOS, Ganyu Gu, Michelle Danyluk, Ariena Van Bruggen, University of Florida, Gainesville, FL, USA

T8-04  
2:15 Regional Risks for *Salmonella* spp., *Escherichia coli* O157:H7 and *Campylobacter jejuni* Contamination of Irrigation Pond Water in the Suwannee River Watershed  
GANYU GU, Zhiyao Luo, Juan Cevallos-Cevallos, Anita Wright, Michelle Danyluk, Mary Adams, George Vellidis, Ariena Van Bruggen, University of Florida, Gainesville, FL, USA

T8-05  
2:30 Detecting *Salmonella* Enteritidis in Laying Hens and Eggs after Experimental Infection at Different Oral Dose Levels  
RICHARD GAST, Rupa Guraya, Jean Guard, Peter Holt, U.S. Department of Agriculture-ARS-ESQRU, Athens, GA, USA

T8-06  
2:45 Geographical Factors Influence the Spatio-temporal Distribution of *Listeria monocytogenes* in Natural Environments of New York State  
TRAVIS CHAPIN, Martin Wiedmann, Peter Bergholz, Cornell University, Ithaca, NY, USA

3:00 Break

T8-07  
3:30 Antibiotic Resistance and Genetic Diversity of *Listeria* spp. Not Showing 16S rDNA Sequence Similar to Known *Listeria* Strains Isolated from Pekin Ducks and Their Environmental Sample  
FREDERICK ADZITEY, Gulam Rusul Rahmat Ali, Nurul Huda, Janet Corry, Tristan Cogan, University for Development Studies, Tamale, Ghana

T8-08  
3:45 *Listeria monocytogenes* Strains Differ in Their Ability to Form Biofilms but Show Similar Swarming and Response to Sanitizers  
JESSICA CHEN, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA

T8-09  
4:00 Analysis of Data from FSIS Routine and Intensified Sampling Programs for *Listeria monocytogenes* from Establishments that Produce Ready-to-Eat Products  
KRISTINA BARLOW, Stephen Mamber, Timothy Mohr, Philip Bronstein, Meryl Silverman, U.S. Department of Agriculture-FSIS, Fairfax, VA, USA

T8-10  
4:15 Comparison of Growth of a Combined Strain *Listeria monocytogenes* Challenge Study Inoculum in Different Chloride Salt Solutions  
PETER TAORMINA, John Morrell & Co., Cincinnati, OH, USA

T8-11  
4:30 Desiccation Survival of *Listeria monocytogenes* in Mixed Biofilms with *Pseudomonas fluorescens*, *Serratia liquefaciens* and *Shewanella putrefaciens*  
HESSAM EDIN DANESHVAR ALAVI, Lisbeth Truelstrup Hansen, Dalhousie University, Halifax, NS, Canada

T8-12  
4:45 Transcriptional Profile of *Listeria monocytogenes* Exposed to Sublethal Chlorine Dioxide  
AARON PLEITNER, Valentina Trinetta, Mark Morgan, Richard Linton, Haley Oliver, Purdue University, West Lafayette, IN, USA

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WEDNESDAY

# Wednesday, July 25

## ALL DAY

### Poster Session – 9:00 a.m. – 3:00 p.m.

P3 Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens and Novel Laboratory Methods  
P3-01 through P3-89 – Authors present 9:00 a.m.–11:00 a.m.  
P3-90 through P3-173 – Authors present 1:00 p.m.–3:00 p.m.

## MORNING

### Symposia – 8:30 a.m. – 12:00 p.m.

Ballroom A	S29	STEC in Food: It's Time for Action!
Ballroom BC	Special Session	Anatomy of Product Tracing on Sushi: Search for the Smoking Gun
551	S30	Drivers for Global Food Safety: Aligning Public, Private, and Government Resources
Ballroom D	S33	Tales from the Food Safety World: A Collection of Extraordinary Stories from Our Profession
553	T9	Antimicrobials, Sanitation
Ballroom E	T10	Applied Laboratory Methods, Novel Laboratory Methods

### Symposia – 8:30 a.m. – 10:00 a.m.

555-556	S31	Harmonization of Methods to Evaluate and Validate Preventative Controls
552	S34	Sprout Safety: What We've Done, What We've Learned and How We Can Continue to Move Forward

### Symposia – 10:30 a.m. – 12:00 p.m.

555-556	S32	Improving Retail Food Safety: Studies on the Presence and Transmission of <i>Listeria monocytogenes</i> and Predicted Public Health Benefits of Changes in Retail Practices
552	S35	Human Pathogens on/in Plants: Multidisciplinary Synergies for Enhancing Food Safety

### IAFP Lunch – 12:00 p.m. – 1:00 p.m., *Exhibit Hall, Rhode Island Convention Center*

## AFTERNOON

### 1:30 p.m. – 3:30 p.m.

Ballroom A	S36	Microbiological Safety of Fresh Produce
Ballroom BC	S37	<i>Salmonella</i> in Shell Eggs – Post-harvest Intervention Technologies
555-556	S38	Sanitation Challenges in the Retail Food Kitchen
Ballroom D	S39	Translating HACCP to Lean, Six Sigma – Learning How Food Safety Fits into the Process Improvement Model
551	S40	Future Challenges in Food Safety: An International Perspective
552	S41	Using Nanotechnology for Improved Food Safety Testing in Food Industry
553	S42	<i>Bacillus cereus</i> : Heat Resistance and Psychrotrophy for Better Life in RTE Foods
Ballroom E	S43	Fifty Years of Mycotoxins: A Retrospective and Prospective Examination

### 4:00 p.m. – 5:00 p.m. John H. Silliker Lecture – Dr. Catherine Woteki

### Awards Banquet and Reception

**Reception, 6:00 p.m. – 7:00 p.m.** — Ballroom, Rhode Island Convention Center

**Banquet, 7:00 p.m. – 9:30 p.m.** — Ballroom, Rhode Island Convention Center

## Wednesday Morning July 25

(Posters will be on display 9:00 a.m. – 3:00 p.m.  
See details on page 71)

### Special Session

#### Anatomy of Product Tracing on Sushi: Search for the Smoking Gun

*Rhode Island Convention Center, Ballroom BC*

*Sponsored by the IAFP Foundation*

**Organizers: Barbara Blakistone, Veneranda Gupta**

**Convenors: Barbara Blakistone, Veneranda Gupta**

8:30 *Salmonella* in RTE Seafood and Sushi  
DOUG MARSHALL, Eurofins, Fort Collins, CO, USA

9:00 Multistate Outbreak of *Salmonella* Bareilly and *Salmonella* Nchanga Infections Associated with a Raw Scraped Ground Tuna Product  
THANE HANCOCK, Centers for Disease Control and Prevention, Atlanta, GA, USA

9:30 State's Perspective of the *Salmonella* Bareilly and Nchanga Investigation  
DAVID NICHOLAS, New York State Health, Dept. of Troy, NY, USA

10:00 Break

10:30 FDA Response to the Outbreak of *Salmonella* Bareilly and Nchanga: Challenges in Tracking and Tracing  
KARI IRVIN, CORE, College Park, MD, USA, and SHERRI MCGARRY, U.S. Food and Drug Administration, College Park, MD, USA

11:00 Maintaining Best Practices in the Tuna Industry  
DOUG BRINSMAD, Sea-Delight, Miami, FL, USA

11:35 Panel Discussion

### S29 STEC in Food: It's Time for Action!

*Rhode Island Convention Center, Ballroom A*

*Sponsored by PALL, Inc. and the IAFP Foundation*

**Organizers: Patrice Arbault, Guy Loneragan**

**Convenors: Patrice Arbault, Guy Loneragan**

8:30 Challenges of Detecting and Isolating Non-O157 STEC in Beef  
JOSEPH BOSILEVAC, U.S. Department of Agriculture-ARS, Clay Center, NE, USA

9:00 Hunting the Elusive Pathogenic STEC in Australian Beef  
IAN JENSON, Meat & Livestock Australia, North Sydney, Australia

9:30 STEC Meat Operations: An Industry Perspective of the Challenges and Approaches to Success  
JOHN RUBY, JBS, Green Bay, WI, USA

10:00 Break

10:30 STECs, Your HACCP Plan and How to Cope?  
KERRI HARRIS, Texas A&M University, College Station, TX, USA

11:00 Can We Control STECs before They Get in the Abattoir Door?  
GUY LONERAGAN, Texas Tech University, Lubbock, TX, USA

11:30 Panel Discussion

### S30 Drivers for Global Food Safety: Aligning Public, Private, and Government Resources

*Rhode Island Convention Center, Room 551*

*Sponsored by Cargill, Bio-Rad and the IAFP Foundation*

**Organizers: Pamela Wilger, Keith Lampel,**

**Andrew Benson**

**Convenors: Pamela Wilger, Keith Lampel, Andrew Benson**

8:30 Who are the Main Drivers; How are Industry, Regulatory and NGOs Coming Together?  
PATRICK WALL, University College Dublin, Belfield, Ireland

9:00 Programs WHO/FAO Has or is Creating to Drive Global Food Safety Forward  
PETER BEN EMBAREK, World Health Organization Geneva, Switzerland

9:30 What Does the World Bank Do for Global Food Safety and What Can We Do to Help?  
JEAN KAMANZI, The World Bank, Washington, D.C., USA

10:00 Break

10:30 How Does IUFOST Work with Industry, Academia and Governments to Drive Global Food Safety?  
MARY SCHMIDL, IUFOST, Minneapolis, MN, USA

11:00 What is the FDA Doing to Drive Global Food Safety Such as Import Inspection, Third Party Certification and Learning from the Food and Feed Industry to Affect the Global Food Market?  
KATHY GOMBAS, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

11:30 How Can Industry Align with Governments and NGOs to Help Drive Global Food Safety?  
MICHAEL ROBACH, Cargill, Minneapolis, MN, USA

**S31 Harmonization of Methods to Evaluate and Validate Preventative Controls***Rhode Island Convention Center, Room 555-556***Organizers: Alvin Lee, Purnendu Vasavada, Zhinong Yan****Convenors: Alvin Lee, Purnendu Vasavada, Zhinong Yan**

8:30 What is Validation and Verification of a Preventative Control?

LARRY KEENER, International Product Safety Consultants, Seattle, WA, USA

9:00 Criteria Used to Evaluate a Validated Process or Preventative Control

JOHN LARKIN, U.S. Food and Drug Administration-CFSAN, Bedford Park, IL, USA

9:30 Harmonization of Methods for Validation and Verification  
RUSSELL FLOWERS, Silliker Group Corp., Chicago, IL, USA

10:00 Break

**S32 Improving Retail Food Safety: Studies on the Presence and Transmission of *Listeria monocytogenes* and Predicted Public Health Benefits of Changes in Retail Practices***Rhode Island Convention Center, Room 555-556***Organizers: Nathan Bauer, Kristina Barlow**  
**Convenor: Nathan Bauer**10:30 *Listeria monocytogenes* Contamination in Ready-to-Eat Foods  
JOHN LUCHANSKY, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA11:00 *Listeria monocytogenes* Contamination in the Environment of Retail Operations  
MARTIN WIEDMANN, Cornell University, Ithaca, NY, USA11:30 Modeling the Risk of *Listeria monocytogenes* Cross-contamination at Retail  
REGIS POUILLOT, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA**S33 Tales from the Food Safety World: A Collection of Extraordinary Stories from Our Profession***Rhode Island Convention Center, Ballroom D**Sponsored by Bentley Instruments and the IAFP Foundation***Organizers: Clyde Manuel, Gry Dawn Terrell**  
**Convenors: Clyde Manuel, Jessica Butler**8:30 The Case of the Numb Nuts: Unsavory Toxins in a Savory Snack Food  
PAUL HALL, AIV Microbiology & Food Safety Consultants, Inc., Overland Park, KS, USA9:00 Tales from Barfblog: Weird Stories from the Front Lines  
BENJAMIN CHAPMAN, North Carolina State University, Raleigh, NC, USA9:30 Behind Kitchen Doors: Tales from Your Local Health Inspector  
JEANNINE RIESS, Colorado State University, Fort Collins, CO, USA

10:00 Break

10:30 Tales from the Chicken Coop: Case Studies in *Salmonella* Reduction in Poultry Plants  
SCOTT RUSSELL, University of Georgia, Athens, GA, USA11:00 Spicing up *Salmonella* Diversity: Reflections from International Studies in Mexico and Honduras  
MINDY BRASHEARS, Texas Tech University, Lubbock, TX, USA11:30 Taking One for the Team: A Historical Perspective on Human Challenge Studies  
MARK CARTER, QC Laboratories, Southampton, PA, USA**S34 Sprout Safety: What We've Done, What We've Learned and How We Can Continue to Move Forward***Rhode Island Convention Center, Room 552**Sponsored by the IAFP Foundation***Organizers: Michelle Smith, Tong-Jen Fu, Robert Sanderson**  
**Convenor: Tong-Jen Fu**8:30 Enhancing Sprout Food Safety through Partnership: It Takes a Village  
TONG-JEN FU, U.S. Food and Drug Administration, Bedford Park, IL, USA8:40 The State of the Sprout Industry: A Food Safety Perspective  
ROBERT SANDERSON, Jonathan Sprouts Inc., Marion, MA, USA9:00 Sprout Food Safety: A U.S. Regulatory Perspective  
MICHELLE SMITH, U.S. Food and Drug Administration, College Park, MD, USA9:20 Best Practices for Safer Production of Sprouts: A Grower's Perspective  
MANSOUR SAMADPOUR, LifeForce Foods, Lake Forest Park, WA, USA9:40 Best Practices for Safer Production of Sprouts: A Seed Supplier's Perspective  
BOB RUST, International Specialty Supply, Cookeville, TN, USA**S – Symposia****RT – Roundtables****T – Technicals****Blue Text – Developing Scientist Competitors**

10:00	Break	T9-05	9:30	Screening Antimicrobial Activities of the Herbal Plants against <i>Listeria monocytogenes</i> and Cytotoxicity Assays of the Plants using Caco-2 Cell YOHAN YOON, Hyunjoo Yoon, Ahreum Park, Kyoung-Hee Choi, Sookmyung Women's University, Seoul, South Korea	
<b>S35</b>	<b>Human Pathogens on/in Plants: Multidisciplinary Synergies for Enhancing Food Safety</b> <i>Rhode Island Convention Center, Room 552</i> <i>Sponsored by the IAFP Foundation</i> <b>Organizers: Kellye Eversole, Jacqueline Fletcher</b> <b>Convenor: Kellye Eversole</b>	T9-06	9:45	Chemical Decontamination of Footwear Soles to Limit Microbial Transfer in a Dry Environment SCOTT BURNETT, Malt-O-Meal Company, Lakeville, MN, USA	
10:30	Highlights of New Multidisciplinary Research Reported at the Human Pathogens on Plants Workshop – Multidisciplinary Strategies for Research JERI BARAK, University of Wisconsin-Madison, Madison, WI, USA	10:00	Break		
11:00	Plant Pathology Extension in Implementation of FDA Produce Standards STEVEN RIDEOUT, Virginia Tech, Painter, VA, USA	T9-07	10:30	Mechanisms of the Resistance of <i>Bacillus subtilis</i> Spores to Pulsed UV-Light Julia Esbelin, Sabine Mallea, FREDERIC CARLIN, Inra-UMR, Avignon, France	
11:30	FDA Strategic Research Agenda for Produce Regulations MICHAEL MAHOVIC, U.S. Food and Drug Administration, College Park, MD, USA	T9-08	10:45	Fresh Produce Washing Aid, T-128, Enhances Inactivation of <i>Salmonella</i> and <i>Pseudomonas</i> Biofilms on Stainless Steel Coupons in Chlorinated Wash Solutions CANGLIANG SHEN, Yaguang Luo, Xiangwu Nou, Bin Zhou, Qin Wang, Patricia Millner, U.S. Department of Agriculture-ARS, Beltsville, MD, USA	
<b>T9</b>	<b>Technical Session 9 - Antimicrobials and Sanitation</b> <i>Rhode Island Convention Center, Room 553</i> <b>Convenors: Rocelle Clavero, Elizabeth Grasso</b>	T9-09	11:00	Pasteurization or Sterilization of Spices – Food Safety and Quality Considerations RAINER PERREN, Tobias Lohmueller, RPN EXCELLENCE AG, Sursee, Switzerland	
T9-01	8:30	Temperature and Time-dependence Effects of Cranberry Proanthocyanidins and Pomegranate Polyphenols on Hepatitis A Virus Infectivity XIAOWEI SU, Amy Howell, Doris D'Souza, University of Tennessee-Knoxville, Knoxville, TN, USA	T9-10	11:15	Chemical Disinfection of Human Norovirus Surrogates for the Prevention of Human Norovirus Outbreaks CONG CAO, Doris D'Souza, University of Tennessee-Knoxville, Knoxville, TN, USA
T9-02	8:45	Genes Involved in Biosynthesis of Paenibacillin, a Novel Antimicrobial Peptide EN HUANG, Ahmed Yousef, The Ohio State University, Columbus, OH, USA	T9-11	11:30	Efficacy of Handwashing Duration and Drying Methods DANE JENSEN, Donald Schaffner, Michelle Danyluk, Linda Harris, Rutgers University, New Brunswick, NJ, USA
T9-03	9:00	Optimal Dispersion of nanoZnO and Antimicrobial Activity against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> PAULA ESPITIA, Nilda Soares, Reinaldo Teofilo, Debora Vitor, Jane Coimbra, Eber Medeiros, Federal University of Vicosa, Vicosa, Brazil	T9-12	11:45	Eradication of <i>Salmonella</i> in a Dry Processing Environment: First Step Moistening, Second Step Decontaminate TYLER MATTSON, ClorDiSys Solutions, Inc., Lebanon, NJ, USA
T9-04	9:15	Time-dependent Effects of Myricetin and L-epicatechin against Human Norovirus Surrogates Xiaowei Su, DORIS D'SOUZA, University of Tennessee-Knoxville, Knoxville, TN, USA			

**T10 Technical Session 10 - Applied Laboratory Methods and Novel Laboratory Methods**  
*Rhode Island Convention Center, Ballroom E*  
**Convenors: Lawrence Goodridge, Lee-Ann Jaykus**

T10-01

8:30 Comparative Evaluation of an Enrichment Media with a Time-release Selective Agent Tablet for Recovering Nitrite-stressed *Listeria monocytogenes*  
ESMOND NYARKO, Catherine Donnelly, Bob Koeritzer, Patrick Mach, Wensheng Xia, Dennis D'Amico, University of Vermont, Burlington, VA, USA

T10-02

8:45 Molecular Subtyping of a Large Collection of Historical *Listeria monocytogenes* Strains Using an Improved Multiple-Locus Variable-Number Tandem Repeat Analysis (MLVA)  
Saleema Saleh-Lakha, Vanessa Allen, Jiping Li, Franco Pagotto, Joseph Odumeru, Eduardo Taboada, Burton Blais, Dele Ogunremi, Gavin Downing, Susan Lee, Anli Gao, SHU CHEN, University of Guelph, Guelph, ON, Canada

T10-03

9:00 Improvement of Mannitol-yolk-polymyxin B Agar by Supplementing with Trimethoprim for Quantitative Detection of *Bacillus cereus* in Foods  
JUNG-WHAN CHON, Ji-Yeon Hyeon, Jun-Ho Park, Kwang-Young Song, Kun-Ho Seo, Konkuk University, Seoul, South Korea

T10-04

9:15 The *Escherichia coli* Common Pilus: A Diagnostic Target for Point-of-Need LAMP Assays Detecting the Fecal Indicator *E. coli*  
JEFFREY CHANDLER, Alma Perez-Mendez, Bledar Bisha, Shannon Coleman, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

T10-05

9:30 Evaluation of a Novel Microbial Source Tracking Method for Identification of Fecal Contamination in the Fresh Produce Production Environment  
KRUTI RAVALIYA, Juan Leon, Anna Fabiszewski, Faith Bartz, Norma Heredia, Santos Garcia, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA

T10-06

9:45 Colorimetric Paper-based Detection of *Salmonella* spp. and *Escherichia coli* from Artificially Contaminated Irrigation River Water  
BLEDAR BISHA, Jana Jokerst, Jaclyn Adkins, Shannon Coleman, Jeffrey Chandler, Alma Perez-Mendez, Charles Henry, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA

10:00 Break

T10-07

10:30 Development of Latex Agglutination Tests for Non-O157 Shiga Toxin-producing *Escherichia coli* O26, O45, O103, O111, O121 and O145  
MARJORIE MEDINA, Weilin Shelver, Pina Fratamico, Laurie Fortis, Glenn Tillman, Neelam Narang, William Cray, Emilio Esteban, Chitrita DebRoy, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA

T10-08

10:45 Continuous Aerosol Sampling of Interstitial Headspace for Post-process Contaminants in Dry Foods  
MARK MOORMAN, Kellogg's, Battle Creek, MI, USA

T10-09

11:00 Development of New Methods for Potential Detection of *Blastocystis* sp. in Fresh Produce  
DUMITRU MACARISIN, Monica Santin, Ronald Fayer, U.S. Department of Agriculture-ARS, Beltsville, MD, USA

T10-10

11:15 Rapid Detection of *Salmonella* spp. in Foods and Environmental Samples Using Isothermal Nucleic Acid Amplification  
Paul Norton, Lisa Pinkava, Karen Luplow, Susan Alles, R. Lucas Gray, Jill Feldpausch, Jerry Tolan, Bryan Krainack, Glenn Johns, MARK MOZOLA, Jennifer Rice, Neogen Corporation, Lansing, MI, USA

T10-11

11:30 Homogenous Detection of Fumonisin B1 with Molecule Beacon Based on Fluorescence Resonance Energy Transfer between Upconversion Nanoparticles and Gold Nanoparticles  
Shijia Wu, Nuo Duan, Changqing Zhu, Jingdong Shao, ZHOUPING WANG, Jiangnan University, Wuxi, China

T10-12

11:45 Easy, Rapid, and Cost-effective Real-time PCR Detection of Norovirus GI and GII with a Single Tube Lyophilized One-step Reverse Transcription PCR Mix  
Bill Marion, George Blackstone, Greer Kaufman, MICHAEL VICKERY, BioGX, Birmingham, AL, USA

## Wednesday Afternoon July 25

*(Posters will be on display 9:00 a.m. – 3:00 p.m.  
See details on page 71.)*

### **S36 Microbiological Safety of Fresh Produce**

*Rhode Island Convention Center, Ballroom A*

**Organizers: Joshua Gurtler, Mary Lou Tortorello**

**Convenors: Joshua Gurtler, Mary Lou Tortorello**

- 1:30 Proposed FSMA Rule for Fresh Produce  
JAMES GORNY, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA
- 2:00 Leafy Greens Safety Update  
WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA
- 2:30 Non-leafy Perishable Produce: Roots to Fruits  
TREVOR SUSLOW, University of California-Davis, Davis, CA, USA
- 3:00 Roundtable Session  
ROBERT BRACKETT, Institute for Food Safety and Health, Bedford Park, IL, USA, ELIZABETH BIHN, Cornell University, Ithaca, NY, USA, WILL DANIELS, Earthbound Farm, San Juan Bautista, CA, USA, JAMES GORNY, U.S. Food and Drug Administration-CFSAN, Fulton, MD, USA, TREVOR SUSLOW, University of California-Davis, Davis, CA, USA
- 3:30 Break

### **S37 Salmonella in Shell Eggs – Post-harvest Intervention Technologies**

*Rhode Island Convention Center, Ballroom BC*

**Organizers: David Geveke, Gregory Fleischman**

**Convenors: Gregory Fleischman, David Geveke**

- 1:30 The Effect of Hot Water Immersion Pasteurization of Shell Eggs on *Salmonella* Enteritidis and Quality  
DAVID GEVEKE, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- 2:00 Challenges to Microwave Pasteurization of Shell Eggs  
GREGORY FLEISCHMAN, U.S. Food and Drug Administration, Bedford Park, IL, USA
- 2:30 Decontamination of Shell Eggs Using Heat-ozone Combinations  
AHMED YOUSEF, The Ohio State University, Columbus, OH, USA
- 3:00 Preventing Salmonellosis from Shell Eggs Using Rapid Cooling with Carbon Dioxide Gas  
JEAN JENSEN, Purdue University, West Lafayette, IN, USA

3:30 Break

### **S38 Sanitation Challenges in the Retail Food Kitchen**

*Rhode Island Convention Center, Room 555-556*

**Organizer: Gina Nicholson**

- 1:30 How Does Improper Case Sanitation Really Affect Refrigeration Units on the Sales Floor?  
GINA NICHOLSON, The Kroger Company, Cincinnati, OH, USA
- 2:00 Is the Kitchen Really Clean? Sanitation Research Conducted by Purdue University and Cornell University in Three Retail Grocers  
HALEY OLIVER, Purdue University, West Lafayette, IN, USA
- 2:30 Validation of Cleaning Processes  
JEFFREY ANDERSON, Procter and Gamble Professional, Covington, KY, USA
- 3:00 Food Employees Reveal if the Food Safety Training at the Store Really Helps  
TBD

3:30 Break

### **S39 Translating HACCP to Lean, Six Sigma – Learning How Food Safety Fits into the Process Improvement Model**

*Rhode Island Convention Center, Ballroom D*

**Organizer: Gina Nicholson**

**Convenor: Ken Davenport**

- 1:30 The Five Principles of Lean Thinking  
TBD
- 2:00 Fishbone Diagram, Spaghetti Chart and Detailed Process Map – HACCP or Six Sigma?  
KEN DAVENPORT, 3M Microbiology, Saint Paul, MN, USA
- 2:30 Links to Shrink  
TBD
- 3:00 Elevator Speech – How Do You Tell Your Story?  
LARRY KOHL, Food Lion Family - Delhaize America, Salisbury, NC, USA
- 3:30 Break

### **S40 Future Challenges in Food Safety: An International Perspective**

*Rhode Island Convention Center, Room 551*

*Sponsored by the IAFP Foundation*

**Organizers: Joshua Gurtler, Vijay Juneja**

**Convenors: Joshua Gurtler, Vijay Juneja**

**S – Symposia**

**RT – Roundtables**

**T – Technicals**

**Blue Text – Developing Scientist Competitors**

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- 1:30 Africa: Food Safety on the Dark Continent  
JARRET STOPFORTH, Campbell Soup Company, Camden, NJ, USA
- 2:00 Food Protection in the Middle East  
BOBBY KRISHNA, Dubai Municipality, Dubai, United Arab Emirates
- 2:30 Eating Safe in Asia  
DEOG-HWAN OH, Kangwon National University, Chunchon, South Korea
- 3:00 Food Safety in South America  
BERNADETTE FRANCO, University of Sao Paulo, Sao Paulo, Brazil
- 3:30 Break

**S41 Using Nanotechnology for Improved Food Safety Testing in Food Industry**

*Rhode Island Convention Center, Room 552*

**Organizers: Sam Nugen, Nitin Nitin**

**Convenor: Sam Nugen**

- 1:30 Nanotechnology for Improved Pathogen Isolation and Detection in Foods  
SAM NUGEN, University of Massachusetts-Amherst, Amherst, MA, USA
- 2:00 Nanoscale Material Design for Applications in Biosensing and Food Safety  
NITIN NITIN, University of California-Davis, Davis, CA, USA
- 2:30 Non-woven Fibers for Isolation and Detection of Food Contaminants  
ANDRE SENECA, U.S. Army Natick RDE Center, Natick, MA, USA
- 3:00 Detection of Foodborne Pathogens Using an Optical Sensing Method Based on Oligonucleotide-functionalized Au Nanoparticles  
VIVIAN CHI-HUA WU, University of Maine, Orono, ME, USA

3:30 Break

**S42 *Bacillus cereus*: Heat Resistance and Psychrotrophy for Better Life in RTE Foods**

*Rhode Island Convention Center, Room 553*

*Sponsored by the IAFP Foundation*

**Organizers: Daniele Sohier, DeAnn Benesh**

**Convenors: Daniele Sohier, DeAnn Benesh**

- 1:30 Recent Findings on the Genetic and Phenotypic Diversity in *Bacillus cereus* and Consequences for Risk Assessment in Foods  
FREDERIC CARLIN, Inra-UMR, Avignon, France

- 1:55 Novel Insights in *Bacillus cereus* Emetic Toxin  
PAUL IN 'T VELD, Food and Consumer Product Safety Authority, Endhoven, The Netherlands
- 2:15 Recent Regulatory Concerns with *Bacillus cereus* Contamination  
REGINALD BENNETT, U.S. Food and Drug Administration, College Park, MD, USA
- 2:35 *Bacillus cereus* in Canada, Analytical and Regulatory Initiatives for Harmonization in North America  
IRENE LUGOVAZ, Health Canada, Longueuil, QC, Canada
- 3:30 Break

**S43 Fifty Years of Mycotoxins: A Retrospective and Prospective Examination**

*Rhode Island Convention Center, Ballroom E*

*Sponsored by the IAFP Foundation*

**Organizers: Nai Tran-Dinh, John Pitt**

**Convenors: John Pitt, Nai Tran-Dinh, Linda**

**Leake, Isabel Walls**

- 1:30 Taxonomy and Ecology of the Major Mycotoxins and Their Fungal Sources  
AILSAN HOCKING, CSIRO, Sydney, Australia
- 2:00 Aflatoxins: A Major Health Problem in the World  
NAI TRAN-DINH, CSIRO, Sydney, Australia
- 2:30 Interventions to Reduce Aflatoxin in Food Crops with Emphasis on Biocontrol  
JOHN PITT, CSIRO, Sydney, Australia
- 3:00 The Occurrence of Mycotoxins in Brazilian Commodities  
MARTA TANIWAKI, Instituto de Tecnologia de Alimentos, Campinas, Brazil
- 3:30 Break

**Wednesday Afternoon**

- 4:00 p.m. – 5:00 p.m. John H. Silliker Lecture  
*Rhode Island Convention Center, Ballroom BC*

Challenges in Food Security and Food Protection—Dr. Catherine Woteki, Under Secretary for Research, Education, and Economics (REE) and the Department's Chief Scientist U.S. Department of Agriculture Washington, D.C.

**S – Symposia**

**RT – Roundtables**

**T – Technicals**

**Blue Text – Developing Scientist Competitors**

# IAFP Workshop

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The National Center for Food Protection and Defense (NCFPD) is proud to congratulate the **Brick Burners** of Marshalltown, Iowa, winners of the NCFPD-sponsored FIRST LEGO League Global Innovation Award Food Protection Team. The Brick Burners, associated with the Central Iowa Christian Home Educators, won for their invention, the "Shield of Protection Food Safe Label," a sticker made out of food grade materials that would not peel off, but would have to be scrubbed off, to remind people to wash their fruit thoroughly prior to consumption.

The team won a trip to IAFP 2012, and will be presenting at the Silliker Lecture. Please stop by the NCFPD booth (#1022) to congratulate these young scientists as they display their invention.

**CONGRATULATIONS TO  
THE BRICK BURNERS!**

# John H. Silliker Lecturer

Wednesday, July 25 • 4:00 p.m. – 5:00 p.m.



## Dr. Catherine Woteki

Under Secretary for Research,  
Education, and Economics (REE)  
and the Department's Chief Scientist  
U.S. Department of Agriculture  
Washington, D.C.

**D**r. Catherine Woteki is Under Secretary for USDA's Research, Education, and Economics (REE) mission area, and the Department's Chief Scientist.

Before joining USDA, Dr. Woteki served as Global Director of Scientific Affairs for Mars, Incorporated, where she managed the company's scientific policy and research on matters of health, nutrition, and food safety. From 2002–2005, she was Dean of Agriculture and Professor of Human Nutrition at Iowa State University. Dr. Woteki served as the first Under Secretary for Food Safety at the U.S. Department of Agriculture (USDA) from 1997–2001, where she oversaw U.S. Government food safety policy development and USDA's continuity of operations planning. Dr. Woteki also served as the Deputy Under Secretary for REE at USDA in 1996.

Prior to going to USDA, Dr. Woteki served in the White House Office of Science and Technology Policy as Deputy Associate Director for Science from 1994–1996. Dr. Woteki has also held positions in the National Center for Health Statistics of the U.S. Department of Health and Human Services (1983–1990), the Human Nutrition Information Service at USDA (1981–1983), and as Director of the Food and Nutrition Board of the Institute of Medicine at the National Academy of Sciences (1990–1993). In 1999, Dr. Woteki was elected to the Institute of Medicine of the National Academy of Sciences, where she has chaired the Food and Nutrition Board (2003–2005). She received her M.S. and Ph.D. in Human Nutrition from Virginia Polytechnic Institute and State University (1974). Dr. Woteki received her B.S. in Biology and Chemistry from Mary Washington College (1969).

# John H. Silliker Lecture Abstract

## Challenges in Food Security and Food Protection

### Dr. Catherine Woteki

Under Secretary for Research, Education, and Economics (REE)  
and the Department's Chief Scientist  
U.S. Department of Agriculture  
Washington, D.C.

#### Abstract:

With global population expected to reach 9 billion by 2050, our agricultural systems are facing enormous challenges to produce enough food for all who will need it. Research and education are the best tools available to address that challenge, as sustainable intensification will be needed to boost agricultural production on a limited supply of arable land. To protect our natural resources and provide a nutritious diet for all, we will need to work on both securing enough food and ensuring that the food supply promotes life-long health. Those involved in nutrition and food safety understand that a food that is not safe is not nutritious. And we need to consider the supply chain from farm to table. Technologies can be helpful in reducing the estimated 40 percent of crops that are lost pre- and post-harvest to rodents and rot.

Scientists around the globe are making a priority of current research into crop diseases such as the wheat pathogen UG99, which threatens a key staple of many countries' diets. Protecting our food supply requires ongoing research into both plant and animal diseases that could, in a short period of time, be devastating. Just as new breeds of disease-resistant plants are developed, new diseases emerge that require new solutions. Both plant and animal specific as well as zoonotic pathogens are constantly evolving, and research is critical to staying ahead of the threat pathogens pose to crops, food animals and humans.



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#### IMPORTANT DATES

- Announcement of accepted abstracts: **30 May 2012**
- Early bird registration deadline: **07 June 2012** • Regular registration: **07 June - 26 August 2012**
- Late registration: **27 August - 3 September 2012**

#### CONGRESS HEADLINES

- 1. Global Food Safety**
  - Foodborne pathogens
  - Food-borne viruses-surveillance, detections and control
  - Food-borne parasites
  - Moulds and mycotoxins
  - Consumer safety
  - Risk assessments and communication in different geographical regions
  - Nanotechnology and alternative approaches towards improving food safety
  - Microbiological quality and safety on non-pasteurized dry foods in the international trade
- 2. Food Fermentation**
  - Moving towards multifunctional microorganisms
  - Safety and quality of traditional fermented food products
  - New approaches in food fermentation
- 3. Bioprotection**
  - Bacteria for bioprotection
  - Yeasts for bioprotection
  - Antimicrobial metabolites
- 4. Food Biotechnology**
  - Biotechnology in the food industry
  - New approaches in methodology
  - Development of new biotechnological process

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# Poster Sessions

## MONDAY, JULY 23 – 10:00 A.M. – 6:00 P.M.

P1 Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education and Risk Assessment  
*Rhode Island Convention Center, Exhibit Hall*

**P1-01 through P1-89 – Authors present 10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.**  
**P1-90 through P1-178 – Authors present 2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.**

## TUESDAY, JULY 24 – 10:00 A.M. – 6:00 P.M.

P2 Meat and Poultry, Produce, Dairy, Antimicrobials, Novel Laboratory Methods and Pathogens  
*Rhode Island Convention Center, Exhibit Hall*

**P2-01 through P2-89 – Authors present 10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.**  
**P2-90 through P2-172 – Authors present 2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.**

## WEDNESDAY, JULY 25 – 9:00 A.M. – 3:00 P.M.

P3 Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens and Novel Laboratory Methods  
*Rhode Island Convention Center, Exhibit Hall*

**P3-01 through P3-89 – Authors present 9:00 a.m. – 11:00 a.m.**  
**P3-90 through P3-173 – Authors present 1:00 p.m. – 3:00 p.m.**

## MONDAY POSTERS 10:00 AM - 6:00 PM

### P1 Poster Session - Applied Laboratory Methods, Sanitation, Microbial Food Spoilage, Pathogens, Epidemiology, Food Toxicology, Communication Outreach and Education and Risk Assessment *Rhode Island Convention Center, Exhibit Hall*

P1-01 through P1-89 – Authors present  
10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.  
P1-90 through P1-178 – Authors present  
2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.

#### Applied Laboratory Methods

- P1-01 Preliminary Evaluation of VIDAS® UP *Listeria* (LPT) Assay for the Detection of *Listeria* in Select Food and Environmental Surface Samples - Brian Kupski, HARI PRAKASH DWIVEDI, Gregory Devulder, bioMerieux, Inc., Hazelwood, MO, USA
- P1-02 Performance Tested Method<sup>SM</sup> Evaluation of the Roka *Salmonella* Detection System for Food and Environmental Surfaces on the Atlas™ System - WILLIAM KWONG, Roka Bioscience, San Diego, CA, USA
- P1-03 Performance Tested Method<sup>SM</sup> Evaluation of a Novel *Listeria* Detection Assay for Food and Environmental Surfaces - HUA YANG, Roka Bioscience, San Diego, CA, USA
- P1-04 A New Phage-based Immunoassay for Detection of *Listeria* in Food and Environmental Samples - DENISE HUGHES, Jennifer Chen, Selina Begum, DH MICRO Consulting, Greenacre, Australia
- P1-05 What's Up with VIDAS UP? - ANTHONY PAVIC, Jeremy Chenu, Alison Le, Wylie Armstrong, Nemah Atallah, Baiada Poultry, Bringelly, Australia
- P1-06 Detection of Five Shiga Toxin-producing *Escherichia coli* Genes with Multiplex PCR - INSOOK SON, Julie Kase, Rachel Binet, Andrew Lin, Thomas Hammack, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- P1-07 Comparison of Phenotypic and Genotypic Subtyping Methods for Differentiating *Salmonella* Enteritidis Isolates Obtained from Food and Human Source - JI-YEON HYEON, Jung-Whan Chon, Yun-Gyeong Kim, Jun-Ho Park, Dong-Hyeon Kim, Hong-Seok Kim, Kwang-Young Song, Kun-Ho Seo, Konkuk University, Seoul, South Korea
- P1-08 Robustness of Loop-mediated Isothermal Amplification Assays for *Salmonella* Detection - QIANRU YANG, Witoon Prinyawiwatkul, Beilei Ge, Louisiana State University, Baton Rouge, LA, USA
- P1-09 Monitoring *Campylobacter* Population on Poultry by Magnetostrictive Biosensor - Ou Wang, Lin Zhang, TUNG-SHI HUANG, Zhongyang Cheng, Shelly Mckee, Yating Chai, Jean Weese, Auburn University, Auburn, AL, USA
- P1-10 Modification of Charcoal-cefoperazone-deoxycholate Agar by Supplementation with a High Concentration of Polymyxin B for Detecting *Campylobacter jejuni* and *Campylobacter coli* in Chicken Carcass Rinse - JIN-HYEOK YIM, Jung-Whan Chon, Ji-Yeon Hyeon, Jun-Ho Park, Kwang-Young Song, Hong-Seok Kim, Dong-Hyeon Kim, Soo-Kyung Lee, Kun-Ho Seo, Konkuk University, Seoul, South Korea
- P1-11 Comparison of an Automated Most Probable Number (MPN) Technique to a Manual Method for the Enumeration of Total Aerobic Counts in Food Contact Surface Samples - Hari Prakash Dwivedi, GREGORY DEVULDER, bioMérieux, Hazelwood, MO, USA
- P1-12 A Multiplex Real-time PCR Method for Simultaneous Detection of *Salmonella* spp., *Escherichia coli* O157 and *Listeria monocytogenes* in Soft Cheese - VENUGOPAL SATHYAMOORTHY, Atin Datta, Chloe Lee, Yiping He, Jennifer Sadowski, Ben Tall, Barbara McCardell, U.S. Food and Drug Administration-CFSAN, Laurel, MD, USA
- P1-13 Evaluation of a Compact Dry Plate Method for Enumeration of Yeasts and Molds in Foods during a Microval EN ISO 16140 Validation - ROY BETTS, Gail Betts, Rebecca Green, Campden BRI, Chipping Campden, United Kingdom
- P1-14 Evaluation of a Compact Dry Plate Method for Enumeration of *Staphylococcus aureus* in Foods during a Joint MicroVal, AOAC Research Institute EN ISO 16140 Validation - ROY BETTS, Gail Betts, Rebecca Green, Campden BRI, Chipping Campden, United Kingdom
- P1-15 Loop-mediated Isothermal Amplification Assays for Detecting Seven Major Serogroups of Shiga Toxin-producing *Escherichia coli* in Produce - FEI WANG, Qianru Yang, Jianghong Meng, Beilei Ge, Louisiana State University, Baton Rouge, LA, USA
- P1-16 FDA *Campylobacter jejuni* and *Campylobacter coli* Detection Method from Raw Silo Milk - QIAN WANG, Lacey Guillen, Don Bark, Carlos Abeyta, Greg Gharst, Illinois Institute of Technology, Bedford Park, IL, USA
- P1-17 Recovery of *Listeria monocytogenes* in RTE Foods Using a 125 g Sample Compared to the 25 g Reference Method - MARK PRATT, Tharon Hoepfner, Mary Niemann, John Jarosh, Stephen Mamber, Kristina Barlow, Zhihong Wang, Harry Marks, U.S. Department of Agriculture-FSIS, Saint Louis, MO, USA

- P1-18 Comparison of a Reference Method of Bioaerosol Sampling to a Newly Developed Compressed Air Microbial Testing Unit (CAMTU) - Youngsu Lee, Paul Rebe, Allan Fish, LYNNE MCLANDBOROUGH, University of Massachusetts-Amherst, Amherst, MA, USA
- P1-19 Effect of Contamination Matrices on the Persistence of *Escherichia coli* O157:H7 on Romaine Lettuce Leaves - DAVID INGRAM, Patricia Millner, Xiangwu Nou, Yaguang Luo, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- P1-20 Same-day Detection of *Escherichia coli* O157:H7 and *Salmonella* in 375 g of Ground Beef - SSVLVANIE CASSARD, bioMérieux, Nantes, France
- P1-21 16S rDNA Intervening Sequences of Faecalibacterium-like Bacteria: Potential Genetic Markers for Tracking the Source of Fecal Contamination in Food - ZHENYU SHEN, Charles Carson, Guolu Zheng, University of Missouri-Columbia, Columbia, MO, USA
- P1-22 Validation of Two New Real-time PCR Multiplex Kits for the Detection of Shiga Toxin-producing *Escherichia coli* (STEC) - Celine Cadot, Jean-Philippe Tourniaire, Wendy Lauer, Pina Fratamico, Jean-Francois Mouscadet, SOPHIE PIERRE, Bio-Rad Laboratories, Marnes-La-Coquette, France
- P1-23 Evaluation of a Real-time PCR Method to Detect *Salmonella* Enteritidis in Whole Shell Eggs - ROBERT TEBBS, Peyman Fatemi, Olga Petrauskene, Arlene Nunez, Craig Cummings, Erin Crowley, Patrick Bird, Kiel Fisher, James Agin, Pius Brzoska, David Goins, Manohar Furtado, Catherine O'Connell, Life Technologies, Austin, TX, USA
- P1-24 Utilization of Pre-enrichment for Improved Sensitivity of an ELISA-based Detection System for *Escherichia coli* O157:H7 - Barbara Gillespie, DORIS D'SOUZA, Charles Barnett, Andrew Gehring, Shannon Eaker, Kevin Jones, Jun Lin, Ashan Perera, Stephen Oliver, University of Tennessee-Knoxville, Knoxville, TN, USA
- P1-25 Evaluation of the BAM EHEC qPCR Assay Results in the ORA Laboratories - WEN LIN, Joy Waite-Cusic, U.S. Food and Drug Administration-ORA-DFS, Rockville, MD, USA
- P1-26 FERN Multi-laboratory Evaluation of MicroSEQ® *Salmonella* spp. Detection Kit in Comparison with an FDA Rapid Screening qPCR Method - Chorng-Ming Cheng, Tara Doran, Wen Lin, Kai-Shun Chen, Donna Williams-Hill, FERN Laboratory Cadre, RUIQING PAMBOUKIAN, U.S. Food and Drug Administration, Rockville, MD, USA
- P1-27 Recovery of *Escherichia coli* O157:H7 from Ground Beef after Enrichment in Three Different Media Types Using the BAX® Real-time PCR Assay - CHRISTINA FERRATO, Linda Chui, Marie Louie, Provincial Laboratory for Public Health, Alberta, Calgary, AB, Canada
- P1-28 Comparison of Different Enrichment Media for Non-O157 Shiga Toxin-producing *Escherichia coli* Strains in Beef Trim - JASON CANTERA, Ruth Cantera, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-29 Development and Validation of a Real-time PCR Method for Detecting Non-O157 Shiga Toxin-producing *Escherichia coli* Strains in Beef - JASON CANTERA, Ruth Cantera, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-30 Simple Filter Paper as a Shipping and Storage Medium for Human Enteric Viruses - ALMA PEREZ-MENDEZ, Jeffrey Chandler, Bledar Bisha, Shannon Coleman, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA
- P1-31 Validation of a Test System for Detecting Non-O157 Shiga Toxin-producing *Escherichia coli* Strains in Beef - JASON CANTERA, Sukkyun Han, Ruth Cantera, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-32 Potential of Dye Uptake and Interference with qPCR Assays by Pooled STEC Colony Picks - KEN YOSHITOMI, Karen Pukalo, Karen Jinneman, U.S. Food and Drug Administration-ORA, Bothell, WA, USA
- P1-33 Evaluation of Surface Sampling Performance of Four Commercially Available Swab Materials on Human Norovirus GII.4 - GEUN WOO PARK, David Lee, Jan Vinje, Centers for Disease Control and Prevention, Atlanta, GA, USA
- P1-34 Comparison of Different Agars for the Recovery and Isolation of Non-O157 STECs from Baby Spinach and a Raw Milk Cheese - JULIE KASE, Anna Maounounen-Laasri, Tina Lusk, Insook Son, Willis Fedio, Thomas Hammack, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA
- P1-35 Validation of a Commercial Real-time PCR Assay for Screening *Salmonella* in Foods - MORGAN WALLACE, Bridget Andaloro, Dawn Fallon, Stephen Varkey, Daniel DeMarco, Andrew Farnum, Monica Tadler, Steven Hoelzer, Julie Kraynak, Eugene Davis, Jeffrey Rohrbeck, George Tice, DuPont Qualicon, Wilmington, DE, USA
- P1-36 Growth of *Escherichia coli* O157:H7 in Common Pre-enrichment Broths - EMILY JACKSON, Annemarie Buchholz, Ravinder Reddy, U.S. Food and Drug Administration, Bedford Park, IL, USA

- P1-37 Concentration of Spiked *Salmonella* spp. and *Escherichia coli* O157:H7 from Large Volumes of Irrigation Water with Subsequent Detection by the VIDAS Technology - SHANNON COLEMAN, Bledar Bisha, Jeffrey Chandler, Alma Perez-Mendez, Lawrence Goodridge, Colorado State University, Fort Collins, CO, USA
- P1-38 Detection and Isolation of *Salmonella* from Naturally Contaminated Pine Nuts Using Several Different Preenrichment Media - HUA WANG, U.S. Food and Drug Administration, College Park, MD, USA
- P1-39 Development and Validation of an Immunoaffinity Column for Detection of Aflatoxins in Agricultural Produce - VALENTINA VORONKOVA, Richard Krebs, Asa Bergdahl, Veronica Migo, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-40 Performance of a New Molecular Platform for the Recovery and Detection of *Salmonella* spp. from Fresh Raspberries - JORGE ADRIAN MUNIZ FLORES, Cristina Martinez Cardenas, Mayra Marquez Gonzalez, Ofelia Rodriguez Garcia, Veronica Zavala, Universidad de Guadalajara, Guadalajara, Mexico
- P1-41 Hepatitis E Virus: A New Food Safety Issue? - FABIENNE LOISY, Geraldine Leturnier, Sandrine Hattet, Axelle Delage, Benoit Lebeau, CEERAM S.A.S, La Chapelle-Sur-Erdre, France
- P1-42 Comparison of Molecular and Classical Serotyping Approaches for Serovar Identification of *Salmonella* Isolated from Food Products - PRECIAUS HEARD, Peter Boleij, Thijs Weijers, Wendy McMahon, Sarita Raengpradub-Wheeler, Silliker, Inc., South Holland, IL, USA
- P1-43 A Comparative Evaluation for *Listeria* Species in Food with the Roka *Listeria* Detection Assay on Atlas™ System vs. DuPont Qualicon's BAX® System 24E Assay - CHRISTINE GWINN, Roka Bioscience, Warren, NJ, USA
- P1-44 A Comparative Evaluation of Environmental Samples from Food Plants with the Roka *Listeria* Detection Assay on Atlas™ System, DuPont Qualicon's BAX® System 24E Assay, and bioMerieux VIDAS® LSX - Christine Gwinn, SHANNON KAPLAN, Roka Bioscience, Inc., San Diego, CA, USA
- P1-45 Impact of Strain Variation on the Ability of Biosensor Technology to Detect *Salmonella enterica* - JEAN GUARD, U.S. Department of Agriculture-ARS-ESQRU, Athens, GA, USA
- P1-47 Pulsed Light Inactivation of *Salmonella* Enteritidis on Almond Surfaces - VINIL APELAGUNTA, Kathiravan Krishnamurthy, Nathan Anderson, Illinois Institute of Technology, Bedford Park, IL, USA
- P1-48 Use of UV-C Light and Chemical Sanitizers to Inactivate Internalized *Salmonella* Typhimurium in Iceberg Lettuce - CHONGTAO GE, Jiyoung Lee, The Ohio State University, Columbus, OH, USA
- P1-49 Validation of Quaternary Ammonia and Hydrogen Peroxide Powder for Control of *Listeria monocytogenes* in Ready-to-Eat Meat and Poultry Plants - ERDOGAN CEYLAN, Silliker, Inc., South Holland, IL, USA
- P1-50 Role of *sigB* and in *IA* Genes in Biofilm Formation and Antimicrobial Efficacy of Neutral Electrochemically Activated Water on *Listeria monocytogenes* - Hongshun Yang, Joellen Feirtag, FRANCISCO DIEZ, University of Minnesota, Saint Paul, MN, USA
- P1-51 Evaluation of Biofilm Adaptability after the Use of Inadequate Disinfectant Solutions - Theodora Kouklada, Nikolaos Chorianopoulos, Efstathios Giaouris, Efstathios Panagou, GEORGE-JOHN NYCHAS, Agricultural University of Athens, Athens, Greece
- P1-52 Evaluation of the Effectiveness of Five Sanitizers Using a Surface ATP Test System and Plate Counts - Leticia Casarin, Cheila de Paula, Aline Oliveira, Leonardo Teixeira, CRISTINA CONSTANTINO, Victor Corder, Alejandro Rojas, Kenneth Davenport, Eduardo Cesar Tondo, 3M Brazil, Sumare, Brazil
- P1-53 Efficiency of Repeated Treatment with  $\gamma$ -irradiation to Eliminate Vegetative and Spore Forms of *Bacillus cereus* from Raw Rice - ADELARD MTENGA, Neema Kassim, Won-Bo Shim, Yohan Yoon, Jeong-Sook Kim, Duck-Hwa Chung, Gyeongsang National University, Jinju, South Korea
- P1-54 Isolation and Characterization of Bacteriophages for *Escherichia coli* O157:H7 - JIN-YOUNG KIM, Hye-Lim Yoo, Young-Duck Lee, Jong-Hyun Park, Gachon University, Sung-nam, South Korea
- P1-55 Biofilm Removal from Stainless Steel Surfaces Using Abrasive Mechanical Disruption Combined with Low-volume Electrostatic Application of Sanitizer Spray - SHERRE CHAMBLISS-BUSH, Mark Harrison, S. Edward Law, University of Georgia, Athens, GA, USA
- P1-56 Use of Bacteriophage Cocktail for Biocontrol and Biofilm Removal of *Bacillus cereus* - HYELIM YOO, Jin Young Kim, Young-Duck Lee, Jong-Hyun Park, Gachon University, Kyunggi-Do, South Korea

## Sanitation

- P1-46 Investigating *Bacillus cereus* Behavior to Optimize Food Process and Surface Sanitation - FLORENCE POSTOLLEC, Anne-Gabrielle Mathot, Eugenie Baril, Noemie Desriac, Ivan Leguerinel, Louis Coroller, Daniele Sohier, ADRIA, Quimper, France

- P1-57 Superficial Contamination of Conveyor Belts in Chicken Cutting Area: Effect of Cleaning by Water Spray at 45°C - LUCIANO DOS SANTOS BERSOT, Juliano Goncalves Pereira, Cristina Maria Zanette, Vanessa Mendonca Soares, Luis Augusto Nero, Jose Paes de Almeida Nogueira Pinto, Vinicius Cunha Barcellos, Federal University of Paraná, Palotina, Brazil
- P1-58 Efficacy of an Isopropyl Alcohol Quaternary Ammonium Formula and Carbon Dioxide Sanitizer System for Reducing *Salmonella* on Food Contact Surfaces - DEBORAH KANE, Campbell Soup Company, Camden, NJ, USA
- P1-59 Presence of Norwalk Virus RNA on the Hands of Infected Individuals - PENGBO LIU, Emory University, Atlanta, GA, USA
- P1-60 Microbiological Evaluation of Carcass Transport Vehicles and a Survey on the Sanitary Performance at the Meat Cutting Plants in Korea - SEUNG-HEE BAEK, Joo-Yeon Lee, Hee-Jin Suk, Jae-Jin Cho, Hyun-Su Kim, Hyeong-Geun Lim, Korea Livestock Products HACCP Accreditation Service, Kyunggi, South Korea
- P1-61 Evaluation of Alcohol Wipes and Microfiber Cloths for Cleaning Dairy-Contact Stainless Steel Surfaces - DENISE LINDSAY, Briar Davies, Fonterra Co-Operative Group Ltd., Palmerston North, New Zealand
- P1-62 Cleaning and Sanitation of *Salmonella*-contaminated Peanut Butter Processing Equipment - ELIZABETH GRASSO, Lindsay Halik, Stephen Grove, Yue Zheng, Fletcher Arritt, Susanne Keller, U.S. Food and Drug Administration-ISFH, Bedford Park, IL, USA
- P1-63 Survival of *Listeria monocytogenes* on Stainless Steel Exposed to Dry Heat - PAMELA MCKELVEY, Peter Bodnaruk, Ecolab, Eagan, MN, USA
- P1-64 Cross-contamination Risks in Reusable Grocery Shopping Bags - SARAH SMATHERS, Benjamin Chapman, Trevor Phister, North Carolina State University, Raleigh, NC, USA
- P1-65 Effect of Detergent and Food Residues on the Survival of *Listeria monocytogenes* and *Salmonella* spp. in Sponges - Anastasios Panagiotakis, Sofia Poimenidou, PANAGIOTIS SKANDAMIS, Agricultural University of Athens, Kallithea, Greece
- P1-66 **Norovirus Inactivation Using Chlorine Dioxide Gas on Stainless Steel Coupons - JIA WEI YEAP, Mark Morgan, Fangfei Lou, Jianrong Li, Richard Linton, The Ohio State University, Columbus, OH, USA**
- P1-67 **Inactivation of Norovirus Surrogates by UV Irradiation and Chlorine Disinfection on Stainless Steel Surfaces and Development of Predictive Reduction Models - SE-HEE JEONG, Seok-Won Kim, Jihyoung Ha, Shin Young Park, Sang-Do Ha, Chung-Ang University, Ansung, South Korea**
- Microbial Food Spoilage**
- P1-68 Sporeforming Bacteria: Biodiversity and Prevalence in Food Industries - FLORENCE POSTOLLEC, Anne-Gabrielle Mathot, Olivier Couvert, Emeline Cozien, Louis Coroller, Frederic Carlin, Daniele Sohier, ADRIA, Quimper, France
- P1-69 Chlorine Treatment and Lactic Acid Bacteria Application for Reduction of Spoilage Microorganisms from Clover Seeds and Sprouts - JONGKIT MASIRI, Lucille Villegas, Tam Mai, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-70 The Metagenomic in the Service of the Food Microbiology - Bernard Taminiau, Carine Nezer, YSABELLE ADOLPHE, Antoine Clinquart, Georges Daube, Jean-Baptiste Poulet, University of Liege, Liege, Belgium
- P1-71 Freshness and Quality Change in Tofu Measured by Glucose Level - SEONMI LEE, Dongguk University, Seoul, South Korea
- General Microbiology**
- P1-72 Genotypic Characterization of *Brochothrix thermosphacta* Strains that Developed during Storage of Minced Pork under Aerobic or Modified Atmosphere Packaging Conditions - Olga Papadopoulou, Agapi Doulgeraki, Efsthios Panagou, GEORGE-JOHN NYCHAS, Agricultural University of Athens, Athens, Greece
- Microbial Food Spoilage**
- P1-73 Conventional Methodologies vs. Metabolomics for the Quantification of Spoilage of Beef Filets and Minced Beef - Anthoula Argyri, Efsthios Panagou, Fady Mohareb, Conrad Bessant, GEORGE-JOHN NYCHAS, Agricultural University of Athens, Athens, Greece
- P1-74 Bacterial Growth and Histamine Production in Tuna Salad Preparations - SUSAN MCCARTHY, Kristin Butler, Ronald Benner, Jr., U.S. Food and Drug Administration, Dauphin Island, AL, USA
- P1-75 Viability of *Salmonella* and *Listeria monocytogenes* in Delicatessen Salads and Hummus as Affected by Sodium Content - Walid Alali, Larry Beuchat, DAVID MANN, University of Georgia, Griffin, GA, USA
- P1-76 Occurrence of *Pseudomonas* spp. with Proteolytic Activity in Raw Goat Milk - Anderson Keizo Yamazi, LUIS AUGUSTO NERO, Universidade Federal de Vicosa, Vicosa, Brazil
- P1-77 Optimization of Formula of NaCl, pH and  $a_w$  in Low-salt Soy Sauce against *Zygosaccharomyces rouxii* using Experimental Mixture Design - JAE-HAN PARK, Jae-Wook Kim, Jun-Hwan Ryang, Cheong-Tae Kim, NONGSHIM, Seoul, South Korea

## Non-Microbial Food Safety

P1-78 Good Manufacturing Practices: Knowledge of Food Handlers, Perception of Consumers and Its Adoption in Foodservice Restaurants - Leticia Paiva, Adriano Cruz, Jose de Assis Fonseca Faria, ANDERSON SANT'ANA, University of Sao Paulo, Sao Paulo, Brazil

P1-79 WITHDRAWN

## Microbial Food Spoilage

P1-80 Vinegar as a Sanitizing Agent for Leafy Greens on Small Farms - CECILIA ZERIO, Sujata Sirsat, Jack Neal, University of Houston, Houston, TX, USA

P1-81 Spoilage Classification Models Using Metabolomics and Fingerprinting - FADY MOHAREB, Anthoula Argyri, Efstathios Panagou, George-John Nychas, Conrad Bessant, Cranfield University, Cranfield, United Kingdom

## Pathogens

P1-82 Persistence of Human Norovirus in Simulated Gastric Fluid - GRACE TUNG, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA

P1-83 Genomic Attributes Associated with Host Adaptation in *Campylobacter jejuni* and *Campylobacter coli* from Poultry and Swine - MARIA CRESPO, Eric Altermann, Jonathan Olson, Robin Siletzky, Sophia Kathariou, North Carolina State University, Raleigh, NC, USA

P1-84 The Addition of Putative Virulence Markers to an Established P-BIT Typing Scheme Enables *Campylobacter coli*, but not *Campylobacter jejuni*, to be Separated into Country of Origin - LESLEY DUFFY, Gary Dykes, Kinga Wiczorek, CSIRO, Brisbane, Australia

P1-85 Survival of *Staphylococcus aureus* on Dried Fishery Products as a Function of Temperature - NA YOON PARK, Kyung Jin Min, Hee Jin Park, Junil Jo, SoonHo Lee, Ingyun Hwang, Kisun Yoon, Kyung Hee University, Seoul, South Korea

P1-86 Distribution of Pathogenicity Islands in Shiga Toxin-producing *Escherichia coli* - WENTING JU, Jinling Shen, Magaly Toro, Shaohua Zhao, Jianghong Meng, University of Maryland, College Park, MD, USA

P1-87 Occurrence of *Campylobacter* spp. in Dairy Cattle Farms of Quebec, Canada - EVELYNE GUEVREMONT, Lysanne Lamoureux, Catherine Loubier, Jocelyn Dubuc, Agriculture and Agri-Food Canada, St-Hyacinthe, QC, Canada

P1-88 CRISPR (Clustered Regularly Interspaced Short Palindromic Repeats) as a Potential Molecular Subtyping Marker for High-risk Shiga Toxin-producing *Escherichia coli*

(STEC) Isolates - SHUANG YIN, Chitrita DebRoy, Edward Dudley, The Pennsylvania State University, University Park, PA, USA

P1-89 Comparative Genomics of *Salmonella* Phage Diversity on Dairy Farms: Distinguishing the "Good" from the "Bad" - ANDREA MORENO SWITT, Renato Orsi, Kitiya Vongkamjan, Henk den Bakker, Kevin Cummings, Martin Wiedmann, Cornell University, Ithaca, NY, USA

P1-90 The Spread of *Cronobacter sakazakii* in the Domestic Kitchen - AGNES KILONZO-NTHENGE, Emily Rotich, Sandria Godwin, Samuel Nahashon, Fur-Chi Chen, Tennessee State University, Nashville, TN, USA

P1-91 Survival of *Escherichia coli* O157:H7, *Salmonella* Enteritidis and *Listeria monocytogenes* during Storage of Fermented Black and Green Table Olives - Anthoula Argyri, Athena Grounta, GEORGE-JOHN NYCHAS, Efstathios Panagou, Chrysoula Tassou, Agricultural University of Athens, Athens, Greece

P1-92 Spray Intervention Treatments and Cooking to Reduce *Escherichia coli* O157:H7 and Non-O157 STECs on the Surface of Beef Subprimals, and within Needle-tenderized Steaks - YEN TE LIAO, J. Chance Brooks, Jennifer Martin, Alejandro Echeverry, Guy Loneragan, Mindy M. Brashears, Texas Tech University, Lubbock, TX, USA

P1-93 Comparative Genomics Analysis of *Salmonella* Pathogenicity Islands (SPI-5 and SPI-6) of *Salmonella* Newport - GUOJIE CAO, University of Maryland, College Park, MD, USA

P1-94 Evaluations of Three Multiplex Real-time PCR Assays for the Detection of Six Shiga Toxin-producing *Escherichia coli* (STEC) Serogroups and the *eae*, *stx1*, and *stx2* Genes in Ground Beef and Trim Enrichments - DANIEL DE-MARCO, Dawn Fallon, Stephen Varkey, Morgan Wallace, Bridget Andaloro, DuPont, Wilmington, DE, USA

## Dairy and Other Food Commodities

P1-95 Optimization and Characterization of an Integrated Cell Culture-PCR Assay for the Detection of *Coxiella burnetii* Nine Mile in Whole Milk - SONGCHUAN MA, Diana Stewart, Joseph Schlessler, Carol Shieh, Arlette Shazer, Mary Lou Tortorello, Illinois Institute of Technology, Bedford Park, IL, USA

## Pathogens

P1-96 Motility of Filamentous Cells of *Salmonella enterica* Serovar Enteritidis E40 - NAN FAITH, Joanne Tsarouha, Charles Kaspar, Amy Wong, Charles Czuprynski, University of Wisconsin-Madison, Madison, WI, USA

- P1-97 Pentaplex Taqman Assay for the Detection of Pathogenic and Multidrug Resistant Strains of *Salmonella* - PRASHANT PRASHANT, Azlin Mustapha, University of Missouri, Columbia, MO, USA**
- P1-98 Lactic Acid Resistance of Non-O157 Shiga Toxin-producing *Escherichia coli* and Multidrug Resistant and Susceptible *Salmonella* as Compared to *Escherichia coli* O157:H7 - ALIYAR FOULADKHAH, Ifigenia Geornaras, Hua Yang, John Sofos, Colorado State University, Fort Collins, CO, USA
- P1-99 Inactivation of *Salmonella*, *Escherichia coli* O157:H7 and Non-O157 STEC by Hypochlorite Solutions with High Organic Loads - CANGLIANG SHEN, Yaguang Luo, Xiangwu Nou, Qin Wang, Patricia Millner, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- P1-100 Biofilms Improve Survival of *Salmonella enterica* vs. Tennessee in Dry Milk Powder and within a Simulated Gastrointestinal Environment - Bryan Aviles, MONICA PONDER, Virginia Tech, Blacksburg, VA, USA
- P1-101 Distribution of Antibiotic Resistant Phenotypes and Genotypes among *Salmonella* spp. Isolated from Broiler Chickens in British Columbia, Canada - Moussa Diarra, Heidi Rempel, Susan Bach, Colleen Harlton, PASCAL DELAQUIS, Jane Pritchard, Mueen Aslam, Mira Leslie, Ed Topp, Agriculture and Agri-Food Canada, Summerland, BC, Canada
- P1-102 Comparative Evaluation of the 3M™ Molecular Detection Assay *Escherichia coli* O157 (including H7) for the Detection of *Escherichia coli* O157 in Foods - MELINDA HAYMAN, Sergio Montez, John David, Cynthia Zook, Food Safety Net Services, San Antonio, TX, USA
- P1-103 A Comparative Evaluation of the 3M™ Molecular Detection Assay *Salmonella* for the Detection of *Salmonella* in a Variety of Foods - Erin Crowley, PATRICK BIRD, Cynthia Zook, John David, Kiel Fisher, Marc Juenger, Megan Boyle, Rachel Leiva, Travis Huffman, M. Joseph Benzinger, James Agin, David Goins, Q Laboratories, Inc., Cincinnati, OH, USA
- P1-104 Effect of Bovamine® on Prevalence and Concentration of *Escherichia coli* O157:H7 and Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) on Beef Feedlot Cattle - ALEXANDRA CALLE, Mindy M. Brashears, Guy Loneragan, Texas Tech University, Lubbock, TX, USA
- P1-105 A Longitudinal Study on *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* Isolated from Ready-to-Eat Meat Processing Facilities - ALEX BRANDT, Eva Borjas, John Sofos, Martin Wiedmann, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA**
- P1-106 Detection of Viable *Escherichia coli* O157:H7 by Propidium Monoazide Real-time PCR - YARUI LIU, Azlin Mustapha, University of Missouri-Columbia, Columbia, MO, USA
- P1-107 Norovirus Transfer between Hands and Fresh Produce - HENG ZHAO, Stephen Grove, Mingming Li, Alvin Lee, Institute for Food Safety and Health, Bedford Park, IL, USA**
- P1-108 Norovirus Transfer during Chopping of Contaminated Romaine Lettuce - MINGMING LI, Stephen Grove, Heng Zhao, Alvin Lee, Institute for Food Safety and Health, Bedford Park, IL, USA**
- P1-109 Genotypic and Cytotoxicity Analysis of Non-O157 Shiga Toxin-producing *Escherichia coli* Isolates from Humans, Animals and Food - JINLING SHEN, Wenting Ju, Shaohua Zhao, Eric Brown, Jianghong Meng, University of Maryland, College Park, MD, USA
- P1-110 Molecular and Phenotypic Characterization of *Salmonella enterica* Serotypes Typhimurium and 4,5,12:i:- in Thailand - SORAYA CHATURONGAKUL, Laingshun Huoy, Mahidol University, Bangkok, Thailand
- P1-111 Development of BAX® System Real-Time PCR Assay for *Shigella* - LINDA XUAN PENG, Dan Delduco, Julie Kraynak, Jackie Harris, Lois Fleck, Andrew Farnum, DuPont Qualicon, Wilmington, DE, USA
- P1-112 Validation of BAX® System Real-time PCR Assay for Detection of *Shigella* in Foods - LINDA XUAN PENG, Dan Delduco, Julie Kraynak, Gongbo Wang, Jun Luan, Changqing Zhu, Yiqian Wang, Yang Zhou, Rui Zhang, Yuan Jiang, DuPont Qualicon, Wilmington, DE, USA
- P1-113 Comparison of Phage-based Magnetoelastic Biosensors with TaqMan-based Quantitative Real-Time PCR for the Detection of *Salmonella* Typhimurium Directly Grown on Spinach Leaves - MI-KYUNG PARK, Shin Horikawa, Suiqiong Li, Yating Chai, Jun-Hyun Oh, Bryan Chin, Auburn University, Auburn, AL, USA
- P1-114 Mechanisms of Inactivation Affect the Relationship between Viral Attachment and Infectivity - KIRSTEN HIRNEISEN, Kalmia Kniel, University of Delaware, Newark, DE, USA
- P1-115 Optimization of Extrusion for the Inactivation of *Enterococcus faecium* NRRL-B2354 Using a Response Surface for Moisture and Temperature - Andrea Bianchini, Jayne Stratton, Steven Weier, Brian Plattner, Galen Rokey, Gerry Hertz, Tim Hartter, LAKSHMI GOMPA, Bismarck Martinez, University of Nebraska-Lincoln, Lincoln, NE, USA
- P1-116 Comparison of Ultraviolet Light against Log and Stationary Phase *Listeria monocytogenes* - DEEPIKA SURESH, Manpreet Singh, Auburn University, Auburn, AL, USA**

- P1-117 Characterization of *agr* Groups in *Staphylococcus aureus* Strains and Association with Classical Enterotoxins Genes, Coagulase and Thermonuclease - Gabriela Nogueira Vicoso, Milena Tomasi Bassani, Wladimir Padilha da Silva, LUIS AUGUSTO NERO, Universidade Federal de Vicoso, Vicoso, Brazil
- P1-118 Influence of Water Mobility on the Survival of *Salmonella* spp. in Low-moisture Whey Protein Powder at 80°C - SOFIA SANTILLANA-FARAKOS, Donald Schaffner, Joseph Frank, University of Georgia, Athens, GA, USA
- P1-119 **Comparative Survival of Shiga-toxin Producing *Escherichia coli* in Ground Beef with Different Fat Levels under Conditions Resembling Refrigeration, Partial Cooking and Digestion** - KYRIAKI CHATZIKYRIAKIDOU, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA
- P1-120 Validation of Lactic Acid Dip and Spray in Reducing *Escherichia coli* O157:H7, *Salmonella*, and Non-O157 Shiga-toxigenic *Escherichia coli* (STEC) on Beef Trim and Ground Beef - MAXWELL WOLF, Mark Miller, Amy Parks, Guy Loneragan, Andrea Garmyn, Leslie Thompson, Mindy Brashears, Texas Tech University, Lubbock, TX, USA
- P1-121 Identification of Variable Regions within Genomes of Shiga Toxin Prophage from *Escherichia coli* O157:H7 - KAKOLIE GOSWAMI, Chun Chen, Edward Dudley, The Pennsylvania State University, University Park, PA, USA
- Epidemiology**
- P1-122 Development of Predictive Models for Foodborne Disease Outbreak Due to Climate Change in Korea - YONG-SOO KIM, Korea Health Industry Development Institute, Seoul, South Korea
- P1-123 A Review of Nosocomial *Salmonella* Outbreaks: Effective Infection Control Interventions - MARILYN LEE, Judy Greig, Ryerson University, Toronto, ON, Canada
- P1-124 **A Restaurant Food Handler Knowledge Assessment in a French-speaking Canton of Switzerland** - PALAK PANCHAL, Pierre Bonhote, Mark Dworkin, University of Illinois-Chicago, Chicago, IL, USA
- P1-125 Stakeholder Engagement in an Interactive Scoping Study of the Role of Wildlife in the Transmission of Pathogenic Bacteria and AMR to the Food Chain - JUDY GREIG, Lisa Waddell, Jeffrey LeJeune, Andrijana Rajic, Public Health Agency of Canada, Guelph, ON, Canada
- P1-126 Foodborne and Waterborne Diseases in Four World Regions Using Informal Reporting Methods, 2009-2010 - CAROLINE SMITH DEWAAL, Caitlin Catella, Katherine Kreil, Center for Science in the Public Interest, Washington, D.C., USA
- P1-127 Estimating the Relative Risk of Raw Dairy Consumption in the State of California Using Online Resources - DOUGLAS MORIER, Shira Shafir, UCLA School of Public Health, Los Angeles, CA, USA
- P1-128 Identifying Turkish Pine Nuts Linked to an Outbreak of *Salmonella* Enteritidis: Using Product Traceback in Conjunction with Laboratory Data - KARI IRVIN, Johnson Nsubuga, David Rotstein, J. Douglas Park, Ernest Levins, Stelios Viazis, Jeshua Pringle, Seth Levine, Matthew Ettinger, Denise Toney, Jessica Egan, Deena Reyes, Erin Sawyer, Peter Olsen, Carla Tuite, U.S. Food and Drug Administration, College Park, MD, USA
- Food Toxicology**
- P1-129 Immunoreactivity of Hypoallergenic Peanuts Produced Using the Duodenal Endopeptidases Trypsin and  $\alpha$ -Chymotrypsin - LORA BENOIT, Jongkit Masiri, Asa Bergdahl, Cesar Nadala, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-130 Occurrence of Aflatoxigenic *Aspergillus* Species in Corn Harvested from Different Locations in Korea - Dong Min Kim, Nari Lee, Soo Hyun Chung, HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea
- P1-131 Toxicity Profile of Commercially Produced Indigenous Rwandan Banana Beer 'Urgwagwa' - KARABO SHALE, Ryk Lues, Pierre Venter, Central University of Technology, Bloemfontein, Free State, South Africa
- P1-132 A Seven-year Study (2005-2011) on the Occurrence of Patulin in Juices and Pulps of Different Fruits in Argentina - Juan Oteiza, ANDERSON SANT'ANA, Silvina Soto, Leda Giannuzzi, University of Sao Paulo, Sao Paulo, Brazil
- P1-133 Occurrence of Ochratoxin A in Fruit Juices and Wine in Argentina between 2005 and 2011 - Juan Oteiza, ANDERSON SANT'ANA, Silvina Soto, Leda Giannuzzi, University of Sao Paulo, Sao Paulo, Brazil
- P1-134 Distribution of *Fusarium* Mycotoxins Deoxynivalenol and Zearalenone in Milling Fractions of Rice (*Oryza sativa*) Harvested from Korea - Hyun Ee Ok, Sung-Wook Choi, Hyun-Joo Chang, Ki-Hwan Park, HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea
- P1-135 An Experimental Study on Aflatoxin M1 Binding by Probiotic Bacteria in Yogurt - GUILTY KARIM, Mahsa Tabari, University of Tehran, Tehran, Iran
- P1-136 Isolation and Characterization of Emetic Toxin Producer *Bacillus cereus* from Milk Tea - LEE-YAN SHEEN, National Taiwan University, Taipei, Taiwan

**P1-137 Rapid Detection and Discrimination of *Bacillus* Species Using Immunomagnetic Separation Combined with Surface-enhanced Raman Spectroscopy - BRONWYN DEEN, Tom Rodda, Lili He, Francisco Diez-Gonzalez, Theodore Labuza, University of Minnesota, St. Paul, MN, USA**

### Communication Outreach and Education

P1-138 A Comprehensive Curriculum to Prepare Consumers to Keep Food Safe before, during and after a Disaster - SANDRIA GODWIN, Richard Stone, Leslie Speller-Henderson, Richard Coppings, Sheri Cates, Tennessee State University, Nashville, TN, USA

**P1-139 The Impact of a Food Hygiene Training Program on Food-service Staff in Saudi Arabian Hospitals - MOHAMMED AL-MOHAITHEF, Peter Fryer, Madeleine Smith, University of Birmingham, Birmingham, United Kingdom**

P1-140 Integration of Pulsed Field Gel Electrophoresis Technology into an Undergraduate Food Science Curriculum - HALEY OLIVER, Aaron Pleitner, Susan Hammons, Purdue University, West Lafayette, IN, USA

P1-141 Development of an Effective Mechanism to Improve Food Safety and Quality Standards in Small and Medium Sized Enterprises (SMEs) in the Manufacturing and Processing Sector - ELIZABETH REDMOND, David Lloyd, Cardiff Metropolitan University (UWIC), Cardiff, United Kingdom

P1-142 Experiences of Food Allergy Sufferers with College and University Dining Services - Adam Bernstein, MATTHEW MONACO, Lakshman Rajagopal, Adam Bernstein, Iowa State University, Ames, IA, USA

P1-143 Development of the Food Safety Wiki Aims to Provide Comprehensive Information and Resources about Food Safety Education - ANNA VAN STELTEN, Steven Warchoki, Kendra Nightingale, Martin Wiedmann, Texas Tech University, Lubbock, TX, USA

P1-144 Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-inspected Beef Packing Plants in Mexico - ASHLEY HARTZOG-HAWKINS, Texas Tech University, Lubbock, TX, USA

P1-145 Determination of Microbiological and Behavioral Risks Associated with Listeriosis in Older Adults' (> 60 Years) Domestic Kitchens - ELLEN EVANS, Elizabeth Redmond, Louise Fielding, Cardiff Metropolitan University, Cardiff, United Kingdom

P1-146 A Comparison of Food Safety Climate at Municipal and Private Beef Slaughter Plants in Mexico - LAURA LEMONS, Todd Brashears, Ashley Hartzog, Alejandro Echeverry, Leslie Thompson, Mark Miller, Lyda Garcia, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

P1-147 Assessment of Food Safety Practices of Older Adults (> 60 years) in a Model Kitchen - ELLEN EVANS, Elizabeth Redmond, Louise Fielding, Cardiff Metropolitan University, Cardiff, United Kingdom

P1-148 Effect of Multi-level Spanish Food Safety Training on Knowledge, Behavior and System Change - KENDRA KAUPPI, Claudia Diez, Francisco Diez-Gonzalez, Glenyce Peterson-Vangness, Tom Bartholomay, University of Minnesota, St. Paul, MN, USA

P1-149 Retention of Food Safety Knowledge after Faith-based Organization Volunteer Training - JUNEHEE KWON, Pei Liu, Yee Ming Lee, Lisa Zottarelli, Dojin Ryu, Kansas State University, Manhattan, KS, USA

### Risk Assessment

P1-150 Modeling Growth/No Growth Boundaries of *Escherichia coli* O157:H7 on Polyethylene Cutting Boards - JOO-YEON LEE, Hee-Jin Suk, Heeyoung Lee, Soomin Lee, Yohan Yoon, Korea Livestock Products HACCP Accreditation Service, Kyunggi, South Korea

P1-151 Validation of a *Salmonella* Survival and Growth Model for Extrapolation to a Different Previous History: Frozen Storage - THOMAS OSCAR, U.S. Department of Agriculture-ARS, Princess Anne, MD, USA

**P1-152 Estimation of Consumption Patterns of Potentially Hazardous Foods Including Ready-to-Eat Foods in Korea - HEE JIN PARK, Kyung Jin Min, Na Yoon Park, Junil Jo, SoonHo Lee, Ingyun Hwang, Kisun Yoon, Kyung Hee University, Seoul, South Korea**

**P1-153 Development of a QMRA Model for *Listeria monocytogenes* on Frankfurters to Determine Risk-based Critical Control Points at the Processing Level - ELIZABETH WILLIAMS, Robert Buchanan, University of Maryland, College Park, MD, USA**

P1-154 Nitrite Supplementation of Drinking Water Does Not Impair the Resistance of Mice to Intra-gastric Inoculation with *Listeria monocytogenes* - KEITH POULSEN, Nan Faith, Charles Czuprynski, University of Wisconsin-Madison, Madison, WI, USA

P1-155 Comparing Cost of Illness and QALY Loss as Measures of Foodborne Illness Burden - SANDRA HOFFMANN, Michael Batz, John Morris, U.S. Department of Agriculture-ERS, Washington, D.C., USA

P1-156 Chemical, Physical and Biological Indicators for *Salmonella* spp. in Central Florida Surface Waters - RACHEL MCEGAN, Gabriel Mootian, Lawrence Goodridge, Donald Schaffner, Michelle Danyluk, University of Florida, Lake Alfred, FL, USA

P1-157 Risk Assessment of *Vibrio parahaemolyticus* in Fishery Products in Korea - JOON IL CHO, Korea Food & Drug Administration, Chungcheongbuk-do, South Korea

- P1-158 Prevalence, Antibiotic Susceptibility and Genetic Diversity of *Cronobacter* spp. from Desiccated Ready-to-Eat Products in Korea - KWANG-YOUNG SONG, Jung-Whan Chon, Dong-Hyeon Kim, Ji-Yeon Hyeon, Jin-Hyeok Yim, Jun-Ho Park, Yun-Gyeong Kim, Chang-Hyeon Sung, Soo-Kyong Lee, Hong-Seok Kim, Ah-Sa Oh, Jong-Ik Lee, Kun-Ho Seo, Konkuk University, Seoul, South Korea
- P1-159 Risk of Infection with *Salmonella* and *Listeria monocytogenes* Due to Consumption of Ready-to-Eat Leafy Vegetables in Sao Paulo, Brazil - ANDERSON SANT'ANA, Bernadette Franco, Donald Schaffner, University of Sao Paulo, Sao Paulo, Brazil
- P1-160 Potential Cross-contamination Transfer Dynamics at Retail Deli Markets - JESSICA MAITLAND, Virginia Tech, Blacksburg, VA, USA
- P1-161 Microbiological Hazard Analysis on the Harvesting Steps of Perilla Leaf to Apply Good Agricultural Practices (GAP) System - WOO-HYUN KWON, Chi-Yeop Lee, Su-Hee Park, Chae-Won Lee, Jeong-Sook Kim, Won-Bo Shim, Duck-Hwa Chung, Gyeongsang National University, Jinju, South Korea
- P1-162 Development and Validation of a Predictive Growth Model for Pathogenic *Escherichia coli* O157:H7 in Red Leaf Lettuce - WON-IL KIM, Hyang-Mi Jung, Se-Ri Kim, Kyeong-Hun Park, Kyoung-Yul Ryu, Jong-Chul Yun, Byung Seok Kim, Rural Development Administration, Suwon, South Korea
- P1-163 Variability and Uncertainty Analysis of the Cross-contamination Rates of *Salmonella* during Pork Cutting - JOOST SMID, Rob de Jonge, Arno Swart, Annemarie Pielaat, Arie Havelaar, Utrecht University, Utrecht, The Netherlands
- P1-164 Microbiological Quality of Tilapia and Shrimp Ceviches and its Raw Material Sold at the Metropolitan Area of San Jose, Costa Rica - MARIA LAURA ARIAS, Evelyn Carolina Chaves, Universidad de Costa Rica, San Jose, Costa Rica
- P1-165 Comparison between the Exponential and Weibull-gamma Dose-response Model Approaches to Quantitative Microbial Risk Assessment - Sang-Kyu Kim, Jeong-Ae Choi, Moon-Sil Choi, GYUNG-JIN BAHK, Kunsan National University, Gunsan, South Korea
- P1-166 Survival of *Salmonella* spp. and *Escherichia coli* O157:H7 Inoculated in Raw Peanuts Stored at -20, 4, and 23°C - ROBERT MIKSCH, Tam Mai, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA
- P1-167 An Alternative Approach for Predicting Probability of Pathogen Growth on Iceberg Lettuce Using Logistic Regression - SHIGE KOSEKI, National Food Research Institute, Tsukuba, Ibaraki, Japan
- P1-168 Prevalence of *Salmonella* and *Escherichia coli* O157:H7 in Cow/Calf Operations in Texas, New Mexico and Oklahoma during the Summer and Fall Months - ANSEN POND, Guy Loneragan, Todd Brashears, Divya Jaroni, Mark Miller, Laura Lemons, Mindy Brashears, Texas Tech University, Lubbock, TX, USA
- P1-169 Considering Uncertainty and Variability in Models for Assessing the Microbiological Shelf-life of Foods - Mohammed El Jabri, Anthony Pinon, Mariem Ellouze, Valerie Stahl, Catherine Denis, Dominique Thuault, Laurent Guillier, FLORENCE POSTOLLEC, Jean Christophe Augustin, ADRIA, Quimper, France
- P1-170 Impact of Product Water Activity on the Validity of Thermal Inactivation Models for *Salmonella* on Almonds - MICHAEL JAMES, Sanghyup Jeong, Bradley Marks, Elliot Ryser, Michigan State University, East Lansing, MI, USA
- P1-171 Time Temperature Pathogen Predictor (T2P2): Expansion of a Risk Assessment Tool Based on Interval Accumulation of Dynamic Temperature Profiles Associated with Short-term Temperature Abuse of Raw Shrimp - FLORENCE FEEHERRY, Cheryl Baxa, Greg Burnham, United States Army Natick Soldier Research, Natick, MA, USA
- P1-172 Impact of the Local Microenvironment in a Food Matrix on *Salmonella* Survival - HAIPING LI, Anuhya Goutham Bhaskara, Christina Megalis, Fei Yang, Gregory Fleischman, John Koontz, Mary Lou Tortorello, U.S. Food and Drug Administration, Bedford Park, IL, USA
- P1-173 Predictive Microbiology Approach for Enumeration of *Salmonella* on Chicken Parts during Pre-enrichment - THOMAS OSCAR, U.S. Department of Agriculture-ARS, Princess Anne, MD, USA
- P1-174 A Quantitative Meta-analysis of Existing Foodborne Pathogen Transfer Data - AMANDA BENOIT, Bradley Marks, Elliot Ryser, Michigan State University, East Lansing, MI, USA**
- P1-175 Evaluation of Norovirus Dose-response Models with Outbreak Data - NICOLE VAN ABEL, John Kissel, John Meschke, University of Washington, Seattle, WA, USA**
- P1-176 Modeling the Effect of Temperature and pH on the Lag Time of *Salmonella* on Cut Tomatoes - WENCHAO LI, Rutgers University, New Brunswick, NJ, USA**
- P1-177 Willingness to Pay for HACCP in Foodservice - AMIT SHARMA, Penn State University, State College, PA, USA
- P1-178 Implementation of Food Safety Management Systems in Small Enterprises in Cyprus - MARIANNA CHARALAMBOUS, Peter Fryer, Madeleine Smith, University of Birmingham, Birmingham, United Kingdom

## TUESDAY POSTERS 10:00 AM - 6:00 PM

### P2 Poster Session - Meat and Poultry, Produce, Dairy, Antimicrobials, Novel Laboratory Methods and Pathogens

*Rhode Island Convention Center, Exhibit Hall*

P2-01 through P2-89 – Authors present  
10:00 a.m. – 11:30 a.m. and 5:00 p.m. – 6:00 p.m.  
P2-90 through P2-172 – Authors present  
2:00 p.m. – 3:30 p.m. and 5:00 p.m. – 6:00 p.m.

### Meat and Poultry

P2-01 Monitoring of *Salmonella* spp. on Egg and Liquid Whole Eggs from Egg-breaking Plant in Korea - Young Jo Kim, Eun Jeong Heo, Hyun Jung Kim, Hyunjung Park, Sung Hwan Wee, JIN SAN MOON, Quarantine and Inspection Agency, Anyang, South Korea

P2-02 *Listeria* spp. and *Listeria monocytogenes* in Beef Cuts and in a Beef Processing Plant Located at Minas Gerais State, Brazil - Anderson Carlos Camargo, Marcus Vinicius Coutinho Cossi, Frederico Germano P. Alvarenga Lanna, Mariane Rezende Dias, Paulo Sergio de Arruda Pinto, LUIS AUGUSTO NERO, Universidade Federal de Vicoso, Vicoso, Brazil

P2-03 PFGE Characterization and Adhesion Capability of *Listeria monocytogenes* Isolates Obtained from Bovine Carcasses and Beef Processing Facilities - Newton Nascentes Galvao, Eb Chiarini, Maria Teresa Destro, Marcia de Aguiar Ferreira, LUIS AUGUSTO NERO, Universidade Federal de Vicoso, Vicoso, Brazil

P2-04 Monitoring of Hygiene Indicator Microorganisms in Bovine Carcasses from Three Slaughterhouses Located in Minas Gerais State, Brazil - Frederico Germano P. Alvarenga Lanna, Marcus Vinicius Coutinho Cossi, Anderson Carlos Camargo, Mariane Rezende Dias, Paulo Sergio de Arruda Pinto, LUIS AUGUSTO NERO, Universidade Federal de Vicoso, Vicoso, Brazil

P2-05 Effect of Acetic and Lactic Acids on Survival of Hygiene Indicator Microorganisms and *Salmonella* Typhimurium in a Beef Cube System - Raquel Cristina Konrad Burin, Valeria Quintana Cavicchioli, Joao Paulo Andrade Araujo, Ricardo Antonio Pileg Sfaciotte, Anderson Keizo Yamazi, LUIS AUGUSTO NERO, Universidade Federal de Vicoso, Vicoso, Brazil

P2-06 Food and Environmental Safety of Pastured Poultry Processed On-farm and at a USDA-Inspected Facility - LISA TRIMBLE, Mark Berrang, Walid Alali, University of Georgia, Griffin, GA, USA

P2-07 Prevalence of Non-O157 EHEC in Australian Manufacturing Beef - ROBERT BARLOW, Kathryn Bridger, Deric Renton, Peter Horchner, David Jordan, Ian Jenson, CSIRO, Brisbane, Australia

P2-08 *Salmonella* and *Campylobacter* Populations of Poultry Carcasses during Slaughter - CRAIG LEDBETTER, Deborah W. Klein, James White III, Joseph Morelli, Peter Bodnaruk, Jeremy Adler, Ecolab Inc., Eagan, MN, USA

P2-09 Microbiological Quality of Australian Beef Primals and Manufacturing Meat - IAN JENSON, Meat & Livestock Australia, North Sydney, Australia

P2-10 Comparison of Sensitivity of Shiga Toxin-producing *Escherichia coli* Serotypes Inoculated on Beef Trimmings to Various Chemical Decontamination Treatments - IFIGENIA GEORNARAS, Hua Yang, Stavros Manios, Nikolaos Andritsos, Keith Belk, Dale Woerner, John Sofos, Colorado State University, Fort Collins, CO, USA

P2-11 Effects of Antimicrobial Treatments, Surface Browning Method and Product Dimensions on *Salmonella* Contamination in Not-Ready-to-Eat, Surface-browned, Frozen, Breaded Chicken Products - Galatios Moschonas, IFIGENIA GEORNARAS, Jarret Stopforth, Dale Woerner, Keith Belk, Gary Smith, John Sofos, Colorado State University, Fort Collins, CO, USA

P2-12 WITHDRAWN

P2-13 Effect of Potassium Lactate on *Clostridium perfringens* Growth during Extended Cooling of Uncured Turkey Breasts - KATHERINE KENNEDY, Andrew Milkowski, Kathleen Glass, University of Wisconsin-Madison, Madison, WI, USA

P2-14 WITHDRAWN

P2-15 Characterization of *Salmonella* Isolated from the Lymph Nodes and Feces of Cattle Presented for Harvest at a Slaughter Facility in Mexico - SARA GRAGG, Kendra Nightingale, Jacob Elder, Henry Ruiz, Guy Loneragan, Mark Miller, Alejandro Echeverry, Mindy Brashears, Texas Tech University, Lubbock, TX, USA

P2-16 Comparison of Peroxyacetic Acid Treatment and Standard Hot Water Treatment for the Inactivation of Non-O157 STECs on Meat Cutting Tools - Gerard Hinrichs, ELAINE BLACK, John Hilgren, Peter Bodnaruk, Ecolab Inc., Eagan, MN, USA

P2-17 Characterization of Antimicrobial Resistance and Virulence Genes in *Enterococcus faecalis* Isolated from a Pork Processing Plant - MUEEN ASLAM, Moussa Diarra, Luke Masson, Agriculture and Agri-Food Canada, Lacombe, AB, Canada

- P2-18 Growth of *Clostridium perfringens* from Spores in Beef, Pork and Poultry Barbeque Products - VIJAY JUNEJA, David Baker, Harshavardhan Thippareddi, Oscar Snyder, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA
- P2-19 Characterization of Extraintestinal Pathogenic *Escherichia coli* Isolated from Retail Poultry Meats Purchased in Alberta, Canada - Moussa Diarra, Vita Lai, Rempel Heidi, Claudia Narvaez, MUEEN ASLAM, Amee Manges, Agriculture and Agri-Food Canada, Lacombe, AB, Canada
- P2-20 Poultry Processing Steps That Lower the Number of *Escherichia coli* on Whole Chickens May Result in a Similar Decline in *Campylobacter* Numbers - LESLEY DUFFY, Patrick J. Blackall, Rowland Cobbold, Narelle Fegan, CSIRO, Brisbane, Australia
- P2-21 Microbiological Profile of the Most Important Steps during the Poultry Slaughter - AUDECIR GIOMBELLI, M. Beatriz Gloria, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil
- P2-22 Biofilm vs. Planktonic Cells: A Comparative Study on Cross-contamination Levels of Beef Filets by the Pathogenic Bacteria *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella enterica* ser. Typhimurium - Nikolaos Chorianopoulos, Eleni Gkana, Athena Grounta, Efsthathios Panagou, Kostas Koutsoumanis, GEORGE-JOHN NYCHAS, Agricultural University of Athens, Athens, Greece
- P2-23 Source Tracking of *Salmonella enterica* in Broiler Production - ROIKHWAN SOONTRAVANICH, Sarinya Pornaem, Chulalongkorn University, Bangkok, Thailand
- P2-24 Analysis of Data from FSIS Sampling Programs for *Salmonella* in Cattle, Swine, and Poultry Products - STEPHANIE DEFIBAUGH-CHAVEZ, John Linville, Christopher Aston, Bonnie Kissler, U.S. Food and Drug Administration-CFSAN, Washington, D.C., USA
- P2-25 From Farm-to-Fork: *Campylobacter* Immunological Rapid Screening Tool for Farm-based, Pre-slaughter Screening of Live Chicken - LISA JOHN, Joerg Slaghuis, Martina Wadl, Thomas Poelzler, Beatrix Stessl, Martin Wagner, Merck Millipore, Darmstadt, Germany
- P2-26 A Novel Extraction and LAMP Assay to Detect Pork in Processed Meat Products - TORREY PARRISH, Megan Duggan, Patrick Williams, Evogen, Inc., Lenexa, KS, USA
- P2-28 Growth of *Salmonella enterica* Serovars in Pesticide Solutions and Their Survival during Production and Processing of Field-grown Tomatoes - GABRIELA LOPEZ-VELASCO, Alejandro Tomas-Callejas, Dawit Diribsa, Polly Wei, Trevor Suslow, University of California-Davis, Davis, CA, USA
- P2-29 Efficacy of Natural Antimicrobial Interventions against *Salmonella* and *Escherichia coli* on Fresh Leafy Greens - SUJATA SIRSAT, Jack Neal, University of Houston, Houston, TX, USA
- P2-30 Colonization of *Salmonella* spp. on Surface of Apple - Sofia Arvizu-Medrano, M. CARMEN GONZALEZ LOPEZ, Ramon Martinez Peniche, Montserrat Hernandez Iturriaga, Universidad Autonoma de Queretaro, Queretaro, Mexico
- P2-31 Evaluation of Factors that Influence the Cross-contamination of *Escherichia coli* between Gloves and Lettuce during Harvesting - IRENE ZHAO, Linda Harris, University of California-Davis, Davis, CA, USA
- P2-32 Effect of Sanitizers and Ozone Combinations against *Salmonella enterica* Typhimurium on Green Onions - WENQING XU, Haiqiang Chen, Changqing Wu, University of Delaware, Newark, DE, USA
- P2-33 The PCS, D-FENS, and D-FEND\_ALL: Novel Chlorine Dioxide Technologies for Military Applications in Fresh Produce Safety - CHRISTOPHER DOONA, Kenneth Kustin, U.S. Army - Natick Soldier RDEC, Natick, MA, USA
- P2-34 Transfer Potential of *Salmonella* between Cardboard Cartons and Tomatoes - LORETTA FRIEDRICH, Keith Schneider, Michelle Danyluk, University of Florida, Lake Alfred, FL, USA
- P2-35 Inactivation of *Listeria innocua*, *Salmonella* Typhimurium and *Escherichia coli* O157:H7 on the Surface and Stem Scar of Tomatoes Using In-package Ozonation - XUETONG FAN, Kimberly Sokorai, Jurgen Engemann, Joshua Gurtler, Yanhong Liu, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- P2-36 Fate of *Escherichia coli* O157:H7 and *Salmonella* spp. on Bruised and Intact Strawberries - THAO NGUYEN, Michelle Danyluk, University of Florida, Lake Alfred, FL, USA
- P2-37 Antimicrobial Activity of Oregano Oil against *Salmonella enterica* on Organic Leafy Greens at Varying Exposure Times and Storage Temperatures - Katherine Moore-Neibel, Jitu Patel, Mendel Friedman, SADHANA RAVISHANKAR, University of Arizona, Tucson, AZ, USA

## Produce

- P2-27 Survival of *Salmonella enterica* in Dried Turkey Manure - RUTH ONI, Robert Buchanan, Manan Sharma, University of Maryland, College Park, MD, USA

- P2-38 Microbial Survey of Fresh Produce Obtained from Retail Stores on the Eastern Shore of Maryland - SALINA PARVEEN, Robert Korir, Fawzy Hashem, John Bowers, University of Maryland Eastern Shore, Princess Anne, MD, USA
- P2-39 Temperature-dependent Survival of Hepatitis A Virus in Contaminated Green Onions - YAN SUN, David Laird, Carol Shieh, U.S. Food and Drug Administration, Bedford Park, IL, USA
- P2-40 Microbial Quality of Fresh Produce: Impact of Farming Operations and Readiness for Traceability Requirement - Tracie Davis, IPEK GOKTEPE, Tarik Bor, North Carolina A&T State University, Greensboro, NC, USA
- P2-41 Behavior of *Salmonella* spp. on Fresh-cut Dragon Fruits at Different Storage Temperatures - Hui Li Sim, HYUN-GYUN YUK, National University of Singapore, Singapore
- P2-42 Impact of Pig Slurry and Irrigation on Broccoli Safety: Field Experiment - MYLENE GENEREUX, Caroline Cote, John Fairbrother, Research and Development Institute for the Agri-Environment (IRDA), St-Hyacinthe, QC, Canada
- P2-43 Transfer of *Enterobacter aerogenes* from Surface to Flesh during Peeling of Raw Carrots and Cucumbers - Iris Wade, Cristi Santiago, Karina Avila, Sophie Perez, ANDERSON SANT'ANA, Donald Schaffner, University of Sao Paulo, Sao Paulo, Brazil
- P2-44 Enteric Virus Survival on Alfalfa Seeds and Sprouts - QING WANG, Kirsten Hirneisen, Sarah Markland, Kalmia Kniel, University of Delaware, Elkton, MD, USA
- P2-45 Effect of Chlorine Dioxide Treatment Followed by Storage in a Modified Atmosphere on Inactivating *Cronobacter* spp. on Radish Seeds - EUN-GYEONG KIM, Hoikyung Kim, Wonkwang University, Iksan, South Korea
- P2-46 Effectiveness of Pulsed-Ultra Violet Light on Biofilms Formed by *Escherichia coli* O157:H7 and *Listeria monocytogenes* - A Comparative Study - Nedra Montgomery, NICOLE KENNEDY, Josh Herring, Pratik Banerjee, Alabama A&M University, Harvest, AL, USA
- P2-47 Minimizing *Salmonella* Contamination in Sprouts by Controlling the Germination Temperature - HANSHUAI ZHANG, Tong-Jen Fu, Illinois Institute of Technology, Bedford Park, IL, USA
- P2-48 The Role of Cellulose in Attachment of Shiga Toxin-producing *Escherichia coli* to Lettuce and Spinach in Different Water Hardness Environments - CHI-CHING LEE, Jinru Chen, Joseph Frank, University of Georgia, Athens, GA, USA
- P2-49 The Fate of *Salmonella* Typhimurium in Foliar Fertilization Solutions in Groundwater under Different Storage Temperatures - ANGELA VALADEZ, Lawrence Goodridge, Michelle Danyluk, University of Florida, Lake Alfred, FL, USA
- P2-50 Control and Prevention of Microbial Hazards in Greenhouse Tomatoes: Integrated Food Safety and Plant Health Approach - SANJA ILIC, Sally Miller, Melanie Lewis Ivey, Xuilan Xu, Fulya Baysal-Gurel, Jeffrey LeJeune, The Ohio State University, Wooster, OH, USA
- P2-51 The Impact of Shell Damage and Paracetic Acid on Microbial Loads of Harvested and Hulled Walnuts - JOHN FRELKA, Tyann Blessington, Linda Harris, University of California - Davis, Davis, CA, USA
- P2-52 The Effects of Integrated Treatment of UV Light and Low-dose Gamma Radiation on *Escherichia coli* O157:H7 and *Salmonella enterica* on Grape Tomatoes - SUDARSAN MUKHOPADHYAY, Dike Ukuku, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- P2-53 A Baseline Analysis of Washington State Fresh Market Apple Packinghouse Food Safety Practices Relating to Microbial Hazards - SUSAN LEAMAN, Diane Wetherington, Intertox, Inc., Seattle, WA, USA
- Dairy and Other Food Commodities**
- P2-54 Hard and Semi-hard Natural Cheese Slices Do Not Support Growth of *Salmonella* spp. during Storage at 25°C - SARAH ENGSTROM, Steve Ingham, Barbara Ingham, University of Wisconsin-Madison, Madison, WI, USA
- P2-55 Microbiological Profile of Two Artisanal Mexican Cheeses During Manufacturing Process - Meyli Escobar-Ramirez, DINORAH PEREZ-ESCALANTE, Fernando Mejia-Ruiz, Dulce Avila-Vega, Sofia Arvizu-Medrano, Gerardo Nava, Montserrat Iturriaga, Universidad Autonoma de Queretaro, Queretaro, Mexico
- P2-56 Antimicrobial Residues in Raw Milk Produced in Minas Gerais State, Brazil - MONICA CERQUEIRA, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil
- P2-57 Residues of Pesticides in Raw Milk from Minas Gerais State - Brazil - MONICA CERQUEIRA, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil
- P2-58 Comparing the Behavior of Multidrug-resistant and Pan-susceptible *Salmonella* during the Manufacture and Aging of a Semi-hard Cheese Manufactured from Raw Milk - DENNIS D'AMICO, Marc Druart, Catherine Donnelly, University of Vermont, Burlington, VT, USA

- P2-59 Bacteriocinogenic and Virulence Potential of *Enterococcus* spp. Isolated from Raw Milk and Cheese - Paula Mendonca Moraes, Luana Martins Perin, Svetoslav Todorov, Abelardo Silva Junior, Bernadette Franco, LUIS AUGUSTO NERO, Universidade Federal de Vicosa, Vicosa, Brazil
- P2-60 Inactivation of *Listeria monocytogenes* and Shiga Toxin-producing *Escherichia coli* in Low-sodium Cheddar Cheese Extract Supplemented with Natural Fermentates and Adjunct Cultures - REBECCA KALSCHUEER, Russell McMinn, Kathleen Glass, University of Wisconsin-Madison, Madison, WI, USA
- P2-61 Evaluation of Compositional Factors of Low-sodium Cheddar Cheeses on the Growth of Pathogens in a Model System - JEEHWAN OH, Elena Vinay-Lara, Russell McMinn, Kathleen Glass, James Steele, University of Wisconsin-Madison, Madison, WI, USA
- P2-62 Free Amino Acids and Biogenic Amines in High-pressure Treated Blue Cheese - Javier Calzada, Ana Del Olmo, Antonia Picon, Pilar Gaya, MANUEL NUNEZ, INIA, Madrid, Spain
- P2-63 Optimizing Bulk Milk Dioxin Monitoring Based on Costs and Effectiveness - VICTOR LASCANO, Wageningen University, Wageningen, The Netherlands
- P2-64 Survival of Lactic Acid Bacteria with Probiotic Potential during Shelf Life of Fermented Green Olives under Modified Atmospheres - Anthoula Argyri, Efstathia Lyra, Paraskevi Pramateftaki, Aspasia Nisiotou, Efstathios Panagou, CHRYSOULA TASSOU, National Agricultural Research Foundation, Lycovrissi, Greece
- P2-65 Poor GMPs Lead to a Second Occurrence of Staphylococcal Food Poisoning - JENNIFER HAIT, Sandra Tallent, David Melka, Christine Keys, Reginald Bennett, U.S. Food and Drug Administration, College Park, MD, USA
- P2-66 *In Vitro* Probiotic Potential of Lactic Acid Bacteria Isolated from Minas Artisanal Cheese Produced in Serra da Canastra, Brazil - MARCELO SOUZA, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil
- P2-67 Pickled Egg Production: Effect of Brine Acetic Acid Concentration, Brine Fill Temperature, and Post-packing Temperature on Acidification Rate - OSCAR ACOSTA, Elizabeth Sullivan, Xiaofan Gao, Olga Padilla-Zakour, Cornell University, Geneva, NY, USA
- P2-68 Antagonism of *Lactobacillus* spp. Isolated from Minas Artisanal Cheese Produced in Serra da Canastra, Brazil, against *Staphylococcus* spp. - MARCELO SOUZA, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil
- P2-69 Thermophilic Bacterial Populations from Raw Milk Differ from Those in Final Powder Products - DENISE LINDSAY, Roger Collin, Fonterra Co-Operative Group Ltd., Palmerston North, New Zealand
- P2-70 Characterization of the Lactic Acid Bacteria in Anbris (Fermented Goat's Milk) and Preliminary Probiotic Selection - ZEINA KASSAIFY, American University of Beirut, Beirut, Lebanon
- P2-71 Fate of *Listeria innocua* in a Probiotic Dairy Dessert - Meg Fernandes, Adriano Gomes da Cruz, ANDERSON SANT'ANA, Jose de Assis Fonseca Faria, Carlos Augusto Oliveira, Marcelo Cristianini, University of Sao Paulo, Sao Paulo, Brazil
- P2-72 Behavior of *Listeria monocytogenes* in Dairy Products Contaminated Post-process - LORALYN LEDENBACH, Wendy McMahon, Kraft Foods, Glenview, IL, USA

### Antimicrobials

- P2-73 Survival of *Arcobacter butzleri* in Apple and Pear Purees - MIN HWA LEE, Chung-Ang University, Ansong, South Korea
- P2-74 Pilot Survey for Antimicrobial Resistance (AMR) in Bacteria from Australian Retail Foods - ROBERT BARLOW, Kari Gobijs, CSIRO, Brisbane, Australia
- P2-75 Growth and Resistant Patterns of Various *Bacillus cereus* Isolates from Food-related Environments - SUNAH LEE, Ahreum Park, Hyunjoo Yoon, Heeyoung Lee, Minseon Koo, Yohan Yoon, Sookmyung Women's University, Seoul, South Korea
- P2-76 Killing Efficiencies of *Salmonella* Bacteriophages and Survivability under Various Environmental Conditions - JIAYI ZHANG, Meghan Costello, Kristyn Howe, Megan Stanley, Craig Martin, Paul Ebner, Purdue University, West Lafayette, IN, USA
- P2-77 Thymol and Carvacrol Binary Mixtures to Control *Fusarium* and *Rhizopus* spp. - RAUL AVILA SOSA, Maria de Lourdes Bello-Sanchez, Maria de la Cruz Meneses-Sanchez, Addi Navarro-Cruz, Obdulia Vera-Lopez, Gabriela Gastelum, Benemerita Universidad Autonoma de Puebla, Puebla, Mexico
- P2-78 Effect of Alginate Coatings Containing Essential Oils and Alcoholic Beverages on Growth of *Listeria monocytogenes* in Modified Atmosphere Packaged Apples, Pears and Bananas - EVANGELIA ZILELIDOU, Ioanna Grigoraki, Panagiotis Skandamis, Agricultural University of Athens, Athens, Greece

- P2-79 Survival and Growth of *Escherichia coli* O157:H7 in the Presence of Caffeine and Cinnamon - RABIN GYAWALI, Alani Adkins, Salam Ibrahim, North Carolina A&T State University, Greensboro, NC, USA
- P2-80 Treatment with Warm Water Containing Ethanol for Controlling *Salmonella* spp. on Post-harvest Mangos - Silvana Oliveira, MARIA FERNANDA CASTRO, Clara Tomikatu, Ana Pentead, Flavio Schmidt, Ana Carolina Rezende, Larry Beuchat, Institute of Food Technology, Campinas, Sao Paulo, Brazil
- P2-81 **Extruded Antimicrobial Film Targeting Gram-positive Pathogens - ANGELA RICHARD, Kay Cooksey, Clemson University, Clemson, SC, USA**
- P2-82 Isolation and Characterization of Bacteriophage for the Control of Enterohemorrhagic *Escherichia coli* on Fresh Produce - ABIGAIL SNYDER, Jennifer Perry, Ahmed Yousef, The Ohio State University, Columbus, OH, USA
- P2-83 Synergistic Effects of Clove and Lemon Essential Oils against *Listeria monocytogenes* Strains - MARIA CRYSTINA IGARASHI, Bernadette Franco, Maria Teresa Destro, Mariza Landgraf, University of Sao Paulo, Sao Paulo, Brazil
- P2-84 Efficacy of a Novel Proteinaceous Antifungal Agent in Fruit Juices and Teas - DAVID MANNS, John Churey, Randy Worobo, Cornell University, Geneva, NY, USA
- P2-85 Validation and Microbiological Performance of Antimicrobial Agents within Poultry Processing Plants - JEREMY ADLER, Craig Ledbetter, James White III, Deborah Klein, Peter Bodnaruk, Ecolab Inc., Eagan, MN, USA
- P2-86 **Combined Effects of Naturally Occurring Antimicrobial Agents in Inhibiting the Growth of *Bacillus cereus* in Infant Rice Cereal - HYEJUNG JUN, Jihyun Bang, Hoikyung Kim, Jee-Hoon Ryu, Korea University, Seoul, South Korea**
- P2-87 Antibacterial Activities of *Clitocybe nuda* Mushroom Extract on Foodborne Pathogens - Liang Bo, TUNG-SHI HUANG, Jin Tong Chen, Jenn-Wen Huang, Jean Weese, Auburn University, Auburn, AL, USA
- P2-88 **Inhibitory Effect of *Xoconostle (Opuntia matudae)* on the Growth of *Salmonella* and *Escherichia coli* O157:H7 - SAEED HAYEK, Salam Ibrahim, North Carolina A&T State University, Greensboro, NC, USA**
- P2-89 Identification of a Bacteriocinogenic Lactic Acid Bacteria Isolated from Raw Cow's Milk and Partial Characterization of its Antilisterial Bacteriocin - FABRICIO TULINI, Lizziane Winkelstroter, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil
- P2-90 Effect of Different Coating Treatments on Population of *Salmonella* spp. and Quality of Cherry Tomatoes - Juan Yun, Xihong Li, Tony Jin, XUETONG FAN, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- P2-91 Inhibition Activity of Lactic Acid Bacteria against *Salmonella*, *Escherichia coli* O157:H7 and non-O157 STECs in Ground Beef - DAVID CAMPOS, Qingli Zhang, Mindy Brashears, Texas Tech University, Lubbock, TX, USA
- P2-92 Biopreservation: Control of *Listeria monocytogenes* Growth in Hot and Cold Smoked Salmon by *Carnobacterium maltaromaticum* CB1 - DAVID SMITH, Wan Yien, Denise Carlson, Mariam Sai, Lynn McMullen, Michael Stiles, Griffith Laboratories Canada, Scarborough, ON, Canada
- P2-93 Antimicrobial Properties and Mutagenicity of Sappanwood (*Caesalpinia sappan L.*) Water Extract - Valeeratana Sinsawasdi, AMARAT SIMONNE, University of Florida, Gainesville, FL, USA
- P2-94 Antimicrobial Drug Resistance Patterns among Cattle and Human Associated *Salmonella*: Are Cattle a Reservoir for Multidrug-resistant *Salmonella* Linked to Human Disease? - YESIM SOYER, Jesse Richards, Karin Hoelzer, Lorin Dean Warnick, Esther Fortes, Patrick McDonough, Nellie Dumas, Yrjo Grohn, Martin Wiedmann, Middle East Technical University, Ankara, Turkey
- P2-95 Prevalence of Lactose Fermenting Coliforms Resistant to Third Generation Cephalosporins in a Cattle Feedlot Throughout a Production Cycle and Molecular Characterization of Resistant Isolates - JOHN SCHMIDT, Larry Kuehn, Dee Griffin, Dayna Brichta-Harhay, U.S. Department of Agriculture-ARS, Clay Center, NE, USA
- P2-96 Detection of Carbapenemase-producing *Enterobacteriaceae* from Dried Indian Spices - MORGAN WANG, Randhir Singh, Marion Shepherd, Chao Gong, Xiuping Jiang, Daniel High School, Clemson, SC, USA
- P2-97 Microscopy Study on the Effect of Essential Oils on Growth and Germination of *Aspergillus* ssp. in Peanuts - PREMILA ACHAR, MY Sreenivasa, Peris Mungai, Kennesaw State University, Kennesaw, GA, USA
- P2-98 **Lactic Acid Decontamination of Beef Trimmings Inoculated with *Escherichia coli* O157:H7, Non-O157 Shiga Toxin-producing *Escherichia coli*, and Multidrug Resistant and Susceptible *Salmonella* Serovars - ALIYAR FOULADKHAH, Ifigenia Geornaras, Hua Yang, Keith Belk, Dale Woerner, John Sofos, Colorado State University, Fort Collins, CO, USA**
- P2-99 Effectiveness of Sustained Antimicrobial Packaging on Control of *Escherichia coli* O157:H7 on Iceberg Lettuce - Haixia Lu, Jianrong Li, JINRU CHEN, The University of Georgia, Griffin, GA, USA

- P2-100 Effect of Ethyl Alcohol, Propylene Glycol and Triacetin on the Survival of Vegetative Pathogens in Model Flavor Systems - Balasubrahmanyam Kottapalli, Ileana Marrero, Robert Diaz, Nancy Bontempo, AARON UESUGI, Elia Shehady, Kraft Foods, East Hanover, NJ, USA
- P2-101 Flow Cytometry Analysis and Transmission Electron Microscopic Examination of *Listeria monocytogenes* Treated with Sodium Metasilicate - CHANDER SHEKHAR SHARMA, Sally Williams, Gary Rodrick, Mississippi State University, Mississippi State, MS, USA
- P2-102 Controlling *Aspergillus niger* on Strawberries by Recombinant Tobacco Osmotin for Extending Shelf-life - Dong Chen, TUNG-SHI HUANG, Ywh-Min Tzou, Jean Weese, Auburn University, Auburn, AL, USA
- P2-103 Citric Extracts Inhibit Motility, Biofilm Formation and Quorum Sensing in *Campylobacter jejuni* - SANDRA CASTILLO, Norma Heredia, Santos Garcia, Universidad A. de Nuevo Leon, San Nicolas, Mexico
- P2-104 Inhibition of Growth, Biofilm Formation and Swarming of *Salmonella* by Commercial Antimicrobial Citric Formulations - NYDIA ORUE, Alam Garcia, Norma Heredia, Santos Garcia, Universidad Autonoma de Nuevo Leon, Guadalupe, Mexico
- P2-105 Survey of Antimicrobial Activity of Florida Honeys against *Staphylococcus aureus* - OLEKSANDR TOKARSKYY, Liwei Gu, Alina Balaguero, Keith Schneider, University of Florida, Gainesville, FL, USA
- P2-106 Influence of Extracts of Edible and Medicinal Plants on Membrane Damage and Expression of Enterotoxin of *Vibrio cholerae* - EDUARDO SANCHEZ, Norma Heredia, Santos Garcia, Universidad Autonoma de Nuevo Leon, San Nicolas, N.L., Mexico
- P2-107 Inhibitory Effect of Chitosan and Organic Acids on the Growth of *Listeria monocytogenes* in Ready-to-Eat Shrimp during Refrigerated Storage - MIN LI, Wen Wang, Yanbin Li, Zhejiang University, Hangzhou, China
- P2-108 Evaluation of Sanitizers to Inactivate *Salmonella* on In-shell Pecans and Pecan Nutmeats - Larry Beuchat, DAVID MANN, University of Georgia, Griffin, GA, USA
- P2-111 Polyphasic Approach for Quantitative Analysis of Obligately Heterofermentative *Lactobacillus* Species in Cheese - DANIELE SOHIER, Emmanuel Jamet, Anne-Sophie Le Dizes, Matthieu Dizin, Sonia Pavan, Florence Postollec, Emmanuel Coton, ADRIA, Quimper, France
- P2-112 An Improved Double Layer Plaque Assay for Male Specific Bacteriophage MS2 - JIEMIN CORMIER, Marlene Janes, Louisiana State University, Baton Rouge, LA, USA
- P2-113 Development of a Novel Polymerase Chain Reaction Electrospray Ionization Mass Spectrometer (PCR/ESI-MS) Assay for the Detection and Differentiation of Human Noroviruses - ROSALEE HELLBERG, Feng Li, Rangarajan Sampath, Kyson Chou, Donna Williams-Hill, William Martin, U.S. Food and Drug Administration, Irvine, CA, USA
- P2-114 Interpreting Marginally Positive RT-qPCR Results Derived from Naturally-contaminated Samples: What Does It all Mean? - REBECCA GOULTER-THORSEN, You Li, Jonathan Baugher, Xi Chen, Angela Fraser, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA
- P2-115 Development of a New Strategy for Mapping Microbiomes of Food Manufacturing Facilities - BRAD ZIEBELL, Stefanie Gilbreth, Andrew Benson, Kelly Dawson, Joseph Nietfeldt, Ryan Legge, ConAgra Foods, Omaha, NE, USA
- P2-116 Performances Assessment of a New Method According to the ISO 16140 Standard for the Next Day Detection of *Salmonella* in Foods, Feeds and Environmental Samples - Melinda Maux, Alice Peplinski, Peggy Nomade, JEAN-LOUIS PITTET, bioMérieux, Marcy L'Etoile, France
- P2-117 Isolation and Detection of Pollen DNA in Honey - MARCIA ARMSTRONG, Sarah Fakhri, Sabine Kahlau, Sabine Schuppe, Sandra Luley, Holger Engel, Qiagen GmbH, Hilden, Germany
- P2-118 Evaluation of Molecular Serotyping of *Salmonella* Using a New Multiplexing Technology - JEFF KOZICZKOWSKI, Gunjot Rana, Michele Bush, Michaela Hoffmeyer, Roy Radcliff, Marshfield Food Safety, Marshfield, WI, USA
- P2-119 Rapid Extraction and Analysis of *Salmonella enterica* from Fish and Kitchen Surfaces - JESSICA CHAPMAN, Torrey Parrish, Megan Duggan, Evogen, Inc., Lenexa, KS, USA
- P2-120 The Development and Validation of a Lateral Flow Device for the Rapid Detection of Total Milk Proteins in CIP and Environmental Samples - DAVID ALMY, Emily Slenk, Frank Klein, Jennifer Rice, Neogen Corporation, Lansing, MI, USA
- P2-110 Validation of the MWY Medium for Enumeration of *Legionella* in Water from Cooling Towers and Sanitary Hot Water - Olivier Mathia, Francois Le Nestour, Abdelkader Boubeta, Jean-Marc Roche, JEAN-LOUIS PITTET, bioMérieux, Marcy L'Etoile, France

### Novel Laboratory Methods

- P2-109 *Brucella* Identification and Speciation by Luminex Bead-based Suspension Array - TINA LUSK, Julie Kase, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA Park, MD, USA
- P2-110 Validation of the MWY Medium for Enumeration of *Legionella* in Water from Cooling Towers and Sanitary Hot Water - Olivier Mathia, Francois Le Nestour, Abdelkader Boubeta, Jean-Marc Roche, JEAN-LOUIS PITTET, bioMérieux, Marcy L'Etoile, France

- P2-121 Validation of a *Campylobacter* Real-time PCR Assay for the Detection of *Campylobacter* in Chicken Carcass Rinses, Turkey Carcass Sponges and Raw Ground Chicken after a 24 h Enrichment - WENDY LAUER, Jean-Philippe Tourniaire, Sophie Pierre, Bio-Rad Laboratories, Hercules, CA, USA
- P2-122 Alternative Quick Method for the Microbial Evaluation of UHT Soy Milk and Low pH Soy Milk Products - GUADALUPE MONDRAGON, Gilberto Carmona, Fabiana Guglielmono, Virginia Martinez, Kenneth Davenport, 3M, Mexico City, Mexico
- P2-123 Evaluation of a New Molecular Testing Method for Food Pathogens - JUAN CARLOS MOLOTLA, Nancy Osorio, Erik Rosales, Guadalupe Mondragon, Julie Yang, ALSEA, Mexico City, Mexico
- P2-124 Validation of a New Molecular Detection System for the Detection of *Listeria* in Meat, Seafood, Dairy and Retail Environments - ESTHER FORTES, John David, Bob Koeritzer, Martin Wiedmann, Cornell University, Ithaca, NY, USA
- P2-125 Rapid Detection of Botulinum Neurotoxin Activity in Food Matrices - WARD TUCKER, BioSentinel, Inc., Madison, WI, USA
- P2-126 Molecular Detection of *Escherichia coli* and *Salmonella* spp. in Contaminated Ground Meat with Immuno-magnetic Beads and Loopamp Kit - CHANDRA BAPANPALLY, Daliya Shawkat, Gayatri Maganty, Akif Kasra, SA Scientific, San Antonio, TX, USA
- P2-127 Performance Assessment of a Real-time PCR Method According to the ISO 16140 Standard for *Listeria monocytogenes* Detection in Food and Environmental Samples - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France
- P2-128 Development of a Rapid Method for the Detection of *Salmonella* in Environmental Samples of the Primary Production Stage (PPS) - Celine Domingos, Peggy Nomade, JEAN-LOUIS PITTET, bioMérieux, Marcy L'Etoile, France
- P2-129 Thermal Inactivation of Shiga Toxin-producing O157:H7 (ECOH) and Non-O157:H7 Shiga Toxin-producing (STEC) *Escherichia coli* Cells in Wafers of Ground Beef - JOHN LUCHANSKY, Anna Porto-Fett, Bradley Shoyer, John Phillips, Denise Eblen, Janell Kause, Peter Evans, Nathan Bauer, William Shaw, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA
- P2-130 Terahertz Time-domain Spectroscopic Analysis of Zearalenone and Its Derivatives - Sung-Wook Choi, Gyeon-Sik Ok, Hyun Jung Kim, HYANG SOOK CHUN, Korea Food Research Institute, Sungnam, South Korea
- P2-131 Performance Assessment of a New Method for *Cronobacter* spp. Detection - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France
- P2-132 Performance Assessment of New Real-Time PCR *Listeria* spp. Detection Kit According to the ISO 16140 Standard for *Listeria* spp. Detection in Food and Environmental Samples - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France
- P2-133 Verification of Foodproof EHEC Screening by Real-Time PCR - CHRISTINA HARZMAN, Cordt Gronewald, Kornelia Berghof-Jager, BIOTECON Diagnostics, Potsdam, Germany
- P2-134 Development and Testing of a Rapid Protocol for Environmental Swabs Using an Oxygen-Depletion Technology - ALAN TRAYLOR, Alison Larsson, MOCON, Inc., Minneapolis, MN, USA
- P2-135 WITHDRAWN
- Pathogens**
- P2-136 Development and Evaluation of a Real-Time PCR Assay for *Salmonella* Detection - ANDREW FARNUM, Angeline Stoltzfus, Jacqueline Harris, Daniel DeMarco, Stephen Varkey, DuPont Qualicon, Wilmington, DE, USA
- P2-137 Effect of Habituation on Plastic or Metal Surfaces in the Presence of Various Food Residues on Survival and Growth of *Salmonella* - STAVROS MANIOS, Aggelos Fitros, Panagiotis Skandamis, Colorado State University, Fort Collins, CO, USA**
- P2-138 Heat Tolerance of Shiga-toxigenic *Escherichia coli* (STEC) in Laboratory Media - ASHLEIGH WILLEMS, J. Chance Brooks, Amy Parks, Logan Jackson, Mindy Brashears, Texas Tech University, Lubbock, TX, USA
- P2-139 Prevalence and Characterization of *Salmonella* Serovars in Retail Ground Pork and Beef - MAGALY TORO, Sherry Ayers, Wenting Ju, Yi Li, Shaohua Zhao, Jianghong Meng, University of Maryland, College Park, MD, USA**
- P2-140 Superior Resuscitative Nature of Enrichment Broth for the Detection of Pathogenic Serotypes of *Escherichia coli* (namely O157) - MEREDITH SUTZKO, Francois Le Nestour, Abdelkader Boubetra, Mark Muldoon, SDIX, Newark, DE, USA
- P2-141 Spontaneous Excisions within the Sp11-Sp12 Prophage Region of *Escherichia coli* O157:H7 Sakai - CHUN CHEN, Carrie Lewis, Kakolie Goswami, Edward Dudley, The Pennsylvania State University, University Park, PA, USA**

Blue Text - Developing Scientist Competitor

## Novel Laboratory Methods

P2-142 Performance of a Molecular Detection System for the Detection of *Salmonella* and *Escherichia coli* O157 in Food and Carcass Samples - Julie Yang, Micki Rosauer, Cynthia Zook, JOHN DAVID, 3M, St. Paul, MN, USA

## Pathogens

P2-143 Improving Post-harvest Safety and Shelf-life of Whole Mangos - BARAKAT MAHMOUD, Randy Coker, Mississippi State University, Pascagoula, MS, USA

P2-144 Effect of X-Ray Treatments on the Safety and Shelf-life of Parsley Leaves - BARAKAT MAHMOUD, Randy Coker, Patricia Knight, Mississippi State University, Pascagoula, MS, USA

P2-145 Growth Characteristics of *Listeria monocytogenes* Strains Serotype 1/2a and 4b Isolated from Food and Clinical Samples Submitted to Different Conditions - VINICIUS RIBEIRO, Mariza Landgraf, Bernadette Franco, Maria Teresa Destro, University of Sao Paulo, Sao Paulo, Brazil

P2-146 Prior Exposure to High Fat Content and Low Water Activity Improves the Survival of *Salmonella enterica* Tennessee in a Simulated Gastrointestinal System - COURTNEY KLOTZ, Bryan Aviles, Monica Ponder, Virginia Tech, Blacksburg, VA, USA

P2-147 Application of PCR/MS Methodology to the Detection of Enteric Bacterial Pathogens in Food Samples - SARAH PIERCE, Chorng-Ming Cheng, Donna Williams-Hill, William Martin, U.S. Food and Drug Administration, Irvine, CA, USA

P2-148 Monitoring of O26, O103, O111, O145 and O157 Shiga Toxin-producing *Escherichia coli* in Slaughtered Cattle by a Real-time PCR-based System - CLAUDIO ZWEIFEL, Eveline Hofer, Roger Stephan, University of Zurich, Zurich, Switzerland

P2-149 Prevalence of *Escherichia coli* O157:H7 in Small-scale Cow/Calf Operations - MYRIAM GUTIERREZ, Divya Jaroni, Marlene Janes, Miguel Gutierrez, Sarah Kerr, Morgan Maite, Denise Allen, Louisiana State University, Baton Rouge, LA, USA

P2-150 Growth and Survival of *Salmonella* in Ground Black Pepper - SUSANNE KELLER, Elizabeth Grasso, Lindsay Halik, Jane Van Doren, U.S. Food and Drug Administration-NCFST, Bedford Park, IL, USA

P2-151 Variation in Confirmation Rates of Samples Screen-positive for *Escherichia coli* O157 in Beef Trim by Using PCR to Screen for Virulence-associated and Serotype-

specific Targets - WALTER HILL, Mansour Samadpour, IEH Laboratories and Consulting Group, Lake Forest Park, WA, USA

P2-152 Survivability of MNV and MS2 on Either Wood or Stainless Steel Surfaces at Various Temperature and Relative Humidity - Su Jun Kim, JungEun Lee, GWANGPYO KO, Seoul National University, Seoul, South Korea

P2-153 Expression of the Virulence Gene *hilA* in *Salmonella enterica* is Suppressed by *Lactobacillus casei* Secondary Metabolites - Audra Wallis, SEAN PENDLETON, Francisco Gonzalez-Gil, Nan Zhang, Irene Hanning, University of Tennessee, Knoxville, TN, USA

P2-154 Comparative Expression Analysis of Two Thermostable Nuclease Genes in *Staphylococcus aureus* - Yu Hu, YanPing Xie, Juni Tang, XIANMING SHI, Shanghai Jiao Tong University, Shanghai, China

P2-155 Evaluation of a Next-day Method for Detection of *Listeria monocytogenes* in Food - DENISE HUGHES, Jennifer Chen, Selina Begum, DH MICRO Consulting, Greenacre, Australia

P2-156 A Comparative Evaluation of the GeneDisc® Plate *Listeria* Duo for the Detection of *Listeria monocytogenes* and *Listeria* species in a Variety of Foods and Environmental Surfaces - Erin Crowley, PATRICK BIRD, Kiel Fisher, M. Joseph Benzinger, Travis Huffman, James Agin, David Goins, Patrice Chablain, Sylvie Hallier-Soulier, Helene Beaupied, Q Laboratories, Inc., Cincinnati, OH, USA

P2-157 A Comparative Evaluation of the GeneDisc® Plate *Listeria* Identification Kit for the Identification of *Listeria* Species - PATRICE CHABLAIN, Helene Beaupied, Sylvie Hallier-Soulier, Erin Crowley, Patrick Bird, Kiel Fisher, Travis Huffman, M. Joseph Benzinger, James Agin, David Goins, Pall GeneDisc Technologies, Bruz, France

P2-158 Comparison of Different Preenrichment Broths: Preenrichment Broth Ratios and Surface Disinfection for the Detection of *Salmonella* Enteritidis in Shell Eggs - GUODONG ZHANG, Thomas Hammack, Eric Brown, U.S. Food and Drug Administration, College Park, MD, USA

P2-159 Single Laboratory Validation of a *Vibrio* Assay for Identification of *Vibrio* Isolates - WILLIS FEDIO, Jessica Jones, Ruben Zapata, Paul Browning, Cecelia Garcia, Ruiqing Pamboukian, Angelo DePaola, New Mexico State University, Las Cruces, NM, USA

- P2-160 Development of DNA Microarray Chip Containing Non-sequenced Genomic DNA Fragments for the Detection of *Listeria monocytogenes* in Milk - JIHYUN BANG, Hoikyung Kim, Larry Beuchat, Jee-Hoon Ryu, Korea University, Seoul, South Korea
- P2-161 Effects of Gamma Radiation on Shiga Toxin-producing *Escherichia coli* Inoculated in Spinach (*Tetragonia expansa*) and on Sensory Characteristics - ANA CAROLINA BORTOLOSSI REZENDE, Maria Teresa Destro, Bernadette Franco, Mariza Landgraf, University of Sao Paulo, Sao Paulo, Brazil
- P2-162 Thermal Inactivation Kinetics of Murine Norovirus and Feline Calicivirus - HAYRIYE BOZKURT, Doris D'Souza, P. Michael Davidson, University of Tennessee, Knoxville, TN, USA
- P2-163 Pan-genomic Characterization of *Listeria monocytogenes* Strains Associated with the 2011 Cantaloupe Outbreak - PONGPAN LAKSANALAMAI, Laurel Burall, Atin Datta, U.S. Food and Drug Administration-CFSAN, Laurel, MD, USA
- P2-164 Comparison of Growth Kinetics for *Bacillus cereus* and *Bacillus cereus* Spore and *Staphylococcus aureus* in Blanched Wild Vegetables - HYEJIN JO, Lkhagvasarnai Enkhjargal, Kisun Yoon, Kyung Hee University, Seoul, South Korea
- P2-165 Thermal Inactivation of *Staphylococcus aureus* in Ready-to-Heat Sauces - Ahreum Park, Jinhee Lee, Heeyoung Lee, SOOMIN LEE, Ingyun Hwang, SoonHo Lee, Joon Il Cho, Yohan Yoon, Sookmyung Women's University, Seoul, South Korea
- P2-166 Development of Models to Predict Growth/No Growth Interfaces and Kinetic Behavior of *Salmonella* on Cutting Board Surfaces - HYUNJOO YOON, Ahreum Park, Joo-Yeon Lee, Hee-Jin Suk, Heeyoung Lee, Soomin Lee, Yohan Yoon, Sookmyung Women's University, Seoul, South Korea
- P2-167 Mechanisms of Resistance to High Pressures by *Vibrio parahaemolyticus* - HAIXIA LU, Yu Tong, Jianrong Li, Jinru Chen, Zhejiang Gongshang University, Hangzhou, China
- P2-168 Pickled Egg Production: Inactivation Rate of *Salmonella*, *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Staphylococcus aureus* during Acidification Step - ELIZABETH SULLIVAN, David Manns, John Churey, Randy Worobo, Olga Padilla-Zakour, Cornell University, Geneva, NY, USA
- P2-169 Genes That are Affected in High Hydrostatic Pressure Treatments in a *Listeria monocytogenes* Scott A ctsR Deletion Mutant - YANHONG LIU, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- P2-170 Effect of Fat Concentrations in Frankfurters on Survival of *Listeria monocytogenes* in the Gastric Fluid and Thermal Stress during Storage at 10°C - KIM HACK-YOUN, Kim Cheon-Jei, Hyunjoo Yoon, Sunah Lee, Yohan Yoon, Konkuk University, Seoul, South Korea
- P2-171 Modeling the Combined Effect of Temperature and Relative Humidity on *Bacillus cereus* on Rice Cake (sirutteok) - Jun Wang, Myoung-Su Park, S.M.E. Rahman, Tian Ding, Joong-Hyun Park, Fereidoun Forghani, Na-Jung Choi, Ha-Na Kim, Gwang-Hee Kim, Xi-Hong Zhao, Sang-Do Ha, Gyung-Jin Bahk, Myung Sub Chung, DEOG-HWAN OH, Kangwon National University, Chunchon, South Korea
- P2-172 Development of Dynamic Models to Predict the Fate of *Staphylococcus aureus* in Sauces and Salad Dressing during Storage at Different Temperatures - SOOMIN LEE, Panagiotis Skandamis, Jinhee Lee, Ingyun Hwang, SoonHo Lee, Joon Il Cho, Yohan Yoon, Sookmyung Women's University, Seoul, South Korea

## WEDNESDAY POSTERS 9:00 AM - 3:00 PM

### **P3 Poster Session - Seafood, Meat and Poultry, Produce, Beverages, Non-microbial Food Safety, General Microbiology, Antimicrobials, Pathogens and Novel Laboratory Methods** *Rhode Island Convention Center, Exhibit Hall*

P3-01 through P3-89 – Authors present

9:00 a.m. – 11:00 a.m.

P3-90 through P3-173 – Authors present

1:00 p.m. – 3:00 p.m.

#### **Seafood**

P3-01 Incidence and Inactivation of *Listeria* spp. on Frozen Shrimp - Christopher Sommers, Rachel Antenucci, Brittany Mills, O. Joseph Scullen, Jennifer Cassidy, Joseph Sites, KATHLEEN RAJKOWSKI, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-02 Inactivation of Foodborne Pathogen on Crawfish Tail Meat Using Cryogenic Freezing and Gamma Radiation - Rachel Antenucci, O. Joseph Scullen, Jennifer Cassidy, KATHLEEN RAJKOWSKI, Eric Bender, Christopher Sommers, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-03 Heat Resistance of Histamine-producing Bacteria in Irradiated Tuna Loins - ELENA ENACHE, Ai Kataoka, Glenn Black, Grocery Manufacturers Association, Washington, D.C., USA

P3-04 **Extraction of Enteric Virus Indicator from Seawater Using Activated Carbon - JIEMIN CORMIER, Miguel Gutierrez, Lawrence Goodridge, Marlene Janes, Louisiana State University, Baton Rouge, LA, USA**

P3-05 Effects of Antimicrobial Peptides on *In Vitro* and *In Vivo* Growth and Survival of *Vibrio* spp. - MELISSA JONES, Mitchel Knutson, Anita Wright, University of Florida, Gainesville, FL, USA

P3-06 WITHDRAWN

#### **Meat and Poultry**

P3-07 Prevalence, Characterization, and Antimicrobial Susceptibility of *Salmonella* Gallinarum in the Contents of Shell Eggs - SOO-KYOUNG LEE, Ji-Yeon Hyeon, Jeong-Hwan Cheon, Jun-Ho Park, Kwang-Young Song, Kun-Ho Seo, Konkuk University, Seoul, South Korea

P3-08 Comparison of Two Commercial Real-Time PCR Systems with Culture Methods for the Detection of *Salmonella* spp. in Environmental and Fecal Samples of Poultry -

CHARLOTTE LINDHARDT, Dagmar Sommer, Michael Lierz, Joerg Slaghuis, Holger Schoenenbruecher, Merck Millipore, Darmstadt, Germany

P3-09 A Novel Multiplex Real-Time PCR Method for Rapid Detection and Serotyping of *Salmonella* Enteritidis and Typhimurium - Helene Frenkiel, Cecile Oger-Duroy, Jean-Philippe Tourniaire, Celine Mazure, Jean-Pierre Facon, SOPHIE PIERRE, Jean-Francois Mouscadet, Bio-Rad Laboratories, Marnes-La-Coquette, France

P3-10 Comparison of Detection Methods for *Salmonella* in Egg: Individual Sampling vs. Pooling Sampling - JUN-HO PARK, Ji-Yeon Hyeon, Jung-Whan Chon, Hong-Seok Kim, Dong-Hyeon Kim, Kwang-Young Song, Jin San Moon, Young Jo Kim, Kun-Ho Seo, Konkuk University, Seoul, South Korea

P3-11 Statistical Distribution of Human Error in Positioning Temperature Probes in Meat Patties for Thermal Process Validation - Juliana Henriques, Quincy Suehr, Bradley Marks, Sanghyup Jeong, PICHAMON LIMCHAROENCHAT, Michigan State University, East Lansing, MI, USA

P3-12 Antibiotic Resistance and Virulence Potentials of Shiga Toxin-producing *Escherichia coli* Isolates from Retail Meat Products in Korea - HYUNJUNG PARK, Quarantine and Inspection Agency, Anyang, South Korea

P3-13 Development and Model Testing of Anti-mortem Screening Methodology to Predict Prescribed Drug Withholds in Heifers - ROBERT SALTER, Shuna Jones, Timothy Goldsmith, Julio Quintana, Paul Rapnicki, Karen Shuck, Jim Wells, Dee Griffin, Charm Sciences, Inc., Lawrence, MA, USA

P3-14 Variation in the Microbiological Quality of Cooked Meat After Slicing in Retail Premises - RICHARD MELDRUM, John Garside, Philip Mannion, Deborah Charles, Paul Ellis, Ryerson University, Toronto, ON, Canada

P3-15 Microbiological Performance of a High Pressure System in Comparison with Trimming to Control *Salmonella*, *Campylobacter* and Indicator Microorganisms in Poultry Carcasses - AUDECIR GIOMBELLI, Dandara Hammerschmitt, Eb Chiarini, Mariza Landgraf, Bernadette Franco, Maria Teresa Destro, Universidade Federal de Minas Gerais, Belo Horizonte, Brazil

P3-16 **Presence of Shiga-toxin Producing *Escherichia coli* in Small and Very Small Beef Processing Plants and Resulting Beef Products Detected by a Multiplex Polymerase Chain Reaction Assay - AMANDA SVOBODA, Chitrita DebRoy, Edward Dudley, Edward Mills, Catherine Cutter, The Pennsylvania State University, University Park, PA, USA**

- P3-17 Use of High Hydrostatic Pressure to Extend the Shelflife of Vacuum-packaged Caiman Alligator (*Caiman yacare*) Meat during Chilling Storage - Anna Canto, Bruno Costa Lima, ANDERSON SANT'ANA, Renata Torresan, Robson Maia Franco, Teofilo Silva, University of Sao Paulo, Sao Paulo, Brazil
- P3-18 Bactericidal Characteristics of Lactic Acid and Levulinic Acid Plus Sodium Dodecyl Sulfate in Pure Culture and Comparison of Different Intervention Approaches for Inactivation of Shiga Toxin-producing *Escherichia coli* on Beef Trim - TONG ZHAO, Ping Zhao, Michael Doyle, Ravirajsinh Jadeja, Yen-Con Hung, University of Georgia, Griffin, GA, USA
- P3-19 Concentrations and PFGE Profiles of *Salmonella* Serovars on Poultry from Retail Markets in Seattle, Washington: 2011–2012 - EYOB MAZENGIA, John Meschke, Mansour Samadpour, Integrated Public Health Services, Shoreline, WA, USA
- P3-20 Resistance of *Escherichia coli* O157:H7 and Other Shiga Toxin-producing Non-O157 *Escherichia coli* to Ultraviolet Treatment - SAILAJA CHINTAGARI, Daisuke Hamanaka, Yen-Con Hung, University of Georgia, Griffin, GA, USA
- P3-21 Reduction of “Big 6” Non-O157 STEC on Chilled Beef Sub-primals Using 5% Lactic Acid - WILLIAM CHANEY, Vamsi Krishna Sunkara, Mark Miller, Mindy Brashears, Texas Tech University, Lubbock, TX, USA
- P3-22 Classification of Ready-to-Eat (RTE) Meat and Poultry Products within the Public Health Information System (PHIS) - STEPHEN MAMBER, Timothy Mohr, Sally Jones, Jennifer Webb, Mark Wheeler, U.S. Department of Agriculture-ODIFP-DAIG, Washington, D.C., USA
- P3-23 Association of *Campylobacter* spp. Levels between Chicken Grow-out Environmental Samples and Processed Carcasses - MATTHEW SCHROEDER, Joseph Eifert, Monica Ponder, David Schmale, III, Virginia Tech, Blacksburg, VA, USA
- P3-24 Thermal Inactivation of *Listeria monocytogenes*, *Salmonella* and Shiga Toxin-producing *Escherichia coli* in Ready-to-Eat Roast Beef - RUSSELL MCMINN, Jeffrey Sindelar, Kathleen Glass, Food Research Institute, Madison, WI, USA
- P3-25 Rapid Quantitative and Qualitative Assessment of Minced Pork Meat Spoilage Using Fourier Transform Infrared (FTIR) Spectroscopy Data - Olga Papadopoulou, Chrysoula Tassou, GEORGE-JOHN NYCHAS, Efsthathios Panagou, Agricultural University of Athens, Athens, Greece
- P3-26 Determination of Transfer of Methicillin-resistant *Staphylococcus aureus* from Retail Pork Products onto Food Contact Surfaces and the Potential for Consumer Exposure - HEATHER SNYDER, James Dickson, Steve Niebuhr, Iowa State University, Ames, IA, USA
- P3-27 First Isolation of Shiga Toxin-producing *Escherichia coli* O157:H7 in Ground Beef at Retail Market in Sao Paulo City, Brazil - ADRIANA LUCATELLI, Tania Ibelli, Bernadette Franco, Maria Teresa Destro, Mariza Landgraf, University of Sao Paulo, Sao Paulo, Brazil
- P3-28 Through-chain Enumeration and Genotyping of *Campylobacter* spp. in Broiler Chicken Production - Jeremy Chenu, Anthony Pavic, JULIAN COX, The University of New South Wales, Sydney, Australia
- P3-29 Cross-laboratory Comparative Study of the Impact of Experimental and Regression Methodologies on *Salmonella* Thermal Inactivation Parameters - IAN HILDEBRANDT, Bradley Marks, Vijay Juneja, Angie Osoria, Nicole Hall, Michigan State University, East Lansing, MI, USA
- P3-30 Inhibition of *Listeria monocytogenes* and *Leuconostoc mesenteroides* in an Uncured Deli-style Turkey Breast Using Clean Label Antimicrobials - ROXANNE VONTAYSON, Robert Weyker, Kathleen Glass, Jeffrey Sindelar, University of Wisconsin-Madison, Madison, WI, USA
- P3-31 A Biotracing Model of *Salmonella* in the Pork Production Chain - JOOST SMID, Lourens Heres, Arie Havelaar, Annemarie Pielaat, Utrecht University, Utrecht, The Netherlands
- Produce**
- P3-32 The Use of Zero-valent Iron Filtration to Reduce *Escherichia coli* and *Listeria innocua* in Irrigation Water - Rishi Banerjee, Ajay Singh, Mary Theresa Callahan, Cheryl Roberts, David Ingram, Jitu Patel, Dallas Hoover, Kalmia Kniel, MANAN SHARMA, U.S. Department of Agriculture-ARS, Beltsville, MD, USA
- P3-33 Microbiological Survey of Domestically-produced Sprouts Available at Retail in Canada - LILI MESAK, Jovana Kovacevic, Ana Cancarevic, Jieqing Xu, Wenqian Yuan, Kevin Allen, University of British Columbia, Vancouver, BC, Canada
- P3-34 Plant Defense Response to *Escherichia coli* O157:H7 Cell Surface Structures Influences Survival of the Enteric Pathogen on Plant Surfaces - SEUNGWOOK SEO, Karl Matthews, Rutgers University, New Brunswick, NJ, USA
- P3-35 Comparison of Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) with O157:H7 for Chlorine Sensitivity and Transfer during Washing of Romaine Lettuce - KAIPING DENG, Li-Han Yen, Mary Lou Tortorello, U.S. Food and Drug Administration, Bedford Park, IL, USA

- P3-36** **Microbial Survey of Surface Water Used for Fresh Produce Crop Irrigation in Pennsylvania - AUDREY DRAPER, Stephanie Doores, Hassan Gourama, Luke LaBorde, The Pennsylvania State University, University Park, PA, USA**
- P3-37 Survival of Foodborne Pathogens on Cilantro Plants after Transfer via Wet- and Dry-Inoculation Methods - TYANN BLESSINGTON, Anne-laure Moyne, Linda Harris, University of California-Davis, Davis, CA, USA
- P3-38 Influence of Constituents of Water, Soil or Manure on Colonization of *Escherichia coli* O157:H7 on Plant by Differential Induction of Plant Defense - SEUNGWOOK SEO, Karl Matthews, Rutgers University, New Brunswick, NJ, USA
- P3-39 Examination of Irrigation Water as an On-farm Bacterial Reservoir and Potential Contamination Route for In-field Leafy Greens - JAYDE WOOD, Kevin Allen, Elsie Friesen, University of British Columbia, Vancouver, BC, Canada
- P3-40 Fate of Protozoan Oocysts (*Eimeria papillata*) on Lettuce in Field Plots - PASCAL DELAQUIS, Greg Bezanson, Robin McKellar, Alvin Gajadhar, Agriculture and Agri-Food Canada, Summerland, BC, Canada
- P3-41 Influence of Mycorrhizal Fungi (*Glomus intraradices*) on Survival of *Salmonella* and *Escherichia coli* O157:H7 in Soil and Translocation into Romaine Lettuce Roots and Shoot - JOSHUA GURTLER, April Nicholson, David Douds, Brendan Niemira, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- P3-42** **Effectiveness of UV Light as a Means to Reduce *Salmonella* Contamination on Tomatoes - WINNIE LIM, Mark Harrison, University of Georgia, Athens, GA, USA**
- P3-43 Survival of Non-pathogenic *Escherichia coli* and *Escherichia coli* O157:H7 in Delmarva Field Plots Amended with Animal Manure - CORRIE COTTON, Fawzy Hashem, Kelly Jones, Manan Sharma, Patricia Millner, University of Maryland Eastern Shore, Princess Anne, MD, USA
- P3-44 Internalization of *Salmonella* Typhimurium in Hydroponically Grown Mung Bean Sprouts with the Events of Water Contamination - SUSAN RYMUT, The Ohio State University, Columbus, OH, USA
- P3-45 Microbiological Quality of Imported Produce Available at Retail Across Canada - LILI MESAK, Jovana Kovacevic, Jieqing Xu, Ana Canarevic, Wenqian Yuan, Kevin Allen, University of British Columbia, Vancouver, BC, Canada
- P3-46 Levels of Microbial Contamination during the Production Chain of Tomatoes, Jalapeño Peppers and Melons in Northeast Mexico - Cindy Caballero-Prado, Carmen Cardenas, Karina Molina, NORMA HEREDIA, Faith Bartz, Anna Fabiszewski-de-Aceituno, Juan Leon, Lee-Ann Jaykus, Santos Garcia, Universidad A. De Nuevo Leon, San Nicolas, Nuevo Leon, Mexico
- P3-47 Impact of Inoculation Time (Evening or Morning) on *Escherichia coli* O157:H7 Survival on Pre-harvest Cilantro - TYANN BLESSINGTON, Anne-laure Moyne, Linda Harris, University of California-Davis, Davis, CA, USA
- P3-48 Indicator Methods to Evaluate Process Controls for Fresh Produce - ANNEMARIE BUCHHOLZ, Emily Jackson, Ravinder Reddy, Mary Lou Tortorello, U.S. Food and Drug Administration, Bedford Park, IL, USA
- P3-49 Microbial Cross-contamination of Tomatoes during Washing with a Peroxyacetic Acid-based Sanitizer in a Commercial Packinghouse - HAIQIANG WANG, Gordon Davidson, Elliot Ryser, Michigan State University, East Lansing, MI, USA
- P3-50 Survival of *Escherichia coli* O157:H7 on Raw Green Tomatoes during Transportation Temperature Abuse and Pathogen Transfer Efficacy between Tomatoes and Common Packaging Materials - KEITH SCHNEIDER, Mark Harrison, Oleksandr Tokarskyy, University of Florida, Gainesville, FL, USA
- P3-51 The Effect of Pesticides on the Growth and Survival of Foodborne Human Pathogens - SHEFALI DOBHAL, Guodong Zhang, Tom Royer, John Damicone, Li Ma, Oklahoma State University, Stillwater, OK, USA
- P3-52** **Reduction of *Escherichia coli* O157:H7, *Salmonella* spp. and *Shigella* spp. in Parsley after Washing with Extracts of Edible Vegetables - LUISA SOLIS-SOTO, Alany Celestino-Puga, Brianda Jaime-Gonzalez, Ricardo Luevano de la Fuente, Santos Garcia, Norma Heredia, Universidad Autonoma de Nuevo Leon, San Nicolas, NL., Mexico**
- P3-53 Inactivation of Microbes on Blueberries in Recycled Water Wash Systems - MICHAEL CASTEEL, Charles Schmidt, Gordon Clark, John Meschke, Microbial Intelligence Group, LLC, Fairfax, VA, USA
- P3-54 Kitchen Utensils as Tools to Remove or Transfer Bacterial Pathogens from Fresh-cut Produce - MARILYN ERICKSON, Jean Liao, Ynes Ortega, Jennifer Cannon, University of Georgia, Griffin, GA, USA
- P3-55 Low-energy X-ray Irradiation for Inactivating *Escherichia coli* O157:H7 in Date Paste - SANGHYUP JEONG, Salah Aleid, Muhammad Siddiq, Bradley Marks, Kirk Dolan, Michigan State University, East Lansing, MI, USA
- P3-56 Pathogen Prevalence and Indicator Organism Levels in Three Open Surface Water Systems in Washington - KAREN KILLINGER, Craig Cogger, Andy Bary, Achyut Adhikari, Katherine Warren, Sean Beckman, Elaine Brouillard, Washington State University, Pullman, WA, USA

P3-57 Efficacy of Aerosolized Chlorine Dioxide in Reducing *Salmonella* Typhimurium on Food Surfaces - JEONGMOK KIM, Chong-Kyung Kim, Jong-Lak Cho, Mokpo National University, Muan-Gun, Jeonnam, South Korea

P3-58 Survival of *Escherichia coli* and *Salmonella* spp. in Soil Treated by Biosolarization Method - ALEJANDRO SOTO-MARQUEZ, Salvador Villalobos-Reyes, Heriberto Godoy-Hernandez, Ramiro Pacheco-Aguilar, Montserrat Iturriaga, Universidad Autonoma de Queretaro, Queretaro, Mexico

### Beverages and Water

P3-59 Rapid Detection of Yeast and Mold in Filterable Beverage Using PCR Assay - LINDA XUAN PENG, Lois Fleck, DuPont Qualicon, Wilmington, DE, USA

P3-60 Antimicrobial Efficacy of Clarity® (Peracetic Acid) with a Booster (Peradigm®) against *Chaetomium globosum* - ANGELA THOMPSON, Shibu Abraham, John Rovison, FMC Corporation, Tonawanda, NY, USA

P3-61 Why Do People Prefer Bottled Waters? - OMER TEKBAS, Gulhane Military Medical Academy, Ankara, Turkey

P3-62 Efficient Reduction of *Escherichia coli* from Apple Cider by Combining Microfiltration with Ultraviolet Treatment - DONGJUN ZHAO, Jessie Usaga Barrientos, Olga Padilla-Zakour, Randy Worobo, Carmen Moraru, Cornell University, Ithaca, NY, USA

### Microbial Food Spoilage

P3-63 WITHDRAWN

### Non-Microbial Food Safety

P3-64 Are Restaurant Employees Aware of Food Allergens? - MICHAELA SUPKIS, Jack Neal, University of Houston, Houston, TX, USA

P3-65 Food Safety Priorities for Retail Deli Managers - KUWAN KIM, Phil Crandall, Cheryl Murphy, Jack Neal, University of Houston, Houston, TX, USA

P3-66 Dietary Intake of Preservatives, Antioxidants by Korean Population - SUNG HEE CHOI, Ae Young Kim, Korea Health Industry Development Institute, Chungcheonbukdo, South Korea

P3-67 Economically Motivated Adulteration: Detection of Anomalies in the Supply Chain through Monitoring of Import Data - KAREN EVERSTINE, Timothy Boyer, Shaun Kennedy, University of Minnesota, Minneapolis, MN, USA

P3-68 The Association between Menu Labeling of Common Allergens and Food Safety Knowledge and Attitudes: A Study of Independently-operated Restaurants - Lisa Zottarelli, Carolyn Bednar, Julie O'Donnell, Michelle Wofford, Glenn Hower, DOJIN RYU, Texas Woman's University, Denton, TX, USA

P3-69 Food Safety Culture in Healthcare Foodservice Operations - MARGARET BINKLEY, Daniel Henroid, Jack Neal, The Ohio State University, Columbus, OH, USA

P3-70 Potential Use of DNA Barcodes in Regulatory Science: Identification of FDA's "The Dirty 22" - YOLANDA JONES, U.S. Food and Drug Administration, Laurel, MD, USA

P3-71 On the Implementation of a Food Safety System in a Small Dairy Processing Factory in State of Sao Paulo, Brazil - Sueli Cusato, Augusto Gameiro, Carlos Corassin, ANDERSON SANT'ANA, Adriano Gomes da Cruz, Jose de Assis Fonseca Faria, Carlos Augusto F. Oliveira, University of Sao Paulo, Sao Paulo, Brazil

P3-72 Photodegradation of Aflatoxin B1 in Food - Ruijie Liu, YUANFA LIU, Fei Wang, Xingguo Wang, Jiangnan University, Wuxi, China

### Pathogens

P3-73 Survival of *Salmonella* during Baking of Peanut Butter Cookies - TIFFANY TAYLOR, Amanda Lathrop, Cal Poly, San Luis Obispo, CA, USA

### Non-Microbial Food Safety

P3-74 Evaluation of Domestic Distribution and Safety of Fresh Ginseng (*Panax Ginseng* C.A. Meyer) in Korea - Sun-Duk Cho, Min-Sun Chang, Dongman Kim, GUN-HEE KIM, DukSung Women's University, ToBong-Ku, Seoul, South Korea

P3-75 Causes and Consequences of Restaurant Closures for Food Safety Violations - Margaret Binkley, ROBERT SCHARFF, Jack Neal, The Ohio State University, Columbus, OH, USA

P3-76 What are Restaurant Managers' Priorities for Creating a Food Safety Culture? - BRIAN SAXENIAN, Margaret Binkley, Daniel Henroid, Jack Neal, University of Houston, Houston, TX, USA

### General Microbiology

P3-77 Purification and Partial Characterization of a Bacteriocin Produced by *Leuconostoc mesenteroides* A11 - LIZZIANE WINKELSTROTTER, Fabricio Tulini, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil

- P3-78 Adhesion and Dispersion of *Listeria monocytogenes* on Abiotic Surfaces - FERNANDA BARBOSA REIS, Eliane Pereira Silva, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil
- P3-79 Microbiological Characterization of Unprocessed, Processed and Retail Samples of Commercial Brazilian Bee Pollen for Human Consumption - Heloisa Hervatin, Matthew James Grossman, Neusely da Silva, Neliane de Arruda Silveirade Arruda Silveira, Maristela Nascimento, LUCIA REGINA DURRANT, University of Campinas, Campinas, Brazil
- P3-80 Probiotic Potential of Lactic Acid Bacteria Isolated from Fermented Greek Table Olives - Anthoula Argyri, Georgia Zoumpopoulou, Agapi Doulgeraki, Andreas Karatzas, Effie Tsakalidou, George-John Nychas, Efstathios Panagou, CHRYSOULA TASSOU, National Agricultural Research Foundation, Lycovrissi, Greece
- P3-81 **The Effects of Aging Times and Temperatures on *Bacillus cereus* Spores Survival in Wet Noodles during Cooking** - HAERIM JEONG, Myeongki Son, Yonggwee Lee, Gyiae Yun, Mihee Park, Ki-Hwan Park, Chung-Ang University, Anseong, South Korea
- P3-82 **Tracking of Antibiotic Resistant Gene Transfer from a Known Donor to Unknown Recipients in the Simulator of the Human Intestinal Microbial Ecosystem (SHIME)** - TUMNOON CHARASLERTRANGSI, Veronique Delcenserie, Mitra Amiri-Jami, Mazin Matloob, Mansel Griffiths, University of Guelph, Guelph, ON, Canada
- P3-83 Validation of the Use of Composite Sampling for the Detection of *Listeria monocytogenes* in Frozen Vegetables - DENISE BECKER, Stefanie Gilbreth, Kari Sweeney, ConAgra Foods, Omaha, NE, USA
- P3-84 Preservation of Industrially Important Microorganisms - FERNANDA SANTOS, Marni Ramenzoni, Mateus Lazzarotti, Paulo Esteves, Clarissa Vaz, Jalusa Kich, Catia Klein, Janice Zanella, Liana Bretano, Daiane Voss-Rech, Luiza Biesus, Marisete Schiochet, Tania Klein, Brazilian Agricultural Research Corporation, Concordia, Brazil
- P3-85 *Listeria innocua* Hinders Recovery of *Listeria monocytogenes* Serotype 4b during Selective Enrichment in Buffered *Listeria* Enrichment Broth - Ashley Keys, Rachel Dailey, RONALD SMILEY, U.S. Food and Drug Administration-ORA, Jefferson, AR, USA
- P3-86 Endemic *Salmonella* Contamination of the Virginian Eastern Shore Tomato Production Environment - Rebecca Bell, Jie Zheng, Sarah Allard, ERIK BURROWS, Charles Wang, Gabriela Arce, Tim Muruvanda, Christine Keys, David Melka, Marc Allard, Steven Rideout, Eric Brown, U.S. Food and Drug Administration, College Park, MD, USA
- P3-87 Isolation of *Bacillus cereus* from Pineapple Pulp and Partial Characterization of a Bacteriocin-like Substance - Juliana Abigail Leite, FABRICIO TULINI, Leon Rabinovitch, Jeane Quintanilha Chaves, Elaine De Martinis, University of Sao Paulo, Ribeirao Preto, Brazil
- P3-88 Safety of Bacteriocinogenic Strains Isolated from Traditional Smoked Meat Products from North Portugal - Svetoslav Todorov, Mariza Landgraf, MARIA TERESA DESTRO, Bernadette Franco, University of Sao Paulo, Sao Paulo, Brazil
- P3-89 Efficacy of Sanitizers Approved for Organic Use against *Salmonella enterica* on Organic Leafy Greens - Libin Zhu, SADHANA RAVISHANKAR, University of Arizona, Tucson, AZ, USA
- P3-90 Enhanced Plasmid Transformation of *Campylobacter jejuni* NCTC11168 through Cj1051c Mutagenesis - JEFFREY HOLT, Andrew Grant, Christopher Coward, Duncan Maskell, Jennifer Quinlan, Drexel University, Philadelphia, PA, USA

### Antimicrobials

- P3-91 Development of Antimicrobial Surface-modified Stainless Steel with N-halamines: Characterization and Effectiveness against *Listeria monocytogenes* - LUIS BASTARRACHEA, Lynne McLandsborough, Julie Goddard, University of Massachusetts, Amherst, MA, USA
- P3-92 Impact of Post-inoculation Hold Time when Treating *Escherichia coli* O157:H7- and *Salmonella*-inoculated Lettuce and Tomatoes with Chlorine Dioxide Gas - SIRIYUPA NETRAMAI, Maria Rubino, Rafael Auras, Elliot Ryser, Mahidol University, Kanchanaburi, Thailand
- P3-93 A Comparison of the *in vitro* Anti-microbial Effectiveness of Different Organic Acids and Salt Derivatives against Two *Listeria monocytogenes* Strains - RYK LUES, Central University of Technology, Bloemfontein, South Africa
- P3-94 WITHDRAWN
- P3-95 Fate of *Listeria monocytogenes* during the Maturation of Salami Containing Encapsulated Bacteriocin-producing *Lactobacillus curvatus* MBSa2 - MATHEUS SOUZA BARBOSA, Cynthia Jurkiewicz, Svetoslav Todorov, Bernadette Dora Gombossy de Melo Franco, University of Sao Paulo, Sao Paulo, Brazil
- P3-96 Vapor-phase Antimycotic Activity of *Lippia berlandieri* and *Poliomintha longiflora* Essential Oils - AIDA GOMEZ-SANCHEZ, Raul Avila-Sosa, G. Virginia Nevarez-Morillon, Enrique Palou, Aurelio Lopez-Malo, Universidad de las Americas Puebla, Cholula, Mexico

- P3-97** Determination of the Minimal Inhibitory Concentration of Lauric Arginate against Three Strains of *Salmonella enterica* - CHANELLE ADAMS, Yuhua Chang, D. Julian McClements, Lynne McLandsborough, University of Massachusetts-Amherst, Amherst, MA, USA
- P3-98** Antiviral Effects of Cell-free Bacterial Supernatants - ADRIENNE SHEARER, Dallas Hoover, Kalmia Kniel, University of Delaware, Newark, DE, USA
- P3-99** Inhibition of Foodborne Pathogens and Spoilage Organisms in Dairy Dessert and Tomato Sauce Using Potassium Cinnamate - SAURABH KUMAR, Gijds Lommerse, Renee Boerefijn, Edwin Bontenbal, Purac Biochem, Gorinchem, The Netherlands
- P3-100** Antifungal Activity of Orange Peel Essential Oil Applied by Direct Addition or Vapor Exposure - MARIA JOSE VELAZQUEZ-NUNEZ, Raul Avila-Sosa, Enrique Palou, Aurelio Lopez-Malo, Universidad de las Americas Puebla, Cholula, Mexico
- P3-101** Antibacterial Effectiveness of Phenyllactic Acid against Gram-positive and Gram-negative Foodborne Pathogens at pH 6.0 and 7.2 - DAVID MANU, Aubrey Mendonca, Joseph Sebranek, Aura Daraba, Byron Brehm-Stecher, Iowa State University, Ames, IA, USA
- P3-102** Use of Natural Preservation Solutions for Bakery Products - JANNEKE WIJMAN, Marielle Louvet-van Eijk, Ivo van der Linden, Anieke Wierenga, Edwin Bontenbal, PURAC, Gorinchem, The Netherlands
- P3-103** Growth Comparison of *Listeria monocytogenes* in Laboratory Media Using Equimolar Concentrations of NaCl and KCl - MAX GOLDEN, Kathleen Glass, University of Wisconsin-Madison, Madison, WI, USA
- P3-104** Spiral Gradient Testing and the Mechanism of Resistance of Fluoroquinolone-resistant *Listeria monocytogenes* Isolated from Various Food Products - LEONARD WILLIAMS, Shurrita Davis, Janak Khatiwada, North Carolina A&T State University, Kannapolis, NC, USA
- P3-105** Characterization of Antimicrobial Resistance in *Vibrio parahaemolyticus* Isolated from Canada between 1998 and 2011 - Jennifer Liu, Lili Mesak, KEVIN ALLEN, University of British Columbia, Vancouver, BC, Canada
- P3-106** Effect of Sodium Alginate Coatings Containing Cinnamon Essential Oil on Growth and Ochratoxin A Production by *Aspergillus carbonarius* on Fresh Apples and Pears - ANASTASIA KAPETANAKOU, Sofia Nestora, Panagiotis Skandamis, Agricultural University of Athens, Athens, Greece
- P3-107** Antimicrobial Synergistic Effect of Selected Essential Oils/ Derivatives against *Salmonella* Typhimurium - KANIKA BHARGAVA, Muhamad Chbib, Yifan Zhang, Wayne State University, Detroit, MI, USA
- P3-108** A Longitudinal Study of Antimicrobial Resistance of *Vibrio parahaemolyticus* Strains Isolated from Two Statistical Areas in British Columbia, Canada - Jennifer Liu, Lili Mesak, KEVIN ALLEN, University of British Columbia, Vancouver, BC, Canada
- P3-109** Reduction of *Salmonella* Using Lactic Acid and Potassium Lactate on Non-federally Inspected Whole Muscle Beef Steaks Purchased in Meat Markets of Mexico - SHANNA WARD, Mark Miller, Alejandro Echeverry, Lyda Garcia, Guy Loneragan, Ansen Pond, Tanya Jackson, Leslie Thompson, Sam Jackson, J. Chance Brooks, Rosa Gabriela Ramirez Porras, Gilberto Cervera, Mindy M. Brashears, Texas Tech University, Lubbock, TX, USA
- P3-110** Antibacterial Effect of ZnO Nanoparticles on Intestinal Bacteria - AMI YOO, Mengshi Lin, Azlin Mustapha, University of Missouri, Columbia, MO, USA
- P3-111** Influence of Nalidixic Acid Resistance on Sensitivity of Various Shiga Toxin-producing *Escherichia coli* to EO Water Treatment - RAVIRAJ SINGH JADEJA, Yen-Con Hung, Louisiana State University, Baton Rouge, LA, USA
- P3-112** Concentration- and Time-dependent Inactivation of *Escherichia coli* O157:H7 by Plant Extracts - Javier Reyna-Granados, Lynn Joens, Mendel Friedman, SADHANA RAVISHANKAR, University of Arizona, Tucson, AZ, USA

## Pathogens

- P3-113** Isolation and Characterization of a Unique Phage Carrying Strain of *Clostridium botulinum* from Carrot Juice - KRISTIN MARSHALL, Louis Nowaczyk, II, Brian Raphael, Guy Skinner, Rukma Reddy, John Larkin, U.S. Food and Drug Administration, Bedford Park, IL, USA
- P3-114** Expression of Stress and Virulence Genes in *Escherichia coli* O157:H7 in Fresh Dairy Compost - Randhir Singh, XIUPING JIANG, Clemson University, Clemson, SC, USA
- P3-115** *Enterococcus faecium* NRRL-B2354 as a Surrogate for *Salmonella* spp. for the Validation of Extrusion - Andreia Bianchini, Jayne Stratton, Steven Weier, Brian Plattner, Galen Rokey, Gerry Hertzler, Tim Hartter, Lakshmi Gomp, BISMARCK MARTINEZ, University of Nebraska-Lincoln, Lincoln, NE, USA
- P3-116** Colonization and Internalization of *Salmonella enterica* in Tomato Plants - JIE ZHENG, Sarah Allard, Sara Reynolds, Patricia Millner, Gabriela Arce, Robert Blodgett, Eric Brown, U.S. Food and Drug Administration, College Park, MD, USA

P3-117 Influence of Lipoteichoic Acid (LTA) on *Listeria monocytogenes* Biofilm Formation - IMELDA TIRTAJAYA, Yuhua Chang, Lynne McLandsborough, University of Massachusetts-Amherst, Amherst, MA, US

P3-118 Frequency of Bacterial Foodborne Pathogens on the Surface and Guts of Individual Filth Flies - MONICA PAVA-RIPOLL, Rachel Pearson, Amy Miller, George Ziobro, U.S. Food and Drug Administration-CFSAN, College Park, MD, USA

P3-119 Assessing the Formation and Removal of Biofilms of *Listeria* spp. Isolated on Equipment and Utensils of Dairy Industries in Brazil and Italy - LUIZA PIETA, John David, Eduardo Cesar Tondo, UFRGS, Porto Alegre, Brazil

P3-120 Comparative Survival Patterns of Non-O157:H7 Shiga Toxin-producing *Escherichia coli* (STEC) Strains and Acid-resistant O157:H7 STEC during Incubation in pH 2.0 Synthetic Gastric Fluid - WAN MEI LEONG, Kyriaki Chatzikyriakidou, Steve Ingham, Barbara Ingham, Cecile Ane, University of Wisconsin-Madison, Madison, WI, USA

P3-121 Regulation of the *csgD* Promoter by Global Regulators H-NS, IHF, and RpoS in *Escherichia coli* O157:H7 Isolates - CHIN-YI CHEN, Gaylen Uhlich, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA

P3-122 Fate of *Salmonella* Exposed to Dry Heat Treatments in Low and Intermediate Moisture Food Products - Kristen Hunt, STEVEN GOODFELLOW, Brian Farina, Deibel Laboratories, Gainesville, FL, USA

P3-123 A Comparison of *Escherichia coli* Persistence on Basil Plants and Soil Using Drip and Overhead Irrigation - SARAH MARKLAND, Krystal Shortlidge, Lindsey Cook, Kyle LeStrange, Manan Sharma, Kalmia Kniel, University of Delaware, Newark, DE, USA

P3-124 Differentiating Non-O157:H7 STEC Serogroups from Ground Beef Plated on Agar Media by Hyperspectral Imaging - BOB WINDHAM, Seung-Chul Yoon, Scott Ladely, Kurt Lawrence, Bosson Park, William Cray, Neelam Narang, U.S. Department of Agriculture-ARS, Athens, GA, USA

P3-125 Longitudinal Study of *Salmonella enterica*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* in Fresh Meat Processing Plant Environments - EVA BORJAS, Alex Brandt, John Sofos, Marisa Bunning, Martin Wiedmann, Kendra Nightingale, Colorado State University, Fort Collins, CO, USA

### Antimicrobials

P3-126 Comparison of Antimicrobial Properties of *Zanthoxylum armatum* and *Hibiscus sabdariffa* on Selected Foodborne Pathogens - SHURRITA DAVIS, Leonard Williams, Janak Khatiwada, North Carolina A&T State University, Kannapolis, NC, USA

### Pathogens

P3-127 Validation of a 24-hour Immunochromatographic Test Strip-based Method for the Detection of *Listeria* spp. on Environmental Surfaces - MARK MULDOON, Ann-Christine Allen, Verapaz Gonzalez, Larissa Goldman, Meredith Sutzko, SDIX, Newark, DE, USA

P3-128 Comparative Evaluation of the VIDAS® *Campylobacter* (CAM) Method for the Detection of *Campylobacter* from Selected Foods: AOAC Performance Tested Method<sup>SM</sup> Validation Study - MELINDA HAYMAN, Sergio Montez, Ron Johnson, Food Safety Net Services, San Antonio, TX, USA

P3-129 Factors Contributing to the Transfer of *Escherichia coli* O157:H7 and *Listeria monocytogenes* between Cutting Surfaces and Fresh Produce; Cross-contamination Scenarios - SOFIA POIMENIDOU, Anneza Loukou, Panagiotis Skandamis, Agricultural University of Athens, Athens, Greece

P3-130 Comparative Evaluation of the CampyFood Agar (CFA) Method for the Selective Isolation and Enumeration of *Campylobacter* from Selected Foods: AOAC Performance Tested Method<sup>SM</sup> Validation Study - SERGIO MONTEZ, Melinda Hayman, Ron Johnson, Food Safety Net Services, San Antonio, TX, USA

P3-131 Growth Characteristics and Development of a Predictive Model for *Escherichia coli* in Rice Cakes - SONG-YI CHOI, Se-Hee Jeong, Sang-Do Ha, Chung-Ang University, Ansong, South Korea

P3-132 Toxigenic *Clostridium difficile* in Retail Meats in Brazil - Ana Claudia Tsuchiya, Arnaldo Yoshiteru Kuaye, DIRCE YORIKA KABUKI, Universidade Estadual de Campinas, Campinas, Brazil

P3-133 Disinfection of Shigatoxigenic *Escherichia coli* O157:H7 in Apple Cider and Skim Milk by Bacteriophages and Pulsed Electric Fields - MARKUS WALKLING-RIBEIRO, Hany Anany, Mansel Griffiths, University of Guelph, Guelph, ON, Canada

P3-134 Growth Kinetics and Predictive Model of *Aeromonas hydrophila* in a Broth-based System - MYUNG-SUB CHUNG, Bo-Yeon Kim, Shin Young Park, Sang-Do Ha, Chung-Ang University, Ansong, South Korea

P3-135 Growth Kinetics and Predictive Growth Model of *Aeromonas hydrophila* in a Squid-based System - SHIN YOUNG PARK, Bo-Yeon Kim, Sang-Do Ha, Chung-Ang University, Ansong, South Korea

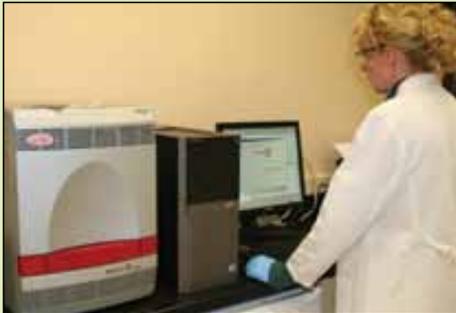
- P3-136 Thermal Inactivation of *Escherichia coli* O157:H7 and *Salmonella* Agona in Wheat Flour - Elisabeth Greene, ROBERT WILLIAMS, Joseph Marcy, Sean O'Keefe, Virginia Tech, Blacksburg, VA, USA
- P3-137 Genetic Diversity of *Listeria monocytogenes* Strains Recovered from the Food Sector in British Columbia, Canada - JOVANA KOVACEVIC, Lorraine McIntyre, Ana Paccagnella, Linda Hoang, Judy Isaac-Renton, Kevin Allen, University of British Columbia, Vancouver, BC, Canada
- P3-138 Detection of Seven Top STEC *Escherichia coli* Serotypes by the Assurance GDS Top STEC MPX Assay - Philip Feldsine, DAVID KERR, Markus Jucker, Andrew Lienau, BioControl Systems, Inc., Bellevue, WA, USA
- P3-139 Validation Study of Assurance GDS MPX for Top STEC in Raw Beef Products - Philip Feldsine, DAVID KERR, Markus Jucker, Andrew Lienau, BioControl Systems, Inc., Bellevue, WA, USA
- P3-140 Influence of Vacuum Cooling on Microbe Infiltration in Fresh Leafy Greens - ERICA VONASEK, University of California-Davis, Davis, CA, USA
- P3-141 Evaluation of Virulence Profiles of Environmental Avian Pathogenic *Escherichia coli* O157 Isolates - KYLE LESTRANGE, Sarah Markland, Krystal Shortlidge, Dallas Hoover, Kalmia Kniel, University of Delaware, Newark, DE, USA
- P3-142 Influence of Vitamin Exposure on the Expression of Selected *Escherichia coli* O157:H7 Stress Response Genes - ANA CANCAREVIC, Lili Mesak, Brett Finlay, Wei Zhang, Kevin Allen, University of British Columbia, Vancouver, BC, Canada
- P3-143 Influence of Vitamins on *Escherichia coli* O157:H7 Adherence to HeLa Cells - ANA CANCAREVIC, Brett Finlay, Wei Zhang, Kevin Allen, University of British Columbia, Vancouver, BC, Canada
- P3-144 Surface Survival and Internalization of *Salmonella* through Natural Cracks on Developing Cantaloupe Fruit, Alone or in the Presence of the Plant Pathogen *Erwinia tracheiphila* - DHIRAJ GAUTAM, Mark Payton, Jacqueline Fletcher, Li Ma, National Institute for Microbial Forensics & Food and Agricultural Biosecurity, Stillwater, OK, USA
- P3-145 Prevalence and Levels of *Listeria monocytogenes* in Ready-to-Eat Foods at Retail - JOHN LUCHANSKY, Anna Porto-Fett, Sherri Dennis, Yuhuan Chen, Regis Pouillot, Karin Hoelzer, Laura Gathercole, Lori Papadakis, Laurie Williams, Bradley Shoyer, Jeehyun Lee, James Lindsay, Janell Kause, Evelyne Mbandi, Denise Eblen, William Shaw, Daniel Gallagher, L. Victor Cook, Nathan Bauer, Rachel Johnson, John King, Melissa Murphy, James Nasella, Holland Starks, Sheeri Khokhar, Christopher Spurlino, Trang Nguyen, Katrina Berry, Alisa Kanjanakorn, Sarah Wadsworth, Elizabeth Baker, Caitlin Harvey, China Reed, Karina Martino, Lisa Benjamin, U.S. Department of Agriculture-ARS-ERRC, Wyndmoor, PA, USA
- P3-146 Understanding the Role of the Catalase/Peroxide Genes in H<sub>2</sub>O<sub>2</sub> Resistance of *Escherichia coli* Serotype O157:H7 Biofilms - GAYLEN UHLICH, Chin-Yi Chen, Peter Irwin, U.S. Department of Agriculture-ARS, Wyndmoor, PA, USA
- P3-147 Laboratory Performance on the Recovery of *Listeria monocytogenes* in Queso Fresco Cheese and Alfalfa Sprouts - MICHAEL URBANCZYK, Shannon Dugan, Lacey Guillen, Ravinder Reddy, Christopher Conway, Vishnu Patel, Qian Wang, Illinois Institute of Technology, Bedford Park, IL, USA

### Novel Laboratory Methods

- P3-148 Performance Assessment of a New *Cronobacter* spp. Detection Method in Infant Formula and Environmental Samples - Justine Baguet, Muriel Bernard, Cecile Bernez, Claudie Le Doeuff, Sarah Peron, Maryse Rannou, DANIELE SOHIER, ADRIA, Quimper, France
- P3-149 Development of a New Device for the Rapid Detection of Aciduric Microorganisms - CAROLYN MONTEI, Joe Heinzlmann, Susan McDougal, Ronald Sarver, Brent Steiner, Mark Mozola, Jennifer Rice, Neogen Corporation, Lansing, MI, USA
- P3-150 Novel Automated Workflow Reducing Time to Result for Detecting O157:H7 and Non-O157 STEC Strains from 375 g Beef Samples - NIKOLAY SERGEEV, Maxim Brevnov, Catherine O'Connell, Robert Tebbs, Wayne Ge, Sharon Matheny, Daniel Kephart, Life Technologies, Austin, TX, USA
- P3-151 An Effective Real-Time Quantitative PCR Protocol for Quantification of Pathogens in Foodstuffs - YSABELLE ADOLPHE, Sebastien Crevecoeur, Perrine Duval, Georges Daube, Antoine Clinquart, University of Liege, Liege, Belgium
- P3-152 Design and Evaluation of a Real-Time PCR Method for Detecting O157:H7 and Non-O157 STEC Strains from Beef Samples - ROBERT TEBBS, Aisha Abdul-Wakeel, Sharon Matheny, Craig Cummings, Rixun Fang, Lily Wong, Lavorka Degoricija, Pius Brzoska, Manohar Furtado, Catherine O'Connell, Pina Fratamico, Life Technologies, Austin, TX, USA

- P3-153 Validation of a New Method According to the ISO 16140 Standard for the Next-day Detection of *Listeria* spp. in Food Products and Environmental Samples - Melinda Maux, Valerie Bulcourt, Jean-Michel Pradel, JEAN-LOUIS PITTET, bioMérieux, Marcy L'Etoile, France
- P3-154 Selection of Aptamers against *Salmonella enterica* Serovar Typhimurium - Nuo Duan, Shijia Wu, CHANGQING ZHU, Jingdong Shao, Yuan Jiang, Zhouping Wang, Inspection and Quarantine Bureau, Nanjing, China
- P3-155 Serotyping of Non-O157 Shiga Toxin-producing *Escherichia coli* by Single Nucleotide Polymorphisms in *gnd* - JACOB ELDER, Kendra Nightingale, Texas Tech University, Lubbock, TX, USA**
- P3-156 Evaluation of Commercially Available Loop Mediated Isothermal Amplification (LAMP) Kits for Detection of Foodborne Pathogens - PAUL PARK, State of California, Richmond, CA, USA
- P3-157 Rapid Detection of *Brucella* by Loop-mediated Isothermal Amplification - Shouyi Chen, Liuyan Song, XUNDE LI, Shuiping Hou, Edward Atwill, University of California-Davis, Davis, CA, USA
- P3-158 Rapid Confirmation of *Listeria monocytogenes* from Artificially Inoculated Food Matrices Using Partial 16S rDNA Sequence Analysis - Keely Martin, Ashley Keys, Christopher Haney, RONALD SMILEY, U.S. Food and Drug Administration-ORA, Jefferson, AR, USA
- P3-159 A Buffer Capacity Model to Determine pH Changes in Acid and Acidified Vegetables Due to Microbial Activity - FRED BREIDT, Kathryn Kay, U.S. Department of Agriculture-ARS, Raleigh, NC, USA
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- P3-161 WITHDRAWN
- P3-162 Selection of DNA Aptamers with Binding Affinity to Human Norovirus - BLANCA ESCUDERO-ABARCA, Helen Rawsthorne, Matthew Moore, Lee-Ann Jaykus, North Carolina State University, Raleigh, NC, USA
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- P3-167 Growth and Repair of *Escherichia coli* Non-O157:H7 STEC Strains in Selective Enrichment Broths - LAWRENCE RESTAINO, R & F Laboratories, Inc., Downers Grove, IL, USA
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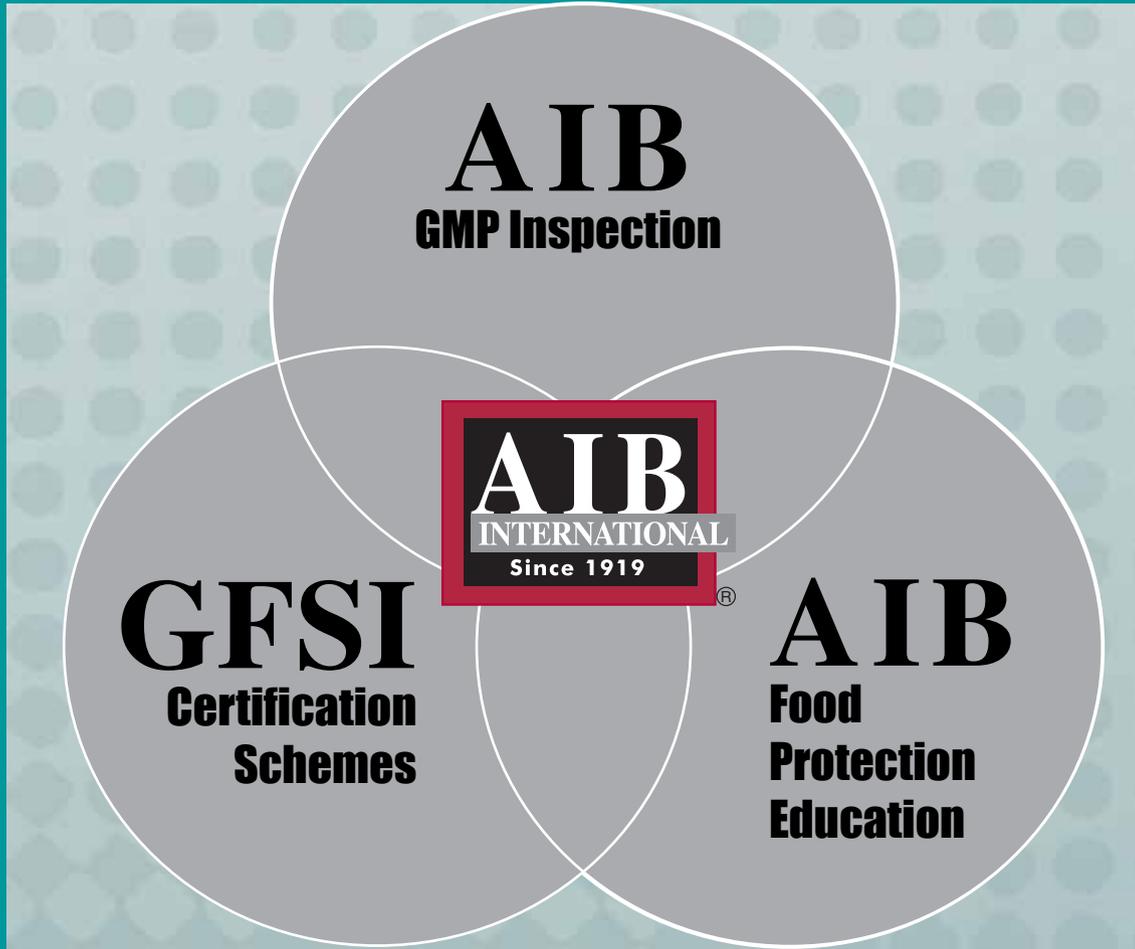
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# Affiliate Awards

## **C.B. SHOGREN MEMORIAL** **Florida Association for Food Protection**



### **BEST AFFILIATE OVERALL MEETING** **Florida Association for Food Protection**



### **AFFILIATE MEMBER EDUCATION** **British Columbia Food Protection Association**



### **AFFILIATE COMMUNICATION MATERIALS** **British Columbia Food Protection Association**



### **AFFILIATE MEMBERSHIP ACHIEVEMENT** **Wisconsin Association for Food Protection**

# Award Recipients

## **BLACK PEARL**

Sponsored by Wilbur Feagan  
and F & H Food Equipment Company

The Kroger Co.  
Cincinnati, Ohio

## **FELLOW**

Christine M. Bruhn  
Ann Marie McNamara

## **PRESIDENT'S LIFETIME ACHIEVEMENT**

Robert Buchanan

## **HONORARY LIFE MEMBERSHIP**

Charles (Bert) Bartleson  
Harold Bengsch  
Tom Schwarz  
Purnendu C. Vasavada

## **HARRY HAVERLAND CITATION**

Sponsored by ConAgra Foods, Inc.

Judy D. Greig

## **INTERNATIONAL LEADERSHIP**

Sponsored by Cargill, Inc.

Bernadette Dora Gombossy de Melo Franco

## **GMA FOOD SAFETY**

Sponsored by Grocery Manufacturers Association

Kansas State University  
Daniel Y. C. Fung

University of Wisconsin-River Falls

Purnendu C. Vasavada

## **FROZEN FOOD FOUNDATION**

### **FREEZING RESEARCH**

Sponsored by the Frozen Food Foundation

David S. Reid

## **MAURICE WEBER LABORATORIAN**

Sponsored by Weber Scientific

Joseph Frank

## **LARRY BEUCHAT YOUNG RESEARCHER**

Sponsored by bioMérieux

Siddhartha Thakur

## **SANITARIAN**

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Robert Hennes

## **ELMER MARTH EDUCATOR**

Sponsored by Nelson-Jameson, Inc.

Mark Harrison

## **HAROLD BARNUM INDUSTRY**

Sponsored by Roka Bioscience, Inc.

Gordon Hayburn

## **TRAVEL AWARD FOR STATE OR LOCAL HEALTH OR STATE AGRICULTURAL DEPARTMENT EMPLOYEES**

Sponsored by Marler Clark, LLP, PS

Jeanne Garbarino  
Tim Jenkins  
Chris Malota  
Amie Minor  
Brian Sauders

## **STUDENT TRAVEL SCHOLARSHIP**

Sponsored by IAFP and the IAFP Foundation

Frederick Adzitey  
Sharon Bagaaya  
Eva Danira Borjas Orellana  
Wei Chen  
Chawalit Kocharunchitt  
Min Hwa Lee  
Laura Strawn  
Fabrício Luiz Tulini  
Qiongqiong Yan

## **DEVELOPING SCIENTISTS**

Sponsored by the IAFP Foundation

To be determined

## **SAMUEL J. CRUMBINE AWARD**

Sponsored by the Conference for Food Protection, in cooperation with American Academy of Sanitarians, American Public Health Association, Association of Food & Drug Officials, Foodservice and Packaging Institute, Inc., International Association for Food Protection, International Food Safety Council, National Association of County and City Health Officials, National Environmental Health Association, National Restaurant Association Solutions, NSF International, and Underwriters Laboratories, Inc.

Salt Lake Valley Health Department

# About the Award Recipients

## Black Pearl Award

The Kroger Co.  
Cincinnati, Ohio



**K**roger, the nation's largest traditional grocery retailer, employs more than 339,000 associates who serve customers in 2,435 supermarkets and multi-department stores in 31 states under two dozen local banner names including Kroger, City Market, Dillons, Jay C, Food 4 Less, Fred Meyer, Fry's, King Soopers, QFC, Ralphs and Smith's. The company also operates 791 convenience stores, 348 fine jewelry stores, 1,090 supermarket fuel centers and 39 food processing plants in the U.S.

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For more information, please visit [www.kroger.com](http://www.kroger.com).



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## FELLOW AWARD



**Christine M.  
Bruhn**  
Davis, California

**D**r. Christine Bruhn is a recipient of the 2012 IAFP Fellow Award, which recognizes professionals who have contributed to IAFP and its Affiliates with distinction over an extended period of time. Dr. Bruhn is being recognized nationally and internationally for her programs in consumer behavior, food science and food safety.

As Director of the Center for Consumer Research and Consumer Food Marketing Specialist in the Department of Food Science and Technology, University of California–Davis, Dr. Bruhn’s research focuses on consumer attitudes, knowledge and practices related to food safety and quality and new food processing technologies. She has authored over 150 professional papers on consumer attitudes toward food.

Dr. Bruhn was the first recipient of the IAFP Developing Scientist Award in 1986, presented the Ivan Parkin Lecture at the Association’s 1998 Annual Meeting and received the IAFP Elmer Marth Educator Award in 2005. She has chaired the editorial committee for *Dairy, Food and Environmental Sanitation* (now *Food Protection Trends*) and currently serves on the editorial board for *FPT*. She has also been published in both journals.

Dr. Bruhn is a Fellow of the Institute of Food Technologists in the U.S. and the Institute of Food Science and Technology in the U.K. She has provided consultations to the FAO and WHO on food safety and food irradiation. As a member of the inaugural FDA Risk Communication Advisory Committee, Dr. Bruhn provided expertise in food safety. In 2011, she was recognized by the Institute of Food Technologists with the Carl R. Fellers Award for service to the profession of food science and technology.

## FELLOW AWARD



**Ann Marie  
McNamara**  
San Diego, California

**D**r. Ann Marie McNamara is a recipient of the 2012 IAFP Fellow Award, which recognizes professionals who have contributed to IAFP and its Affiliates with distinction over an extended period of time. Dr. McNamara is a 19-year member of IAFP.

As Division Vice President of Product Safety and Quality Excellence for Jack in the Box, Dr. McNamara works to ensure the safety of more than a million customers a day by developing and managing industry leading food safety programs. She previously served as V.P. of Food Safety at Siliker; V.P. of Food Safety and Technology at Sara Lee; and Director of Microbiology at USDA Food Safety and Inspection Service where she was a five-time recipient of the Secretary of Agriculture's Superior Service Award. Dr. McNamara completed a post-doctoral fellowship at the Centers for Disease Control and Prevention and earned her Sc.D. from the University of Pittsburgh, her M.S. from the University of Minnesota and her B.S. from Quinnipiac University. She has authored more than 100 publications and given more than 100 scientific presentations.

Dr. McNamara has developed corporate food safety programs that are widely recognized for their excellence. She has provided expert food safety advice to more than 100 businesses as a consultant. As a regulator, Dr. McNamara has played an influential role in developing food safety policies, including co-authoring the landmark Pathogen Reduction and HACCP Rule; President Clinton's Food Safety Initiative; the FDA's Healthy People 2010; and acted as a representative on the National Advisory Committee for Microbial Criteria in Foods, CODEX and the Conference for Food Protection.

# PRESIDENT'S LIFETIME ACHIEVEMENT AWARD



**Robert L.  
Buchanan**  
College Park, Maryland

**D**r. Robert L. Buchanan is the recipient of the 2012 IAFP President's Lifetime Achievement Award. This award is given at the discretion of the Association President to recognize an individual who has made a lasting impact on "Advancing Food Safety Worldwide" through a lifetime of professional achievements in food protection. Throughout his professional career, Dr. Buchanan has distinguished himself as a leader of public service through his contributions to the food and dairy industries.

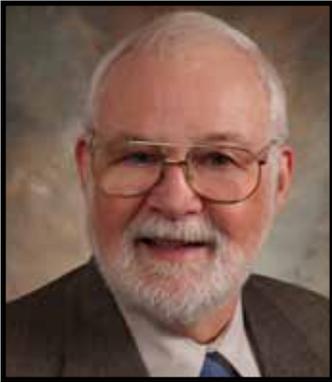
Dr. Buchanan is currently Director of the University of Maryland's Center for Food Safety and Security Systems. He received his B.S., M.S., Masters of Philosophy and Ph.D. in Food Science from Rutgers University and conducted post-doctoral training in mycotoxicology at the University of Georgia. He has over 35 years of teaching experience, conducting research in food safety and working at the interface between science and public health policy, first in academia, then in government service at both the USDA and the FDA and most recently at the University of Maryland's College of Agriculture and Natural Resources.

Dr. Buchanan's scientific interests are diverse and include extensive experience in predictive microbiology, quantitative microbial risk assessment, microbial physiology, mycotoxicology and food safety systems. He has published on a wide range of subjects related to food safety and is one of the co-developers of the widely-used USDA Pathogen Modeling Program.

Dr. Buchanan has served on numerous national and international advisory bodies, including 20 years as a member of the International Commission on Microbiological Specification for Foods; as a six-term member of the National Advisory Committee for Microbiological Criteria for Foods; a decade as the U.S. Delegate to the Codex Alimentarius Committee on Food Hygiene; and on multiple committees and expert consultations for the NAS/IOM and FAO/WHO.

Having served on many IAFP Committees, including several Professional Development Group committees, Dr. Buchanan currently serves on the *Journal of Food Protection* Editorial Committee. In 2010, Dr. Buchanan delivered the John H. Silliker Lecture at the IAFP Annual Meeting.

# HONORARY LIFE MEMBERSHIP AWARD



**Charles A. (Bert)  
Bartleson**  
Olympia, Washington

**C**harles A. (Bert) Bartleson is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high objectives of the Association. Mr. Bartleson is retired from Bartleson Food Safety Consultants, which he formed upon retiring from a long career in government.

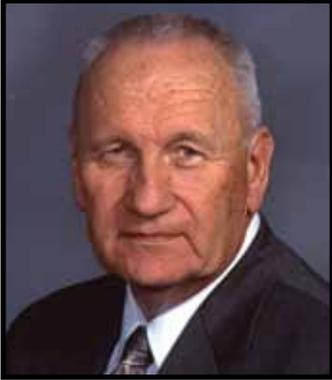
Mr. Bartleson graduated from Washington State University in 1970. His first job was as an Environmental Health Specialist with the Thurston-Mason Health District in Olympia, Washington. While there, he investigated two large outbreaks of foodborne illness – *C. perfringens* and Norovirus – which ignited a life’s work of studying the cause and prevention of foodborne illnesses. He eventually returned to school, graduating from the University of Hawaii with an MPH degree.

Mr. Bartleson joined the Washington State Department of Health for the last 25 years of his government service. Throughout this time, he was a Public Health Advisor and the Technical Expert for the State Food Program. During these years, Mr. Bartleson audited local health department food programs, trained hundreds of food sanitarians, coordinated emergency response, developed and rewrote the food service rules and regulations and investigated the factors linked to foodborne diseases.

As a long-time IAFP Member, Mr. Bartleson has been a part of the IAFP Committee on the Control of Foodborne Illness and has written four manuals and more than a dozen papers. In 2007, he was presented with the IAFP Sanitarian Award. Mr. Bartleson has also been a member of the Conference for Food Protection, chairing the Science and Technology Council, and served on the National Advisory Committee on Microbiological Criteria for Foods.

Mr. Bartleson retired from Bartleson Food Safety Consultants in 2009. His interests include bicycling, collecting seashells and traveling.

# HONORARY LIFE MEMBERSHIP AWARD



**Harold K.  
Bensch**  
Springfield, Missouri

**M**r. Harold K. Bengsch is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high ideals and objectives of the Association. After 45 years of continuous service in Public Health, Mr. Bengsch retired in 2004 from the Springfield/Greene County (Missouri) Department of Public Health and Welfare, serving his last 20 years as Director. Two days after retiring, he was elected to the office of Greene County Commissioner and is now serving his second term.

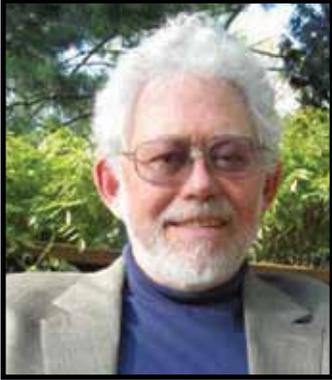
Born and raised on a mixed grain and dairy farm in western Christian County, Missouri, Mr. Bengsch started his education in a one-room country schoolhouse set on a portion of the family farm. He received his undergraduate degree from Missouri State University, with a double major in Agriculture Sciences, and his master's degree in Public Health Science from the University of Missouri's School of Medicine. He taught in the Masters of Public Health program at Missouri State University, where he currently serves on the University Institutional Biological Safety Committee and the College of Health and Human Services Dean's Ambassador Committee. In 2004, Mr. Bengsch received an honorary Doctorate of Public Affairs from Missouri State University, the second such honorary doctorate in the school's history.

As a strong advocate for collaboration to achieve outcomes, Mr. Bengsch currently serves on no less than 26 state and community boards and committees. He has acted as Chair of the Missouri State Board of Health and President of the Missouri Public Health Association. He is a current member of the State and National Association of County Commissioners and serves on both the Governor's Advisory Council on Homeland Security and the State Juvenile Justice Task Force. He also co-chairs the State Child Death Review Panel. He has authored 17 publications addressing various topics on health and public health.

During his 49 years as an IAFP Member, Mr. Bengsch has also served on numerous Association committees and work groups. He was elected IAFP President in 1994 and received the IAFP Sanitarian Award in 1977 and the IAFP Harry Haverland Citation Award in 2005. He also served as the Missouri Milk, Food and Environmental Health Association's (MMFEHA) President and received the Affiliate's Lifetime Achievement Award in 2000. He is also the recipient of the 2001 Missourian Award.

Married for 54 years, Mr. Bengsch and his wife, Darlene, have two daughters, Meschiel and Kena, four grandchildren and eight great-grandchildren. Mr. Bengsch's motto is: "There is no limit to what can be accomplished when it doesn't matter who gets the credit."

# HONORARY LIFE MEMBERSHIP AWARD



**Thomas L.  
Schwarz**  
Burke, Virginia

**T**homas L. Schwarz is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high ideals and objectives of the Association. Mr. Schwarz is a Midwesterner with degrees in chemistry and entomology. He retired from the Food and Drug Administration (FDA) as Director, Division of Cooperative Programs, in 2001.

In 1970, Mr. Schwarz joined the United States Department of Agriculture (USDA) as a plant quarantine inspector. After a year at the port of New York, he transferred to the FDA as a laboratory entomologist. Starting in 1976, he held a succession of positions at FDA headquarters. Throughout the next 25 years, he accumulated 14 FDA awards for performance or special service.

Mr. Schwarz was involved in a wide variety of the FDA's high-profile issues, such as Good Laboratory Practices; ethnic foods; sulfites; reduced oxygen packaging; *Salmonella* in eggs; *E. coli* O157:H7 in hamburgers; and EMS from L-tryptophan. He is best known for his work on the first Food Code.

An active IAFP Member for 30 years, Mr. Schwarz has made many presentations at the Association's Annual Meetings, contributed an article to *Dairy and Food Sanitation*, and served on various PDGs and on the Program Committee. He has also been a member of CFP, AFDO, NCIMS, ISSC and the Alliance for Food Security.

Since his federal retirement, Mr. Schwarz has represented the International Flight Services Association as its Food Safety Consultant and has done scientific consulting for private firms, including Marler Clark, LLP, PS.

# HONORARY LIFE MEMBERSHIP AWARD



**Purnendu C.  
Vasavada**  
River Falls, Wisconsin

**D**r. Purnendu C. Vasavada is a recipient of the 2012 IAFP Honorary Life Membership Award, which recognizes his dedication and service to the high ideals and objectives of the Association. Dr. Vasavada is Professor Emeritus of Food Science at the University of Wisconsin-River Falls and Food Safety and Microbiology Extension Specialist.

Dr. Vasavada is recognized internationally for his teaching, applied research, innovative training programs and active consultations in Food Science and Technology, especially Food Safety and Microbiology, Rapid Methods and Automation in Food Microbiology, Food Quality Assurance, Milk Quality and Mastitis, Food Nutrition and Consumer Issues, and Food Science Education. As the principal and managing member of PCV & Associates, LLC, Dr. Vasavada provides consulting and assistance to the food industry in planning, development and management of special projects involving food safety and microbiology, GMP, HACCP and food quality assurance. He is also involved in developing and presenting seminars and conferences on contemporary topics of interest to food industry and consumers.

Dr. Vasavada is active in several scientific and professional organizations, including the International Association for Food Protection (IAFP) for 27 years and the Institute of Food Technologists (IFT). He is the author or co-author of over 100 publications, including peer-reviewed papers, technical abstracts and book chapters. His list of awards include the Joseph Mityas Laboratorian of the Year Award from WLA (1987); the Educator Award from IAMFES (1997); the Sanitarian of the Year Award from WAMFS (1998); the UW Extension's Program Innovation Award (2010); and the IAFP Harry Haverland Citation Award (2011). He is a Fellow of the American Academy of Microbiology (1991), IFT (2009) and IAFP (2010).

# HARRY HAVERLAND CITATION AWARD



**Judy D.  
Greig**  
Guelph, Ontario, Canada

As the recipient of the 2012 IAFP Harry Haverland Citation Award, Judy D. Greig is recognized for her years of dedication and devotion to the Association's ideals and objectives.

Ms. Greig is currently an epidemiologist with the Public Health Agency of Canada, Laboratory for Foodborne Zoonoses in Guelph, Ontario, where her projects include attribution of foodborne disease, systematic and scoping reviews of public health issues, and knowledge translation.

Ms. Greig is a registered nurse and has practiced in three Canadian provinces throughout the past 19 years. She received her B.Sc., specializing in microbiology, from the University of Waterloo and M.Sc. in epidemiology from the University of Guelph.

An IAFP Member since 2000, Ms. Greig has served on various Association Committees, including two terms on the Black Pearl Selection Committee; *Food Protection Trends* Management Committee; *Journal of Food Protection* Management Committee; and the Foundation Committee. She is currently serving her second term on the *Food Protection Trends* Editorial Board. She joined the Committee on Control of Foodborne Illness in 2000 and has served as its Vice Chair since 2007, during which the Committee has authored eleven papers describing the role of the infected food handler, updated the *Procedures to Investigate Foodborne Illness* manual and organized multiple symposia. Her professional peer and friend, Ewen Todd, states, "Judy Greig has demonstrated her commitment and dedication to the reduction of foodborne disease by faithfully serving as Vice Chair of the Committee on Control of Foodborne Illness and by co-authoring many papers on hygiene of food and healthcare workers."

A member of the Ontario Food Protection Association (OFPA) since 2000, Ms. Greig has served on the Student Awards Committee, acted as co-editor of the OFPA award-winning newsletter from 2001–2006, organized numerous technical sessions and served as the Affiliate's President in 2010.

Ms. Greig has presented over 60 oral or poster presentations and has numerous peer-reviewed publications. She has guest lectured at the University of Guelph (Masters in Food Safety and Quality Assurance Program) and at Ryerson University (School of Occupational and Public Health) in Toronto.

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# INTERNATIONAL LEADERSHIP AWARD



**Bernadette DGM  
Franco**  
São Paulo, Brazil

The 2012 IAFP International Leadership Award goes to Dr. Bernadette DGM Franco for her dedication to the high ideals and objectives of IAFP and her promotion of the mission of the Association in countries outside of the U.S. and Canada. Dr. Franco is a professor at the University of São Paulo (USP), São Paulo, Brazil, in the Department of Food and Experimental Nutrition of the Faculty of Pharmaceutical Sciences. She received her degree in Pharmaceutical Sciences and holds a Ph.D. in Food Science from USP.

Dr. Franco's research interests and teaching tasks are related to food safety and new strategies for control of microbial growth in foods. She acts as Director of the USP Food Science Post-Graduation Program, where she has advised 50 M.Sc. and Ph.D. students. Dr. Franco is a principal investigator in several ongoing national and international collaborative research projects. She has authored more than 100 peer-reviewed scientific papers, as well as several books and book chapters.

Dr. Franco and her research group at USP have made significant contributions to the advancement of food science in Brazil and abroad, especially in Latin America. In recognition of her work, the National Council for Scientific and Technological Development (CNPq) presented her with a 1A Research Productivity Scholarship, the highest distinction for scientists in the country.

Dr. Franco has numerous administrative assignments at USP and at Brazilian funding agencies. She is presently a member of the Engineering Area Panel at FAPESP, the São Paulo State Research Foundation and has worked for many years on the Advisory Committees of the National Council for Scientific and Technological Development (CNPq) and the Coordination of Higher Level Education (CAPES).

From 2002–2005, Dr. Franco was President of the Brazilian Society of Microbiology. She also served as Chief Editor of the *Brazilian Journal of Microbiology* for 15 years. She is a member of the International Commission of Microbiological Specifications for Foods (ICMSF) and represents Brazil in the Latin American Sub-Commission of ICMSF. She was recently elected as an Executive Board Member of the International Commission of Food Microbiology and Hygiene (ICFMH) and the International Life Sciences Institute (ILSI-Brazil).

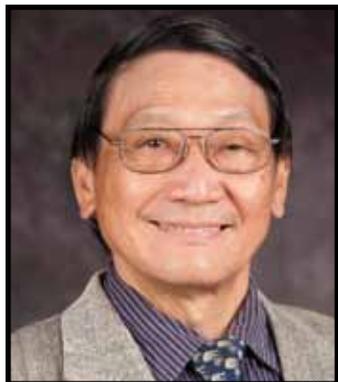
An active IAFP Member since 1994, Dr. Franco helped initiate the Brazil Association for Food Protection (BAFP) in 2002 and currently serves as the Affiliate's treasurer.

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## GMA FOOD SAFETY AWARD

The joint recipients of the 2012 IAFP GMA Food Safety Award are Kansas State University, Manhattan, and the University of Wisconsin-River Falls for their “Rapid Methods Workshops,” conducted by Dr. Daniel Y.C. Fung and Dr. Purnendu C. Vasavada, respectively. This year’s award honors a group or organization for a highly significant food safety development or in recognition of a long history of outstanding contributions to food safety. KSU and Dr. Fung and the U of W-River Falls and Dr. Vasavada are recognized for making a difference for over 30 years in conducting their respective workshops.



**Kansas State  
University**  
Daniel Y.C. Fung  
Manhattan, Kansas

**A** native of Hong Kong, Dr. Fung is Professor of the Departments of Food Science and Animal Science and Industry at Kansas State University. He received his bachelor’s degree in Biology from the International Christian University in Japan, his M.S. in Public Health from the University of North Carolina in Chapel Hill and his Ph.D. in Food Technology from Iowa State University in Ames. Dr. Fung previously served as Assistant Professor of Microbiology and Assistant Director for Administration at Pennsylvania State University and has been at Kansas State University since 1978, serving in his current position since 1985. During this time, he also spent nine years as KSU’s Chair of the Food Science Graduate Program. He considers his most outstanding contribution in technology transfer and education as conducting the annual KSU International Workshops on Rapid Methods and Automation in Microbiology where, for more than three decades, over 4,500 participants worldwide attended these hands-on workshops.

Dr. Fung is a 40-year IAFP Member and has served on several Association committees. Throughout his career, he has received many professional awards, including the 1976 IFT International Award and the Society for Industrial Microbiology’s 2001 Waksman Outstanding Educator Award. Dr. Fung is a Fellow of IFT, AAM and IAFoST. Over the past 45 years, he has authored approximately 800 published works in books, scientific journals, meeting proceedings and abstracts and has traveled worldwide to give speeches, lectures and presentations. Above all, Dr. Fung considers himself an educator deeply involved in food safety and microbiology research and teaching. His life is enriched by his wife, Dr. Catherine Fung, his son and daughter-in-law, Drs. Francis and Maria Fung, and four grandchildren.



**University  
of Wisconsin-  
River Falls**  
Purnendu C. Vasavada  
River Falls, Wisconsin

**D**r. Vasavada is Professor Emeritus of Food Science at the University of Wisconsin-River Falls (UWRF), as well as a Food Safety and Microbiology Extension Specialist. He is recognized internationally for his teaching, applied research and innovative training programs in food safety and microbiology.

From the humble beginning at a regional dinner meeting and mini-workshop organized in response to concerns about emerging pathogens in foods, the University of Wisconsin-River Falls’ Food Microbiology Symposium, *Current Concepts in Foodborne Pathogens and Rapid Methods in Food Microbiology*, grew in its scope and stature as evidenced by international audiences of over 110 attendees representing large and small food companies, regulatory agencies and academia. The UWRF Food Microbiology Symposium formed a unique and sustained collaboration with Kansas State University’s *International Rapid Methods in Microbiology* Workshop, providing a venue for discussions of contemporary issues, exchange of ideas and supported involvement of Developing Scientists, while fostering several ‘mini-Rapid Methods’ seminars and conferences around the world.

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# FROZEN FOOD FOUNDATION FREEZING RESEARCH AWARD



**David S.  
Reid**  
Davis, California

Professor David S. Reid is the 2012 IAFP Frozen Food Foundation Freezing Research Award recipient. Now in its third year, this award honors an individual, group or organization for preeminence and outstanding contributions to research that impacts food safety attributes of freezing.

Professor Reid holds his B.Sc. and Ph.D. in Chemistry from the University of Glasgow, Scotland. His primary emphasis has been in Physical Chemistry. After a postdoctoral year at SUNY Buffalo with Professor George Nancollas, he joined Unilever Research Laboratory, Colworth, in 1967 where his emphasis was in the physico-chemical characterization of the influence of water in foods. One area of focus was the physical chemistry of ice formation in tissues and mechanisms of freezing damage.

In 1981, Professor Reid joined the Department of Food Science and Technology at the University of California-Davis to continue his studies in the role of water in foods. Once again, a primary focus was on the physical chemistry of the freezing process in tissues. In addition to phase and state diagrams, the ice nucleation process and the ice propagation process have been characterized to better understand the factors underlying frozen product quality and stability.

Professor Reid has maintained strong interactions with the industry throughout his tenure at the University of California-Davis and serves on the scientific advisory committees for both AFFI and GCCA. He is a Fellow of IFT (2003) and of IAFoST (2006), and was presented with a Career Leadership Award by AFFI in 2007. Professor Reid has served as Editor-in-Chief of the *Journal of the Science of Food and Agriculture* since 1999.

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# MAURICE WEBER LABORATORIAN AWARD



**Joseph F.  
Frank**  
Athens, Georgia

**D**r. Joseph F. Frank is the recipient of the 2012 IAFP Maurice Weber Laboratorian Award. This award recognizes an IAFP Member for dedicated and exceptional contributions in the laboratory and commitment to the development and/or application of innovative and practical analytical approaches in support of food safety.

Dr. Frank is a professor in the Department of Food Science and Technology at the University of Georgia in Athens. He gained an appreciation of good sanitation practices throughout high school and college by working in his father's cheese and butter manufacturing business and in local restaurants. He earned a B.S. in bacteriology from the University of Wisconsin-Madison and went on to receive his master's and doctoral degrees in food science with specialization in food microbiology. Both of his advanced degrees were obtained under the direction of Elmer Marth. His postdoctoral study was conducted at the Eastern Regional Research Center.

Dr. Frank was a pioneer in research that demonstrated the importance of biofilms in the survival of *L. monocytogenes* in food processing facilities. He also developed laser scanning confocal microscopy for direct observation and viability determination of bacterial pathogens on intact food tissues.

An IAFP Member since 1975, Dr. Frank received both the IAFP Fellow Award and the President's Recognition Award in 2005, and the Elmer Marth Educator Award in 2008. He is currently a scientific editor for the *Journal of Food Protection*. He is a Charter Member of the Georgia Association for Food Protection. Throughout his extensive career, Dr. Frank has co-authored 143 peer-reviewed research papers.

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 **WEBER SCIENTIFIC**

# LARRY BEUCHAT YOUNG RESEARCHER AWARD



**Siddhartha  
Thakur**  
Raleigh, North Carolina

**D**r. Siddhartha Thakur is the recipient of the 2012 IAFP Larry Beuchat Young Researcher Award, which recognizes a young researcher who has shown outstanding ability and professional promise in the early years of their career.

Dr. Thakur is an Assistant Professor in the College of Veterinary Medicine at North Carolina State University (NCSU) in Raleigh. He received his Bachelor of Veterinary Science and Animal Husbandry from G.B. Pant University of Agriculture and Technology in India, and his Masters in Veterinary Public Health from the Indian Veterinary Research Institute in India. He earned his Ph.D. in Population Medicine at the College of Veterinary Medicine at NCSU, where his research focus was on studying the dynamics of multi-drug resistant *Campylobacter* isolated from swine raised in commercial and antimicrobial-free production systems. Prior to joining the faculty at NCSU, Dr. Thakur was an Oakridge Research Associated Universities Postdoctoral Fellow at the Center for Veterinary Medicine, Food and Drug Administration in Laurel, Maryland. While there, he was involved in developing a DNA Microarray for the analysis of multi-drug resistant enteric pathogens isolated from retail meat.

Dr. Thakur's research at NCSU focuses on the molecular epidemiology of multi-drug resistant bacterial *Salmonella* and *Campylobacter* in the realms of pre-harvest food safety in food animal production. His recent research emphasis has been on studying the transmission of bacterial foodborne pathogens from food animals to fresh produce farms.

Dr. Thakur has authored or co-authored 26 peer-reviewed publications and is currently editing a book on pre-harvest food safety for the American Society for Microbiology. He is the incoming chair of the IAFP Pre Harvest Food Safety Professional Development Group (PDG) and currently serves on the *Journal of Food Protection* Management Committee.

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# SANITARIAN AWARD



**Robert  
Hennes**

College Park, Maryland

**T**he 2012 IAFP Sanitarian Award goes to Captain (O-6) Robert Hennes. The Sanitarian Award honors an IAFP Member for dedication and exceptional service to the profession of sanitarian, serving the public and the food industry.

Captain Hennes has over 24 years of active duty service as an Environmental Health Officer within the U.S. Public Health Service (USPHS). During this time, he has been detailed to the U.S. Food and Drug Administration (FDA) as an Environmental Health Specialist. He has also been assigned to duty stations in Kansas City, Missouri; Bothell, Washington; and Seattle, Washington, where he was a Regional Milk Specialist within the field component of the FDA's Office of Regulatory Affairs (ORA). Captain Hennes is currently assigned to the FDA's Center for Food Safety and Applied Nutrition (CFSAN) headquarters, located in College Park, Maryland, where he is the Team Leader of the FDA's Grade "A" Milk Safety Team and oversees the Grade "A" Interstate Milk Shippers Program. He is also the National Dairy Expert, providing technical assistance, program guidance and direction.

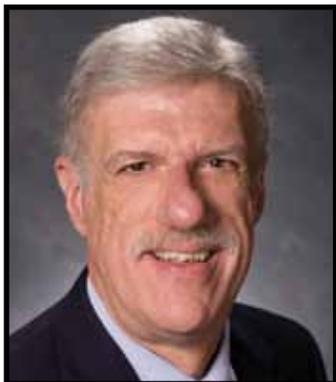
Prior to his career at the USPHS, Captain Hennes spent 10 years at the North Dakota State Department of Health in Bismarck as an FDA-certified Milk Sanitation Rating Officer, a Retail Food Service Survey Officer and the Director of the Division of Food and Lodging.

Captain Hennes holds a B.S. in Biology and Chemistry and a master's in Public Health, with an Environmental Health emphasis, from the University of Minnesota. He is also a Registered Environmental Health Practitioner (REHP) with the National Environmental Health Association (NEHA). Captain Hennes has been an IAFP Member since 1996 and serves on the Dairy Quality and Safety PDG Committee.

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## ELMER MARTH EDUCATOR AWARD



**Mark A.  
Harrison**  
Athens, Georgia

**D**r. Mark A. Harrison is the recipient of the 2012 IAFP Elmer Marth Educator Award, which recognizes an IAFP Member for dedicated and exceptional contributions to the profession of educator.

Dr. Harrison is a Professor and Graduate Coordinator in the Department of Food Science and Technology at the University of Georgia in Athens, where he has been since 1983. He obtained his B.S. in Biology from Tennessee Technological University in Cookeville and his M.S. in Microbiology and Ph.D. in Food Science and Technology from the University of Tennessee in Knoxville. From 1996–2005, he was a Science Advisor in Microbiology at the U.S. Food and Drug Administration's (FDA) Southeast Regional Laboratory in Atlanta. Prior to joining the University of Georgia, Dr. Harrison was a Microbiologist with the U.S. Army at Dugway Proving Grounds in Utah. His teaching responsibilities include courses in Food Microbiology, Foodborne Pathogens and Toxins, Governmental Regulations of Food Safety and Quality, Advanced Food Microbiology, and Microbial Hazards in Foods. Throughout his career, he has been recognized repeatedly for his teaching activities.

Dr. Harrison's research interests include the detection, occurrence and survival of bacterial pathogens in processed food, shelf-life extension of processed food and food defense. His research projects have produced over 90 scientific publications and have typically involved the foodborne pathogens *Salmonella*, *Listeria monocytogenes*, *E. coli* O157:H7 and *Campylobacter*. Dr. Harrison has served as a Major Professor to 17 Ph.D. and 30 M.S. graduates and is currently directing two doctoral and three master's candidates.

Dr. Harrison has been an IAFP Member since 1978 and has served on several committees during this time. He currently serves on the Editorial Board for the *Journal of Food Protection*. He is also a member of the Institute of Food Technologists and the American Society for Microbiologists.

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# HAROLD BARNUM INDUSTRY AWARD



**Gordon W.  
Hayburn**

Toronto, Ontario, Canada

As the recipient of the 2012 IAFP Harold Barnum Industry Award, Gordon W. Hayburn is being honored for his dedication and exceptional service to IAFP, the public and the food industry. Mr. Hayburn is Technical Director (Agri-Food) for SAI Global Certification in Toronto, where, among other duties, he heads the Technical Group in the delivery of Food Scheme Certification activities for all GFSI-Benchmarked Standards, including Certification Decision Authority.

Mr. Hayburn has over 25 years of experience in various aspects of the food industry, including serving as the Director of Compliance/VP Food Safety and Quality at Tata Global Beverages and as Senior Lecturer in the School of Applied Sciences at the University of Wales Institute, Cardiff (UWIC). He has also worked as an Independent Food Safety Consultant and has held senior roles in a variety of food companies. And his employment with a UK Local Authority provided him with valuable experience in the food industry, academia and enforcement.

In addition to being a graduate Food Technologist, Mr. Hayburn holds an M.Sc. in Food Safety and Control and LL.M (Master of Laws) in Food Law. He has also published and presented his Ph.D. research both in the UK and internationally.

Mr. Hayburn is a 12-year IAFP Member and has attended all but one Annual Meeting since joining. He has been a member of several committees during this time and currently serves on the *Journal for Food Protection* Management Committee. He is a founding Member of the IAFP Affiliate, the United Kingdom Association for Food Protection, serving as their first President. Mr. Hayburn is also a Fellow of the Higher Education Agency (FHEA); a Fellow and Chartered Scientist of the Institute of Food Science and Technology (FIFST/CSci.); a member of the Royal Environmental Health Institute of Scotland (MREHIS); and a member of both the Food and Drugs Law Institute and the European Food Law Association.

Mr. Hayburn considers it a great honor to be the recipient of the prestigious Harold Barnum Industry Award and thanks all of his colleagues and friends who have helped him throughout his career in the food industry.

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# TRAVEL AWARD FOR STATE OR LOCAL HEALTH OR STATE AGRICULTURAL DEPARTMENT EMPLOYEES



**Jeanne C.  
Garbarino**  
Vineland, New Jersey

**J**eanne Garbarino is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Ms. Garbarino is a Principal Registered Environmental Health Specialist for the City of Vineland Health Department in New Jersey. She earned her B.S. in Public Health, Environmental Tract, from Stockton State College in New Jersey with distinguished honors.

Retail food safety is Ms. Garbarino's passion. In 2003, she accepted her boss's challenge to complete the Food and Drug Administration's National Standard's Program. In 2011, the Vineland Health Department reported that they finished all nine standards, possibly the first in the country for this achievement. Ms. Garbarino strongly believes in the standardization of inspectors in the retail food safety program.

Ms. Garbarino has participated with the NJ Department of Health on many projects. She has served on their Best Practices Committee for many years where she was directly involved in creating the state's inspection check sheet and their code reference document. Along with the State, she also taught training courses for inspectors on use of the check sheet and risk-based inspections. Most recently, she was asked to serve on the Rule Revision Committee with the State Department of Health.

Ms. Garbarino was awarded the 2011 Certificate of Merit from the National Environmental Health Association in appreciation for her service to the State of New Jersey. She is very excited about attending her first IAFP Annual Meeting this year.



**Timothy J.  
Jenkins**  
Minneapolis, Minnesota

**T**im Jenkins is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Mr. Jenkins is the Environmental Health District Supervisor for the City of Minneapolis, Regulatory Services Department in Minnesota.

Mr. Jenkins began his career in the environmental health field in 1997, working for the University of Minnesota to address food safety and water access in migrant farm worker camps in southeastern Minnesota. In 1999, he worked for the City of Bloomington (Minnesota) in the Environmental Health Program and was hired in 2000 by the City of Minneapolis as an Environmental Health Specialist.

Mr. Jenkins holds his Masters in Public Health in Community Health Education and is a Registered Sanitarian, Certified Food Manager (CFM) instructor/proctor. He is also trained in emergency preparedness. Mr. Jenkins is a member of the Homegrown Minneapolis Food Council, working with the local food and urban agriculture communities. He strives to build teams and partnerships to engage the communities in developing strategies to solve environmental health challenges. He collaborates with partners to provide resources, training and tools to the front line of public health, from farm to fork.

Mr. Jenkins is grateful to have the opportunity to participate in IAFP 2012 and hopes to work internationally in the future.

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# TRAVEL AWARD FOR STATE OR LOCAL HEALTH OR STATE AGRICULTURAL DEPARTMENT EMPLOYEES



**Chris W. Malota**  
Austin, Texas

**C**hris Malota is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Mr. Malota is the Senior Microbiologist for the Consumer Microbiology Lab of the Texas Department of State Health Services in Austin. He works in conjunction with the regulatory agencies and the state epidemiologists within Texas to coordinate sample receipt, sample results and potential responses to positive food and environmental samples identified in the lab.

Mr. Malota is a graduate of Texas State University with a B.S. in Microbiology. He has nine years of experience in working with food, shellfish, milk and water microbiology. In his numerous years within the lab, Mr. Malota has been part of several national and local food-borne outbreak investigations, some involving the recall of food products distributed across the state or nationally. He also facilitated the development of numerous protocols for food testing which his lab currently follows.

Mr. Malota was instrumental in pushing for his lab to apply and accept the Food and Drug Administration's Food Emergency Response Network (FERN) Microbiological Cooperative Agreement grant in 2009. In addition to coordinating all the testing related to this grant, Mr. Malota also served on the Standardized Worksheet Subcommittee of the Partnership for Food Protection Laboratory Task Group, which was tasked with providing uniform standards for recording raw analytical food testing data onto standardized worksheets. He has also assisted the FDA Milk Program with the annual FDA Milk Laboratory Evaluation of Dairy Products Training Program in 2005 and 2009.



**Amie J. Minor**  
Charleston, West Virginia

**A**mie Minor is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Mrs. Minor is currently an Infectious Research Scientist working for the West Virginia Department of Agriculture (WVDA) in Charleston. She also serves as the Biosafety/Biosecurity Officer for the WVDA Guthrie Center Laboratories. She earned her B.S. in Biology from West Virginia State University in Institute.

Mrs. Minor is the principal investigator for multiple food safety grants involving method development, validation and surveillance. She has more than 13 years of experience in the food protection field involving research, surveillance and outbreak analysis. After joining FERN in 2005, she became actively involved with coordinating foodborne outbreak response in West Virginia and was an integral part of the WVDA's efforts to be one of the first laboratories to set up a direct data exchange between an in-house LIMS and the FERN's eLEXNET databank.

Mrs. Minor's current efforts include the implementation of analysis for multiple select agents in foods at the WVDA laboratories, as well as training laboratory staff in the detection of these agents. A strong advocate for food bioterrorism response, she currently serves on several course advisory groups which develop online and hands-on laboratory courses for federal, state and local food safety scientists.

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# TRAVEL AWARD FOR STATE OR LOCAL HEALTH OR STATE AGRICULTURAL DEPARTMENT EMPLOYEES



**Brian  
Sauders**  
Albany, New York

**D**r. Brian Sauders is a recipient of the 2012 IAFP Travel Award. This award honors a state or local health or state agricultural department employee working in the U.S. Dr. Sauders is a Senior Bacteriologist with the New York State Department of Agriculture & Markets in Albany, working in the Food Laboratory Microbiology Section, where he is responsible for the department's Centers for Disease Control and Prevention (CDC) PulseNet program activities. Dr. Sauders works closely with inspection staff in the agency, along with the New York State Department of Health and other agencies regarding outbreak investigations. He helps develop, validate and implement molecular methods for the detection of foodborne pathogens and other hazards in foods and animal feeds.

Dr. Sauders obtained his Ph.D. from Cornell University in Ithaca, NY, with an emphasis on the molecular epidemiology of foodborne pathogens and a specific focus on *Listeria monocytogenes*. He has more than 20 years of experience in food microbiology and food safety, working in many areas from farm to fork. Dr. Sauders served as an Emerging Infectious Disease (EID) Fellow in the CDC/APHL EID Fellowship Program at the New York State Department of Health. He then joined the CDC-funded NYS Emerging Infections Program, working on several projects, including the implementation of PulseNet at the Wadsworth Center and the development of screening tools for *E. coli* O157:H7 and *L. monocytogenes*.

Dr. Sauders is actively involved in the Food Safety Committee of the Association of Public Health Laboratories, the Public Health Division of the American Society for Microbiology and several workgroups of the FDA Partnership for Food Protection. Dr. Sauders has published numerous articles related to food safety and has received the CDC's PulseNet Pulse Star Award, the USDA's Secretary's Award and the New York State Department of Health Commissioner's Recognition Award.

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# STUDENT TRAVEL SCHOLARSHIP AWARD



**Frederick  
Adzitey**  
University Science of  
Malaysia  
Penang, Malaysia

**F**rederick Adzitey is currently a Ph.D. candidate in Food Safety at University Science of Malaysia (USM) and an Assistant Lecturer at the University for Development Studies (UDS). He holds a B.Sc. in Agriculture Technology from UDS (2005) and an M.Sc. in Meat Science and Technology from the University of Bristol (UoB) (2008).

Mr. Adzitey's interest in food safety gained fresh impetus during his postgraduate studies at UoB, particularly when he read courses such as Animal Welfare; Refrigeration and Heat Processing of Foods; Meat Processing and Quality; and Meat Hygiene and Public Health. The need to promote food safety in his country propelled him to choose a topic related to food safety for his M.Sc. dissertation. He also volunteered as a Microbiology Research Technician with UoB after completing his M.Sc. purposely to gain more knowledge and experience in food safety.

Mr. Adzitey is currently working on the prevalence, antibiotic resistance and genetic diversity of *Campylobacter* species, *Salmonella* serovars, and *Listeria monocytogenes* isolated from ducks and their environmental samples in Penang for his doctorate degree. As a Ph.D. student, he serves as a laboratory assistant where he shares his experiences and instructs undergraduate and postgraduate students in the areas of food safety.

Mr. Adzitey always wants to be part of a scientific community where current global issues on food safety and environmental sustainability are discussed for a better future.



**Sharon  
Bagaaya**  
Makerere University  
Kampala, Uganda

**S**haron Bagaaya received her B.Sc. in Food Science and Technology in 2010 at Makerere University, Kampala, Uganda, and is currently working as a research assistant in the university's Department of Food Technology and Nutrition.

Ms. Bagaaya's interest in food safety stems from the first project that she carried out during her undergraduate studies. Her project dealt with the use of plant source antimicrobials in the preservation of meat. The essence of the project assessed the possibility of substituting chemical preservatives with natural antimicrobials. The nitrates used in meats possess carcinogenic effects to humans whereas the natural preservative compounds offer both preservative effect and additional health benefits. The study covered five plants: garlic, cloves, cinnamon, oregano and ginger.

Ms. Bagaaya conducted her internship at Century Bottling Company, during which she gained valuable experience of Food Safety Management Systems such as HACCP and GMP. Her current work involves food product development using locally available staples while ensuring the production of high quality, safe and wholesome food products.

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# STUDENT TRAVEL SCHOLARSHIP AWARD



**Eva Danira  
Borjas O.**  
Colorado State University  
Fort Collins, Colorado

**A** native of Honduras, Eva Borjas is an M.Sc. student in Food Science/Food Safety at Colorado State University (CSU) in Fort Collins. Ms. Borjas gained interest in food safety while attending Zamorano University for her B.Sc. in Agro-industry. The learning-by-doing program offered academic and hands-on experience in every stage of the production and processing chain of dairy, meat and produce.

Ms. Borjas interned at the Costa Rican National Centre of Food Science and Technology (CITA) and collaborated with the dairy auditing team. Upon completion of her B.Sc., she was employed with a private manufacturing company for several years, working in process analysis and production planning.

In 2010, Ms. Borjas enrolled in the M.Sc. program at CSU. In January 2011, she joined Dr. Kendra Nightingale's lab to take part in a study to monitor *E. coli* O157:H7, *S. enterica*, and *L. monocytogenes* in the environment of small meat processing plants.

Upon completion of her M.Sc. degree, Ms. Borjas will join Dr. Wei Zhang's laboratory in the National Center of Food Safety and Technology at the Illinois Institute of Technology (IIT) as a research intern. She looks forward to attending IAFP 2012 to meet professionals and scientists working in food safety around the world, to exchange experiences and explore future collaboration opportunities.



**Wei  
Chen**  
University of Tennessee  
Knoxville, Tennessee

**O** riginally from southeast China, Wei Chen is a Ph.D. student in the Department of Food Science and Technology at the University of Tennessee (UT), Knoxville, with a concentration in Food Safety and Microbiology.

Ms. Chen completed her master's degree in 2011 at UT with the project, "Inactivation of *Alicyclobacillus acidoterrestris* Using Non-thermal Processing Methods." She is currently working towards her Ph.D. under the supervision of Dr. David Golden and Dr. Faith Critzer. Her Ph.D. project is "Evaluating the Behavior and Adaptation Mechanism of *Salmonella* in Low-Water Activity Foods and Possible Inactivation Methods."

In addition to research, Ms. Chen serves as a teaching assistant and is responsible for lesson planning and class instruction for the senior level class, Food Microbiology Laboratory. She also monitors research conducted by undergraduate students. In addition, Ms. Chen is currently enrolled at the University of Tennessee Culinary Institute studying food from a culinary standpoint.

Upon completion of her Ph.D., Ms. Chen plans to pursue a career in academia, where she hopes to continue her research and teaching to increase awareness of the necessity of food safety and to contribute to the protection of our food system.

During IAFP 2012, Ms. Chen hopes to learn more about current issues and research associated with food protection from around the world and to communicate with food safety professionals.

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# STUDENT TRAVEL SCHOLARSHIP AWARD



**Chawalit  
Kocharunchitt**  
University of Tasmania  
Australia

**C**hawalit Kocharunchitt is currently a doctorate student at the Food Safety Centre, University of Tasmania in Australia. Originally from Thailand, Mr. Kocharunchitt received his undergraduate degree in Biotechnology at the University of Tasmania. During his final year, his interest in food safety and quality grew, and he joined the Food Safety Centre to study for an Honours degree in Food Microbiology. Mr. Kocharunchitt's first project was to explore the potential of bacteriophages as biocontrol agents to control salmonellae on sprouts. He developed the techniques and provided an insight toward understanding the factors that complicate the use of bacteriophages for biocontrol.

Upon completion of his Honours degree in December 2007, Mr. Kocharunchitt continued his higher degree studies with research in food microbiology at the Centre. Currently finishing his Ph.D., his doctorate project is funded by Meat and Livestock Australia and examines the physiological changes in *Escherichia coli* on carcasses during air chilling. With colleagues and peers, he pioneered the technology and used bioinformatics tools to translate the extensive results into useful insights that could lead to new interventions against enteric pathogens on carcasses.

During IAFP 2012, Mr. Kocharunchitt hopes to learn the latest scientific developments in the field of food safety and quality. He is excited to share information and meet with other international professionals and students in this field.



**Min Hwa  
Lee**  
Chung-Ang University  
Ansung, Republic of  
Korea

**M**in Hwa Lee is a Ph.D. student in the Department of Food and Nutrition at Chung-Ang University in Ansong, Republic of Korea. She is currently participating in collaborative research projects with the Korean Food and Drug Administration (KFDA) and the Korea Centers for Disease Control and Prevention (KCDC). Ms. Lee is also participating in a climate change and food safety research project where she found that climate change especially affects the microbial food safety and food security in the future.

To reduce the risk of microbial pathogens in food, Ms. Lee is working on the development of the rapid detection technique and hurdle technologies for emerging foodborne pathogens in food. As norovirus outbreaks have been increasing in Korea, her recent research focuses on the development of a cell culture system to cultivate human norovirus instead of norovirus surrogates. She is also studying the antiviral activity of Korean traditional fermented foods and herbal extracts, including Korean red ginseng.

In 2009, Ms. Lee reported on the prevalence of *Arcobacter* species in retail meats in Korea. Among *Arcobacter*-related research, she will also present "Survival of *Arcobacter butzleri* in Apple and Pear Purees" at IAFP 2012. She looks forward to discussing the many food safety issues with food scientists and learning new food safety technologies during this year's Annual Meeting.

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# STUDENT TRAVEL SCHOLARSHIP AWARD



**Laura K.  
Strawn**  
Cornell University  
Ithaca, New York

Laura K. Strawn is a doctoral candidate at Cornell University in Ithaca, New York, studying food microbiology and epidemiology. Her research focuses on produce pre-harvest food safety, specifically on three main aims: 1) to understand the ecology of *Listeria monocytogenes*, *Salmonella* and shiga toxin-producing *E. coli* in the pre-harvest environment; 2) to identify landscape features, meteorological events and managerial practices that may increase the likelihood of pre-harvest contamination; and 3) to develop models that predict spatial locations in the produce pre-harvest environment that have a greater risk for pathogen contamination and validate those models for their prediction power. Overall, by modeling foodborne pathogen contamination in the pre-harvest environment as an ecological process, Ms. Strawn hopes to supply farmers with science-based recommendations to minimize the risk of pre-harvest contamination.

Prior to her studies at Cornell, Ms. Strawn completed her B.S. in Food Science with a microbiology emphasis at the University of California-Davis (2007) and her M.S. at the University of Florida (2009). Her master's research focused on the microbiological safety of fresh and frozen cut tropical fruits.

Ms. Strawn has published three first author peer-reviewed papers, co-authored a book chapter and has presented over ten abstracts at various local and national meetings. One highlight from presenting her research was receiving first place for the 2009 Developing Scientist Award in the poster competition.

Along with her research, Ms. Strawn has been active in professional associations. She served as Chair of the Student Professional Development Group for IAFP in 2010–2011 and has successfully submitted and chaired three symposia for IAFP's Annual Meetings. In 2011, she received one of several IAFP President's Recognition Awards presented to the Sub-Committee Chairs of the 100-Year Planning Committee. Ms. Strawn is honored to receive one of IAFP's Student Travel Scholarships to attend IAFP 2012, where she plans to give a technical presentation on her current research and attend the many food safety presentations IAFP has to offer.



**Fabrício Luiz  
Tulini**  
University of São Paulo  
São Paulo, Brazil

Born in Ribeirão Preto, Brazil, Fabrício Luiz Tulini received his undergraduate degree in Pharmacy and Biochemistry (2008) from the School of Pharmaceutical Sciences of Ribeirão Preto, University of São Paulo (FCFRP-USP, Brazil). In 2011, Mr. Tulini pursued a master's degree in Sciences. He is currently a Ph.D. candidate at FCFRP-USP where he has been engaged in research projects in the area of Food Microbiology since 2006.

Mr. Tulini's interest in food safety and quality comes from his undergraduate courses when he took part in an internship in food microbiology at USP, working with biopreservation with an emphasis on purification and characterization of bacteriocins produced by lactic acid bacteria. For his master's degree, he worked on purification and characterization of bacteriocins produced by *Carnobacterium maltaromaticum*, isolated from Brazilian-smoked fish, which is important for the inhibition of *Listeria monocytogenes* in ready-to-eat fish. He is now developing his Ph.D. studies on isolation and characterization of lactic acid bacteria with antimicrobial and proteolytic activities on milk proteins, aiming to improve safety and shelf-life of dairy products as well as reducing lactoserum allergenicity.

Mr. Tulini believes that IAFP 2012 will represent an important event for the exchange of knowledge and experiences among students, professors and other professionals in the food safety field from all over the world.

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# STUDENT TRAVEL SCHOLARSHIP AWARD



**Qiongqiong  
Yan**

University College Dublin  
Dublin, Ireland

**Q**iongqiong Yan is a second-year Ph.D. candidate in the Centre for Food Safety (WHO Collaborating Centre for Research, Reference and Training on *Cronobacter*), at the University College Dublin (UCD) in Ireland.

Originally from China, Ms. Yan completed her master's degree in Food Safety at Jinan University, Guangzhou, China in July 2010, which gave her the knowledge and vision for doing further research on pathogen bacteria, such as *Cronobacter*, a pathogen most frequently isolated from powdered infant formula (PIF). Upon graduation, she received a scholarship from the Chinese Scholarship Council to continue her research at UCD, studying the biology of *Cronobacter*.

Since September 2010, Ms. Yan has worked in close collaboration with one of the global PIF producers located in Ireland. She has applied both conventional and molecular techniques in the research of *Cronobacter*. Ms. Yan is currently working on a project to develop a quick and reliable detection platform for *Cronobacter* in PIF and other related food. She is also sequencing the whole genomes of two *Cronobacter sakazakii* isolates from the PIF environment which have adapted the dry environment. These principles will be derived from detailed studies associated with transcriptomes in each case and are considered fundamental in the near future.

By attending IAFP 2012, Ms. Yan would like to share her knowledge with those who work in the same area, as well as those associated with the infant formula industry and the broader food supply chain.

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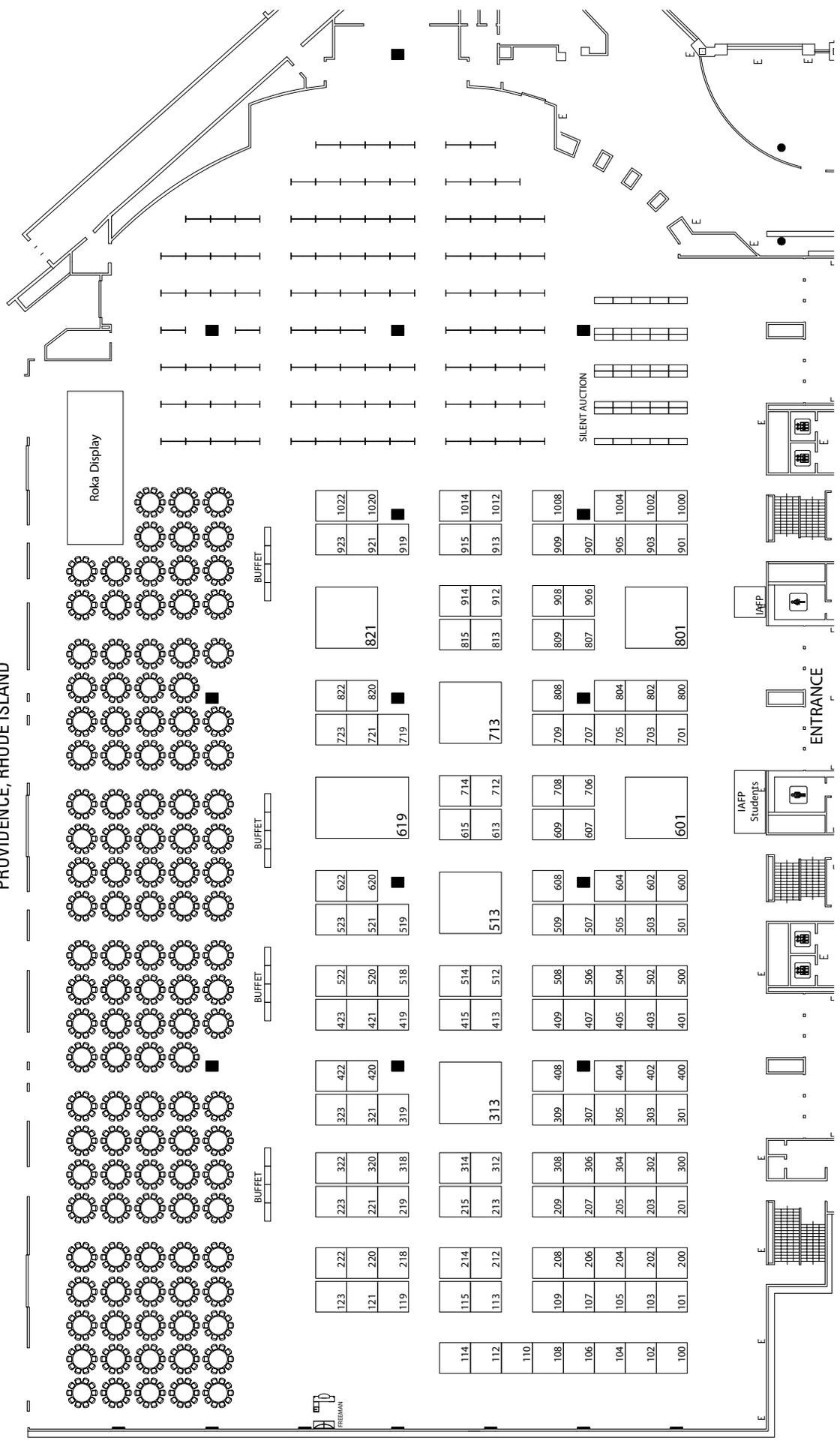
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ABC Research Laboratories	1004	FoodChek Systems Inc.	114	R & F Laboratories	813
Advanced Instruments, Inc.	208	Food Quality Magazine	506	Rentokil North America Pest Control	318
AdvisorCare Research Services	215	Food Safety Magazine	613	Rochester Midland Corporation-Food Safety Division	423
AEGIS Food Testing Laboratories	407	Food Safety Net Services	923	Roka Bioscience	821
AEMTEK, Inc.	709	Food Safety Summit	305	Romer Labs, Inc.	800
AIB International	322	FoodQuestTQ	200	rtech laboratories	620
AiroCide/KES Science & Technology, Inc.	401	Growth Curves USA	919	SA Scientific	312
Alpha Biosciences, Inc.	220	Hanna Instruments	507	Safe Quality Food Institute	707
American Proficiency Institute	319	Hardy Diagnostics	808	SafetyChain Software	304
Applied Maths, Inc.	1020	Hygiena	503	SAI Global	307
AquaLab by Decagon	509	IEH Laboratories and Consulting	913	SDIX	907
ASI Food Safety Consultants	809	IFC- The Industrial Fumigant Company	615	Sensitech Inc.	921
Association of Food and Drug Officials	303	IFS	514	Seward Laboratory Systems, Inc.	222
ATCC	822	InstantLabs	115	Silliker	608
BD Diagnostics	107	International Association for Food Protection	Foyer	Society for Applied Microbiology	113
Bia Diagnostics	201	International Association for Food Protection-Student PDG	Foyer	Springer	110
BioControl Systems, Inc.	815	International Food Hygiene	320	STOP Foodborne Illness	504
BioLumix, Inc.	906	Interscience Laboratories Inc.	512	Synbiosis	207
bioMérieux	619	LifeSign LLC	300	TandD US, LLC.	218
Bioquell, Inc.	400	Life Technologies	903	Thermo Scientific	402
Bio-Rad Laboratories	801	LOG5 Corporation	1000	TraceGains, Inc.	214
BIOTECON Diagnostics	321	Merrick/Certek	123	United States Pharmacopeia	219
British Retail Consortium	313	Michelson Laboratories, Inc.	206	University of Central Lancashire	213
Bruker Daltonics	413	Michigan State University Master of Science in Food Safety	409	US Army Natick Research Development and Engineering Center	221
Ceeram	209	Microbac Laboratories, Inc.	203	USDA Food Safety and Inspection Service	622
Charm Sciences	602	Microbiologics	523	Weber Scientific	708
Chemstar Corporation	522	Microbiology International	420	Wiley Blackwell	508
Cherney Microbiological Services, Ltd.	520	Micro Imaging Technology, Inc.	204	WTI Inc.	119
Chestnut Labs	721	MOCON Inc.	800		
Chihon Biotechnology	212	N2N Global	223		
ClorDiSys Solutions, Inc.	500	Nasco Whirl-Pak	518		
ConAgra Mills	820	National Center for Food Protection and Defense	1022		
Corning Incorporated	309	The National Food Lab, LLC	604		
Covance Laboratories	807	National Registry of Food Safety Professionals	501		
CRC Press/Taylor & Francis Group LLC	714	Nelson Jameson	901		
The Dairy Practices Council	323	Neogen Corporation	802		
Deibel Laboratories	609	Neutec Group, Inc.	408		
DeltaTRAK	1008	Northeast Laboratory Services, Inc.	301		
Diversey Inc.	701	Northland Laboratories	712		
DNV Business Assurance	505	NuAire, Inc.	205		
Donaldson Co. Compressed Air & Process	719	Orkin Commercial Services	908		
DuPont Qualicon	601	Pall Corporation	912		
Ecolab	600	Partnership for Food Safety Education	407		
ELISA Systems	421	PathSensors	705		
EMD Millipore	1012	Puritan Medical Products Company LLC	302		
EMNS, Inc.- Global Supplier Quality Assurance	607				
EmsL Analytical, Inc.	403				

# Exhibitor by Booth

BD Diagnostics	107	EmsL Analytical, Inc.	403	CRC Press/Taylor & Francis	
Springer	110	3-A Sanitary Standards, Inc.	405	Group LLC	714
Society for Applied Microbiology	113	AEGIS Food Testing Laboratories	407	Donaldson Co. Compressed Air	
FoodChek Systems Inc.	114	Partnership for Food Safety Education	407	& Process	719
InstantLabs	115	Neutec Group, Inc.	408	Chestnut Labs	721
WTI Inc.	119	Michigan State University Master		MOCON Inc.	800
FDA/ Center for Food Safety		of Science in Food Safety	409	Romer Labs, Inc.	800
and Applied Nutrition	121	Bruker Daltonics	413	Bio-Rad Laboratories	801
Merrick/Certek	123	Quality Assurance & Food Safety	419	Neogen Corporation	802
FoodQuestTQ	200	Microbiology International	420	Covance Laboratories	807
Bia Diagnostics	201	ELISA Systems	421	Hardy Diagnostics	808
Microbac Laboratories, Inc.	203	Rochester Midland Corporation-		ASI Food Safety Consultants	809
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SafetyChain Software	304	The National Food Lab, LLC.	604	International Association for	
Food Safety Summit	305	EMNS, Inc.- Global Supplier		Food Protection	Foyer
A2LA-American Association for		Quality Assurance	607	International Association for	
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**101 Witman Road, Suite 400**  
**Horsham, PA 19044, USA**  
**Phone: 215.682.0225 Fax: 215.682.0395**  
**[www.bioquellus.com](http://www.bioquellus.com)**

Bioquell offers a unique range of Hydrogen Peroxide Vapor room and equipment bio-decontamination systems and services used to deactivate various microorganisms such as bacteria and viruses and take plant cleaning to the highest possible level.

The process leaves behind no residue or byproducts and can be fully, validated using the same challenge organism used to verify steam sterilization. Materials, compatibility and safety are well-documented across many industry sectors. In emergency situations the technology can be scaled up to be applied as an effective remedial action following a widespread contamination problem or recall.

**Bio-Rad Laboratories**  
2000 Alfred Nobel Drive  
Hercules, CA 94547, USA  
Phone: 510.741.1000 Fax: 510.741.5630  
www.foodscience.bio-rad.com

Bio-Rad manufactures products for food safety testing. Our iQ-Check line of validated real-time PCR test kits for detection of pathogens utilize shortened enrichment times, with all kits less than 24hr, including *Listeria* spp. and *Listeria monocytogenes*. Our newest kit is STEC Solution, which meets all USDA testing requirements. The iQ-Check range also includes kits for *Salmonella*, *Campylobacter*, *Cronobacter* and *E. coli* O157:H7. We offer two open instrument platforms for high and low volume users. With our patented real-time technology working on the inside, the result is superior sensitivity and specificity with less false positive or negative results than other methods.

**BIOTECON Diagnostics**  
Hermannswerder 17  
Potsdam, 14473, Germany  
Phone: 49.331.2300.282 Fax: 49.331.2300.299  
www.bc-diagnostics.com

BIOTECON Diagnostics has superior experience in microbiological testing of food, beverage, cosmetic and pharmaceutical products. We focus on the development, production and marketing of rapid, innovative and validated real-time PCR detection kits for pathogenic, spoilage and genetically modified organisms (GMOs). Our wide-range of kits operate on most any open platform real-time PCR instrument (e.g., able to set time and temperature) providing increased flexibility to our customers.

Due to strong industry partnerships, BIOTECON Diagnostics responds quickly and efficiently to industry needs and concerns while providing economically interesting solutions, such as custom kit development and new technology, including automated robotic sample preparation. As a conscientious company, we are involved and leaders in international PCR method standardization in foods.

**British Retail Consortium**  
21 Dartmouth St.  
London, SW1H 9BP, United Kingdom  
Phone: 44.0.20.7854.8901  
Fax: 44.0.20.7854.8901  
www.brcglobalstands.com

The BRC Global Standards are a suite of four industry-leading Technical Standards that specify requirements to be met by an organisation to enable the production, packaging, storage and distribution of safe food and consumer products. Certification to a BRC Global Standard, which is achieved through audit by a third party Certification Bodies, reassures retailers and branded manufacturers of the capability and competence of the supplier, and reduces the need for retailers and manufacturers to carry out their own audits, thereby reducing the administrative burden on both the supplier and the customer. For further information please visit: www.brcglobalstandards.com

**Bruker Daltonics**  
40 Manning Road  
Billerica, MA 01821, USA  
Phone: 978.663.3660 Fax: 978.667.5993  
www.bdal.com

**801** Bruker's MALDI Biotyper identifies microorganisms using MALDI-TOF Mass Spectrometry to measure the unique, characteristic molecular fingerprint of the proteins that are found in all microorganisms. The resulting patterns of these proteins are used to reliably and accurately identify a broad range of microorganism down to the species level. Very accurate, highly reproducible, extremely cost effective, fast and easy-to-use, the MALDI Biotyper is designed especially to meet the demands of the microbiology laboratory. This new technology has changed and modernized the way microbial identification is done in clinical laboratories around the world.

**Ceeram**  
1 Allee de la Filee  
La Chapelle sur Erdre, 44240, France  
Phone: 33.2.40.84.25.39 Fax: 33.2.40.89.45.62  
www.ceeram.com

**209** Ceeram, French-based biotechnology company, develops, manufactures and markets molecular diagnostics RT-PCR real-time test kits for the detection and identification of food and waterborne microbial agents, such as viruses and parasites, as well as typing MLVA assays. Specifically designed for all matrices (food, environmental, health) and most thermocyclers, Ceeramtools test kits are specific, robust and sensitive and target enteric viruses (Norovirus, Hepatitis A,...), parasites (*Giardia*, *Cryptosporidium*,...) and bacteria (*Vibrio*,...). Ceeram provides expertise, R&D, training and support in the areas of food safety, food processes, food supply, food production, cleaning and decontamination.

**Charm Sciences**  
659 Andover St.  
Lawrence, MA 01843-1032, USA  
Phone: 978.687.9200 Fax: 978.687.9216  
www.charm.com

**602** Charm Sciences is a science-based company that has been dedicated for 33 years to improving food safety worldwide. Charm's ROSA® (Rapid One Step Assay) tests are the leading diagnostic lateral flow tests delivering fast, accurate detection of antibiotics and mycotoxins in convenient, single use strips. Charm has developed advanced chemistry and sensitivity for the PocketSwab® Plus and related novaLUM® tests for sanitation, allergen control and pasteurization verification. The novaLUM's Swab Site Location Re-check option, random sampling, and a variety of other customizable features comply with HACCP and GFSI documentation. Rounding out the Charm menu are rapid pathogen and coliphage indicator tests.

**Chemstar Corporation**  
20900 NE 30th Ave., Suite 508  
Aventura, FL 33180, USA  
Phone: 800.327.0777 Fax: 770.732.8745  
www.chemstarcorp.com

**522** Chemstar Corporation is an industry-leading provider of innovative food safety and sanitation products and world-class services to retail grocery stores, convenience stores, quick service restaurants, and food plants across North America. We compete principally by providing superior customer support and differentiated products that help our customers protect their brand, associates, and customers. This is made possible by our on-going investments in research, training, technology, and dedication to cost-saving processes that mitigate food safety and sanitation risks.

**Cherney Microbiological Services, Ltd.**  
1110 S Huron Road  
Green Bay, WI 54311-8024, USA  
Phone: 920.406.8300 Fax: 920.406.0070  
[www.cherneymicro.com](http://www.cherneymicro.com)

520

Cherney Microbiological Services, Ltd. is a woman-owned contract laboratory specializing in microbiological testing, consulting and technical support for companies across multiple industries. We utilize our knowledge to culture solutions by mitigating risk for our customer and consumers of their products. ISO/IEC 17025:2005 accredited by A2LA, Cherney is the only science-based, woman-owned business in Wisconsin to achieve this respected benchmark. Cherney also holds WBENC (Women Business Enterprise) certification and recently completed a 15,000 sq. ft., multi-million dollar expansion to its Green Bay facility. A dedication to precision, accuracy and customer service is our benchmark.

**Chestnut Labs**  
3233 E Chestnut Expressway  
Springfield, MO 65802, USA  
Phone: 417.829.3724 Fax: 417.829.3787  
[www.chestnutlabs.com](http://www.chestnutlabs.com)

721

Chestnut Labs is a full-service contract testing facility offering a variety of analytical and proximate Chemistry, Microbiology, including bacterial identifications, Research Services including shelf life and challenge studies, Auditing (Food Safety, GMP, Pathogen Environmental Monitoring and Laboratory) Food Safety Consulting, Training, and Educational Services. Chestnut Labs is an ISO 17025 and USDA-EU accredited lab offering flexible solutions for companies. Our experienced staff is focused on superior customer service and a continuous commitment to quality. We are ready to meet your testing needs, 365 days a year, in our state-of-the-art facility.

**Chihon Biotechnology**  
2220 Glouceston Lane  
Naperville, IL 60564, USA  
Phone: 630.670.5701  
[www.chihonbio.com](http://www.chihonbio.com)

212

Established in 2003, Chihon Biotechnology is a leading manufacturer of natamycin and nisin in the world. Natapro is a natural highly effective antimycotic for the inhibition of yeasts, molds and fungi at low-cost. It contains 50% natamycin as the active ingredient and can be custom-blended and packed. USP grade of natamycin is also available. NisinPro is a natural, antibacterial food preservative. Nisin is effective against a wide range of Gram-positive bacteria and is particularly effective against spores.

**ClorDiSys Solutions, Inc.**  
P.O. Box 549  
Lebanon, NJ 08833, USA  
Phone: 908.236.4100  
[www.clordisys.com](http://www.clordisys.com)

500

ClorDiSys Solutions, Inc. offers microbial decontamination services for rooms, tanks, chambers, and entire facilities. Our quick and effective fumigation service is EPA registered as a sterilant, capable of eliminating all bacteria, fungi, viruses, molds, and their spores. Entire facilities can be safely and completely decontaminated in as little as one day. Portable and fixed equipment is also available for sale for routine decontamination.

**ConAgra Mills**  
Eleven ConAgra Drive  
Omaha, NE 68102, USA  
Phone: 800.851.9618  
[www.conagramills.com](http://www.conagramills.com)

820

ConAgra Mills®, America's milling innovator, offers the most comprehensive selection of premium multi-use flours and whole grains – including Ultragrain® whole wheat flour, ultra-high fiber Sustagrain® and ConAgra Mills Ancient Grains, which are helping to meet consumer demand for healthier and better-tasting whole grain products. Our SafeGuard™ Treatment and Delivery System focuses on superior food safety and full gluten functionality for a variety of applications from frozen dough products such as cookie and pizza doughs to brownie, cake and soup mixes. From bag to bulk, ConAgra Mills' SafeGuard™ Ready-to-Eat Flours are ideal when flour in applications is not fully cooked.

**Corning Incorporated**  
836 North St.  
Building 300, Suite 3401  
Tewksbury, MA 01876, USA  
Phone: 978.442.2200 Fax: 978.442.2476  
[www.corning.com/lifesciences](http://www.corning.com/lifesciences)

309

GOSSELIN is Corning's brand of high quality disposable labware specifically for microbiology environments. Optimized for the food and beverage industry, the GOSSELIN line offers a complete portfolio of products to address all your quality control steps from sampling through to disposal. The products are designed and manufactured to high quality specifications compliant with international food and beverage industry standards.

**Covance Laboratories**  
3301 Kinsman Blvd.  
Madison, WI 53704, USA  
Phone: 888.COVANCE  
[www.covance.com](http://www.covance.com)

807

Covance has expanded our laboratory services to include microbiology consulting, training and crisis response. In addition to our high-throughput microbiology testing services, we now offer you GFSI pre-audit consultations, third-party audits, expert witness services, 24/7 harborage point investigations, regulatory notice response assistance and HACCP training. Covance is committed to helping you deliver safe products. Contact us today to see how we can help you keep your brand protected and your products safe: 855.83MICRO or visit [www.nutri.covance.com](http://www.nutri.covance.com).

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714

CRC Press is a premier publisher of scientific and technical work, publishing information in a variety of accessible formats. Our authors and editors span the world researching and writing essential reference material including the latest advances. With a bestselling backlist of key food quality and safety books and new ones publishing every year, CRC Press is your one-stop shop for the latest scientific research in this field. Visit our booth and get limited-time convention discounts of 20% on all titles.

**The Dairy Practices Council**  
19 Titus Court  
Richboro, PA 18954, USA  
Phone: 215.355.5133 Fax: 215.355.5133  
[www.dairypc.org](http://www.dairypc.org)

323

Guidelines for the Dairy Industry!

The Dairy Practices Council is a nonprofit organization of education, industry, and regulatory personnel concerned with milk quality, sanitation, and regulatory uniformity. Visit our web site ([www.dairypc.org](http://www.dairypc.org)) for more information.

**Deibel Laboratories**  
7120 N Ridgeway  
Lincolnwood, IL 60712, USA  
Phone: 941.925.1579 Fax: 941.483.1984  
[www.deibellabs.com](http://www.deibellabs.com)

609

Deibel Labs is one of the oldest and largest food testing labs with 11 locations (9 in the USA, 1 in Canada and 1 in Europe). We are growing and have plans for 1 additional lab in the USA and that will bring the total to 12 worldwide. Deibel is a full service lab and performs Micro, Chemistry and Pharma testing plus supplies consulting services such as Auditing, Validating, Training and Special Projects. The Deibel philosophy is to provide exceptional service while controlling prices to create value for the client.

**DeltaTRAK, Inc.**  
P.O. Box 398  
Pleasanton, CA 94566, USA  
Phone: 925.249.2250 Fax: 925.249.2251  
[www.deltatrak.com](http://www.deltatrak.com)

1008

DeltaTRAK, Inc. is a leading innovator of Cold Chain Management and Food Safety, and Shelf-Life Solutions. Our product line includes a wide range of temperature, humidity, and pH monitoring and recording devices, data loggers, wireless systems, professional thermometers, and ethylene absorption products. Our food safety solutions include real-time bacterial enzyme detection technology for field testing of liquids, produce, food, equipment and other surfaces in food processing and handling environments. DeltaTRAK develops and manufactures high quality, portable test instruments and products designed with a focus on quality assurance and traceability. More information can be found at [www.deltatrak.com](http://www.deltatrak.com).

**Diversey Inc.**  
Sealed Air Corporation  
200 Riverfront Blvd.  
Elmwood Park, NJ 07407, USA  
Phone: 207.791.7600  
[www.sealedair.com](http://www.sealedair.com)

701

Sealer Air is the new global leader in food safety and security, facility hygiene and product protection. With widely recognized and inventive brands such as Bubble Wrap® brand cushioning, Cryovac® Brand food packaging solutions and Diversey® brand cleaning and hygiene solutions, Sealed Air offers efficient and sustainable solutions that create business value and enhance the quality of life for customers and provide a cleaner and healthier environment for future generations.

**DNV Business Assurance**  
10760 W 143rd St., Suite 65  
Orland Park, IL 60462, USA  
Phone: 708.590.6289 Fax: 708.590.6303  
[www.dnvcert.com](http://www.dnvcert.com)

505

DNV Business Assurance is one of the few certification bodies that can certify along the entire food production chain, from the primary sector to processing and packaging, from distribution to retail. We are a certification body and training resource for several of the GFSI benchmarked schemes, including SQF, BRC, IFS, FSSC 22000 and GlobalG.A.P. Our services include ISO 9001:2008 Quality MS, ISO 14001, ISO 18001, ISO 22000, ISO 22006, HACCP and customized training.

**Donaldson Co.**  
P.O. Box 1299  
Minneapolis, MN 55440-1299, USA  
Phone: 800.543.3634 Fax: 952.885.4791  
[www.donaldson.com](http://www.donaldson.com)

719

Donaldson is a leading worldwide provider of compressed air purification equipment and process filtration. We provide filtration for sterile air, liquids and steam used in food & beverage processing and packaging. We are committed to advancing filtration technology, providing quality products and prompt customer service. Think Purity. Think Donaldson.

**DuPont Qualicon**  
ESL 400, P.O. Box 80400  
Rt. 141 and Henry Clay Road  
Wilmington, DE 19880, USA  
Phone: 302.695.5244 Fax: 302.695.5281  
[www.qualicon.com](http://www.qualicon.com)

601

The DuPont Qualicon diagnostics business knows that fast, accurate results are critical for delivering safer food products to consumers and more profitable growth for food companies. That's why our food safety science is focused on continually developing state-of-the-art systems to provide the next breakthrough in technological advances and new assays that make food testing faster, more accurate and more convenient. Please visit us at booth #601 to learn how our testing innovations, along with natural food protection solutions from the DuPont™ Danisco® ingredient range, can help to reduce risk, react to issues quickly and ultimately deliver the safest food possible.

**Ecolab**  
370 Wabasha St. N  
St. Paul, MN 55102, USA  
Phone: 651.293.2549 Fax: 651.293.2260  
[www.ecolab.com](http://www.ecolab.com)

600

Ecolab is the global leader in the development, manufacture and sales and service of products that clean, sanitize and promote food safety and infection prevention. Ecolab delivers comprehensive cleaning and sanitizing programs and services to meet the needs of customers in the foodservice, food and beverage processing, hospitality, healthcare, government and education, retail, textile care commercial facilities management and vehicle wash sectors. Ecolab is committed to supporting customers worldwide, with over 21,500 direct sales and service associates consistently delivering professional, personalized service, total impact solutions and unsurpassed industry expertise.

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**ELISA Systems** 421  
**Unit 10**  
**121 Newmarket Road**  
**Windsor, Queensland 4030, Australia**  
**Phone: +61.7.3625.9000 Fax: +61.7.3625.9099**  
**www.elisasystems.net**

ELISA Systems produces one of the most extensive ranges of Food Allergen detection kits available today. We are at the forefront of assay development in keeping with current trends for Food Allergen analysis. This is our Specialized Field. We have a large range of NEW Rapid Food Allergen test formats available. Come visit us at Booth # 421 to see these Exciting products.

**EMD Millipore** 1012  
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**Billerica, MA 01821, USA**  
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**www.emdmillipore.com**

EMD Millipore BioMonitoring – Safety beyond the visible  
Since Merck and Millipore joined forces in 2010 and acquired heipha and Hycon in 2011, Merck Millipore BioMonitoring has become a top player in the field of industrial microbiology and process monitoring. This business field provides state-of-the-art testing methods, regulatory expertise and outstanding service to provide that one invaluable result: maintaining the safety of your products. Focus markets include Pharmaceutical, BioPharma, Food and Beverage, Environmental and Cosmetics.

**EMNS, Inc.- Global Supplier Quality Assurance (GSQA)** 607  
**2815 Centre Circle Drive**  
**Downers Grove, IL 60515, USA**  
**Phone: 630.620.2740 Fax: 630.572.6357**  
**www.gsqa.com**

GSQA® provides food manufacturers quality and compliance control previously unobtainable through conventional methods. GSQA's highly automated SaaS solution simplifies your quality assurance and compliance activities with customers, suppliers, co-manufacturers, and internal production facilities. GSQA® produces the unique e-COA® with ASN by electronically collecting COA test results 12 different ways from suppliers, and immediately validating the COA against your specs. GSQA® provides automatic SPC analysis, supplier regulatory document compliance, web-based nonconformance management and forward/backward/where-used traceability. Real-time analysis and alerts help reduce plant disruptions, improve yields, and reduce manufacturing variability. Deployed for finished products, GSQA® provides full product genealogy with a click.

**EMSL Analytical, Inc.** 403  
**200 Route 130 North**  
**Cinnaminson, NJ 08077, USA**  
**Phone: 800.220.3675**  
**www.emsl.com**

As the nation's 4th largest environmental, food, and consumer products testing firm, EMSL Analytical's network of over 31 laboratories and three service centers have been providing quality analytical services since 1981. Our laboratory capabilities include: microbiology analysis, nutritional analysis, various food chemistry analysis, allergens, toxins, and adulteration analysis. Additionally, EMSL offers a full array of analytical options for environmental pollutants, asbestos, lead paint,

metals, and chemicals. We also provide laboratory services related to Pharmaceutical and Cosmetics testing, indoor air quality, industrial hygiene, materials testing and characterization, forensic analysis, mechanical testing and environmental chamber studies for a wide range of commercial, industrial, regulatory, and governmental clients. EMSL's Food Testing Division laboratories are located in over 13 of our labs conveniently located across North America. Our Food Chemistry and Nutritional Analysis testing is done at our National Headquarters in Cinnaminson, NJ.

**Eurofins Scientific** 308  
**2200 Rittenhouse St.**  
**Des Moines, IA 50321, USA**  
**Phone: 515.280.8378 Fax: 515.280.7068**  
**www.eurofinsus.com**

Eurofins Scientific is an international group of laboratories operating in 32 countries and providing a comprehensive range of analytical testing services drawing on the latest developments in biotechnology. The Group specializes in delivering analytical testing and advisory services to clients from a wide range of industries including the pharmaceutical, food and environmental sectors. With a portfolio of over 100,000 reliable analytical methods and performing more than 80 million assays per year to establish the safety, composition, authenticity, origin, traceability, identity and purity of biological substances, the Eurofins Group is now the leading global provider of bioanalytical services.

**FDA/Center for Food Safety and Applied Nutrition** 121  
**5100 Paint Brush Pkwy.**  
**College Park, MD 20740, USA**  
**Phone: 888.723.3366 Fax: 301.436.2605**  
**www.fda.gov**

**Fisher Scientific** 519  
**300 Industry Drive**  
**Pittsburgh, PA 15275, USA**  
**Phone: 724.517.1500**  
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There is always something new at Fisher Scientific. As the leading provider of products and services to worldwide scientific community, we recognize that results count – especially for food testing and safety. From the lab to the production floor, you can count on Fisher Scientific for the latest instrumentation, consumables, chemicals and equipment to assure accurate, reliable results every time. Stop by our booth to see how we can help!

**FoodChek Systems Inc.** 114  
**450, 1414 8 St. SW**  
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**Phone: 403.263.9424 Fax: 403.263.6357**  
**www.foodcheksystems.com**

FoodChek Systems Inc. (Calgary, Canada) specializes in the fastest, most accurate, cost effective and easiest-to-use food pathogen testing system available. The FoodChek™ System provides the fastest time-to-results on the market today in both the sample enrichment growth phase, with its Actero™ Enrichment Media, and in the testing phase, with its MICT Reader and Assay Cassettes. Utilizing the FoodChek™ System will help to eliminate expensive “test/hold” practices and allows for a same-day product release and shipment, thus providing its clients with a cost benefit and competitive food safety marketing edge.

**Food Quality Magazine** 506  
111 River St.  
Hoboken, NJ 07030-5774, USA  
Phone: 515.292.0140 Fax: 515.292.3348  
[www.foodquality.com](http://www.foodquality.com)

*Food Quality* is the science-based journal of quality assurance, safety and security from farm to fork in the food and beverage industry. It examines current products, technologies and philosophies; tracks the deployment of tools that processors and the food service industry use to ensure safe and consistent products; reviews regulatory and sanitation issues, including current good manufacturing practices (cGMPs), contamination control and training; and provides industry news and commentaries.

*Food Quality* is published bimonthly and is complimentary to industry decision makers. To subscribe as well as link to industry content and back issues of the magazine, go to [www.foodquality.com](http://www.foodquality.com).

**FoodQuestTQ** 200  
7420 Hayward Rd., Suite 104  
Frederick, MD 21702, USA  
Phone: 540.645.1050 Fax: 540.301.0713  
[www.foodquesttq.com](http://www.foodquesttq.com)

FoodQuestTQ: Where the TQ stands for "Threat Quotient," is a software company deeply committed to keeping the global food supply safe and abundant. Our company operates within a unique business model in which quantitative risk management tools are used to unite diverse stakeholder interests within a one-of-a-kind collaborative public-private partnership. Our suite of six computer tools provides real solutions to food protection challenges in this very chaotic world in which we all live.

**Food Safety Magazine** 613  
1945 W Mountain St.  
Glendale, CA 91201, USA  
Phone: 818.842.4777 Fax: 818.955.9504  
[www.foodsafetymagazine.com](http://www.foodsafetymagazine.com)

*Food Safety Magazine* is a bimonthly publication that serves the informational needs of food safety/quality professionals worldwide. Issues feature contributions from food and beverage industry leaders who discuss the regulatory environment, technologies, trends and management strategies essential when applying science-based solutions to assure food safety and quality. *Food Safety Magazine* has launched a new website, Food Safety Connect, an online marketplace for food safety solutions ([www.foodsafetyconnect.com](http://www.foodsafetyconnect.com)). Food Safety Connect presents reliable, useful information in an easy-to-use interactive format that helps users find products and services. Visit our booth to begin your free subscription and check out Food Safety Connect.

**Food Safety Net Services** 923  
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San Antonio, TX 78216, USA  
Phone: 888.525.9788 Fax: 210.525.1702  
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services; GFSI recognized BRC audits via ISACert & Animal Welfare PAACO Certifications.

FSNS is a customer driven organization providing intervention and challenge studies, expert consultation services and crisis response support. For more information or to register, please go to [www.fsns.com](http://www.fsns.com) for a schedule of Educational Courses and updates on FSMA implementation.

**Food Safety Summit** 305  
155 N Pfingsten Road, Suite 205  
Deerfield, IL 60015, USA  
Phone: 847.405.4053 Fax: 248.283.6599  
[www.foodsafetysummit.com](http://www.foodsafetysummit.com)

The Food Safety Summit is a solution based conference and expo. The Food Safety Summit is designed to meet the educational and information needs of the food industry which includes growers, processors, retailers, distributors, foodservice operators, regulators and academia. The Summit provides a 4-day comprehensive education program with speakers and trainers and hands on solutions. The exhibition hall is an expansive hall with vendors demonstrating their latest products and services and networking to exchange valuable ideas and make meaningful connections. Mark your calendars for the 15th Annual Food Safety Summit April 30 – May 2, 2013 at the Baltimore Convention Center in Baltimore, MD.

**Growth Curves USA** 919  
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Piscataway, NJ 08854, USA  
Phone: 732.457.9070 Fax: 432.457.0908  
[www.growthcurvesusa.com](http://www.growthcurvesusa.com)

Growth Curves USA is the exclusive North American distributor for Bioscreen C automated growth curve analysis system. It enables you to do growth curves faster, easier, better. Go from 200 samples to 200 results in 2 hours. Used by hundreds of researchers worldwide, this reliable workhorse provides highly accurate, reproducible results. New software with enhanced capabilities is now available.

**Hanna Instruments** 507  
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Smithfield, RI 02917, USA  
Phone: 800.426.6287 Fax: 401.762.5064  
[www.hannainst.com](http://www.hannainst.com)

Hanna Instruments, for over 30 years, is a world leader in the development and manufacturing of quality analytical instrumentation. We offer portability in our HI99161 pH and HI 98166 dissolved oxygen meter. For your laboratory, Hanna offers HI84429 for titratable acids. HI901, which is a multi-parameter food titration system that measures pH, titratable acidity, NaCl, calcium, SO, Vitamin C and more. Our HI255 combo meter measures 5 different parameters, logs up to 200 samples and has GLP features.

**Hardy Diagnostics** 808  
1430 W McCoy Lane  
Santa Maria, CA 93455, USA  
Phone: 805.346.2766 Fax: 805.928.2950  
[www.hardydiagnostics.com](http://www.hardydiagnostics.com)

Hardy Diagnostics specializes in providing microbiology products for the food microbiologist. Since our beginning in 1980, Hardy Diagnostics has grown to service over 6,000 microbiology laboratories within

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**Hygiena** 503  
**941 Avenida Acaso**  
**Camarillo, CA 93035, USA**  
**Phone: 805.388.8007 Fax: 805.388.5531**  
**www.hygiena.net**

Hygiena is a microbiology and life science company with over 30 years' experience in developing rapid food safety solutions for the food and beverage industry. Featured at the IAFP Annual Meeting will be the SystemSURE Plus ATP hygiene monitoring system, Microsnap – 7-hour rapid coliform and *E. coli* test, Allersnap – 10-minute color metric allergen test and InSite – a rapid, easy-to-use, low-cost environmental *Listeria* test.

**IEH Laboratories and Consulting** 913  
**15300 Bothell Way NE**  
**Lake Forest Park, WA 98155, USA**  
**Phone: 206.522.5432 Fax: 206.306.8883**  
**www.iehinc.com**

#### FOOD SAFETY SOLUTIONS PROVIDER

IEH Laboratories and Consulting Group offers full-service analytical testing in microbiology, chemistry, nutritional labeling, pesticide analysis and export testing. IEH operates under strict adherence to and is accredited to ISO/IEC 17025 standards. We support our clients with access to extensive analytical expertise and services in the following areas: food-safety consulting, testing laboratory services, installation and staffing of on-site modular laboratories, and advanced molecular technologies for bacteriological identification. As regulatory requirements and scientific analysis become increasingly more sophisticated, IEH is consistently a leader in the industry. IEH Laboratories and Consulting Group has grown to 70+ locations by working as a partner with our clients and consistently adopting cutting-edge technology and instrumentation. We welcome you to talk with us about your FOOD SAFETY needs and explore how IEH capabilities can contribute to your efficiency and success.

**IFC- The Industrial Fumigant Company** 615  
**13420 W 99th St.**  
**Lenexa, KS 66215-1365, USA**  
**Phone: 913.782.7600 Fax: 913.782.6299**  
**www.indfumco.com**

IFC (The Industrial Fumigant Company) is a national company with over 75 years' experience providing pest management and sanitation solutions to the food and commodity industries. IFC has developed a market leading reputation by focusing on the highest standards of quality coupled with the latest proven technology and tools. Our services include integrated pest management (IPM), fumigation (general, tarp, railcars, bins, barges and ships), routine service, rodent control, bird control, monitoring and inspection. IFC is a full-line distributor for IGRs, residuals, fogging materials, fumigants, traps, rodent baits, insect baits, safety equipment, respirators, gas detection, pheromones, insect light traps and application equipment.

**IFS** 514  
**1610 Des Peres Road, Suite 150**  
**St. Louis, MO 63131, USA**  
**Phone: 314.686.4610 Fax: 314.686.4602**  
**www.ifs-certification.us**

IFS is a family of Food Safety and Quality Supply Chain Standards. IFS Food, and soon IFS PACsecure and IFS Logistics, is GFSI benchmarked and accepted by retailers around the world. The Standard is clearly written and provides a practical way for suppliers to manage their processes while reducing cost with one globally accepted certification. The standard is growing in use rapidly in North America and is used by nearly 13,000 facilities worldwide. More information about IFS can be found at [www.ifs-certification.com](http://www.ifs-certification.com).

**InstantLabs** 115  
**800 W Baltimore St.**  
**University of Maryland BioPark, Suite 407**  
**Baltimore, MD 21201, USA**  
**Phone: 855.800.7086 Fax: 703.577.8063**  
**www.instantlabs.com**

Rapid and powerful pathogen detection, at your fingertips. With the Hunter Accelerated-PCR® system you have the power of real-time polymerase chain reaction (qRT-PCR) technology in your hands. Simply, affordably and reliably.

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**International Association for Food Protection** Foyer  
**6200 Aurora Ave., Suite 200W**  
**Des Moines, IA 50322-2864, USA**  
**Phone: 800.369.6337 Fax: 515.276.8655**  
**www.foodprotection.org**

IAFP provides food safety professionals worldwide with a forum to exchange information on protecting the food supply. This is achieved through two monthly journals; the *Journal of Food Protection* and *Food Protection Trends*, an online newsletter titled the *IAFP Report* and through an Annual Meeting in North America where research topics on food safety issues are presented. IAFP also holds a three-day symposium in Europe each year and a separate, annual international symposium in addition to supporting food safety events in Dubai and China. Membership information can be obtained at our booth or visit our Web site at [www.foodprotection.org](http://www.foodprotection.org).

**International Association for Food Protection, Student PDG** Foyer  
**6200 Aurora Ave., Suite 200W**  
**Des Moines, IA 50322-2864, USA**  
**Phone: 800.369.6337 Fax: 515.276.8655**  
**www.foodprotection.org**

Welcome, students, to IAFP 2012! If you wish to take control of your career and enrich your IAFP experience by interacting with other students and networking with professionals, get involved with the IAFP Student Group. We are an organization of undergraduate and graduate students who wish to enhance food safety through active participation in IAFP. Stop by our booth to meet your colleagues, exchange ideas, and become involved in future student group activities.

**International Food Hygiene** 320  
P.O. Box 4  
Driffield, East Yorkshire YO25 9DJ, United Kingdom  
Phone: 44.137.253640 Fax: 44.1377.241724  
[www.positiveaction.co.uk](http://www.positiveaction.co.uk)

Eight conferences a year for only \$96! Each issue of *International Food Hygiene* is like a mini conference. Discover the latest findings, products and concepts in food microbiology. Find international information about broad food safety related sectors that will help you to do a better job. This easy-to-access source of information is yours when you visit our booth for a special deal subscription of two years for the price of one. Or you can add another technical magazine for Meat Processors or Dairy, Pig or Poultry Farmers. Visit booth 320 and swap your business card for a free sample.

**Interscience Laboratories Inc.** 512  
199 Weymouth St.  
Rockland, MA 02370, USA  
Phone: 781.792.2133 Fax: 781.792.2134  
[www.intersciencelab.com](http://www.intersciencelab.com)

Interscience has been a global designer, manufacturer and supplier of solutions for quick and safe microbiological analyses for more than 30 years. This year we are introducing our NEW FlexiPump® precision filling system and the NEW easySpiral® Dilute. We will also have many products from our innovative and high quality product line including the new generation easySpiral® plater, BagPage® and BagFilter® filter bags, a complete range of BagMixer® lab blenders, Gravimat® dilutors and Scan® manual and automatic colony counters.

**Life Technologies** 903  
5791 Van Allen Way  
Carlsbad, CA 92008, USA  
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[www.lifetechnologies.com](http://www.lifetechnologies.com)

Life Technologies Corporation (NASDAQ: LIFE) is a global biotechnology company dedicated to moving science forward to improve life in meaningful ways for everyone. Our premier brands are the most cited, most trusted in the life sciences industry: Invitrogen™, Applied Biosystems®, Gibco®, Molecular Probes®, Novex®, TaqMan®, Ambion®, and Ion Torrent™.

**LifeSign LLC** 300  
85 Orchard Road  
Skillman, NJ 08558, USA  
Phone: 732.246.3366 Fax: 732.246.0570  
[www.lifesignmed.com](http://www.lifesignmed.com)

LifeSign is a medical diagnostic company delivering high quality rapid testing solutions. LifeSign will be highlighting our all new surface hygiene testing products; Clean Card PRO and Hygicult. Both products deliver rapid and accurate results to determine the cleanliness of various surfaces to ensure absolute safety is acquired. Clean Card PRO detects protein residues on surfaces and provides qualitative results in only 30 seconds. Using a two-sided media paddle, Hygicult detects the presence of bacteria, yeast or molds and provides semi-quantitative results within 24 hours. Learn more online at [www.lifesignmed.com](http://www.lifesignmed.com).

**Log5 Corporation** 1000  
4 Glenberry Court  
Phoenix, MD 21131, USA  
Phone: 240.544.2050 Fax: 443.705.0223  
[www.log5.com](http://www.log5.com)

Log5 Corporation offers turnkey pasteurization, sterilization and roasting systems for the nut, spice, seed, herb, grain, flour, tobacco and related food industries. Our pasteurization and sterilization technology is non-chemical and maintains the original qualities of the products. We guarantee a 5-log reduction or a specific low plate count in raw and/or roasted low water activity foods. Our fully automated systems can be placed in line with an existing process flow. Capacities range from 500 to 40,000 lbs/hr. Our technology is backed by over 100 years of experience in design and manufacture of advanced food processing systems.

**Merrick/Certek** 123  
1001 Morehead Square Drive, Suite 530  
Charlotte, NC 28203, USA  
Phone: 704.612.0672 Fax: 704.522.0882  
[www.merrick.com](http://www.merrick.com)

Merrick & Company is an international A/E design firm, providing a single-source for professional services in architecture, engineering, planning, construction administration, commissioning/validation and O&M services. Focus areas include Government, Institutional, University and Private Laboratory facilities, where diagnostics, research and testing are required. Containment environments as well as sustainable MEP design are of high priority. In addition to our professional services, Certek provides uncompromised self-sustainable modular lab systems, including custom laboratories within shipping containers that can be delivered internationally and efficiently located at your existing facilities or remotely.

**Michelson Laboratories, Inc.** 206  
6280 Chalet Drive  
Commerce, CA 90040, USA  
Phone: 562.928.0553 Fax: 562.927.6625  
[www.michelsonlab.com](http://www.michelsonlab.com)

Since 1970, Michelson Laboratories has provided complete chemical and microbiological analyses to the food and environmental industries throughout the country. We are an ISO/IEC 17025 Accredited Laboratory offering rapid turnaround time, accurate, reliable results and excellent customer service. We specialize in a number of methodologies for indicator organism and pathogen analysis (including PCR) as well as shelf-life and challenge studies. Our chemistry lab offers antibiotic residue and melamine testing by LC/MS/MS in addition to nutritional labeling, pesticide analysis and more.

**Michigan State University Master of Science in Food Safety** 409  
1129 Farm Lane, Room B-51  
East Lansing, MI 48824, USA  
Phone: 517.884.2080 Fax: 517.432.2310  
[www.online.foodsafety.msu.edu](http://www.online.foodsafety.msu.edu)

Michigan State University's Online Master of Science in Food Safety meets the educational demands of food safety leaders in industry, government, and public health by providing an environment that allows professionals to pursue their educational goals while maintaining personal and professional lives. Visit us at [www.online.foodsafety.msu.edu](http://www.online.foodsafety.msu.edu).

**Blue Text - IAFP Sustaining Member**

**Microbac Laboratories, Inc.**  
101 Bellevue Road, Suite 301  
Pittsburgh, PA 15229, USA  
Phone: 412.459.1060 Fax: 866.515.4668  
[www.microbac.com](http://www.microbac.com)

203

The MIT advantages are the system's low cost, ease of use and accompanying significant reduction in the time and expense for testing procedures and the ability to test for multiple bacteria.

Microbac Laboratories, Inc. is one of the world's most diversified commercial testing and analytical laboratory groups. Microbac performs a wide variety of microbiological and food chemistry analyses for the food industry. Complemented by a national network of laboratories, Microbac is also capable of supporting a wide range of specialized testing needs. For over 40 years, Microbac has provided a vast array of industries with numerous comprehensive certified analytical and sampling services, including: food chemistry, food microbiology, nutritional labeling, environmental, pharmaceuticals, nutraceuticals/vitamins, antimicrobial efficacy, cosmetics, agrochemical, mechanical, biofuel, and physical/failure testing.

**Microbiologics**  
217 Osseo Ave. N  
St. Cloud, MN 56303, USA  
Phone: 320.253.1640 Fax: 320.253.6250  
[www.microbiologics.com](http://www.microbiologics.com)

523

**MOCON Inc.**  
7500 Mendelssohn Ave. N  
Minneapolis, MN 55428, USA  
Phone: 763.493.6370 Fax: 763.492.6358  
[www.mocon.com](http://www.mocon.com)

800

MOCON is leading the way in screening for the early detection of food pathogens. MOCON's GreenLight® series offers food producers the ability to screen incoming ingredients and/or outgoing processed product for live bacteria and obtain results 10 times faster than the traditional plating at a screening cost much lower than current methods. The GreenLight® systems are safe, fast, easy to use, and enable producers to gain control over processes, reduce preparation costs, track trends and gain flexibility. MOCON's instruments and testing services provide food producers with the ability to ensure product integrity and increase shelf life.

When you need to meet expanding regulatory, liability, and quality assurance challenges, put your trust in Microbiologics. We offer a wide variety of QC microorganism preparations specifically designed to meet your needs. Our easy-to-use microorganism preparations are authentic and traceable to an original reference strain. Products such as EZ-FPC™ and EZ-SPORE™ quantitative microorganisms are commonly used as daily process controls for presence/absence testing, quantitative test methods and spoilage detection methods. Also, Lab-Elite™ Certified Reference Materials are now available to meet ISO 17025 requirements. For more information, visit: [www.microbiologics.com](http://www.microbiologics.com) or email: [info@microbiologics.com](mailto:info@microbiologics.com). Find us at booth #523.

**Microbiology International**  
5111 Pegasus Court, Suite H  
Frederick, MD 21704, USA  
Phone: 301.662.6835 Fax: 301.662.8096  
[www.800ezmicro.com](http://www.800ezmicro.com)

420

**N2N Global**  
585 E SR 434  
Longwood, FL 32750, USA  
Phone: 888.783.5088 Fax: 407.331.5158  
[www.n2nglobal.com](http://www.n2nglobal.com)

223

N2N Global is the leading innovator in agri-business software including traceability, quality and food safety compliance software, and best-of-breed solutions from the farm all the way through to store shelves and restaurant tables. N2N Global is known for its leading edge agri-ERP solution known as Knowledge integrated Software Suite (KiSS) and Quality & Food Safety Manager (QFSM) compliance solution that has the ability to improve and streamline your compliance program. Our vision is to continue to identify and bring business value to the food industry through innovative technologies and to simplify the overall operation through an open and integrated approach.

Microbiology International will be demonstrating our "Total Lab Solution" for automation of the modern food microbiology laboratory. We will be exhibiting the R.A.P.I.D. LT real-time PCR system for rapid identification of *Salmonella*, *Listeria* and *E. coli* O157:H7. Also on display will be our spiral plater, media preparators/plate pourers, laboratory autoclaves, innovative sample preparation instruments and a comprehensive line of rapid bacterial screening and identification kits for common food pathogens.

**Micro Imaging Technology, Inc.**  
970 Calle Amanecer, Suite F  
San Clemente, CA 92673, USA  
Phone: 949.388.4546 Fax: 949.388.4547  
[www.micro-imaging.com](http://www.micro-imaging.com)

204

**Nasco Whirl-Pak**  
901 Janesville Ave.  
Fort Atkinson, WI 53538, USA  
Phone: 920.563.2446 Fax: 920.568.5736  
[www.enasco.com](http://www.enasco.com)

518

Manufacturer of WHIRL-PAK® sterile laboratory sample bags for transporting samples for QA testing, product analysis, and other laboratory applications. +1 Sterilization using ethylene oxide gas is completed after manufacturing to insure sterility with documentation available at [www.whirl-pak.com](http://www.whirl-pak.com). All bags contain Puncture Proof Tabs made by a patented process that covers the wire ends with PVC tape to minimize puncture and damage to skin and gloves. New bags include a 15" x 15" write-on and a 15" x 15" stand-up. WHIRL-PAK® bags (with a few exceptions) are manufactured under a quality management system certified to ISO 9001.

Micro Imaging Technology, Inc. ("MIT") objectives are to become a global leader in developing, supporting and marketing rapid systems and processes that detect and identify microbial organisms. MIT has developed and patented a technology for rapid microbe identification. The technology is a non-biological identification process that is extremely fast, easy to use and does not rely on conventional chemical or biological processing, fluorescent tags, gas chromatography or DNA analysis.

**National Center for Food Protection and Defense**  
1954 Buford Ave.  
120 LES Bldg.  
St. Paul, MN 55108, USA  
Phone: 612.624.2458 Fax: 612.624.3229  
[www.ncfpd.umn.edu](http://www.ncfpd.umn.edu)

1022

The National Center for Food Protection and Defense (NCFPD) is a Homeland Security Center of Excellence located at the University

of Minnesota, a multidisciplinary research consortium addressing the vulnerability of the nation's food system to attack through intentional contamination with biological or chemical agents.

NCFPD's research and education program is aimed at reducing the potential for contamination at any point along the food supply chain and mitigating the potentially catastrophic public health and economic effects of such attacks. The program incorporates cutting-edge research across a wide range of disciplines, taking a comprehensive, farm-to-table view of the food system.

**The National Food Lab, LLC.** 602  
365 N Canyons Pkwy., Suite 201  
Livermore, CA 94551, USA  
Phone: 925.828.1440 Fax: 925.243.0117  
www.thenfl.com

The National Food Lab (The NFL) delivers an unparalleled menu of scientific and product design services to the food industry. Our services span the entire product life cycle and include: Food Safety, Food Contaminants, Chemistry and Microbiology, Product and Process Development, Ideation and Concept Development, Consumer Insights, Sensory Evaluation, Culinary Services, Commercialization and Shelf-Life Studies. Using a collaborative partnership approach, The NFL helps many of America's most recognized brands achieve competitive and commercial success. Our professionals will work with you to launch your new ideas quickly and successfully as well as protect your brands in the market place.

**National Registry of Food Safety Professionals** 501  
7680 Universal Blvd.  
Orlando, FL 32819, USA  
Phone: 800.446.0257 Fax: 407.352.3603  
www.nrfsp.com

National Registry of Food Safety Professionals (NRFSP), the flagship food safety program of Environmental Health Testing, is a full-service certification program for food safety managers. Nationally accredited through CFP/ANSI, and globally accredited in ISO 17024 through ANSI, we provide many options for the training and assessment of managers and food handlers, including paper and pencil and proctored online exams in multiple languages, and diagnostic reporting and tracking of data. Learn more at www.nrfsp.com or call 1.800.446.0257.

**Nelson-Jameson** 901  
2400 E 5th St.  
P.O. Box 647  
Marshfield, WI 54449, USA  
Phone: 715.387.1151 Fax: 800.842.0540  
www.nelsonjameson.com

Nelson-Jameson has been a trusted source of food processing supplies since 1947. Our Buyers Guide for the Food Industry features thousands of items used daily in food plants and includes hard-to-find specialty items. Products include safety and personnel, production and material handling, sanitation and janitorial, processing and flow control, laboratory and QA/QC, bulk packaging and ingredients. The catalog also features a wide assortment of color-coded and metal detectable items to keep your product safe. Headquarters in Marshfield, Wisconsin, warehouses in California, Idaho, Pennsylvania, and Texas. Call 800.826.8302 or visit: www.nelsonjameson.com to request your FREE copy of our Buyers Guide today!

**Neogen Corporation** 802  
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Lansing, MI 48912, USA  
Phone: 800.234.5333  
www.neogen.com

Neogen's comprehensive line of rapid food safety products includes new ANSR™ for *Salmonella*, a novel pathogen detection methodology that provides DNA-definitive results after only 10 minutes of reaction time, and requires less hands-on time and a lower cost to implement than older molecular amplification methodologies; simple and accurate tests for food allergens, including milk, egg and peanut; dairy antibiotics, including the BetaStar® receptor-based lateral flow assay for the rapid detection of beta-lactam residuals in milk; spoilage organisms (e.g., yeast and mold), including the Soleris® optical microbial system; mycotoxins; and sanitation, including the AccuPoint® 2 ATP system.

**Neutec Group, Inc.** 408  
200 Central Ave.  
Farmingdale, NY 11735-6918, USA  
Phone: 516.870.0877 Fax: 516.977.3774  
www.neutecgroup.com

Neutec Group provides a comprehensive line of microbiology product solutions replacing tedious, repetitive, time-consuming activities with standardized, automated processes, which enhance the efficiency and productivity of the food microbiology lab. At the IAFP Annual Meeting, we will exhibit our newest line of Economy Automated Colony Counters, Bag Dilutors, aw-WaterMeters, Spiral Platers, Bag Mixers, Block Digestors and Distillators, AgarFillers, Media Preparators and more.

**Northeast Laboratory Services, Inc.** 301  
999 Forest Ave.  
Portland, ME 04103, USA  
Phone: 207.878.6481 Fax: 207.878.2265  
www.nelabservices.com

A Maine-based company for over forty years NEL provides food testing and safety on a daily basis. Offering high quality analytical services and process control programs designed to meet your individual needs. Working and exceeding the expectations of all of our customers. We are A2LA accredited and hold valid certificates through AIHA and NELAC as well as being an FDA registered manufacturing facility, and hold approximately 30 state certificates for drinking water analysis. Our services are always backed by our team's commitment to superior quality, rapid results, delivered with affordable pricing and unparalleled excellence in customer service.

**Northland Laboratories** 712  
1818 Skokie Blvd.  
Northbrook, IL 60062, USA  
Phone: 847.272.8700 Fax: 847.272.2348  
www.northlandlabs.com

See how Northland Laboratories helps your company with "Moving Food Safety Forward" in preparing your organization with new requirements for industry including the Food Safety Modernization Act. Our knowledgeable, approachable and friendly scientists will work with you and your partners to best prepare your company.

Since 1949 Northland Laboratories has provided a comprehensive portfolio for your organization in food safety/microbiology testing, food chemistry testing, food safety programs, training, shelf life and challenge studies, sensory research and consulting, validation studies, contract research, consumer complaints, nutrition labeling, auditing services and regulatory support. ISO/IEC17025:2005 Accredited

**Orkin Commercial Services**  
2170 Piedmont Road NE  
Atlanta, GA 30324, USA  
Phone: 800.ORKIN.NOW  
Fax: 404.888.2760  
[www.orkin.com/commercial](http://www.orkin.com/commercial)

908

Orkin's Gold Medal Protection is a comprehensive Integrated Pest Management program specifically designed for the highly regulated food processing and packaging industries. Customers benefit from a heavy emphasis on quality assurance and a comprehensive reporting system that meets or exceeds HACCP regulations and the requirements of external audits. To learn more or to request a free consultation, call 1.800.ORKIN.NOW or visit us at <http://www.orkin.com/commercial/>.

**Pall Corporation**  
25 Harbor Park Drive  
Port Washington, NY 11050, USA  
Phone: 774.276.5854 Fax: 516.801.9548  
[www.pall.com/foodandbev](http://www.pall.com/foodandbev)

912

Pall GeneDisc Technologies, part of Pall Corporation, a New York-based company is the provider of a unique qPCR based platform. GeneDisc® System offers an easy-to-use and cost-effective multi-parametric molecular diagnostic solution, allowing the user to obtain up to twelve different results from a single-sample drop, in under an hour. Pall GeneDisc Technologies aims to provide you with the right tools for real-time detection of pathogens in food safety, environment control and pharmaceutical process monitoring. GeneDisc method is now AOAC approved for non O157 STEC.

Easy, Fast, Reliable: no need to compromise. For more information, visit [www.pall.com/genedisc](http://www.pall.com/genedisc).

**Partnership for Food Safety Education**  
2345 Crystal Drive, Suite 800  
Arlington, VA 22202, USA  
Phone: 202.220.0651 Fax: 202.220.0873  
[www.fightbac.org](http://www.fightbac.org)

407

The mission of the non-profit Partnership for Food Safety Education is to end illness and death from foodborne infections in the United States. The Partnership delivers trusted, science-based behavioral health messaging. Partnership materials are distributed to hundreds of thousands of consumers each year through our partners, web site, and directly through more than 12,000 educators ("BAC! Fighters"). The Partnership unites representatives from the food industry, professional societies in food science, nutrition and health consumer groups, the U.S. Department of Agriculture, the Department of Health and Human Services, the Centers for Disease Control and Prevention, and the Food and Drug Administration to educate the public about preventing foodborne illness.

**PathSensors**  
800 West Baltimore St., Suite 405  
Baltimore, MD 21201, USA  
Phone: 443.557.6150 Fax: Fax@pathsensors.com  
[www.pathsensors.com](http://www.pathsensors.com)

705

PathSensors is a manufacturer of rapid pathogen detection systems employing a novel, biosensor based technology (CANARY®) licensed from MIT Lincoln Laboratories. CANARY® technology and the BioFlash® biological identifier have validated for its use in building security for aerosol collection and detection of biological agents in 3 (three) minutes. Incorporating CANARY® technology, PathSensors is introducing the BioFlash-AF® and Zephyr™ systems for the detection of foodborne pathogens from aerosol or liquid samples with results within minutes. PathSensors is committed to partner with industry to provide rapid, same day solutions for the detection of foodborne pathogens under HACCP and for the testing of agri-food products.

**Puritan Medical Products Company LLC**  
31 School St.  
Guilford, ME 04443, USA  
Phone: 207.876.3311 Fax: 207.876.3130  
[www.puritanmedproducts.com](http://www.puritanmedproducts.com)

302

Puritan Medical Products is the leading U.S. manufacturer of quality single-use medical diagnostic devices, specializing in specimen collection. We offer an extensive line of tipped applicators including PurFlock® Ultra and HydraFlock® for superior specimen collection and release. Now offering media filled transport systems for clinical, diagnostic and environmental testing.

**Q Laboratories, Inc.**  
1400 Harrison Ave.  
Cincinnati, OH 45214-1606, USA  
Phone: 513.471.1300 Fax: 513.471.5600  
[www qlaboratories.com](http://www qlaboratories.com)

1002

Q Laboratories, Inc. has served the food and dietary supplement industries since 1966, offering comprehensive microbiology and chemistry laboratory and research and development services. An ISO/IEC 17025 Accredited, GMP/GLP compliant laboratory, Q Laboratories, Inc. can provide services to meet all of your testing and quality assurance needs. Capabilities include: Pathogen Detection, Microbial Identification, Nutritional Analysis, Allergen Screening, Challenge/Shelf Life Studies, Environmental Monitoring Programs, and Method Validation/Verification studies to help test kit manufacturers demonstrate proficiency of proprietary methods. Please visit IAFP Booth # 1002 to discover how Q Laboratories can help you continue to produce safe, high quality products.

**QIAGEN**  
19300 Germantown Road  
Germantown, MD 20874, USA  
Phone: 800.426.8157 Fax: 800.718.2056  
[www.qiagen.com](http://www.qiagen.com)

513

Building on our expertise in molecular testing for various fields of public safety and quality control, QIAGEN is the leading global provider of sample and assay technologies that offers innovative, high-quality solutions for food safety testing. Our suite of testing kits covers all segments of food testing, including DNA purification, pathogen and genetically modified organism detection, and ingredient authentication. Streamline your work by choosing QIAGEN solutions that cover the whole workflow and emphasize modern technologies with straightforward and rapid protocols. Learn more at [www.qiagen.com](http://www.qiagen.com).

**Quality Assurance & Food Safety** 419  
4020 Kinross Lakes Pkwy., Suite 201  
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www.qualityassurancemag.com

*QA Magazine*, a bi-monthly publication from GIE Media, is written for managers and professionals in the food and beverage processing industry with a specific focus on food safety, quality and defense. Filled with practical insights and analysis of plant processes, practices and current issues, the QA media family—including our print publication, web site and e-newsletters—addresses the growing market need for targeted information in these key areas. For more information, visit [www.qualityassurancemag.com](http://www.qualityassurancemag.com).

**R & F Laboratories** 813  
2725 Curtiss St.  
Downers Grove, IL 60515, USA  
Phone: 630.969.5300 Fax: 630.969.5303  
www.rf-labs.com

R & F Laboratories is a full-service Microbiology Laboratory involving research, testing and consulting for the food, cosmetic, environmental and industrial arenas. We are committed to providing quality information through precise, accurate, and dependable testing. Research varies from routine challenge or shelf-life studies to more complex analyses. Consulting includes HACCP services, audits, microbial problem solving, QC/QA training and Food Microbiology teaching. R & F Products has 13 media patent/patent applications and R & F Laboratories is the distributor of these chromogenic plating media for more specific identification of pathogens: *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella*, *Bacillus cereus*/*Bacillus thuringiensis*, *Enterobacter sakazakii*, *Bacillus anthracis*, *Listeria sp./Listeria monocytogenes*, *Listeria sp.*, *Shigella sp.*, *Campylobacter jejuni/coli* and *Yersinia pestis*.

**Rentokil North America Pest Control** 318  
500 Spring Ridge Drive  
Wyomissing, PA 19612, USA  
Phone: 610.372.9700  
www.rentokil.com

Rentokil North America Pest Control is a full service company and operates as Ehrlich, Presto-X, Rentokil and Tetengo. As the world's largest commercial pest management company, Rentokil is the leading provider of integrated pest management services. In addition to Rodent and Insect Management, we also provide Bed Bug, Termite, Bird and Vegetation Management, Fumigation and Bioremediation Services. We strive for early detection, accurate monitoring and precise product application to eradicate your pest problems. There's no pest problem too large or small for our team of pest experts – our operations in North America specialize in multi-site facilities across the U.S., Mexico, and Canada.

**Rochester Midland Corporation-Food Safety Division** 423  
155 Paragon Drive  
Rochester, NY 14624, USA  
Phone: 585.336.2200 Fax: 585.336.2410  
www.rochestermidland.com

Rochester Midland Corporation provides a HACCP-based food safety program that offers sanitation solutions to food and beverage manufacturers. Our BrandGuard Program® is made up of 7-steps which are all critical components of a consultative and effective food safety program. Built into each step are the environmental, social and financial

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**Roka Bioscience** 821  
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www.rokabio.com

Roka Bioscience is an innovative food safety solutions company dedicated to bringing advanced technology to the food industry. The newly released Roka Automated Molecular Platform represents a new tier of molecular rapid pathogen testing, offering automation and technology that bring true walkaway convenience and workflow advantages to the laboratory. Roka is dedicated to partnering with the industry on solutions that ensure highly accurate and rapid results that meet the increasing testing demands now and for years to come.

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1301 Stylemaster Drive  
Union, MO 63084, USA  
Phone: 636.583.8600 Fax: 636.583.6553  
www.romerlabs.com

Romer Labs® is a leading provider of diagnostic test solutions for the Food Safety Industry. We specialize in Analytical Services and Rapid Test Kits for the detection of Food Allergens, Drug Residues, Mycotoxins, Melamine and GMO. Our broad range of innovative tests and services play a pivotal role in integrated food safety solutions. Our fundamental objective at Romer Labs® is to provide scientifically sound, high quality products and services to make the world's food safer.

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P.O. Box 64101  
St. Paul, MN 55164-0101, USA  
Phone: 800.328.9687 Fax: 651.375.2002  
www.rtechlabs.com

rtech laboratories, a division of Land O'Lakes, is a comprehensive food safety and technology research facility providing clients with Chemistry, Microbiology, Sensory, Consumer Research, Pilot Plant, Nutrition Labeling and Information Research Services. Our laboratory is ISO 17025 accredited. Although we are experts in dairy analysis, the lab performs a broad range of routine testing as well as specialty assays. Our sensory/consumer research group is experienced at difference testing, acceptance testing, descriptive analysis, and consumer guidance testing. Our pilot plant is capable of producing flexible batch runs in many product categories across a broad range of processing conditions.

**SA Scientific** 312  
4919 Golden Quail  
San Antonio, TX 78240, USA  
Phone: 210.699.8800 Fax: 210.699.6545  
www.sascientific.com

SA Scientific provides real-time molecular tests for the identification of common food pathogens such as *Salmonella*, *E. coli* O157, *Listeria* and *Campylobacter*. Tests utilize Loop-mediated Isothermal Amplification (LAMP), which is a single temperature, strand displacement amplification using four different primers recognizing six distinct regions of the target, making it highly specific. The test results can be read in real-time using a simple, economical turbidimeter with touch screen control.

**Blue Text - IAFP Sustaining Member**

**Safe Quality Food Institute**  
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Arlington, VA 22202, USA  
Phone: 202.220.0635 Fax: 202.220.0894  
www.sqfi.com

707

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The Safe Quality Food (SQF) program is recognized by retailers and foodservice providers around the world as a rigorous, credible food safety management system. It is the only certification system recognized by the Global Food Safety Initiative (GFSI) that offers certificates for primary production, food manufacturing, distribution and agent/broker management. This enables suppliers to assure their customers that food has been produced, processed, prepared and handled according to the highest possible standards, at all levels of the supply chain. Additionally as a division of the Food Marketing Institute (FMI), the SQF program incorporates continual retailer feedback about consumer concerns. This information is passed on to SQF certified suppliers, keeping them a step ahead of their competitors.

**SafetyChain Software**  
750 Lindaro St., Suite 330  
San Rafael, CA 94901, USA  
Phone: 415.233.9474 Fax: 415.294.7588  
www.safetychain.com

304

**Sensitech Inc.**  
800 Cummings Center, Suite 258X  
Beverly, MA 01915-6197, USA  
Phone: 978.927.7033 Fax: 978.921.2112  
www.sensitech.com

921

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SafetyChain Software specializes in realtime safety and quality compliance management for providers of consumable goods. Its innovative SafetyChain for Food™ enforces food safety and quality at every point in a company's food supply chain — inbound, during production and outbound. SafetyChain for Food is a global, Software-as-a-Service solution, designed for fast deployment and even faster ROI. www.safetychain.com

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2 Summit Park Drive, Suite 425  
Independence, OH 44131, USA  
Phone: 800.247.0802  
www.saiglobal.com/foodsafety/

307

**Seward Laboratory Systems, Inc.**  
574 NW Mercantile Place, Suite 107  
Port Saint Lucie, FL 34986, USA  
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222

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608

Silliker, Inc. provides consulting, testing, auditing, sensory evaluation, research and education services that help assure food safety, quality and nutrition worldwide. With over 40 locations meeting and exceeding ISO 17025 requirements, Silliker is the leading international network of accredited food testing and consulting laboratories and part of the Mérieux NutriSciences Corporation. Working together, we'll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your costs under control and empower employees through education programs. Stop by the Silliker booth (# 608) to learn more about our total solutions approach to food safety, quality and nutrition.

SDIX is a leader in developing accurate, simple and rapid tests for food pathogens. Our RapidChek® and RapidChek® SELECT™ test systems for *E. coli* O157, non-O157 STEC, *Listeria*, *Salmonella* and *Salmonella Enteritidis* give you confidence in test results, shortened product hold times and lower overall testing costs while at the same time protecting your brand, your business and your bottom line against these dangerous foodborne pathogens. The RapidScan™ Data management System combines the ease-of-use and cost-effectiveness of RapidChek methods with the objective test result interpretation and data connectivity of

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113

The Society for Applied Microbiology was founded in 1931. It is based in the United Kingdom but has members in over 80 countries. There are many categories of members and numerous benefits of membership. Membership offers very good value for money. Please stop by the stand to receive further information.

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Chicago, IL 60613, USA  
Phone: 773.269.6555 Fax: 773.883.3098  
www.stopfoodborneillness.org

STOP Foodborne Illness is a national non-profit, public health organization, dedicated to the prevention of illness and death from foodborne pathogens by advocating for sound public policy, building public awareness, and assisting those impacted by foodborne illnesses. Very simply, STOP is "America's Voice for Safe Food."

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Synbiosis is a world leading supplier of manual, semi-automated and automated colony counters and zone measurement systems that are guaranteed to improve the productivity and accuracy of microbiological applications, such as food monitoring, pharmaceutical manufacturing, environmental monitoring, clinical microbiology and molecular microbiology.

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www.tracegains.com

TraceGains is for quality, purchasing, sourcing, and compliance managers who are dissatisfied with the high cost and high risk of manual tracking and control of ingredients and suppliers. TraceGains is a complete compliance and risk management solution that automates data from paper or electronic filing cabinets and makes it actionable. TraceGains' system continuously controls, illuminates, and predicts risk for each ingredient shipment and supplier certification. TraceGains has customers in baking mixes, snack foods, dairy, salad dressings, herbs and seasonings, nutraceuticals, beverages, cheese processing and manufacturing, frozen foods, flavor manufacturing, large restaurant chains, breakfast cereals, Meals Ready to Eat (MREs), and convenience foods.

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12601 Twinbrook Pkwy.  
Rockville, MD 20852-1790, USA  
Phone: 301.881.0666  
www.usp.org

The United States Pharmacopeial Convention (USP) is a nonprofit standards-setting organization that offers quality standards and programs to support the manufacture and testing of food ingredients and dietary supplements. Our products and services include:

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- More than 150 reference materials for food ingredients and over 200 for dietary supplements
- Free access to information on adulterated foods in the new USP Food Fraud Database
- USP Verification Programs for dietary supplement ingredients and finished products

Learn more at [www.usp.org](http://www.usp.org)

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**International Institute of Nutritional Sciences & Applied Food Safety Studies**  
**University of Central Lancashire**  
Preston, PR1 2HE England, United Kingdom  
Phone: 44.1772.894902 Fax: 44.1772.892927  
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The International Institute of Nutritional Sciences & Applied Food Safety Studies was established to promote teaching and research within food safety and nutrition. Our internationally renowned faculty are currently active in research and commercial activities, ensuring an innovative yet focused approach with practical application in our teaching delivery. \*Times Good University guide 2012 (North West England).

**US Army Natick Research Development and Engineering Center 221**  
**15 Kansas St., Bldg. 45**  
**Natick, MA 01760, USA**  
**Phone: 508.233.6406 Fax: 508.233.4726**  
**www.nsrdec.natick.army.mil**

This exhibit will demonstrate the dedication of the Department of Defense has to protecting the Warfighter to the community. It will also allow CFD Food Safety SME's the opportunity to interact with peers, sharing their knowledge and gaining a broader understanding of opportunities available to protect Warfighters from foodborne illness. As foodborne illness still remains the #1 non-battlefield injury that impacts readiness of Warfighters, it's imperative our experts can learn as much as possible to continue maintaining a high level of operational readiness.

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Pick up a copy of our brand new 2012–2013 lab sourcebook focused on products for food and dairy testing. On display are simple and rapid methods, including Colilert® a rapid test for total coliform and *E. coli* in water (the most popular test on the planet and for good reason), our popular buffered pre-filled dilution bottle (DB™), PDX-LIB & PDX-SIB Environmental *Listeria* & *Salmonella* Rapid Food Contact Surface tests and several innovative products for environmental and hygiene monitoring such as EnSURE multiparameter luminometer™, PRO-Clean™ and Solar Cult® Sponge Handle Sampling System Serving QC professionals since 1959.

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**Patriots Plaza**  
**Washington, D.C. 20250, USA**  
**Phone: 202.690.6531 Fax: 202.690.6519**  
**www.fsis.usda.gov**

The Food Safety and Inspection Service (FSIS) is the public health agency responsible for ensuring that the Nation's commercial supply of meat, poultry, and processed egg products is safe, wholesome, and correctly labeled and packaged. FSIS also manages the USDA Meat and Poultry Hotline, which provides consumers with answers to their food safety questions. FSIS Information: [www.fsis.usda.gov](http://www.fsis.usda.gov) Telephone: 202.720.9113 or the Small Plant Help Desk 1.877.374.7435, [infosource@fsis.usda.gov](mailto:infosource@fsis.usda.gov)

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# IAFP Workshops

<b>WORKSHOP 1</b> Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop Friday and Saturday July 20–21 8:00 a.m. – 5:00 p.m.	<b>WORKSHOP 2</b> Validation to Improve Meat and Poultry Safety Saturday, July 21 8:00 a.m. – 5:00 p.m.	<b>WORKSHOP 3</b> Search and Destroy! Finding and Eliminating Environmental Pathogens Saturday, July 21 8:00 a.m. – 5:30 p.m.
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## WORKSHOP 1 – Characterization and Identification of Spoilage-causing Fungi: A Hands-on Workshop

### Description:

Mitigating the risks of yeasts and mold contamination remains a constant battle within certain segments of the food and beverage industry. Molds and yeasts cause significant food spoilage losses and mycotoxigenic molds pose significant food safety/regulatory hazards. Fungal identification is a scientific challenge requiring both art and technical expertise. There are a limited number of scientists who understand and have developed the art of fungal identification to a sound science. This workshop provides attendees a unique opportunity to interact first-hand with a group of experts, learning the best practices for isolating different fungi as well as the basics of classical identification methods. This workshop will also cover current molecular methods that are used to identify yeast and mold.

### Topics:

- Overview of Yeast and Mold Spoilage Challenges in Food and Beverages
- Basic Identification Techniques in Food and Beverage Mycology
- Identification of *Penicillium* and *Aspergillus*
- Using DNA to Identify Your Fungi: Why and How
- Overview on Mycotoxins
- Cultural Methods for Identifying Heat-resistant Mold and Other Ascomycetes
- Simplicity in Yeast Identification: Classical and Commercial Methods
- Cultural Methods for Identifying Zygomycetes
- Identification of *Fusarium* and Other Deuteromycetes

### Instructors:

Frank Burns, DuPont Qualicon  
Shawn Johnson, Universal Sanitizers and Supplies, Inc.  
Dave Pincus, bioMérieux

John Pitt, CSIRO  
Emilia Rico-Munoz, BCN Research Laboratories

### Organizers:

Frank Burns, DuPont Qualicon  
Melissa Gwinn, The Coca-Cola Company

Emilia Rico-Munoz, BCN Research Laboratories  
Pat Rule, bioMérieux

### Laboratory Host:

Katherine Patenaude, Brown University

### Faculty Sponsor:

Marguerite Neill, Brown University

### Transportation:

Participants will be transported to Brown University via bus.

### Intended Audience:

Food and beverage QA personnel, QC technicians, corporate personnel, safety personnel, etc.

## WORKSHOP 2 – VALIDATION TO IMPROVE MEAT AND POULTRY SAFETY

### DESCRIPTION:

Although its value is increasingly recognized, there is currently a degree of uncertainty about validation and how it should be used to promote food safety. According to the FSIS, inadequate validation of the control mechanisms has resulted in HACCP programs which are ineffective at controlling the hazards they are designed to address. Validation is the process of demonstrating that HACCP systems as designed can adequately control identified hazards to produce a safe and unadulterated product. The two main elements of validation are: (1) Scientific or technical support for the HACCP system and (2) Practical in-plant demonstration proving the HACCP system can perform as expected. Likewise, verification is the key to the ongoing assurance that the system is being implemented, as designed, to consistently reduce or eliminate pathogens, foreign materials and chemical contaminants that are inherent or likely to occur in the product or process. This workshop will provide an in depth guide to the methodologies to be employed in HACCP validation and key steps to meet verification requirements.

The purpose of conducting this workshop is to disseminate the theory and practice of process validation in food safety enhancement activities. This workshop will provide a practical interpretation of the existing science, guidelines and policies regarding validation, as well as developments in science and policies relative to recovery, characterization and control of pathogens directly from foods. Given the uncertainty regarding validation and the upcoming new guidelines and policies on validation along with new scientific developments, it is crucial for IAFF to address changing policies on meat and poultry validation guidelines at the 2012 Annual Meeting. This one-day pre-conference workshop will provide an update on the newest USDA-FSIS compliance guidelines on HACCP systems validations and be conducted by a group of experienced scientists who support stakeholders in the promotion and application of scientifically sound approaches and protocols for food process validation. The workshop will be of specific interest and conducting it at IAFF will provide a platform to facilitate a dialog among researchers, processors, regulatory personnel and technology providers on proper validation implementation.

### Topics:

- What are You Trying to Validate?
- Basic Science in Food Processing
- Mechanics of Experimentation
- Statistics
- Interpretation

### Instructors:

Gary Acuff, Texas A&M University  
Catherine Cutter, Pennsylvania State University  
Mindy Brashears, Texas Tech University  
James Dickson, Iowa State University

John Luchansky, U.S. Department of Agriculture-ARS  
Randall Phebus, Kansas State University  
Harshavardhan Thippareddi, University of Nebraska-Lincoln

### Organizer:

Manpreet Singh, Auburn University

### Intended Audience:

Food safety individuals involved in validations and food safety audits.

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## WORKSHOP 3 – SEARCH AND DESTROY! FINDING AND ELIMINATING ENVIRONMENTAL PATHOGENS

### DESCRIPTION:

An effective Environmental Monitoring Program (EMP) is a critical component of any Food Safety plan to identify and minimize the potential for microbial contamination in a food processing environment and the products produced in that environment. An effective EMP program can serve as an early warning system to identify and eliminate (“search & destroy”) sources of potential contamination that can persist over time and eventually impact product safety. This workshop will review the potential microbial risks in food processing for low moisture foods, raw, partially cooked and ready-to-eat type products. Risk management strategies, including the effective implementation of preventive controls as well as wet and dry sanitation options, will be presented. Additional topics include the development and implementation of an effective sampling plan, the management of data through tracking and trending and explore investigative scenarios. Workshop attendees will have an opportunity to develop an environmental monitoring program for various product types based on both wet and dry sanitation environments.

### Topics:

- Risk Assessments by Product Categories
- Role of Preventive Controls
- Sanitation for Multiple Environments
- Investigations, Regulatory Sampling and Root Cause Analysis
- Sampling Plans: How – What – Where – When
- Data Interpretation and Management – Tracking and Trending Data

### Instructors:

Tim Freier, Cargill  
Margaret Hardin, IEH Laboratories and Consulting Group

Ken Kenyon, Keystone Foods  
Patricia Wester, Food Safety Net Services

### Organizers:

Margaret Hardin, IEH Laboratories and Consulting Group  
Patricia Wester, Food Safety Net Services

### Intended Audience:

All industry sector, Q&A personnel.

# Policy on Commercialism

## for Annual Meeting Presentations

### I. INTRODUCTION

No printed media, technical sessions, symposia, posters, seminars, short courses, and/or other related types of forums and discussions offered under the auspices of the International Association for Food Protection (hereafter referred to as to Association forums) are to be used as platforms for commercial sales or presentations by authors and/or presenters (hereafter referred to as authors) without the express permission of the staff or Executive Board. The Association enforces this policy in order to restrict commercialism in technical manuscripts, graphics, oral presentations, poster presentations, panel discussions, symposia papers, and all other type submissions and presentations (hereafter referred to as submissions and presentations), so that scientific merit is not diluted by proprietary secrecy.

Excessive use of brand names, product names or logos, failure to substantiate performance claims, and failure to objectively discuss alternative methods, processes, and equipment are indicators of sales pitches. Restricting commercialism benefits both the authors and recipients of submissions and presentations.

This policy has been written to serve as the basis for identifying commercialism in submissions and presentations prepared for the Association forums.

### 2. TECHNICAL CONTENT OF SUBMISSIONS AND PRESENTATIONS

#### 2.1 Original Work

The presentation of new technical information is to be encouraged. In addition to the commercialism evaluation, all submissions and presentations will be individually evaluated by the Program Committee chairperson, technical reviewers selected by the Program Committee chairperson, session convenor, and/or staff on the basis of originality before inclusion in the program.

#### 2.2 Substantiating Data

Submissions and presentations should present technical conclusions derived from technical data. If products or services are described, all reported capabilities, features or benefits, and performance parameters must be substantiated by data or by an acceptable explanation as to why the data are unavailable (e.g., incomplete, not collected, etc.) and, if it will become available, when. The explanation for unavailable data will be considered by the Program Committee chairperson and/or technical

reviewers selected by the Program Committee chairperson to ascertain if the presentation is acceptable without the data. Serious consideration should be given to withholding submissions and presentations until the data are available, as only those conclusions that might be reasonably drawn from the data may be presented. Claims of benefit and/or technical conclusions not supported by the presented data are prohibited.

#### 2.3 Trade Names

Excessive use of brand names, product names, trade names, and/or trademarks is forbidden. A general guideline is to use proprietary names once and thereafter to use generic descriptors or neutral designations. Where this would make the submission or presentation significantly more difficult to understand, the Program Committee chairperson, technical reviewers selected by the Program Committee chairperson, session convenor, and/or staff, will judge whether the use of trade names, etc., is necessary and acceptable.

#### 2.4 “Industry Practice” Statements

It may be useful to report the extent of application of technologies, products, or services; however, such statements should review the extent of application of all generically similar technologies, products, or services in the field. Specific commercial installations may be cited to the extent that their data are discussed in the submission or presentation.

#### 2.5 Ranking

Although general comparisons of products and services are prohibited, specific generic comparisons that are substantiated by the reported data are allowed.

#### 2.6 Proprietary Information (See also 2.2.)

Some information about products or services may not be publishable because it is proprietary to the author's agency or company or to the user. However, the scientific principles and validation of performance parameters must be described for such products or services. Conclusions and/or comparisons may be made only on the basis of reported data.

#### 2.7 Capabilities

Discussion of corporate capabilities or experiences are prohibited unless they pertain to the specific presented data.

### **3. GRAPHICS**

#### **3.1 Purpose**

Slides, photographs, videos, illustrations, art work, and any other type visual aids appearing with the printed text in submissions or used in presentations (hereafter referred to as graphics) should be included only to clarify technical points. Graphics which primarily promote a product or service will not be allowed. (See also 4.6.)

#### **3.2 Source**

Graphics should relate specifically to the technical presentation. General graphics regularly shown in, or intended for, sales presentations cannot be used.

#### **3.3 Company Identification**

Names or logos of agencies or companies supplying goods or services must not be the focal point of the slide. Names or logos may be shown on each slide so long as they are not distracting from the overall presentation.

#### **3.4 Copies**

Graphics that are not included in the preprint may be shown during the presentation only if they have been reviewed in advance by the Program Committee chairperson, session convenor, and/or staff, and have been determined to comply with this policy. Copies of these additional graphics must be available from the author on request by individual attendees. It is the responsibility of the session convenor to verify that all graphics to be shown have been cleared by Program Committee chairperson, session convenor, staff, or other reviewers designated by the Program Committee chairperson.

### **4. INTERPRETATION AND ENFORCEMENT**

#### **4.1 Distribution**

This policy will be sent to all authors of submissions and presentations in the Association forums.

#### **4.2 Assessment Process**

Reviewers of submissions and presentations will accept only those that comply with this policy. Drafts of submissions and presentations will be reviewed for commercialism concurrently by both staff and technical reviewers selected by the Program Committee chairperson. All reviewer comments shall be sent to and coordinated by either the Program Committee chairperson or the designated staff. If any submissions are found to violate this policy, authors will be informed and invited to resubmit their materials in revised form before the designated deadline.

#### **4.3 Author Awareness**

In addition to receiving a printed copy of this policy, all authors presenting in a forum will be reminded of this policy by the Program Committee chairperson, their session convenor, or the staff, whichever is appropriate.

#### **4.4 Monitoring**

Session convenors are responsible for ensuring that presentations comply with this policy. If it is determined by the session convenor that a violation or violations have occurred or are occurring, he or she will publicly request that the author immediately discontinue any and all presentations (oral, visual, audio, etc.) and will notify the Program Committee chairperson and staff of the action taken.

#### **4.5 Enforcement**

While technical reviewers, session convenors, and/or staff may all check submissions and presentations for commercialism, ultimately it is the responsibility of the Program Committee chairperson to enforce this policy through the session convenors and staff.

#### **4.6 Penalties**

If the author of a submission or presentation violates this policy, the Program Committee chairperson will notify the author and the author's agency or company of the violation in writing. If an additional violation or violations occur after a written warning has been issued to an author and his agency or company, the Association reserves the right to ban the author and the author's agency or company from making presentations in the Association forums for a period of up to two (2) years following the violation or violations.

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		2008 — Gary R. Acuff
		2009 — J. Stan Bailey
		2010 — Vickie Lewandowski
		2011 — Lee-Ann Jaykus

# Past Annual Meetings and Locations

1912	Milwaukee, WI	1947	Milwaukee, WI	1982	Louisville, KY
1913	Chicago, IL	1948	Philadelphia, PA	1983	St. Louis, MO
1914	Chicago, IL	1949	Columbus, OH	1984	Edmonton, Alberta
1915	Washington, D.C.	1950	Atlantic City, NJ	1985	Nashville, TN
1916	Springfield, MA	1951	Glenwood Springs, CO	1986	Minneapolis, MN
1917	Washington, D.C.	1952	Milwaukee, WI	1987	Anaheim, CA
1918	Chicago, IL	1953	East Lansing, MI	1988	Tampa, FL
1919	New York, NY	1954	Atlantic City, NJ	1989	Kansas City, MO
1920	Chicago, IL	1955	Augusta, GA	1990	Arlington Heights, IL
1921	New York, NY	1956	Seattle, WA	1991	Louisville, KY
1922	St. Paul, MN	1957	Louisville, KY	1992	Toronto, Ontario
1923	Washington, D.C.	1958	New York, NY	1993	Atlanta, GA
1924	Detroit, MI	1959	Glenwood Springs, CO	1994	San Antonio, TX
1925	Indianapolis, IN	1960	Chicago, IL	1995	Pittsburgh, PA
1926	Philadelphia, PA	1961	Des Moines, IA	1996	Seattle, WA
1927	Toronto, Ontario	1962	Philadelphia, PA	1997	Orlando, FL
1928	Chicago, IL	1963	Toronto, Ontario	1998	Nashville, TN
1929	Memphis, TN	1964	Portland, OR	1999	Dearborn, MI
1930	Cleveland, OH	1965	Hartford, CT	2000	Atlanta, GA
1931	Montreal, Quebec	1966	Minneapolis, MN	2001	Minneapolis, MN
1932	Detroit, MI	1967	Miami Beach, FL	2002	San Diego, CA
1933	Indianapolis, IN	1968	St. Louis, MO	2003	New Orleans, LA
1934	Boston, MA	1969	Louisville, KY	2004	Phoenix, AZ
1935	Milwaukee, WI	1970	Cedar Rapids, IA	2005	Baltimore, MD
1936	Atlantic City, NJ	1971	San Diego, CA	2006	Calgary, Alberta
1937	Louisville, KY	1972	Milwaukee, WI	2007	Lake Buena Vista, FL
1938	Cleveland, OH	1973	Rochester, NY	2008	Columbus, OH
1939	Jacksonville, FL	1974	St. Petersburg, FL	2009	Grapevine, TX
1940	New York, NY	1975	Toronto, Ontario	2010	Anaheim, CA
1941	Tulsa, OK	1976	Arlington Heights, IL	2011	Milwaukee, WI
1942	St. Louis, MO	1977	Sioux City, IA		
1943	Cancelled	1978	Kansas City, MO		
1944	Chicago, IL	1979	Orlando, FL		
1945	Cancelled	1980	Milwaukee, WI		
1946	Atlantic City, NJ	1981	Spokane, WA		

## Future Annual Meetings

July 28–31, 2013  
Charlotte Convention Center  
Charlotte, North Carolina

August 3–6, 2014  
Indiana Convention Center  
Indianapolis, Indiana

July 26–29, 2015  
Oregon Convention Center  
Portland, Oregon



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## 2012 Journal of Food Protection® Most Cited Publication Awards

The **Journal of Food Protection® Most Cited Research and Review Publication Awards** recognize top researchers and high-quality research publications and reviews that contribute to the impact of **JFP** and the field of food safety. The awards will be presented by the **JFP Scientific Co-Editors** during the Editorial Board Reception at **IAFP 2012**.

### Most Cited Research Publication Award

# 1<sup>ST</sup>

#### Hepatitis E Virus RNA in Commercial Porcine Livers in The Netherlands

Authors: Martijn Bouwknegt\*, Froukje Lodder-Verschoor, Wim H. M. Van Der Poel, Saskia A. Rutjes and Ana Maria De Roda Husman

Volume: 70, No. 12, Pages 2889-2895, Published: Dec. 2007

# 2<sup>ND</sup>

#### Transportation and Lairage Environment Effects on Prevalence, Numbers, and Diversity of *Escherichia coli* O157:H7 on Hides and Carcasses of Beef Cattle at Processing

Authors: Terrance M. Arthur\*, Joseph M. Bosilevac, Dayna M. Brichta-Harhay, Michael N. Guerini, Norasak Kalchayanand, Steven D. Shackelford, Tommy L. Wheeler and Mohammad Koochmaraie

Volume: 70, No. 2, Pages 280-286, Published: Feb. 2007

# 3<sup>RD</sup>

#### Prevalence, Numbers, and Subtypes of *Campylobacter jejuni* and *Campylobacter coli* in Uncooked Retail Meat Samples

Authors: Teck Lok Wong\*, Lauren Hollis, Angela Cornelius, Carolyn Nicol, Roger Cook and John Andrew Hudson

Volume: 70, No. 3, Pages 566–573, Published: March 2007

and

#### Rapid and Simultaneous Quantitation of *Escherichia coli* O157:H7, *Salmonella*, and *Shigella* in Ground Beef by Multiplex Real-Time PCR and Immunomagnetic Separation

Authors: Luxin Wang, Yong Li and Azlin Mustapha\*

Volume: 70, Number 6, pages 1366-1372, Published: June 2007

### Most Cited Review Publication Award

# 1<sup>ST</sup>

#### A Review of the Incidence and Transmission of *Listeria monocytogenes* in Ready-to-Eat Products in Retail and Food Service Environments

Authors: Alexandra Lianou and John N. Sofos\*

Volume: 70, No. 9, Pages 2172-2198, Published: Sept. 2007

\*Denotes the corresponding author

# Authors and Presenters

## \*Presenter

- Abdul-Wakeel, Aisha, U.S. Department of Agriculture (P3-152)  
Abeyta, Carlos, U.S. Food and Drug Administration (P1-16)  
Abraham, Shibu, FMC Corporation (P3-60)  
Achar, Premila, Kennesaw State University (P2-97\*)  
Achen, Maya, Ohio Department of Agriculture (T4-05\*)  
Acheson, David, Leavitt Partners (RT1\*)  
Acosta, Oscar, Cornell University (P2-67\*)  
Adachi, Reiko, National Institute of Health Sciences (S20\*)  
Adam, Elizabeth, Emory University (T4-06)  
Adams, Chanelle, University of Massachusetts-Amherst (P3-97\*)  
Adams, Mary, University of Georgia (T8-04)  
Adhikari, Achyut, Washington State University (P3-56)  
Adkins, Alani, NCA&T State University (P2-79)  
Adkins, Jaclyn, Colorado State University (T10-06)  
Adler, Jeremy, Ecolab Inc. (P2-08, P2-85)  
Adolphe, Ysabelle, University of Liege (P3-151, P1-70)  
Adzitey, Frederick, University for Development Studies (T8-07\*)  
Agin, James, Q Laboratories, Inc. (P1-103, P1-23, P2-156, P2-157)  
Al-Mohaithef, Mohammed, University of Birmingham (P1-139\*)  
Al-Sakkaf, Ali, Massey University (T3-12\*)  
Alali, Walid, University of Georgia (P2-06, P1-75, T5-05)  
Aleid, Salah, King Faisal University (P3-55)  
Allard, Marc, U.S. Food and Drug Administration (P3-86)  
Allard, Sarah, U.S. Food and Drug Administration (P3-116, P3-86)  
Allen, Ann-Christine, SDIX (P3-127)  
Allen, Denise, Louisiana State University (P2-149)  
Allen, Kevin, University of British Columbia (P3-105, P3-45, P3-108, P3-137, P3-143, P3-142, T4-03, P3-33, P3-39)  
Allen, Vanessa, Ontario Public Health (T10-02)  
Alles, Susan, Neogen Corporation (T10-10)  
Almy, David, Neogen Corporation (P2-120\*)  
Altermann, Eric, AgResearch Limited Grasslands Research Centre (P1-83)  
Amiri-Jami, Mitra, University of Guelph (P3-82)  
Anany, Hany, University of Guelph (P3-133)  
Anciso, Juan, Texas AgriLife Extension Service (T3-05)  
Andaloro, Bridget, DuPont (P1-35, P1-94)  
Andersen, Jens Kirk, Technical University of Denmark (RT1\*)  
Anderson, Jeffrey, Procter and Gamble Professional (S38\*)  
Anderson, Nathan, U.S. Food and Drug Administration (S2\*, RT2\*, P1-47)  
Andritsos, Nikolaos, Colorado State University (P2-10)  
Ane, Cecile, University of Wisconsin (P3-120)  
Antenucci, Rachel, Delaware Valley College (P3-02, P3-01)  
Antolinez, Carlos Alvarez, European Union (S1\*)  
Anvarian, Amir H.P., University of Birmingham (P3-163\*)  
Apelagunta, Vinil, Illinois Institute of Technology (P1-47\*)  
Araud, Elbashir, The Ohio State University (T6-09\*)  
Araujo, Joao Paulo Andrade, Universidade Estadual de Londrina (P2-05)  
Arbault, Patrice, BioAdvantage Consulting (S29\*)  
Arce, Gabriela, U.S. Food and Drug Administration (P3-86, P3-116)  
Argyri, Anthoula, National Agricultural Research Foundation (P3-80, P1-91, P2-64, P1-81, P1-73)  
Arias, Maria Laura, Universidad de Costa Rica (P1-164\*)  
Armstrong, Marcia, Qiagen Inc. (P2-117\*)  
Armstrong, Wylie, Baiada Poultry (P1-05)  
Arritt, Fletcher, North Carolina State University (P1-62)  
Arvizu-Medrano, Sofia, Universidad Autonoma de Queretaro (P2-30, P2-55)  
Aslam, Mueen, Agriculture & Agri-Food Canada (P1-101, P2-19, P2-17)  
Aston, Christopher, U.S. Department of Agriculture-FSIS-ODIFP (P2-24)  
Atallah, Nemah, Baiada (P1-05)  
Atwill, Edward, University of California-Davis (P3-157)  
Augustin, Jean Christophe, ENVA (P1-169)  
Auras, Rafael, Michigan State University (P3-92, T2-01)  
Autio, Wesley, University of Massachusetts-Amherst (T1-04)  
Avila, Karina, Rutgers University (P2-43)  
Avila-Sosa, Raul, Benemerita Universidad, Autonoma De Puebla (P2-77\*, P3-100, P3-96)  
Avila-Vega, Dulce E., Universidad Autonoma de Queretaro (P2-55)  
Aviles, Bryan, Virginia Tech (P2-146, P1-100)  
Ayers, Sherry, U.S. Food and Drug Administration (P2-139)  
Bach, Susan, Agriculture and Agri-Food Canada (P1-101)  
Baek, Seung-Hee, Korea Livestock Products HACCP Accreditation Service (P1-60\*)  
Baguet, Justine, ADRIA (P2-131, P2-132, P2-127, P3-148)  
Bahk, Gyung-Jin, Kunsan National University (P2-171, P1-165)  
Bailey, Allan, U.S. Food and Drug Administration (S9\*)  
Bailey, Rebecca, U.S. Department of Agriculture-ARS (T1-11)  
Baker, David, David Baker & Associates/Chilton Consulting Group (P2-18)  
Baker, Elizabeth, Drexel University (P3-145)  
Balaguero, Alina, University of Florida (P2-105)  
Ballet, Nathalie, Lesaffre (T2-04)  
Banerjee, Pratik, Alabama A&M University (P2-46)  
Banerjee, Rishi, U.S. Department of Agriculture-ARS (P3-32)  
Bang, Jihyun, Korea University (P2-160, P2-86)  
Bapanpally, Chandra, SA Scientific (P2-126\*)  
Barak, Jeri, University of Wisconsin-Madison (S35\*)  
Barcellos, Vinicius Cunha, Federal University of Parana (P1-57)  
Baril, Eugenie, ADRIA (P1-46)  
Bark, Don, U.S. Food and Drug Administration (P1-16)  
Barlow, Kristina, U.S. Department of Agriculture-FSIS (S18\*, P1-17, T8-09, T8-01)  
Barlow, Robert, CSIRO (P2-74, P2-07)  
Barnett, Charles, NanoDetection Technology (P1-24)  
Barninka, Dory, JBS (S15\*)  
Bartholomay, Tom, University of Minnesota (P1-148)  
Bartz, Faith, Emory University School of Public Health (P3-46, T4-06, T10-05)  
Bary, Andy, WSU (P3-56)  
Bassani, Milena Tomasi, Universidade Federal de Pelotas (P1-117)  
Bastarrachea, Luis, University of Massachusetts (P3-91\*)  
Batz, Michael, University of Florida (T2-11, P1-155)  
Bauchan, Gary, U.S. Department of Agriculture (T4-09)  
Bauer, Nathan, U.S. Department of Agriculture-FSIS (P2-129, P3-145)  
Bauermeister, Laura, Auburn University (T5-07)  
Baugher, Jonathan, North Carolina State University (P2-114)

\*Presenter

- Baumert, Joseph, University of Nebraska-Lincoln (S20\*, S21\*)  
Bausch, Daniel, Tulane University (S5\*)  
Baxa, Cheryl, United States Army Natick Soldier Research, Development and Engineering Center (P1-171)  
Baysal-Gurel, Fulya, The Ohio State University (P2-50)  
Beaulieu, Stephen, RTI International (T3-07)  
Beaupied, Helene, Pall GeneDisc Technologies (P2-156, P2-157)  
Becker, Denise, ConAgra Foods (P3-83\*)  
Beckman, Sean, Washington State University (P3-56)  
Bednar, Carolyn, Texas Woman's University (P3-68)  
Begum, Mumtaz, National Veterinary Institute (T3-06)  
Begum, Selina, Silliker Australia (P1-04, P2-155)  
Belk, Keith, Colorado State University (P2-98, P2-11, P2-10)  
Bell, Rebecca, U.S. Food and Drug Administration (P3-86)  
Bello-Sanchez, Maria de Lourdes, Benemerita Universidad Autonoma de Puebla (P2-77)  
Ben Embarek, Peter, World Health Organization Office in China (S5\*, S30\*)  
Bena, Dan, Senior Director of Sustainable Development (S12\*)  
Bender, Eric, Air Products & Chemicals, Inc. (P3-02)  
Bender, Jeff, University of Minnesota (T4-02)  
Benjamin, Lisa, Western Institute of Food Safety and Security (P3-145)  
Benner, Jr., Ronald, U.S. Food and Drug Administration (P1-74)  
Bennett, Reginald, U.S. Food and Drug Administration (S42, P2-65)  
Benoit, Amanda, Michigan State University (P1-174\*)  
Benoit, Lora, IEH Laboratories and Consulting Group (P1-129\*)  
Benson, Andrew, University of Nebraska-Lincoln (P2-115)  
Benzinger, M. Joseph, Q Laboratories, Inc. (P1-103, P2-157, P2-156)  
Bergdahl, Asa, IEH Laboratories and Consulting Group (P3-171, P3-170, P1-39, P1-129)  
Berghof-Jager, Kornelia, BIOTECON Diagnostics (P2-133)  
Bergholz, Peter, Cornell University (T8-06, T3-01)  
Bernard, Dane, Keystone Foods L.L.C. (S27\*)  
Bernard, Muriel, ADRIA (P2-131, P2-132, P2-127, P3-148)  
Bernez, Cecile, ADRIA (P2-132, P2-127, P3-148, P2-131)  
Bernstein, Adam, Iowa State University (P1-142)  
Berrang, Mark, U.S. Department of Agriculture-ARS-RRC (P2-06)  
Berry, Katrina, Drexel University (P3-145)  
Bersot, Luciano dos Santos, UFPR (P1-57\*)  
Bessant, Conrad, Cranfield University (P1-81, P1-73)  
Betts, Gail, Campden BRI (P1-13, P1-14)  
Betts, Roy, Campden BRI (P1-13, P1-14)  
Beuchat, Larry, University of Georgia (P2-108, P2-80, P2-160, P1-75)  
Bezanson, Greg, Agriculture and Agri-Food Canada (P3-40)  
Bhargava, Kanika, Wayne State University (T2-12, P3-107)  
Bhaskara, Anuhya Goutham, Illinois Institute of Technology (NCFST) (P1-172)  
Bianchini, Andreia, University of Nebraska (P3-115, P1-115)  
Biesus, Luiza, Brazilian Agricultural Research Corporation (P3-84)  
Bihn, Elizabeth, Cornell University (RT5\*, T7-09, T7-02, T7-07, S36\*)  
Binet, Rachel, U.S. Food and Drug Administration (P1-06)  
Binkley, Margaret, The Ohio State University (P3-69, P3-76, P3-75)  
Bird, Patrick, Q Laboratories, Inc. (P2-156, P1-23, P1-103, P2-157)  
Bisha, Bledar, Colorado State University (P1-30, P1-37, T10-04, T10-06)  
Black, Elaine, Ecolab Inc. (P2-16\*)  
Black, Glenn, Grocery Manufacturers Association (RT2\*, P3-03)  
Blackall, Patrick J., The University of Queensland (P2-20)  
Blackstone, George, BioGX (T10-12)  
Blais, Burton, Canadian Food Inspection Agency (T10-02)  
Bland, Beth, Georgia Fruit and Vegetable Growers Association (RT5\*)  
Blessington, Tyann, University of California-Davis (P3-47, P2-51, P3-37)  
Blodgett, Robert, U.S. Food and Drug Administration (P3-116)  
Bo, Liang, Auburn University (P2-87)  
Boateng, Akwasi, U.S. Department of Agriculture-ARS (T1-06)  
Bodnaruk, Peter W., Ecolab Inc. (P2-85, P1-63, P2-16, P2-08)  
Boerefijn, Renee, Purac Biochem (P3-99)  
Boleij, Peter, Check-Points B.V. (P1-42)  
Bonhote, Pierre, Service of Consumption and Veterinary Business (SCAV) (P1-124)  
Bont, Roger, Cargill, Inc. (S9\*)  
Bontempo, Nancy, Kraft Foods (P2-100)  
Bontenbal, Edwin, PURAC (P3-102, P3-99)  
Booren, Betsy, American Meat Institute Foundation (RT1\*)  
Bor, Tarik, North Carolina A&T State University (P2-40)  
Borjas, Eva, Colorado State University (P1-105, P3-125\*)  
Bosilevac, Joseph, U.S. Department of Agriculture-ARS (S29\*)  
Boubetra, Abdelkader, Institut Scientifique d'Hygiene et d'Analyse (P2-140, P2-110)  
Bourquin, Leslie, Michigan State University (S22\*)  
Bowers, John, U.S. Food and Drug Administration (P2-38, T2-07)  
Boyer, Renee, Virginia Tech (T1-03)  
Boyer, Timothy, National Center for Food Protection and Defense (P3-67)  
Boyle, Megan, Q Laboratories, Inc. (P1-103)  
Bozkurt, Hayriye, University of Tennessee (P2-162\*)  
Brackett, Robert, Institute for Food Safety and Health (S36\*)  
Brandt, Alex, Texas Tech University (P1-105, P3-125)  
Brashears, Mindy, Texas Tech University (S33\*, P1-92, P1-104, P3-21, P2-15, P2-138, P2-91, P1-120, P1-168, P1-146, P3-109)  
Brashears, Todd, Texas Tech University (P1-146, S10, P1-168)  
Brassard, Julie, Agriculture and Agri-Food Canada (P3-168\*)  
Brehm-Stecher, Byron, Iowa State University (P3-101, P3-173\*)  
Breidt, Fred, U.S. Department of Agriculture-ARS (RT2\*, P3-159\*)  
Bretano, Liana, Brazilian Agricultural Research Corporation (P3-84)  
Brevnov, Maxim, Life Technologies (P3-150)  
Brichta-Harhay, Dayna, U.S. Department of Agriculture-ARS (P2-95)  
Bridger, Kathryn, Symbio Alliance (P2-07)  
Brinsmade, Doug, Sea-Delight (Special Session\*)  
Bronstein, Philip, U.S. Department of Agriculture (T8-09, T8-01)  
Brooks, J. Chance, Texas Tech University (P1-92, P2-138, P3-109)  
Brouillard, Elaine, RSBOJC (P3-56)  
Brown, Eric, U.S. Food and Drug Administration (P3-86, P1-109, P3-116, P2-158)  
Brown, Wyatt, California Polytechnic State University (T4-12)  
Browning, Paul, New Mexico State University (P2-159)  
Bryan, Daniel, University of Florida (T5-09)  
Brzoska, Pius, Life Technologies (P3-152, P1-23)  
Buchanan, Robert, University of Maryland (S8\*, S28\*, RT4\*, P1-153, P2-27)  
Buchholz, Annemarie, U.S. Food and Drug Administration (P1-36, P3-48)  
Buchta, David, Battelle (T3-08)  
Bulcourt, Valerie, Eurofins IPL Nord (P3-153)  
Bunning, Marisa, Colorado State University (P3-125)  
Burall, Laurel, U.S. Food and Drug Administration (P2-163)  
Bureau, Cathy, Buffalo Wild Wings (S3\*)  
Burin, Raquel Cristina Konrad, Universidade Federal de Viçosa (P2-05)

\*Presenter

- Burnett, Scott, Malt-O-Meal Company (T9-06\*)  
Burnham, Greg, (P1-171)  
Burrows, Erik, U.S. Food and Drug Administration (P3-86\*)  
Busby, Jean, U.S. Department of Agriculture-ERS (S15\*)  
Bush, Michele, Luminex(r) Corporation (P2-118)  
Butler, Kristin, U.S Food and Drug Administration (P1-74)  
Bülte, Michael, Justus-Liebig-University Giessen (T5-02)  
Caballero-Prado, Cindy, Universidad Autonoma de Nuevo Leon (P3-46)  
Cadot, Celine, Bio-Rad (P1-22)  
Callahan, Mary Theresa, U.S. Department of Agriculture-ARS (P3-32)  
Calle, Alexandra, Texas Tech University (P1-104\*)  
Calzada, Javier, INIA (P2-62)  
Camacho, Alex, University of California (T3-03, T4-07)  
Camargo, Anderson Carlos, Universidade Federal de Vicosa (P2-02, P2-04)  
Campos, David, Texas Tech University (P2-91\*)  
Cancarevic, Ana, University of British Columbia (P3-33, P3-143, P3-45, P3-142)  
Cannon, Jennifer, University of Georgia (P3-54)  
Cantera, Jason, IEH Laboratories and Consulting Group (P1-28, P3-170, P1-29, P3-165, P1-31)  
Cantera, Ruth, IEH Laboratories and Consulting Group (P1-29, P1-31, P1-28)  
Canto, Anna, Fluminense Federal University (P3-17)  
Cao, Cong, University of Tennessee-Knoxville (T6-05, T9-10)  
Cao, Guojie, University of Maryland (P1-93\*)  
Cardenas, Carmen, Universidad Autonoma de Nuevo Leon (P3-46)  
Carlin, Frederic, Inra-UMR (P1-68, S42, T9-07)  
Carlson, Denise, CanBiocin Inc. (P2-92)  
Carmona, Gilberto, Unilever (P2-122)  
Carson, Charles, University of Missouri-Columbia (P1-21)  
Carter, Mark, QC Laboratories (S33\*)  
Casarin, Leticia, UFRGS (P1-52)  
Cassard, Sylvanie, bioMerieux (P1-20\*)  
Cassens, Barbara, U.S. Food and Drug Administration (RT4\*)  
Cassidy, Jennifer, U.S. Department of Agriculture-ARS (P3-01, P3-02)  
Cassini, Alessandro, European Centre for Disease Prevention and Control (S28\*)  
Casteel, Michael, Microbial Intelligence Group, LLC (P3-53\*)  
Castillo, Sandra, Universidade A. de Nuevo Leon (P2-103\*)  
Castro, Maria Fernanda, Institute of Food Technology (P2-80\*)  
Catella, Caitlin, Center for Science in the Public Interest (P1-126)  
Cates, Sheri, RTI International (P1-138)  
Cavicchioli, Valeria Quintana, Universidade Federal do Parana (P2-05)  
Celestino-Puga, Alany, Universidad Autonoma de Nuevo Leon (P3-52)  
Cerqueira, Monica, Universidade Federal de Minas Gerais (P2-56, P2-57)  
Cervera, Gilberto, Universidad Autonoma de Yucatan (P3-109)  
Cevallos-Cevallos, Juan, University of Florida (T8-03, T8-04)  
Ceylan, Erdogan, Silliker, Inc. (P1-49\*)  
Chablain, Patrice, Pall GeneSystems (P2-156, P2-157)  
Chai, Yating, Auburn University (P1-113, P1-09)  
Chambliss-Bush, Sherre, University of Georgia (P1-55\*)  
Chandler, Jeffrey, Colorado State University (T10-06, P1-37, P1-30, T10-04)  
Chaney, William, Texas Tech University (P3-21\*)  
Chang, Hyun-Joo, Korea Food Research Institute (P1-134)  
Chang, Min-Sun, Duksung Women's University (P3-74)  
Chang, Yuhua, University of Massachusetts (P3-117, P3-97)  
Chapin, Travis, Cornell University (T8-06\*)  
Chapman, Benjamin, North Carolina State University (T7-01, S33, P1-64, T7-04)  
Chapman, Jessica, Evogen, Inc. (P2-119\*)  
Charalambous, Marianna, University of Birmingham (P1-178\*)  
Charaslertrangsi, Tumnoon, University of Guelph (P3-82\*)  
Charles, Deborah, Public Health Wales (P3-14)  
Chaturongakul, Soraya, Mahidol University (P1-110\*)  
Chatzikyriakidou, Kyriaki, University of Wisconsin-Madison (P1-119, P3-120)  
Chaves, Evelyn Carolina, Universidad de Costa Rica (P1-164)  
Chaves, Jeane Quintanilha, Fundacao Oswaldo Cruz (P3-87)  
Chbib, Muhamad, Wayne State University (P3-107)  
Chen, Chin-Yi, U.S. Department of Agriculture-ARS (P3-146, P3-121)  
Chen, Chun, The Pennsylvania State University (P2-141, P1-121)  
Chen, Dong, Auburn University (P2-102)  
Chen, Fur-Chi, Tennessee State University (P1-90)  
Chen, Haiqiang, University of Delaware (T6-07, T6-09, P2-32)  
Chen, Jennifer, Silliker Australia (P2-155, P1-04)  
Chen, Jessica, Texas Tech University (T8-08\*)  
Chen, Jin Tong, National Chung Hsing University (P2-87)  
Chen, Jinru, The University of Georgia (P2-99, P2-167, P2-48)  
Chen, Kai-Shun, U.S. Food and Drug Administration (P1-26)  
Chen, Shouyi, University of California-Davis (P3-157)  
Chen, Shu, University of Guelph (T10-02\*)  
Chen, Wei, University of Tennessee-Knoxville (T8-02\*)  
Chen, Xi, Clemson University (P2-114)  
Chen, Yuhuan, U.S. Food and Drug Administration-CFSAN (P3-145, S8\*)  
Cheng, Chorng-Ming, U.S. Food and Drug Administration (P2-147, P1-26)  
Cheng, Zhongyang, Auburn University (P1-09)  
Chenu, Jeremy, Baiada Poultry (P1-05, P3-28\*)  
Cheon, Jeong-Hwan, Konkuk University (P3-07)  
Cheon-Jei, Kim, Konkuk University (P2-170)  
Chiarini, Eb, University of Sao Paulo (P3-15, P2-03)  
Chin, Bryan, Auburn University (P1-113)  
Chintagari, Sailaja, University of Georgia (P3-20\*)  
Cho, Jae-Jin, Korea Livestock Products HACCP Accreditation Service (P1-60)  
Cho, Jong-Lak, Mokpo National University (P3-57)  
Cho, Joon Il, Korea Food & Drug Administration (P1-157, P2-172, P2-165)  
Cho, Sun-Duk, Duksung Women's University (P3-74)  
Choi, Jeong-Ae, Kunsan National University (P1-165)  
Choi, Ju Won, Kansas State University (T7-11)  
Choi, Kyoung-Hee, Wonkwang University (T9-05)  
Choi, Moon-Sil, Kunsan National University (P1-165)  
Choi, Na-Jung, Kangwon National University (P2-171)  
Choi, Song-Yi, Chung-Ang University (P3-131\*)  
Choi, Sung Hee, Korea Health Industry Development Institute (P3-66\*)  
Choi, Sung-Wook, Korea Food Research Institute (P1-134, P2-130)  
Chon, Jung-Whan, Konkuk University (P3-10, T10-03, P1-10, P1-07, P1-158)  
Chorianopoulos, Nikolaos, Nagref (P1-51, P2-22)  
Chou, Kyson, U.S. Food and Drug Administration (P2-113)  
Chui, Linda, Provincial Laboratory for Public Health Alberta (P1-27)  
Chun, Hyang Sook, Korea Food Research Institute (P1-134, S4\*, P1-130, P2-130)

\*Presenter

- Chung, Duck-Hwa, Gyeongsang National University (P1-161, P1-53)
- Chung, Myung Sub, Chung-Ang University (P2-171, P3-134\*)
- Chung, Soo Hyun, Korea University (P1-130)
- Churey, John, Cornell University (P2-84, P2-168)
- Clark, Gordon, Gordon Clark & Associates, Inc. (P3-53)
- Clark, Sherri, Hussmann Corporation (T4-11)
- Clinch, Nelson, U.S. Department of Agriculture (T8-01)
- Clinquart, Antoine, University of Liege (P3-151, P1-70)
- Cobbold, Rowland, The University of Queensland (P2-20)
- Cogan, Tristan, University of Bristol (T8-07)
- Cogger, Craig, WSU (P3-56)
- Coimbra, Jane, Federal University of Vicosa (T9-03)
- Coker, Randy, Mississippi State University (P2-143, P2-144)
- Coleman, Shannon, Colorado State University (T10-04, P1-30, T10-06, P1-37)
- Collin, Roger, Fonterra Co-Operative Group Ltd. (P2-69)
- Constantino, Cristina, 3M Brasil (P1-52\*)
- Conway, Christopher, National Center for Food Safety and Technology (P3-147)
- Cook, Frederick, Malt-O-Meal Company (S18\*)
- Cook, L. Victor, U.S. Department of Agriculture-FSIS (P3-145)
- Cook, Lindsey, University of Delaware (P3-123)
- Cook, Nigel, The Food and Environment Research Agency (S6\*)
- Cooksey, Kay, Clemson University (S9\*, P2-81)
- Coppings, Richard, Jackson State Community College (P1-138)
- Corassin, Carlos, University of Sao Paulo (P3-71)
- Corder, Victor, 3M Brasil (P1-52)
- Cormier, Jiemin, Louisiana State University (P2-112, P3-04)
- Coroller, Louis, LUBEM-UMT 08.3 PHYSI'Opt (P1-46, P1-68)
- Corry, Janet, University of Bristol (T8-07)
- Cossi, Marcus Vinicius Coutinho, Universidade Federal De Vicosa (P2-04, P2-02)
- Costa Lima, Bruno, Fluminense Federal University (P3-17)
- Costello, Meghan, Purdue University (P2-76)
- Cote, Caroline, Research and Development Institute for the Agri-Environment (T4-08, P2-42)
- Cote, Kevin, Agriculture and Agri-Food Canada (T3-02)
- Coton, Emmanuel, Universite de Bretagne Occidentale (P2-111)
- Cotter, John, University of Massachusetts-Amherst (T1-04\*)
- Cotton, Corrie, University of Maryland Eastern Shore (T1-05, P3-43)
- Cottyn, Bart, Institute for Agricultural and Fisheries Research (ILVO) (T6-03)
- Coutts, Jacqueline, Romer Labs UK Ltd (P3-169)
- Couvert, Olivier, LUBEM - UMT 08.3 (P1-68)
- Coward, Christopher, University of Cambridge (P3-90)
- Cox, Jessica, Department of Homeland Security (T3-08)
- Cox, Julian, The University of New South Wales (T5-08, P3-28)
- Cozien, Emeline, ADR (P1-68)
- Craig, Duncan, Food Standards Australia New Zealand (S8\*)
- Crandall, Phil, University of Arkansas (P3-65)
- Cray, William, U.S. Department of Agriculture-FSIS (T10-07, P3-124)
- Crespo, Maria, North Carolina State University (P1-83\*)
- Crevecoeur, Sebastien, University of Liege (P3-151)
- Cristianini, Marcelo, University of Campinas (P2-71)
- Critzer, Faith, (T8-02)
- Crowley, Erin, Q Laboratories, Inc. (P2-157, P2-156, P1-103, P1-23)
- Cruz, Adriano, University of Campinas (P1-78)
- Cummings, Craig, Life Technologies (P3-152, P1-23)
- Cummings, Kevin, Texas A&M University (P1-89)
- Cusato, Sueli, University of Sao Paulo (P3-71)
- Cutter, Catherine, The Pennsylvania State University (T5-06, P3-16, S25\*)
- Czuprynski, Charles, University of Wisconsin-Madison (P1-154, P1-96)
- D'Amico, Dennis, University of Vermont (P2-58, T10-01)
- D'Souza, Doris, University of Tennessee-Knoxville (T9-10, T8-02, P1-24, T6-02, T9-01, P2-162, T6-05, T9-04)
- da Silva, Neusely, ITAL (P3-79)
- Dailey, Rachel, U.S. Food and Drug Administration-ORA (P3-85)
- Damicone, John, Oklahoma State University (P3-51)
- Daneshvar Alavi, Hessam Edin, Dalhousie University (T8-11\*)
- Daniels, Will, Earthbound Farm (S36\*, S8)
- Danyluk, Michelle, University of Florida (P1-156, T6-01, T8-03, T8-04, T9-11, P2-36, P2-34, P2-49)
- Daraba, Aura, University Dunarea de Jos of Galati (P3-101)
- Datta, Atin, U.S. Food and Drug Administration-CFSAN (P2-163, P1-12)
- Daube, Georges, University of Liege (P1-70, P3-151)
- Dauda, Akingboye, Embhuleni Hospital (T2-06)
- Davenport, Kenneth, 3M (S39\*, P1-52, P2-122)
- David, John, 3M (P1-102, P2-142, P1-103, P2-124, P3-119)
- Davidson, Gordon, Michigan State University (P3-49, T1-08)
- Davidson, P. Michael, University of Tennessee (P2-162)
- Davies, Briar, Fonterra Cooperative (P1-61)
- Davis, Eugene, DuPont (P1-35)
- Davis, Shurrita, North Carolina A&T State University (P3-104, P3-126)
- Davis, Tracie, North Carolina A&T State University (P2-40)
- Dawson, Kelly, ConAgra Foods (P2-115)
- de Arruda Silveirade Arruda Silveira, Neliane, ITAL (P3-79)
- de Jonge, Rob, National Institute for Public Health and the Environment (P1-163)
- De Martinis, Elaine, University of Sao Paulo (P3-77, P3-78, P3-87, P2-89)
- DeRoy, Chitrita, Penn State University (T10-07, P3-16, P1-88)
- Deen, Bronwyn, University of Minnesota (P1-137\*)
- Defibaugh-Chavez, Stephanie, U.S. Food and Drug Administration-CFSAN (S19\*, P2-24)
- Degoricija, Lavorka, Life Technologies (P3-152)
- Del Olmo, Ana, INIA (P2-62)
- Delage, Axelle, CEERAM S.A.S (P1-41)
- Delaquis, Pascal, Agriculture and Agri-Food Canada (P3-40, T3-02, P1-101)
- Delcenserie, Veronique, University of Guelph (P3-82)
- Delduco, Dan, DuPont Qualicon (P1-112, P1-111)
- DeMarco, Daniel, DuPont (P2-136, P1-94, P1-35)
- den Bakker, Henk C, Cornell University (P1-89)
- Deng, Kaiping, U.S. Food and Drug Administration (P3-35\*)
- Denis, Catherine, ADRIA Normandie (P1-169)
- Dennis, Sherri, U.S. Food and Drug Administration (P3-145)
- DePaola, Angelo, U.S. Food and Drug Administration (P2-159, T2-07)
- de Paula, Cheila, UFRGS (P1-52)
- Desriac, Noemie, ADRIA (P1-46)
- Destro, Maria Teresa, University of Sao Paulo (P2-161, P3-27, P2-03, P3-88, P2-145, P3-15, P2-83)
- Dev Kumar, Govindaraj, University of Arizona (T1-03\*)
- Devulder, Gregory, bioMerieux (P1-01, P1-11)
- Dewaal, Caroline Smith, Center for Science in the Public Interest (RT4\*)
- Diarra, Moussa, Agriculture and Agri-Food Canada (P2-19, P2-17, P1-101)

\*Presenter

- Dias, Mariane Rezende, Universidade Federal de Vicosa (P2-04, P2-02)
- Dias, Ryan, Uwic (T2-03)
- Diaz, Robert, Kraft Foods (P2-100)
- DiCaprio, Erin, The Ohio State University (T6-06\*)
- Dickson, James, Iowa State University (P3-26)
- Diez, Claudia, University of Minnesota (P1-148)
- Diez-Gonzalez, Francisco, University of Minnesota (P1-50\*, P1-137, P1-148, T4-02)
- Ding, Tian, Kangwon National University (P2-171)
- Diribsa, Dawit, University of California (P2-28)
- Dirks, Brian, Drexel University (T6-10\*)
- Dizin, Matthieu, ACTILAIT (P2-111)
- Dobhal, Shefali, Oklahoma State University (P3-51\*)
- Dolan, Kirk, Michigan State University (P3-55)
- Domingos, Celine, bioMerieux (P2-128)
- Donnelly, Catherine, University of Vermont (P2-58, T10-01)
- Doona, Christopher, U.S. Army - Natick Soldier RDEC (P2-33\*)
- Doores, Stephanie, Penn State University (P3-36, T5-06)
- Dora Gombossy de Melo Franco, Bernadette, University of Sao Paulo (P3-95)
- Doran, Tara, U.S. Food and Drug Administration (P1-26)
- Doucette, Craig, Agriculture and Agri-Food Canada (P3-94)
- Douds, David, U.S. Department of Agriculture-ARS (P3-41, T1-06)
- Doulgeraki, Agapi, Agricultural University of Athens (P3-80, P1-72)
- Downing, Gavin, Ontario Ministry of Agriculture, Food & Rural Affairs (T10-02)
- Doyle, Michael, University of Georgia (P3-18, T5-05)
- Draper, Audrey, The Pennsylvania State University (P3-36\*)
- Druart, Marc, University of Vermont (P2-58)
- Duan, Nuo, Jiangnan University (P3-154, T10-11)
- Dubuc, Jocelyn, Universite de Montreal (P1-87)
- Ducharme, Diane, North Carolina State University (RT5\*, T7-04)
- Dudley, Edward, Penn State University (P3-16, P1-88, P1-121, P2-141)
- Duffy, Lesley, CSIRO (P1-84, P2-20)
- Dugan, Shannon, National Center for Food Safety and Technology (P3-147)
- Duggan, Megan, Evogen, Inc. (P2-26, P2-119)
- Dumas, Nellie, Wadsworth Center (P2-94)
- Durrant, Lucia Regina, University of Campinas (P3-79\*)
- Duval, Perrine, University of Liege (P3-151)
- Dwivedi, Hari Prakash, bioMerieux, Inc. (P1-11, P1-01)
- Dworkin, Mark, University of Illinois-Chicago (P1-124, T7-03)
- Dyenson, Natalie, Walmart (S15\*)
- Duker, Felicitas, Justus-Liebig-University (T5-02\*)
- Dykes, Gary, Monash University (P1-84)
- Eaker, Shannon, NanoDetection Technologies (P1-24)
- Eblen, Denise, U.S. Department of Agriculture-FSIS (P2-129, P3-145)
- Ebner, Paul, Purdue University (T6-04, P2-76)
- Echeverry, Alejandro, Texas Tech University (P2-15, P3-109, P1-146, P1-92)
- Egan, Jessica, New York State Department of Health (P1-128)
- Eifert, Joseph, Virginia Tech (T1-03, P3-23)
- Eisenberg, Miriam, EcoSure, a Division of Ecolab (S7\*)
- El Jabri, Mohammed, ADRIA (P1-169)
- Elboudwarej, Albert, Belkin International (RT2\*)
- Elder, Jacob, Texas Tech University (P2-15, P3-155)
- Elkin, Ted, U.S. Food and Drug Administration-CFSAN (S27\*)
- Ellis, Paul, Public Health Wales (P3-14)
- Ellouze, Mariem, IFIP (P1-169)
- Embarek, Peter, World Health Organization (RT3\*)
- Enache, Elena, Grocery Manufacturer's Association (S11\*, P3-03\*)
- Engel, Holger, Qiagen GmbH (P2-117)
- Engemann, Jurgen, JE PlasmaConsult GmbH (P2-35)
- Engstrom, Sarah, University of Wisconsin-Madison (P2-54\*)
- Enkhjargal, Lkhagvasarnai, Kyung Hee University (P2-164)
- Erickson, Marilyn, University of Georgia (P3-54\*)
- Esbelin, Julia, INRA (T9-07)
- Escobar-Ramirez, Meyli, Instituto Nacional de Investigaciones Forestales Agricolas y Pecuarias (P2-55)
- Escudero-Abarca, Blanca, North Carolina State University (P3-162\*)
- Espitia, Paula, Federal University of Vicosa (T9-03\*)
- Esteban, Emilio, U.S. Department of Agriculture-FSIS-OPHS-EALS (T10-07)
- Esteves, Paulo, Brazilian Agricultural Research Corporation (P3-84)
- Ettinger, Matthew, Virginia Department of Agriculture and Consumer Services (P1-128)
- Evans, Ellen, Cardiff Metropolitan University (P1-145, P1-147)
- Evans, Peter, U.S. Department of Agriculture-FSIS (P2-129)
- Everstine, Karen, Minnesota Department of Health (P3-67\*)
- Fabiszewski, Anna, Emory University (T10-05, T4-06)
- Fabiszewski-de-Aceituno, Anna, Emory University (P3-46)
- Facon, Jean-Pierre, Bio-Rad (P3-09)
- Fairbrother, John, Universite de Montreal (P2-42)
- Faith, Nan, University of Wisconsin-Madison (P1-96, P1-154)
- Fakih, Sarah, Qiagen GmbH (P2-117)
- Fallon, Dawn, DuPont (P1-94, P1-35)
- Faltys, Gary, Vytol BioSystems (T5-05)
- Fan, Lihua, Agriculture and Agri-Food Canada (P3-94\*)
- Fan, Xuetong, U.S. Department of Agriculture-ARS (P2-35, P2-90)
- Fanabelle, Wendy, U.S. Food and Drug Administration-CFSAN (S16\*, S8\*)
- Fang, Rixun, Life Technologies (P3-152)
- Farina, Brian, Deibel Laboratories, Inc. (P3-122)
- Farnum, Andrew, DuPont Qualicon (P1-35, P1-111, P2-136\*)
- Fatemi, Peyman, Life Technologies (P1-23)
- Fatica, Marianne, University of Florida (T1-01\*)
- Fayer, Ronald, U.S. Department of Agriculture-ARS (T10-09)
- Fazil, Aamir, Public Health Agency of Canada (T3-02)
- Fedio, Willis, New Mexico State University (P1-34, P2-159)
- Feeherry, Florence, United States Army Natick Soldier Research (P1-171\*)
- Fegan, Narelle, CSIRO (P2-20)
- Feirtag, Joellen, University of Minnesota (P1-50)
- Feldpausch, Jill, Neogen Corp. (T10-10)
- Feldsine, Philip T., BioControl Systems, Inc. (P3-138, P3-139)
- Fernandes, Meg, University of Campinas (P2-71)
- Ferrato, Christina, Provincial Laboratory for Public Health, Alberta (P1-27\*)
- Ferreira, Marcia de Aguiar, Universidade de Brasilia (P2-03)
- Ferstl, Carrie, The National Food Lab (RT2\*)
- Fielder, Richard, Romer Labs UK Ltd (P3-169)
- Fielding, Louise, University of Wales Institute- Cardiff (P1-147, P1-145)
- Fillmore, Sherry, Agriculture and Agri-Food Canada (P3-94)
- Fink-Gremmels, Joahanna, University Utrecht (T2-04)
- Finlay, Brett, University of British Columbia (P3-142, P3-143)
- Fish, Allan, Parker Hannifin Corporation (P1-18)

\*Presenter

- Fisher, Kiel, Q Laboratories, Inc. (P2-156, P1-23, P2-157, P1-103)  
Fitros, Aggelos, Agricultural University of Athens (P2-137)  
Fleck, Lois, DuPont Qualicon (P3-59, P1-111)  
Fleischman, Gregory, U.S. Food and Drug Administration (P1-172, S37\*)  
Fletcher, Jacqueline, Oklahoma State University (P3-144)  
Flowers, Russell, Silliker Group Corp. (S31\*)  
Fonseca Faria, Jose de Assis, University of Campinas (P1-78, P2-71, P3-71)  
Forghani, Fereidoun, Kangwon National University (P2-171)  
Fortes, Esther, Cornell University (P2-94, P2-124)  
Fortis, Laurie, U.S. Department of Agriculture (T10-07)  
Fouladkhah, Aliyar, Colorado State University (P1-98, P2-98)  
Franco, Bernadette, University of Sao Paulo (P2-83, P2-59, P3-88, P1-159, P3-15, P3-27, P2-161, S40\*, P2-145)  
Frank, Joseph, University of Georgia (S11\*, P2-48, P1-118)  
Fraser, Angela, Clemson University (P2-114)  
Fratamico, Pina, U.S. Department of Agriculture-ARS-ERRC (P3-152, T10-07, P1-22)  
Frelka, John, University of California - Davis (P2-51\*)  
Frenkiel, Helene, Bio-Rad (P3-09)  
Friedman, Mendel, U.S. Department of Agriculture (P2-37, P3-112)  
Friedrich, Loretta, University of Florida (P2-34\*)  
Friesen, Elsie, BC MAL (T4-03, P3-39)  
Fryer, Peter, University of Birmingham (P1-178, P1-139)  
Fu, Tong-Jen, U.S. Food and Drug Administration (S34\*, P2-47)  
Furtado, Manohar, Applied Biosystems (P1-23, P3-152)  
Gagne, Marie-Josée, Agriculture and Agri-Food Canada (P3-168)  
Gajadhar, Alvin, Canadian Food Inspection Agency (P3-40)  
Gallagher, Daniel, Virginia Tech (P3-145)  
Galvao, Newton Nascentes, Universidade Federal de Vicosa (P2-03)  
Gameiro, Augusto, University of Sao Paulo (P3-71)  
Gao, Anli, University of Guelph (T10-02)  
Gao, Xiaofan, Cornell University (P2-67)  
Garcia, Alam, Universidad Autonoma de Nuevo Leon (P2-104)  
Garcia, Cecelia, New Mexico State University (P2-159)  
Garcia, Lyda, Texas Tech University (P1-146, P3-109)  
Garcia, Santos, University de Nuevo Leon (T10-05, P2-106, P3-52, T4-06, P2-103, P3-46, P2-104)  
Garcia-Gimeno, Rosa Maria, University of Cordoba (T3-09)  
Garmyn, Andrea, Texas Tech University (P1-120)  
Garside, John, Blaenau Gwent County Borough Council (P3-14)  
Gast, Richard, U.S. Department of Agriculture-ARS-ESQRU (T8-05\*)  
Gastelum, Gabriela, Universidad Iberoamericana (P2-77)  
Gathercole, Laura, U.S. Food and Drug Administration-HHS (P3-145)  
Gautam, Dhiraj, National Institute for Microbial Forensics & Food and Agricultural Biosecurity (P3-144\*)  
Gautam, Raju, Texas A&M University (T3-05)  
Gaya, Pilar, INIA (P2-62)  
Ge, Beilei, U.S. Food and Drug Administration (P1-15, P1-08)  
Ge, Chongtao, The Ohio State University (P1-48\*)  
Ge, Wayne, Life Technologies (P3-150)  
Gehring, Andrew, U.S. Department of Agriculture-ARS (P1-24)  
Gendel, Steven, U.S. Food and Drug Administration-CFSAN (S20\*)  
Genereux, Mylene, IRDA (P2-42, T4-08)  
Geornaras, Ifigenia, Colorado State University (P2-10, P1-98, P2-98, P2-11)  
Gerner-Smidt, Peter, Centers for Disease Control and Prevention (S5\*)  
Geveke, David, U.S. Department of Agriculture-ARS (S37\*, T4-10)  
Gharst, Greg, U.S. Food and Drug Administration (P1-16)  
Giannuzzi, Leda, Universidad Nacional de La Plata (P1-133, P1-132)  
Giaouris, Efstathios, University of Aegean (P1-51)  
Gilbreth, Stefanie, ConAgra Foods (P3-83, P2-115)  
Gillespie, Barbara, University of Tennessee-Knoxville (P1-24)  
Giombelli, Audecir, Universidade Federal de Minas Gerais (P3-15, P2-21)  
Gkana, Eleni, Agricultural University Athens (P2-22)  
Glass, Kathleen, University of Wisconsin (P2-61, P3-103, P2-13, P3-24, P3-30, P2-60)  
Glatzer, Marc, U.S. Food and Drug Administration (T2-07)  
Gloria, M. Beatriz, Universidade Federal De Minas Gerais (P2-21)  
Gobius, Kari, CSIRO (P2-74)  
Goddard, Julie, University of Massachusetts-Amherst (T1-04, P3-91)  
Godoy-Hernandez, Heriberto, Instituto Nacional de Investigaciones Forestales Agrícolas y Pecuarias (P3-58)  
Godwin, Sandria, Tennessee State University (P1-90, P1-138)  
Goins, David, Q Laboratories, Inc. (P2-157, P2-156, P1-23, P1-103)  
Goktepe, Ipek, North Carolina A&T State University (P2-40\*)  
Golden, David, University of Tennessee (T8-02)  
Golden, Max, University of Wisconsin-Madison (P3-103\*)  
Goldman, Larissa, SDIX (P3-127)  
Goldsmith, Timothy, University of Minnesota (P3-13)  
Gombas, Kathy, U.S. Food and Drug Administration-CFSAN (S14\*, S23\*, S30\*)  
Gomes da Cruz, Adriano, University of Campinas (P2-71, P3-71)  
Gomez-Sanchez, Aida, Universidad de las Americas Puebla (P3-96\*)  
Gompa, Lakshmi, University of Nebraska-Lincoln (P1-115, P3-115)  
Gong, Chao, Clemson University (P2-96)  
Gonzalez, Verapaz, Strategic Diagnostics, Inc. (P3-127)  
Gonzalez Lopez, M. Carmen, Universidad Autonoma de Queretaro (P2-30\*)  
Gonzalez-Gil, Francisco, University of Tennessee (P2-153)  
Goodfellow, Steven, Deibel Laboratories (P3-122)  
Goodridge, Lawrence, Colorado State University (P3-04, T10-06, P1-156, P2-49, T10-04, P1-37, P1-30)  
Gorny, James, U.S. Food and Drug Administration-CFSAN (S36\*, S25\*, RT5\*)  
Gorris, Leon, Unilever (S22\*, RT3\*)  
Goswami, Kakolie, The Pennsylvania State University (P1-121, P2-141)  
Goudarzi, Ali, IEH Laboratories and Consulting Group (P3-165)  
Gould, L. Hannah, Centers for Disease Control & Prevention (T2-10\*)  
Goulter-Thorsen, Rebecca, University of Queensland (P2-114\*)  
Gourama, Hassan, Penn State Berks (P3-36)  
Gourmelon, Gaelle, Emory University (T4-06)  
Grace, Thomas, Bia Diagnostics (S21\*)  
Gragg, Sara, Texas Tech University (P2-15\*)  
Grant, Andrew, University of Cambridge (P3-90)  
Grasso, Elizabeth, U.S. Food and Drug Administration-ISFH (P2-150, P1-62)  
Gravani, Robert, Cornell University (T7-07)  
Gray, R. Lucas, Neogen Corp. (T10-10)  
Green, Rebecca, Campden BRI (P1-13, P1-14)  
Greene, Elisabeth, Virginia Tech (P3-136)  
Gregg, Michelle, Ohio Ecological Food and Farm Association (S25\*)

\*Presenter

- Greig, Judy, Public Health Agency of Canada (P1-123, P1-125)  
Griffin, Dee, University of Nebraska-Lincoln (P3-13, P2-95)  
Griffiths, Mansel, University of Guelph (P3-133, P3-82)  
Grigoraki, Ioanna, Agricultural University of Athens (P2-78)  
Grohn, Yrjo, Cornell University (P2-94, T3-01)  
Grooters, Susan Vaughn, STOP Foodborne Illness (T2-09\*)  
Grossman, Matthew James, Campinas University-UNIAMP (P3-79)  
Grounta, Athena, Agricultural University Athens (P1-91, P2-22)  
Grove, Stephen, Institute for Food Safety and Health (P1-107, S7, P1-62, P1-108)  
Groves, Peter, University of Sydney (T5-08)  
Gronewald, Cordt, BIOTECON Diagnostics (P2-133)  
Gu, Ganyu, University of Florida (T8-04, T8-03)  
Gu, Liwei, University of Florida (P2-105)  
Guard, Jean, U.S. Department of Agriculture-ARS-ESQRU (P1-45, T8-05, P3-160)  
Guevremont, Evelyne, Agriculture and Agri-Food Canada (P1-87\*)  
Guglielmone, Fabiana, Unilever Beverages LATAM (P2-122)  
Guillen, Lacey, Illinois Institute of Technology (P1-16, P3-147)  
Guillier, Laurent, ANSES (P1-169)  
Gunter, Christopher, North Carolina State University (T7-04)  
Guraya, Rupa, U.S. Department of Agriculture-ARS-ESQRU (T8-05)  
Gurtler, Joshua, U.S. Department of Agriculture-ARS (T1-06, P3-41, T6-07, T1-11, P2-35)  
Gutierrez, Miguel, Louisiana State University (P2-149, P3-04)  
Gutierrez, Myriam, Louisiana State University (P2-149\*)  
Gutierrez-Rodriguez, Eduardo, University of California-Davis (T1-02, T3-04, T4-04)  
Gwinn, Christine, Covance (P1-43\*, P1-44)  
Gyawali, Rabin, NC A&T State University (P2-79\*)  
Ha, Jihyoung, Chung-Ang Univ (P1-67)  
Ha, Sang-Do, Chung-Ang University (S4\*, P3-134, P1-67, P3-135, P3-131, P2-171)  
Hack-Youn, Kim, Konkuk Uni. (P2-170\*)  
Hadad, Robert, Cornell Cooperative Extension (T7-09)  
Hadjeba-Medjdoub, Kheira, Lab Chem Engineering (T2-04)  
Hait, Jennifer, U.S. Food and Drug Administration (P2-65\*)  
Halik, Lindsay, U.S. Food and Drug Administration (P2-150, P1-62)  
Hall, Nicole, Michigan State University (P3-29)  
Hall, Paul, AIV Microbiology & Food Safety Consultants, Inc. (S33\*)  
Hallier-Soulier, Sylvie, GeneDisc Technologies (P2-156, P2-157)  
Hamanaka, Daisuke, Kyushu University (P3-20)  
Hamilton, Karin, University of Minnesota (T4-02)  
Hammack, Thomas, U.S. Food and Drug Administration (P2-158, P1-06, P1-34)  
Hammer, Elisabeth, Romer Labs Division Holding GmbH (P3-169)  
Hammerschmitt, Dandara, Bolsista ITI CNPq (P3-15)  
Hammons, Susan, Purdue University (P1-140)  
Han, Sukkyun, IEH Laboratories and Consulting Group (P1-31)  
Hancock, Thane, Centers for Disease Control and Prevention (Special Session\*)  
Haney, Christopher, U.S. Food and Drug Administration (P3-158)  
Hanning, Irene, University of Tennessee (P2-153)  
Hardin, Margaret, IEH Laboratories & Consulting (S2\*)  
Hari, Kumar, CBio Inc. (T2-07)  
Harlton, Colleen, Agriculture and Agri-Food Canada (P1-101)  
Harris, Jacqueline, DuPont Qualicon (P1-111, P2-136)  
Harris, Kerri, Texas A&M University (S29\*)  
Harris, Linda, University of California-Davis (P2-31, T9-11, P2-51, P3-37, P3-47)  
Harrison, Mark, University of Georgia (P3-50, P1-55, P3-42)  
Harte, Federico, University of Tennessee-Knoxville (T6-02)  
Hartter, Tim, Wenger Manufacturer (P3-115, P1-115)  
Hartzog, Ashley, Texas Tech University (P1-146)  
Hartzog-Hawkins, Ashley, Texas Tech University (P1-144\*)  
Harvey, Caitlin, Drexel University (P3-145)  
Harzman, Christina, BIOTECON Diagnostics (P2-133\*)  
Hashem, Fawzy, University of Maryland Eastern Shore (P3-43, T1-05, P2-38)  
Hashemi Beni, Leila, Agriculture and Agri-Food Canada (T3-02)  
Hattet, Sandrine, CEERAM S.A.S (P1-41)  
Havelaar, Arie, National Institute for Public Health and the Environment (S28\*, P3-31, P1-163)  
Hawkins, Brian, Battelle (T3-08)  
Hayek, Saeed, North Carolina A&T State University (P2-88\*)  
Hayman, Melinda, Food Safety Net Services (P1-102\*, P3-128, P3-130)  
He, Lili, University of Minnesota (P1-137)  
He, Yiping, U.S. Department of Agriculture-ARS-ERRC (P1-12)  
Heard, Preciaus, Silliker, Inc. (P1-42\*)  
Heidi, Rempel, Agriculture and Agri-Food Canad (P2-19)  
Heinzelmann, Joe, Neogen Corporation (P3-149)  
Hellberg, Rosalee, U.S. Food and Drug Administration (P2-113\*)  
Hendriksen, Rene, National Food Institute and Technical University of Denmark (S5\*)  
Henley, Shauna, Drexel University (T7-05\*)  
Henriques, Juliana, Michigan State University (P3-11)  
Henroid, Daniel, University of California, San Francisco Medical Center (P3-76, P3-69)  
Henry, Charles, Colorado State University (T10-06)  
Heo, Eun Jeong, Quarantine & Inspection Agency (P2-01)  
Heredia, Norma, Universidad A. De Nuevo Leon (P2-103, P2-104, P3-52, T4-06, P3-46, T10-05, P2-106)  
Heres, Lourens, VION Fresh Meat West (P3-31)  
Hernandez Iturriaga, Montserrat, Universidad Autonoma de Queretaro (P2-30)  
Herring, Josh, Alabama A&M University (P2-46)  
Hertzell, Gerry, Wenger Manufacturer (P3-115, P1-115)  
Hervatin, Heloisa, DCA/FEA-UNICAMP (P3-79)  
Heyndrickx, Marc, Institute for Agricultural and Fisheries Research (ILVO) (T6-03)  
Hildebrandt, Ian, Michigan State University (P3-29\*)  
Hilgren, John, Ecolab Inc. (P2-16)  
Hill, Dolores, U.S. Department of Agriculture-ARS (S17\*)  
Hill, Walter, Institute for Environmental Health (P2-151\*)  
Hinrichs, Gerard, Ecolab Inc. (P2-16)  
Hirneisen, Kirsten, University of Delaware (P1-114, T4-01, P2-44)  
Hoang, Linda, BC Centre for Disease Control (P3-137)  
Hocking, Ailsa, CSIRO (S43\*)  
Hoelzer, Karin, Cornell University (P2-94, P3-145)  
Hoelzer, Steven, DuPont (P1-35)  
Hoepfner, Tharon, U.S. Department of Agriculture-FSIS (P1-17)  
Hofacre, Charles, University of Georgia (T5-05)  
Hofer, Eveline, University of Zurich (P2-148)  
Hoffmann, Sandra, U.S. Department of Agriculture-ERS (P1-155, T2-11)  
Hoffmeyer, Michaela, Luminex(r) Corporation (P2-118)  
Holah, John, Campden BRI (S18\*, S13\*)  
Holt, Jeffrey, Drexel University (P3-90\*)  
Holt, Peter, Holt Consulting (T8-05)  
Hooi, Roger, Morningstar Foods/Dean Foods (S16\*)

- Hoover, Dallas, University of Delaware (P3-141, P3-98, P3-32)  
Horchner, Peter, Symbio Alliance (P2-07)  
Horikawa, Shin, Auburn University (P1-113)  
Horm, Katie, University of Tennessee-Knoxville (T6-02\*)  
Hou, Shuiping, Guangzhou Center for Disease Control and Prevention (P3-157)  
Hou, Zhe, University of Minnesota (T4-02)  
Houchins, Donna, Romer Labs Inc. (P3-169)  
Howe, Kristyn, Purdue University (P2-76)  
Howell, Amy, Rutgers University (T9-01)  
Hower, Glenn, Texas Woman's University (P3-68)  
Hu, Yu, Shanghai Jiao Tong University (P2-154)  
Huang, En, The Ohio State University (T9-02\*)  
Huang, Jenn-Wen, National Chung Hsing University (P2-87)  
Huang, Pengwei, Cincinnati Children's Hospital Medical Center (T6-07)  
Huang, Tung-Shi, Auburn University (P2-102, P2-87, P1-09)  
Hubbard, Michael, University of Florida (T5-09)  
Huda, Nurul, Universiti Sains Malaysia (T8-07)  
Huffman, Travis, Q Laboratories, Inc. (P2-157, P1-103, P2-156)  
Hughes, Denise, DH MICRO Consulting (P2-155, P1-04)  
Hung, Yen-Con, University of Georgia (P3-20, P3-111, P3-18)  
Hunt, Kristen, Deibel Laboratories, Inc. (P3-122\*)  
Huoy, Laingshun, Mahidol University (P1-110)  
Hwang, Ingyun, Korea Food and Drug Administration (P1-85, P2-165, P2-172, P1-152)  
Hyeon, Ji-Yeon, Konkuk University (P1-07, P3-07, P3-10, T10-03, P1-10, P1-158)  
Ibelli, Tania, Adolfo Lutz Institute (P3-27)  
Ibrahim, Salam, North Carolina A&T State University (P2-79, P2-88)  
Igarashi, Maria Crystina, University of Sao Paulo (P2-83\*)  
Ijabadeniyi, Oluwatosin Ademola, Durban University of Technology (T2-06\*)  
Ilic, Sanja, The Ohio State University (P2-50\*)  
in 't Veld, Paul, Food and Consumer Product Safety Authority (S42\*)  
Ingham, Barbara, University of Wisconsin-Madison (T5-01, P2-54, P3-120, P1-119)  
Ingham, Steve, Wisconsin Department of Agriculture (P2-54, P3-120, T5-01, P1-119)  
Ingram, David, U.S. Department of Agriculture-ARS (P3-32, P1-19, T4-11)  
Irvin, Kari, U.S. Food and Drug Administration (Special Session, S19, P1-128\*)  
Irwin, Peter, U.S. Department of Agriculture-ARS (P3-146)  
Isaac-Renton, Judy, BC Centre for Disease Control (P3-137)  
Iturriaga, Montserrat, Universidad Autonoma de Queretaro (P2-55, P3-58)  
Ivanek, Renata, Texas A&M University (T3-05)  
Jackson, Emily, U.S. Food and Drug Administration (P3-48, P1-36)  
Jackson, Logan, Texas Tech University (P2-138)  
Jackson, Sam, Texas Tech University (P3-109)  
Jackson, Tanya, Texas Tech University (P3-109)  
Jacxsens, Liesbeth, Ghent University (T3-11)  
Jadeja, Ravirajsinh, Louisiana State University (P3-111, P3-18)  
Jaime-Gonzalez, Brianda, Universidad Autonoma de Nuevo Leon (P3-52)  
James, Michael, Michigan State University (P1-170\*)  
Jamet, Emmanuel, ACTILAIT (P2-111)  
Janes, Marlene, Louisiana State University (P2-149, P3-04, P2-112)  
Jaroni, Divya, Southern University Agricultural Research & Extension Center (P1-168, P2-149)  
Jarosh, John, U.S. Department of Agriculture-FSIS, Midwestern Laboratory (P1-17)  
Jaykus, Lee-Ann, North Carolina State University (T4-06, P3-46, P1-82, P2-114, P3-162, T10-05, P3-164, T3-07)  
Jensen, Dane, Rutgers University (T9-11\*)  
Jensen, Jean, Purdue University (S37\*)  
Jenson, Ian, Meat & Livestock Australia (S15\*, S29\*, P2-09, P2-07)  
Jeong, Haerim, Chung-Ang University (P3-81\*)  
Jeong, Sanghyup, Michigan State University (P3-55, P3-11, P1-170, S11\*)  
Jeong, Se-Hee, Chung-Ang University (P3-131, P1-67)  
Jiang, Xi, Cincinnati Children's Hospital Medical Center (T6-07)  
Jiang, Xiuping, Clemson University (P3-114, P2-96)  
Jiang, Yuan, Jiangsu Entry-Exit Inspection and Quarantine Bureau of P.R. China (P1-112, P3-154)  
Jiang, Yueming, Chinese Academy of Sciences (P3-94)  
Jin, Tony, U.S. Department of Agriculture-ARS (T1-11, P2-90)  
Jinneman, Karen, U.S. Food and Drug Administration (P1-32)  
Jo, Hyejin, Kyung Hee University (P2-164\*)  
Jo, Junil, Korea Food and Drug Administration (P1-152, P1-85)  
Joens, Lynn, The University of Arizona (P3-112)  
Johannessen, Gro, National Veterinary Institute (T3-06)  
John, Lisa, Merck Millipore (P2-25\*)  
Johns, Glenn, Ionian Technologies (T10-10)  
Johnson, Rachel, U.S. Department of Agriculture-FSIS (S8\*, P3-145)  
Johnson, Rita, Florida Department of Agriculture and Consumer Services (S24\*)  
Johnson, Ron, bioMerieux, Inc. (P3-130, P3-128)  
Jokerst, Jana, Colorado State University (T10-06)  
Jones, Geoff, Massey University (T3-12)  
Jones, Jessica, U.S. Food and Drug Administration (P2-159, T2-07)  
Jones, Kelly, University of Maryland Eastern Shore (P3-43, T1-05)  
Jones, Kevin, NanoDetection Technology (P1-24)  
Jones, Melissa, University of Florida (P3-05\*)  
Jones, Sally, U.S. Department of Agriculture (P3-22)  
Jones, Shuna, U. S. Meat Animal Research Center (P3-13)  
Jones, Yolanda, U.S. Food and Drug Administration (P3-70\*)  
Jordan, David, NSW Department of Primary Industries (P2-07)  
Ju, Wenting, University of Maryland (P2-139, P1-109, P1-86)  
Jucker, Markus, BioControl Systems, Inc. (P3-138, P3-139)  
Juenger, Marc, Q Laboratories, Inc. (P1-103)  
Jun, Hyejung, Korea University (P2-86\*)  
Juneja, Vijay, U.S. Department of Agriculture-ARS-ERRC (P3-29, P2-18)  
Jung, Hyang-Mi, Microbial Safety Division (P1-162)  
Jung, Junho, Sejong University (P3-166)  
Jurkiewicz, Cynthia, Instituto Maua de Tecnologia (P3-95)  
Kabuki, Dirce Yorika, Universidade Estadual de Campinas (P3-132\*)  
Kahlau, Sabine, Qiagen GmbH (P2-117)  
Kahlke, Craig, Cornell Cooperative Extension (T7-09)  
Kalscheuer, Rebecca, University of Wisconsin-Madison (P2-60\*)  
Kamanzi, Jean, The World Bank (S30\*)  
Kaminski, Chelsea, Michigan State University (T1-08)  
Kane, Deborah, Campbell Soup Company (P1-58\*)  
Kanjanakorn, Alisa, Drexel University (P3-145)  
Kapetanakou, Anastasia, Agricultural University of Athens (P3-106\*)

\*Presenter

- Kaplan, Shannon, Roka Bioscience, Inc. (P1-44\*)  
Karatzas, Andreas, National University of Ireland (P3-80)  
Karim, Guity, University of Tehran (P1-135\*)  
Kase, Julie, U.S. Food and Drug Administration-CFSAN (P1-06, P2-109, P1-34)  
Kaspar, Charles, University of Wisconsin (P1-96)  
Kasra, Akif, SA Scientific (P2-126)  
Kassaify, Zeina, American University of Beirut (P2-70\*)  
Kassim, Neema, Gyeongsang National University (P1-53)  
Kataoka, Ai, Grocery Manufacturer's Association (P3-03)  
Kathariou, Sophia, North Carolina State University (P1-83)  
Kaufman, Greer, BioGX (T10-12)  
Kauppi, Kendra, University of Minnesota (P1-148\*)  
Kause, Janell, U.S. Department of Agriculture-FSIS (P3-145, P2-129)  
Kay, Kathryn, North Carolina State University (P3-159)  
Keener, Larry, International Product Safety Consultants (S31\*)  
Keller, Susanne, U.S. Food and Drug Administration-NCFST (P1-62, P2-150)  
Kennedy, Katherine, University of Wisconsin-Madison (P2-13\*)  
Kennedy, Nicole, Alabama A&M University (P2-46\*)  
Kennedy, Shaun, University of Minnesota (P3-67, S27\*)  
Kephart, Daniel, Life Technologies (P3-150)  
Kerr, David, BioControl Systems, Inc. (P3-138, P3-139)  
Kerr, Sarah, Louisiana State University (P2-149)  
Keys, Ashley, U.S. Food and Drug Administration-ORA (P3-85, P3-158)  
Keys, Christine, U.S. Food and Drug Administration (P3-86, P2-65)  
Khatiwada, Janak, North Carolina A&T State University (P3-126, P3-104)  
Khokhar, Sheeri, Drexel University (P3-145)  
Kich, Jalusa, Brazilian Agricultural Research Corporation (P3-84)  
Killingler, Karen, Washington State University (P3-56\*)  
Kilonzo-Nthenge, Agnes, Tennessee State University (P1-90\*)  
Kim, Ae Young, Korea Health Industry Development Institute (P3-66)  
Kim, Bo-Yeon, Chung-Ang University (P3-134, P3-135)  
Kim, Byung Seok, Rural Development Administration (P1-162)  
Kim, Cheong-tae, Nongshim Co., Ltd. (P1-77)  
Kim, Chong-Kyung, Mokpo National University (P3-57)  
Kim, Dong Min, Korea Food Research Institute (P1-130)  
Kim, Dong-Hyeon, Konkuk University (P3-10, P1-158, P1-07, P1-10)  
Kim, Dongman, Korea Food Research Institute (P3-74)  
Kim, Eun-Gyeong, Wonkwang University (P2-45\*)  
Kim, Gun-Hee, DukSung Women's University (P3-74\*)  
Kim, Gwang-Hee, Kangwon National University (P2-171)  
Kim, Ha-Na, Kangwon National University (P2-171)  
Kim, Hoikyung, Wonkwang University (P2-160, P2-45, P2-86)  
Kim, Hong-Seok, Konkuk University (P1-10, P1-07, P3-10, P1-158)  
Kim, Hyun Joong, Iowa State University (P3-173)  
Kim, Hyun Jung, Quarantine and Inspection Agency (P2-01)  
Kim, Hyun Jung, Korea Food Research Institute (P2-130)  
Kim, Hyun-Su, Korea Livestock Products HACCP Accreditation Service (P1-60)  
Kim, Jae-wook, Nongshim CO., Ltd. (P1-77)  
Kim, Jeong-Sook, Gyeongsang National University (P1-161, P1-53)  
Kim, Jeongmok, Mokpo National University (P3-57\*)  
Kim, Jin-Young, Gachon University (P1-54\*)  
Kim, Jinyoung, Gachon University (P1-56)  
Kim, Kuwan, University of Houston (P3-65\*)  
Kim, Sang-Kyu, Kunsan National University (P1-165)  
Kim, Se-Ri, Rural Development Administration (P1-162)  
Kim, Seok-Won, Chung-Ang University (P1-67)  
Kim, Su Jun, Seoul National University (P2-152)  
Kim, Won-Il, Microbial Safety Division (P1-162\*)  
Kim, Yong-Soo, Korea Health Industry Development Institute (P1-122\*)  
Kim, Young Jo, Quarantine and Inspection Agency (P2-01, P3-10)  
Kim, Yun-Gyeong, Konkuk University (P1-158, P1-07)  
King, John, Drexel University (P3-145)  
Kissel, John, University of Washington (P1-175)  
Kissler, Bonnie, U.S. Department of Agriculture-FSIS-OPHS (P2-24)  
Klein, Catia, Brazilian Agricultural Research Corporation (P3-84)  
Klein, Deborah W., Ecolab Inc. (P2-85, P2-08)  
Klein, Frank, Neogen Corp. (P2-120)  
Klein, Tania, Brazilian Agricultural Research Corporation (P3-84)  
Klotz, Courtney, Virginia Tech (P2-146\*)  
Kniel, Kalmia, University of Delaware (P2-44, T4-01, P3-141, P3-32, P3-98, P1-114, P3-123)  
Knight, Patricia, Mississippi State University (P2-144)  
Knutson, Mitchel, University of Florida (P3-05)  
Ko, GwangPyo, Seoul National University (P2-152\*)  
Ko, Sanghoon, Sejong University (P3-166)  
Koeritzer, Bob, 3M Food Safety (P2-124, T10-01)  
Kohl, Larry, Food Lion Family - Delhaize America (S39\*, S3\*)  
Koo, Minseon, Korea Food Research Institute (P2-75)  
Koontz, John, U.S. Food and Drug Administration (P1-172)  
Korir, Robert, University of Maryland Eastern Shore (P2-38)  
Koseki, Shige, National Food Research Institute (P1-167\*)  
Kottapalli, Balasubrahmanyam, Kraft Foods (P2-100\*)  
Kouklada, Theodora, Agricultural University Athens (P1-51)  
Koutsoumanis, Kostas, Aristotle University of Thessaloniki (P2-22)  
Kovacevic, Jovana, University of British Columbia (P3-45, P3-33, P3-137)  
Kowalczyk, Barbara, Center for Foodborne Illness (S28\*)  
Koziczowski, Jeff, Marshfield Food Safety (P2-118\*)  
Kraynack, Bryan, Ionian Technologies (T10-10)  
Kraynak, Julie, DuPont Qualicon (P1-111, P1-35, P1-112)  
Krebs, Richard, IEH Laboratories and Consulting Group (P1-39)  
Kreil, Katherine, George Washington University (P1-126)  
Kreske, Audrey, North Carolina State University (T7-04\*)  
Krishna, Bobby, Dubai Municipality (S40\*)  
Krishnamurthy, Kathiravan, Institute for Food Safety and Health (P1-47)  
Kuaye, Arnaldo Yoshiteru, Universidade Estadual de Campinas (P3-132)  
Kuehn, Larry, U.S. Department of Agriculture-ARS (P2-95)  
Kumar, Saurabh, Purac Biochem (P3-99\*)  
Kupski, Brian, Silliker Inc. (P1-01)  
Kustin, Kenneth, Brandeis University (P2-33)  
Kwon, Junehee, Kansas State University (T7-11, P1-149, T7-10)  
Kwon, Woo-Hyun, Gyeongsang National University (P1-161\*)  
Kwong, William, Roka Bioscience (P1-02\*)  
LaBorde, Luke, Penn State University (P3-36)  
Labuza, Theodore, University of Minnesota (P1-137)  
Ladely, Scott, U.S. Department of Agriculture-FSIS (P3-124)  
Lahou, Evy, Ghent University (T3-11\*)  
Lai, Vita, Agriculture and Agri-Food Canada (P2-19)  
Laird, David, U.S. Food and Drug Administration-USPHS (P2-39)  
Laksanalamai, Pongpan, U.S. Food and Drug Administration-CFSAN (P2-163\*)

\*Presenter

- Lambea, Maria, The Ohio State University (T7-08)  
Lamoureux, Lysianne, Agriculture and Agri-Food Canada (P1-87)  
Landgraf, Mariza, Universidade de Sao Paulo (P2-145, P3-27, P3-15, P2-161, P2-83, P3-88)  
Lanna, Frederico Germano. P. Alvarenga, Universidade Federal de Vicoso (P2-04, P2-02)  
Larkin, John, U.S. Food and Drug Administration (S31\*, P3-113)  
Larsson, Alison, MarketFresh Food Testing Laboratory (P2-134)  
Lascano, Victor, Wageningen University (P2-63\*)  
Lathrop, Amanda, California Polytechnic State University (P3-73)  
Lauer, Wendy, Bio-Rad Laboratories (P2-121, P1-22)  
Laury, Angela, Texas Tech University (T7-12\*)  
Law, S. Edward, University of Georgia (P1-55)  
Lawrence, Kurt, U.S. Department of Agriculture-ARS (P3-124)  
Lazzarotti, Mateus, Brazilian Agricultural Research Corporation (P3-84)  
Le, Alison, Baiada Poultry (P1-05)  
Le Dizes, Anne-Sophie, ADRIA (P2-111)  
Le Doeuff, Claudie, ADRIA (P2-132, P2-127, P3-148, P2-131)  
Le Nestour, Francois, Institut Scientifique d'Hygiene et d'Analyse (P2-140, P2-110)  
Leaman, Susan, Intertox, Inc. (P2-53\*)  
Leathers, Carrie, U.S. Department of Agriculture (T8-01)  
Lebeau, Benoit, CEERAM S.A.S (P1-41)  
LeBlanc, Denyse, Agriculture and Agri-Food Canada (T3-02)  
Ledbetter, Craig, Ecolab Inc. (P2-08, P2-85)  
Ledenbach, Loralyn, Kraft Foods (P2-72\*)  
Lee, Alvin, Institute for Food Safety and Health (P1-108, P1-107)  
Lee, Chae-Won, Gyeongsang National University (P1-161)  
Lee, Chi-Ching, University of Georgia (P2-48\*)  
Lee, Chi-Yeop, Gyeongsang National University (P1-161)  
Lee, Chloe, U.S. Food and Drug Administration (P1-12)  
Lee, David, Centers for Disease Control and Prevention (P1-33)  
Lee, Heeyoung, Sookmyung Women's University (P2-75, P2-166, P1-150, P2-165)  
Lee, Jeehyun, Drexel University (P3-145)  
Lee, Jinhee, Sookmyung Women's University (P2-172, P2-165)  
Lee, Jiyoung, The Ohio State University (P1-48)  
Lee, Jong-Ik, Konkuk University (P1-158)  
Lee, Joo-Yeon, Korea Livestock Products HACCP Accreditation Service (P1-60, P2-166, P1-150)  
Lee, Judy, Foster Farms Poultry (P3-172\*)  
Lee, JungEun, Seoul National University (P2-152)  
Lee, Kyuho, Sejong University (P3-166\*)  
Lee, Marilyn, Ryerson University (P1-123\*)  
Lee, Min Hwa, Chung-Ang University (P2-73\*)  
Lee, Nari, Korea Food Research Institute (P1-130)  
Lee, Seonmi, Dongguk University (P1-71\*)  
Lee, Soo-Kyoung, Konkuk University (P1-158, P3-07\*)  
Lee, Soo-Kyung, Konkuk University (P1-10)  
Lee, Soomin, Sookmyung Women's University (P2-166, P1-150, P2-172, P2-165)  
Lee, SoonHo, Korea Food and Drug Administration (P2-165, P2-172, P1-85, P1-152)  
Lee, Sunah, Sookmyung Women's University (P2-170, P2-75)  
Lee, Susan, University of Guelph (T10-02)  
Lee, Yee Ming, Kansas State University (T7-11, P1-149)  
Lee, Yonggwe, Chung-Ang University (P3-81)  
Lee, Young-Duck, Korea University (P1-56, P1-54)  
Lee, Youngsu, University of Massachusetts (P1-18)  
Legge, Ryan, University of Nebraska-Lincoln (P2-115)  
Leguerinel, Ivan, LUBEM-UMT 08.3 PHYSI'Opt (P1-46)  
Leite, Juliana Abigail, University of Sao Paulo (P3-87)  
Leiva, Rachel, Q Laboratories, Inc. (P1-103)  
LeJeune, Jeffrey, The Ohio State University (P1-125, P2-50)  
Lemons, Laura, Texas Tech University (P1-146, P1-168)  
Leon, Juan, Emory University (P3-46, T10-05, T4-06)  
Leong, Wan Mei, University of Wisconsin-Madison (P3-120\*)  
Leslie, Mira, Agriculture and Agri-Food Canada (P1-101)  
LeStrange, Kyle, University of Delaware (P3-123, P3-141\*)  
Leturnier, Geraldine, CEERAM S.A.S (P1-41)  
Levine, Seth, Virginia Department of Health (P1-128)  
Levins, Ernest, U.S. Food and Drug Administration (P1-128)  
Lewis, Carrie, The Pennsylvania State University (P2-141)  
Lewis Ivey, Melanie, The Ohio State University (P2-50)  
Li, Feng, Ibis Biosciences (P2-113)  
Li, Haiping, U.S. Food and Drug Administration (P1-172\*)  
Li, Jianrong, The Ohio State University (P1-66, T6-09, T6-07)  
Li, Jianrong, BoHai University (P2-99, P2-167)  
Li, Jiping, University of Guelph (T10-02)  
Li, Min, Zhejiang University (P2-107, T5-10)  
Li, Mingming, Institute for Food Safety and Health (P1-108, P1-107)  
Li, Suiqiong, Auburn University (P1-113)  
Li, Wenchao, Rutgers University (P1-176\*)  
Li, Xihong, Tianjin University of Science and Technology (P2-90)  
Li, Xinhui, The Ohio State University (T6-09)  
Li, Xunde, University of California-Davis (P3-157\*)  
Li, Yanbin, Zhejiang University (T5-10, P2-107)  
Li, Yi, University of Maryland (P2-139)  
Li, You, North Carolina State University (P2-114)  
Liao, Jean, University of Georgia (P3-54)  
Liao, Yen Te, Texas Tech University (P1-92\*)  
Lienau, Andrew, BioControl Systems, Inc. (P3-138, P3-139)  
Lierz, Michael, Justus-Liebig-University (P3-08)  
Lillie, Richard, Washington State Department of Health (T2-07)  
Lim, Hyeong-Geun, Korea Livestock Products HACCP Accreditation Service (P1-60)  
Lim, Winnie, University of Georgia (P3-42\*)  
Limbago, Brandi, Centers for Disease Control and Prevention (RT1\*)  
Limcharoenchat, Pichamon, Michigan State University (P3-11\*)  
Lin, Andrew, U.S. Food and Drug Administration (P1-06)  
Lin, Jun, University of Tennessee-Knoxville (P1-24)  
Lin, Mengshi, University of Missouri (P3-110)  
Lin, Wen, U.S. Food and Drug Administration-ORA-DFS (P1-26, P1-25)  
Linardopoulou, Elena, IEH Laboratories and Consulting Group (P3-165)  
Lindhardt, Charlotte, Merck Millipore (T5-02, P3-08)  
Lindsay, Denise, Fonterra Co-Operative Group Ltd. (P1-61, P2-69)  
Lindsay, James, U.S. Department of Agriculture-ARS-NPS (P3-145)  
Linton, Richard, The Ohio State University (T8-12, P1-66)  
Linville, John, U.S. Department of Agriculture-FSIS (P2-24)  
Liu, Jennifer, University of British Columbia (P3-105, P3-108)  
Liu, Li, University of Illinois at Chicago (T7-03)  
Liu, Pei, Kansas State University (P1-149, T7-11, T7-10)  
Liu, Pengbo, Emory University (P1-59\*)  
Liu, Ruijie, Jiangnan University (P3-72)  
Liu, Xiumei, Ministry of Health (RT3\*)  
Liu, Yanhong, U.S. Department of Agriculture-ARS (P2-35, P2-169)  
Liu, Yarui, University of Missouri-Columbia (P1-106\*)

\*Presenter

- Liu, Yuanfa, Jiangnan University (P3-72\*)  
Lloyd, David, University of Wales Institute, Cardiff (P1-141)  
Lohmueller, Tobias, Buhler Barth AG (T9-09)  
Loisy, Fabienne, CEERAM S.A.S (P1-41\*)  
Lommerse, Gijs, Purac Biochem (P3-99)  
Loneragan, Guy, Texas Tech University (S29\*, S10\*, P1-104, P1-168, P1-92, P1-120, P2-15, P3-109)  
Lopez-Malo, Aurelio, Universidad De Las Americas-Puebla (P3-96, P3-100)  
Lopez-Velasco, Gabriela, University of California-Davis (T3-04, T4-07, P2-28, T3-03)  
Lou, Fangfei, The Ohio State University (P1-66, T6-09, T6-07)  
Loubier, Catherine, Agriculture and Agri-Food Canada (P1-87)  
Louie, Marie, Provincial Laboratory for Public Health (Alberta) (P1-27)  
Loukou, Anneza, Agricultural University of Athens (P3-129)  
Louvet-van Eijk, Marielle, PURAC (P3-102)  
Lu, Haixia, Zhejiang Gongshang University (P2-99, P2-167)  
Luan, Jun, Jiangsu CIQ (P1-112)  
Lucatelli, Adriana, University of Sao Paulo (P3-27\*)  
Luccioli, Stefano, U.S. Food and Drug Administration-CFSAN (S16\*)  
Luchansky, John, U.S. Department of Agriculture-ARS-ERRC (S32\*, P2-129, P3-145)  
Luedeke, David, Battelle (T3-08\*)  
Lues, Ryk, Central University of Technology (P1-131, P3-93)  
Luevano de la Fuente, Ricardo, Universidad Autonoma de Nuevo Leon (P3-52)  
Lugovaz, Irene, Health Canada (S42\*)  
Luley, Sandra, Qiagen Inc. (P2-117)  
Luo, Yaguang, U.S. Department of Agriculture-ARS (P1-99, T1-07, T1-10, T4-11, P1-19, T9-08)  
Luo, Zhiyao, University of Florida (T8-04)  
Luplow, Karen, Neogen Corp. (T10-10)  
Lusk, Tina, U.S. Food and Drug Administration-CFSAN (P1-34, P2-109)  
Lynch, Brian, Grocery Manufacturers Association (S14\*)  
Lyons, William, New York State Department of Agriculture and Markets (T7-09)  
Lyra, Efstathia, National Agricultural Research Foundation (P2-64)  
Ma, Li, National Institute for Microbial Forensics & Food and Agricultural Biosecurity (P3-144, P3-51)  
Ma, Songchuan, Illinois Institute of Technology (P1-95\*)  
Macarasin, Dumitru, U.S. Department of Agriculture-ARS (T4-09, T10-09\*)  
Mach, Patrick, 3M (T10-01)  
Maes, Martine, Institute for Agricultural and Fisheries Research (ILVO) (T6-03)  
Maganty, Gayatri, SA Scientific (P2-126)  
Magestro, Leanne, North Carolina State University (T2-05)  
Mahero, Michael, University of Minnesota (T4-02\*)  
Mahmoud, Barakat, Mississippi State University (P2-144, P2-143)  
Mahovic, Michael, U.S. Food and Drug Administration (S35\*)  
Mai, Tam, IEH Laboratories & Consulting Group (P1-166, P1-69)  
Maia Franco, Robson, Fluminense Federal University (P3-17)  
Main, Kevan, Mote Marine Laboratory (S12\*)  
Maite, Morgan, Spelman College (P2-149)  
Maitland, Jessica, Virginia Tech (P1-160\*)  
Maldonado-Siman, Ema, Universidad Autonoma Chapingo (T5-03\*)  
Mallea, Sabine, INRA (T9-07)  
Maloney, Pat, Brookline Health Department (S3\*)  
Mamber, Stephen, U.S. Department of Agriculture-ODIFP-DAIG (T8-01, P1-17, T8-09, P3-22)  
Manges, Ameer, McGill University (P2-19)  
Manios, Stavros, Agricultural University of Athens (P2-137, P2-10)  
Mann, David, University of Georgia (P1-75, P2-108)  
Mannion, Philip, Public Health Wales (P3-14)  
Manns, David, Cornell University (P2-84, P2-168)  
Manu, David, Iowa State University (P3-101\*)  
Maounounen-Laasri, Anna, U.S. Food and Drug Administration (P1-34)  
Marcy, Joseph, Virginia Tech (P3-136)  
Marion, Bill, BioGX (T10-12)  
Markland, Sarah, University of Delaware (P3-141, P2-44, P3-123)  
Marks, Bradley, Michigan State University (T4-12, S11\*, P3-29, P1-170, P3-55, P3-11, P1-174)  
Marks, Harry, U.S. Department of Agriculture-FSIS-ODIFP (P1-17)  
Marquez Gonzalez, Mayra, Universidad de Guadalajara (P1-40)  
Marrero, Ileana, University of Puerto Rico (P2-100)  
Marshall, Douglas, Eurofins Scientific Inc. (Special Session\*)  
Marshall, Kristin, U.S. Food and Drug Administration (P3-113\*)  
Martin, Craig, Purdue University (P2-76)  
Martin, Jennifer, Texas Tech University (P1-92)  
Martin, Keely, U.S. Food and Drug Administration-ORA (P3-158)  
Martin, William, U.S. Food and Drug Administration (P2-147, P2-113)  
Martinez, Bismarck, University of Nebraska-Lincoln (P1-115, P3-115)  
Martinez, Virginia, Unilever (P2-122)  
Martinez Cardenas, Cristina, Universidad de Guadalajara (P1-40)  
Martinez Peniche, Ramon A., Universidad Autonoma de Queretaro (P2-30)  
Martino, Karina, University of Georgia (P3-145)  
Masiri, Jongkit, IEH Laboratories and Consulting Group (P1-69, P1-129)  
Maskell, Duncan J., University of Cambridge (P3-90)  
Masson, Luke, National Research Council (P2-17)  
Matheny, Sharon, Life Technologies (P3-150, P3-152)  
Mathia, Olivier, Institut Scientifique d'Hygiene et d'Analyse (P2-110)  
Mathis, Greg, Southern Poultry, Inc (T5-05)  
Mathot, Anne-Gabrielle, LUBEM-UMT 08.3 PHYSI'Opt (P1-46, P1-68)  
Matloob, Mazin, University of Guelph (P3-82)  
Matthews, Karl, Rutgers University (P3-34, P3-38)  
Mattson, Tyler, Clordisys Solutions, Inc. (T9-12\*)  
Maux, Melinda, Eurofins IPL Nord (P2-116, P3-153)  
Mazengia, Eyob, Integrated Public Health Services (P3-19\*)  
Mazure, Celine, Bio-Rad (P3-09)  
Mbandi, Evelyne, U.S. Department of Agriculture-FSIS (P3-145)  
McCardell, Barbara, U.S. Food and Drug Administration-CFSAN (P1-12)  
McCarthy, Susan, U.S. Food and Drug Administration (P1-74\*)  
McClements, D. Julian, University of Massachusetts-Amherst (P3-97)  
McDonough, Patrick, Cornell University (P2-94)  
McDougal, Susan, Neogen Corporation (P3-149)  
McDowell, Joyce, The Ohio State University (T7-08)  
McEgan, Rachel, University of Florida (P1-156\*)  
McEntire, Jennifer, Leavitt Partners (S24\*)  
McGarry, Sherri, U.S. Food & Drug Administration (S3\*, S19\*, Special Session)

\*Presenter

- McGarvey, David, Department of Homeland Security (T3-08)  
McIntyre, Lorraine, BC Centre for Disease Control (P3-137)  
Mckee, Shelly, Auburn University (T5-07, P1-09)  
McKellar, Robin, Agriculture and Agri-Food Canada (P3-40, T3-02)  
McKelvey, Pamela, Ecolab (P1-63\*)  
McLandsborough, Lynne, University of Massachusetts-Amherst (P1-18, P3-91, P3-97, T1-04, P3-117)  
McMahon, Wendy, Silliker, Inc. (P2-72, P1-42)  
McMinn, Russell, Food Research Institute (P3-24, P2-60, P2-61)  
McMullen, Lynn, University of Alberta (P2-92)  
McReynolds, Roland, Carolina Farm Stewardship Association (T7-04)  
Medeiros, Eber, Federal University of Vicosa (T9-03)  
Medina, Marjorie, U.S. Department of Agriculture-ARS-ERRC (T10-07\*)  
Megalis, Christina, U.S. Food and Drug Administration (P1-172)  
Mejia-Ruiz, Fernando, Universidad Autónoma de Querétaro (P2-55)  
Meldrum, Richard, Ryerson University (P3-14\*)  
Melka, David, U.S. Food and Drug Administration (P2-65, P3-86)  
Mendonca, Aubrey, Iowa State University (P3-101)  
Meneses-Sanchez, Maria de la Cruz, Benemerita Universidad Autonoma de Puebla (P2-77)  
Meng, Jianghong, University of Maryland (P1-15, P1-86, P1-109, P2-139)  
Mesak, Lili, University of British Columbia (P3-105, P3-33, P3-108, P3-142, P3-45)  
Meschke, John, University of Washington (P3-19, P1-175, P3-53)  
Migo, Veronica, IEH Laboratories and Consulting Group (P1-39)  
Miksch, Robert, IEH Labs & Consulting (P1-166\*)  
Milkowski, Andrew, University of Wisconsin (P2-13)  
Miller, Amy., U.S. Food and Drug Administration-CFSAN (P3-118)  
Miller, Benjamin, Minnesota Department of Agriculture (T2-08\*)  
Miller, Mark, Texas Tech University (P1-168, P1-146, P3-21, P2-15, P1-120, P3-109)  
Miller, Sally, The Ohio State University (P2-50)  
Millner, Patricia, U.S. Department of Agriculture-ARS (T1-10, T4-11, T1-05, P3-116, P1-19, T9-08, P3-43, P1-99)  
Mills, Brittany, Delaware Valley College (P3-01)  
Mills, Edward, Penn State University (P3-16)  
Min, Kyung Jin, Kyung Hee University (P1-152, P1-85)  
Mohareb, Fady, Cranfield University (P1-73, P1-81)  
Mohr, Timothy, U.S. Department of Agriculture-MD-OPHS-FSIS (T8-01, T8-09, P3-22)  
Mokhtari, Amir, RTI International (T3-07\*)  
Molina, Karina, Universidad Autonoma De Nuevo Leon (P3-46)  
Molotla, Juan Carlos, ALSEA (P2-123\*)  
Monaco, Matthew, Iowa State University (P1-142\*)  
Mondragon, Guadalupe, 3M (P2-122, P2-123)  
Montei, Carolyn, Neogen Corporation (P3-149\*)  
Montez, Sergio, Food Safety Net Services (P3-128, P1-102, P3-130)  
Montgomery, Nedra, Alabama A&M University (P2-46)  
Moon, Jin San, Quarantine and Inspection Agency (P3-10, P2-01)  
Moore, Matthew, North Carolina State University (P3-162)  
Moore-Neibel, Katherine, University of Arizona (P2-37)  
Moorman, Mark, Kellogg's (T10-08\*)  
Mootian, Gabriel, Rutgers University (P1-156)  
Moraes, Paula Mendonca, Universidade Federal de Vicosa (P2-59)  
Morales Rayas, Rocio, University of Guelph (T5-11\*)  
Moraru, Carmen, Cornell University (P3-62)  
Morelli, Joseph, Ecolab Inc. (P2-08)  
Moreno Switt, Andrea, Cornell University (P1-89\*)  
Morey, Amit, Auburn University (T5-07)  
Morgan, Mark, Purdue University (P1-66, T8-12)  
Morier, MPH, Douglas, UCLA School of Public Health (P1-127\*)  
Morris, J. Glenn, University of Florida (T2-11)  
Morris, John, University of Florida (P1-155)  
Morse, Dale, Centers for Disease Control and Prevention (S19\*)  
Mortimore, Sara, Land O'Lakes (S13\*)  
Moschonas, Galatios, Colorado State University (P2-11)  
Mouscadet, Jean-Francois, Bio-Rad (P1-22, P3-09)  
Moyne, Anne-laure, University of California (P3-47, P3-37)  
Mozola, Mark, Neogen Corporation (P3-149, T10-10)  
Mtenga, Adelard, Gyeongsang National University (P1-53\*)  
Mukherji, Raja, Creme Global (T3-10)  
Mukhopadhyay, Sudarsan, U.S. Department of Agriculture-ARS (P2-52\*)  
Muldoon, Mark, Strategic Diagnostics Inc. (P3-127, P2-140)  
Mungai, Peris, Kennesaw State University (P2-97)  
Muniz Flores, Jorge Adrian, Universidad de Guadalajara (P1-40\*)  
Murphy, Cheryl, University of Arkansas (P3-65)  
Murphy, Melissa, Drexel University (P3-145)  
Muruvanda, Tim, U.S. Food and Drug Administration (P3-86)  
Mustapha, Azlin, University of Missouri (P3-110, P1-106, P1-97)  
Nadala, Cesar, IEH Laboratories and Consulting Group (P3-165, P1-31, P1-129, P3-171, P1-28, P3-170, P1-39, P1-29)  
Nagel, Gretchen, Auburn University (T5-07\*)  
Nahashon, Samuel, Tennessee State University (P1-90)  
Nair, Chandni, Texas A&M University (T6-08\*)  
Narang, Neelam, U.S. Department of Agriculture-FSIS (P3-124, T10-07)  
Narvaez, Claudia, Agriculture and Agri-Food Canada (P2-19)  
Nascimento, Maristela, ITAL (P3-79)  
Nasella, James, Drexel University (P3-145)  
Nava, Gerardo, Washington University (P2-55)  
Navarro-Cruz, Addi, Benemerita Universidad Autonoma de Puebla (P2-77)  
Neal, Jack, University of Houston (P3-64, P3-75, P2-29, P3-65, P1-80, P3-69, P3-76)  
Neetoo, Huda, University of Delaware (T6-07)  
Nero, Luis Augusto, Universidade Federal de Vicosa (P1-57, P1-117, P2-02, P1-76, P2-03, P2-59, P2-04, P2-05)  
Nestora, Sofia, Agricultural University of Athens (P3-106)  
Netramai, Siriyupa, Mahidol University (T2-01, P3-92)  
Nevarez-Morillon, G. Virginia, Universidad Autonoma de Chihuahua (P3-96)  
Newkirk, Ryan, U.S. Department of Agriculture-FSIS (S27\*)  
Nezer, Carine, Quality Partner (P1-70)  
Nguyen, Thao, University of Florida (P2-36\*)  
Nguyen, Trang, Drexel University (P3-145)  
Nicholas, David, New York State Department of Health (Special Session\*)  
Nicholson, April, Delaware State University (P3-41)  
Nicholson, Gina, The Kroger Company (S38\*)  
Niebuhr, Steve, Iowa State University (P3-26)  
Niemann, Mary, U.S. Department of Agriculture-FSIS (P1-17)  
Niemira, Brendan, U.S. Department of Agriculture-ARS (P3-41, T6-07)  
Nietfeldt, Joseph, University of Nebraska-Lincoln (P2-115)  
Nightingale, Kendra, Texas Tech University (T3-05, P3-125, P1-143, P1-105, P2-15, T8-08, P3-155)  
Nisiotou, Aspasia, National Agricultural Research Foundation (P2-64)  
Nitin, Nitin, University of California-Davis (S41\*)  
Nomade, Peggy, bioMerieux (P2-116, P2-128)

\*Presenter

- Norton, Paul, Neogen Corporation (T10-10)  
Nou, Xiangwu, U.S. Department of Agriculture-ARS-BARC (P1-19, T4-11, P1-99, T1-10, T1-07, T9-08)  
Nowaczyk, Il, Louis, U.S Food and Drug Administration (P3-113)  
Nsubuga, Johnson, U.S Food and Drug Administration (P1-128)  
Nugen, Sam, University of Massachusetts-Amherst (S41\*)  
Nunez, Arlene, Life Technologies (P1-23)  
Nunez, Manuel, INIA-Dpto. Tecnologia De Alimentos (P2-62\*)  
Nyarko, Esmond, University of Vermont (T10-01\*)  
Nychas, George-John, Agricultural University of Athens (P1-91, P1-81, P1-73, P3-80, P3-25, P1-51, P1-72, P2-22)  
O' Mahony, Cian, Creme Global (T3-10\*)  
O'Connell, Catherine, Life Technologies (P1-23, P3-150, P3-152)  
O'Donnell, Julie, Texas Woman's University (P3-68)  
O'Keefe, Sean, Virginia Tech (P3-136)  
Obanni, Mohammed, Hain Celestial Group (S21\*)  
Odumeru, Joseph, Ministry of the Environment (T10-02)  
Oger-Duroy, Cecile, Bio-Rad (P3-09)  
Ogunremi, Dele, Canadian Food Inspection Agency (T10-02)  
Oh, Ah-Sa, Konkuk University (P1-158)  
Oh, Deog-Hwan, Kangwon National University (P2-171, S40\*, S4\*)  
Oh, JeeHwan, University of Wisconsin-Madison (P2-61\*)  
Oh, Jun-Hyun, Sangmyung University (P1-113)  
Ok, Gyeong-Sik, Korea Food Research Institute (P2-130)  
Ok, Hyun Ee, Korea Food Research Institute (P1-134)  
Olanya, Modesto, U.S. Department of Agriculture-ARS (T4-10)  
Oliveira, Aline, UFRGS (P1-52)  
Oliveira, Carlos Augusto, University of Campinas (P2-71, P3-71)  
Oliveira, Silvana, UNICAMP (P2-80)  
Oliver, Haley, Purdue University (P1-140, S38, T8-12)  
Oliver, Stephen, University of Tennessee-Knoxville (P1-24)  
Olsen, Peter, New York State Department of Agriculture and Markets (P1-128)  
Olson, Jonathan, North Carolina State University (P1-83)  
Oni, Ruth, University of Maryland (P2-27\*)  
Opsteegh, Marieke, National Institute for Public Health and the Environment (RIVM) (S17\*)  
Orsi, Renato, Cornell University (P1-89)  
Ortega, Ynes, University of Georgia, CFSQE (P3-54)  
Orue, Nydia, Universidad Autonoma de Nuevo Leon (P2-104\*)  
Oryang, David, U.S. Food and Drug Administration-CFSAN (S8\*, T3-07)  
Oscar, Thomas, U.S. Department of Agriculture-ARS (P1-151, P1-173)  
Osoria, Angie, U.S. Department of Agriculture-ARS-ERRC (P3-29)  
Osorio, Nancy, ALSEA (P2-123)  
Ossmer, Rolf, Merck Millipore (T5-02)  
Oteiza, Juan, CIATI (P1-132, P1-133)  
Otten, Ainsley, Public Health Agency of Canada (T3-02)  
Overton, Tim, University of Birmingham (P3-163)  
Paccagnella, Ana, BC Centre for Disease Control (P3-137)  
Pacheco-Aguilar, Ramiro, Universidad Autonoma de Queretaro (P3-58)  
Padilla-Zakour, Olga, Cornell University (P2-67, P3-62, P2-168)  
Pagotto, Franco, Health Canada (T10-02)  
Paiva, Leticia, University of Campinas (P1-78)  
Palou, Enrique, Universidad de las Americas Puebla (P3-100, P3-96)  
Pamboukian, Ruiqing, U.S. Food and Drug Administration (P2-159, P1-26)  
Pan, Yanying, Purdue University (T6-04\*)  
Panagiotakis, Anastasios, Agricultural University of Athens (P1-65)  
Panagou, Efstathios, Agricultural University of Athens (P1-72, P3-25, P1-81, P3-80, P2-64, P1-73, P1-91, P1-51, P2-22)  
Panchal, Palak, University of Illinois-Chicago (P1-124, T7-03)  
Papadakis, Lori, U.S. Food and Drug Administration-HHS (P3-145)  
Papadopoulou, Olga, Agricultural University of Athens (P1-72, P3-25)  
Papariella, Melanie, Purdue University (T6-04)  
Parish, Mickey, U.S. Food and Drug Administration (S2\*)  
Park, Ahreum, Sookmyung Women's University (P2-165, T9-05, P2-75, P2-166)  
Park, Bosson, U.S. Department of Agriculture-ARS (P3-124)  
Park, Geun Woo, Centers for Disease Control and Prevention (P1-33\*)  
Park, Hee Jin, Kyung Hee University (P1-85, P1-152)  
Park, Hyunjung, Quarantine and Inspection Agency (P3-12, P2-01)  
Park, J. Douglas, U.S. Food and Drug Administration (P1-128)  
Park, Jae-Han, Nongshim Co., Ltd. (P1-77\*)  
Park, Jong-Hyun, Kyungwon University (P1-54, P1-56)  
Park, Joong-Hyun, Kangwon National University (P2-171)  
Park, Jun-Ho, Konkuk University (P1-158, T10-03, P1-10, P1-07, P3-10, P3-07)  
Park, Ki-Hwan, Chung-Ang University (P1-134, P3-81, S4\*)  
Park, Kyeong-Hun, Microbial Safety Division (P1-162)  
Park, Mi-Kyung, Auburn University (P1-113\*)  
Park, Mihee, Chung-Ang University (P3-81)  
Park, Myoung-Su, Kangwon National University (P2-171)  
Park, Na Yoon, Kyung Hee University (P1-85, P1-152)  
Park, Paul, State of California (P3-156\*)  
Park, Sang Shin, Texas A&M University (T3-05\*)  
Park, Shin Young, Chung-Ang University (P3-135, P3-134, P1-67)  
Park, Su-Hee, Gyeongsang National University (P1-161)  
Parks, Amy, Texas Tech University (P2-138, P1-120)  
Parrish, Torrey, Evogen, Inc. (P2-26, P2-119)  
Parveen, Salina, University of Maryland Eastern Shore (P2-38\*)  
Patel, Jitu, U.S. Department of Agriculture-ARS (P2-37, T4-09, P3-32)  
Patel, Vishnu, U.S. Food and Drug Administration (P3-147)  
Paul, Yitzy, University of Maryland (T1-07)  
Pava-Ripoll, Monica, U.S. Food and Drug Administration-CFSAN (P3-118\*)  
Pavan, Sonia, ADRIA (P2-111)  
Pavic, Anthony, Baiada Poultry (P1-05\*, P3-28)  
Payton, Mark, Oklahoma State University (P3-144)  
Pearson, Rachel, U.S. Food and Drug Administration-CFSAN (P3-118)  
Pendleton, Sean, University of Tennessee (P2-153\*)  
Peng, Linda Xuan, DuPont Qualicon (P1-112, P1-111, P3-59)  
Penteado, Ana, Embrapa (P2-80)  
Peplinski, Alice, Eurofins IPL Nord (P2-116)  
Pereira, Juliano Goncalves, Federal University of Parana (P1-57)  
Perera, Ashan, NanoDetection Technology (P1-24)  
Perez, Sophie, Rutgers University (P2-43)  
Perez-Escalante, Dinorah, Universidad Autonoma de Queretaro (P2-55\*)  
Perez-Mendez, Alma, Colorado State University (P1-37, T10-04, P1-30, T10-06)  
Perez-Rodriguez, Fernando, University of Cordoba (T3-06, T4-12, T3-09)  
Perin, Luana Martins, Universidade Federal de Vicosa (P2-59)  
Peron, Sarah, ADRIA (P2-127, P3-148, P2-131, P2-132)  
Perren, Rainer, RPN Excellence AG (T9-09\*)  
Perry, Jennifer, The Ohio State University (P2-82)  
Peterson-Vangsness, Glenyce, University of Minnesota (P1-148)  
Petrauskene, Olga, Applied Biosystems, LIFE Technologies (P1-23)

\*Presenter

- Pfohl-Leszkowicz, Annie, Institut National Polytechnique Toulouse (T2-04\*)
- Pham, Trudy, University of California (T3-03, T4-07)
- Phillips, John, U.S. Department of Agriculture-ARS (P2-129)
- Phister, Trevor, University of Nottingham (P1-64)
- Picon, Antonia, INIA (P2-62)
- Pielaat, Annemarie, RIVM Dutch Institute for Public Health and the Environment (P3-31, P1-163)
- Pierce, Sarah, U.S. Food and Drug Administration (P2-147\*)
- Pierre, Sophie, Bio-Rad Laboratories (P2-121, P1-22, P3-09)
- Pieta, Luiza, UFRGS (P3-119\*)
- Pinkava, Lisa, Neogen Corporation (T10-10)
- Pinon, Anthony, Institut Pasteur (P1-169)
- Pinto, Jose Paes de Almeida Nogueira, Sao Paulo State University (P1-57)
- Pinto, Paulo Sergio de Arruda, Universidade Federal de Vicosa (P2-02, P2-04)
- Pitt, John, CSIRO (S43\*)
- Pittet, Jean-Louis, bioMerieux (P2-110, P2-128, P2-116, P3-153)
- Plattner, Brian, Wenger Manufacturer (P1-115, P3-115)
- Pleitner, Aaron, Purdue University (T8-12, P1-140)
- Plunkett, David, CSPI (S16\*)
- Poelzler, Thomas, University of Veterinary Medicine (P2-25)
- Poimenidou, Sofia, Agricultural University of Athens (P1-65, P3-129)
- Pond, Ansen, Texas Tech University (P3-109, P1-168)
- Ponder, Monica, Virginia Tech (P3-23, P1-100, P2-146)
- Pornaem, Sarinya, National Center for Genetic Engineering and Biotechnology (P2-23)
- Porso, Rick, Washington State Department of Health (T2-07)
- Porto-Fett, Anna, U.S. Department of Agriculture-ARS-ERRC (P3-145, P2-129)
- Posada-Izquierdo, Guiomar Denisse, University of Cordoba (T3-09)
- Postollec, Florence, ADRIA (P1-46, P1-68, P2-111, P1-169)
- Posy, Phyllis, Atlantium Technologies (S12\*)
- Pouillot, Regis, U.S. Food and Drug Administration-CFSAN (S32\*, P3-145)
- Pouillet, Jean-Baptiste, Quality Partner (P1-70)
- Poulsen, Keith, University of Wisconsin-Madison (P1-154\*)
- Pradel, Jean-Michel, bioMerieux (P3-153)
- Pramateftaki, Paraskevi, National Agricultural Research Foundation (P2-64)
- Prashant, Prashant, University of Missouri (P1-97\*)
- Pratt, Mark, U.S. Department of Agriculture-FSIS (P1-17\*)
- Prince, Gale, Sage Food Safety Consultants (S27\*)
- Pringle, Jeshua, Centers for Disease Control and Prevention (P1-128)
- Prinster, Michael, Romer Labs, Inc. (P3-169\*)
- Prinyawiwatkul, Witoon, Louisiana State University (P1-08)
- Pritchard, Jane, British Columbia Ministry of Agriculture (P1-101)
- Pruett, W. Payton, The Kroger Company (RT1\*)
- Pukalo, Karen, U.S. Food and Drug Administration (P1-32)
- Pulendran, Uma, Centers for Disease Control and Prevention (T2-10)
- Puligundla, Pradeep, Sejong University (P3-166)
- Quinlan, Jennifer, Drexel University (T7-05, P3-90, T6-10)
- Quintana, Julio, Charm Sciences, Inc. (P3-13)
- Quintana-Hayashi, Macarena, North Carolina State University (T2-05)
- Rabinovitch, Leon, Fundacao Oswaldo Cruz (P3-87)
- Radcliff, Roy, Marshfield Clinic (P2-118)
- Radhakrishna, Rama, The Pennsylvania State University (T5-06)
- Raengpradub-Wheeler, Sarita, Silliker, Inc. (P1-42)
- Rahman, S.M.E., Kangwon National University (P2-171)
- Rahmat Ali, Gulam Rusul, Universiti Sains Malaysia (T8-07)
- Rajagopal, Lakshman, Iowa State University (P1-142, T7-06)
- Rajic, Andrijana, Public Health Agency of Canada (P1-125)
- Rajkowski, Kathleen, U.S. Department of Agriculture-ARS (P3-02, P3-01)
- Ramenzoni, Marni, Brazilian Agricultural Research Corporation (P3-84)
- Ramirez Porras, Rosa Gabriela, Universidad Autonoma de Yucatan (P3-109)
- Ramsey, Bill, McCormick & Co. (S27\*)
- Rana, Gunjot, Luminex(r) Corporation (P2-118)
- Rannou, Maryse, ADRIA (P3-148, P2-131, P2-132, P2-127)
- Raphael, Brian, Centers for Disease Control and Prevention (P3-113)
- Rapnicki, Paul, University of Minnesota (P3-13)
- Ravaliya, Kruti, North Carolina State University (T10-05\*)
- Ravishankar, Sadhana, University of Arizona (P3-89, P2-37, P3-112)
- Rawsthorne, Helen, North Carolina State University (P3-162)
- Rebe, Paul, Parker Hannifin Corp (P1-18)
- Reddy, Ravinder, U.S. Food and Drug Administration (P3-147, P1-36, P3-48)
- Reddy, Rukma, U.S. Food and Drug Administration (P3-113)
- Redmond, Elizabeth, Cardiff Metropolitan University (UWIC) (P1-147, P1-145, P1-141)
- Reed, China, Drexel University (P3-145)
- Reis, Fernanda Barbosa, University of Sao Paulo (P3-78\*)
- Rempel, Heidi, Agriculture and Agri-Food Canada (P1-101)
- Ren, Lin, Michigan State University (T1-08, T1-09)
- Renton, Deric, Silliker Australia (P2-07)
- Restaino, Lawrence, R & F Laboratories, Inc. (P3-167\*)
- Reyes, Deena, New York State Department of Health (P1-128)
- Reyna-Granados, Javier, University of Arizona (P3-112)
- Reynolds, Sara, U.S. Department of Agriculture-ARS (P3-116)
- Rezende, Ana Carolina Bortolossi, University of Sao Paulo (P2-80, P2-161\*)
- Ribeiro, Vinicius, University of Sao Paulo (P2-145\*)
- Rice, Jennifer, Neogen Corporation (P3-149, T10-10, P2-120)
- Richard, Angela, Clemson University (P2-81\*)
- Richards, Gary, U.S. Department of Agriculture-ARS (S6\*)
- Richards, Jesse, Cornell University (P2-94)
- Ricke, Steven, University of Arkansas (T5-05)
- Rideout, Steven, Virginia Tech (P3-86, S35\*)
- Riess, Jeannine, Colorado State University (S33\*)
- Robach, Michael, Cargill (S30\*)
- Roberts, Cheryl, U.S. Department of Agriculture-ARS (P3-32, T1-05)
- Roberts, Tanya, Center for Foodborne Illness Research & Prevention (S28\*)
- Roche, Jean-Marc, bioMerieux (P2-110)
- Rodda, Tom, University of Minnesota (P1-137)
- Rodrick, Gary, University of Florida (P2-101)
- Rodriguez Garcia, Ofelia, Universidad de Guadalajara (P1-40)
- Rogers, Adrian, Romer Labs UK Ltd. (P3-169)
- Rohrbeck, Jeffrey, DuPont (P1-35)
- Rojas, Alejandro, 3M (P1-52)
- Rokey, Galen, Wenger Manufacturer (P3-115, P1-115)
- Rosales, Erik, ALSEA (P2-123)
- Rosauer, Micki, 3M (P2-142)
- Rothrock, Michael, U.S. Department of Agriculture-ARS (P3-160\*)
- Rotich, Emily, Tennessee State University (P1-90)

\*Presenter

- Rotstein, David, U.S. Food and Drug Administration (P1-128)  
Rovison, John, FMC Corporation (P3-60)  
Royer, Tom, Oklahoma State University (P3-51)  
Rubino, Maria, Michigan State University (T2-02, P3-92, T2-01)  
Ruby, John, JBS (S29\*)  
Ruiz, Henry, Texas Tech University (P2-15)  
Russell, Scott, University of Georgia (S33\*)  
Rust, Bob, International Specialty Supply (S34\*)  
Ryang, Jun-Hwan, Nongshim Co., Ltd. (P1-77)  
Rymut, Susan, The Ohio State University (P3-44\*)  
Ryser, Elliot, Michigan State University (P3-49, P3-92, T1-08, T1-09, T1-12, P1-170, P1-174, T4-12)  
Ryu, Dojin, Texas Woman's University (P1-149, P3-68, T7-11)  
Ryu, Jee-Hoon, Korea University (P2-160, P2-86)  
Ryu, Kyoung-Yul, Rural Development Administration (P1-162)  
Sadowski, Jennifer, U.S. Food and Drug Administration (P1-12)  
Sai, Mariam, CanBiocin (P2-92)  
Saleh-Lakha, Saleema, University of Guelph (T10-02)  
Salter, Robert, Charm Sciences, Inc. (P3-13\*)  
Samadpour, Mansour, LifeForce Foods (P3-165, P1-31, P1-166, S34\*, P1-129, P3-171, P1-69, P1-28, P3-170, P3-19, P1-39, P1-29, P2-151)  
Sampath, Rangarajan, Ibis Biosciences (P2-113)  
Sanchez, Eduardo, Universidad Autonoma de Nuevo Leon (P2-106\*)  
Sanderson, Robert, Jonathan Sprouts Inc. (S34\*)  
Sant'Ana, Anderson, University of Sao Paulo (P2-71, P2-43, P3-17, P1-133, P1-78, P1-159, P1-132, P3-71)  
Santiago, Cristi, Rutgers University (P2-43)  
Santillana-Farakos, Sofia, University of Georgia (P1-118\*)  
Santin, Monica, U.S. Department of Agriculture-ARS (T10-09)  
Santos, Fernanda, Brazilian Agricultural Research Corporation (P3-84\*)  
Sarver, Ronald, Neogen (P3-149)  
Sathyamoorthy, Venugopal, U.S. Food and Drug Administration-CFSAN (P1-12\*)  
Sauer, Kevin, Kansas State University (T7-11)  
Sawyer, Erin, New York State Department of Agriculture and Markets (P1-128)  
Saxenian, Brian, University of Houston (P3-76\*)  
Sbodio, Adrian, University of California-Davis (T4-07, T3-04, T3-03)  
Schaffner, Donald, Rutgers University (S7\*, P1-156, P1-159, S18\*, T9-11, P1-118, P2-43, S11\*)  
Scharff, Robert, The Ohio State University (P3-75, T7-08)  
Scheinberg, Joshua, Pennsylvania State University (T5-06\*)  
Schermann, Michele, University of Minnesota (T4-02)  
Schiochet, Marisete, Brazilian Agricultural Research Corporation (P3-84)  
Schlessner, Joseph, U.S. Food and Drug Administration (P1-95)  
Schmale, III, David, Virginia Tech (P3-23)  
Schmidl, Mary, IUFoST (S30\*)  
Schmidt, Charles, Agrana Fruit Services (P3-53)  
Schmidt, Flavio, UNICAMP (P2-80)  
Schmidt, John, U.S. Department of Agriculture-ARS (P2-95\*)  
Schneider, Keith, University of Florida (RT5\*, P3-50, P2-105, T1-01, P2-34)  
Schoenenbruecher, Holger, Merck Millipore (T5-02, P3-08)  
Schricks, Jan, University Utrecht (T2-04)  
Schroeder, Matthew, Virginia Tech (P3-23\*)  
Schuppe, Sabine, Qiagen GmbH (P2-117)  
Schwarz, John, Texas A&M University-Galveston (T2-07)  
Scott, Janet, PepsiCo Europe (S13\*)  
Scott, Jenny, U.S. Food and Drug Administration-CFSAN (S18\*, S24\*, S1\*, Ivan Parkin Lecture)  
Scott, Morgan, Kansas State University (S10\*)  
Scow, Kate, University of California-Davis (T1-02)  
Scullen, O. Joseph, U.S. Department of Agriculture (P3-02, P3-01)  
Sebranek, Joseph, Iowa State University (P3-101)  
Selman, Carol, Centers for Disease Control and Prevention (S3\*)  
Senecal, Andre, U. S. Army Natick RDE Center (S41\*)  
Seo, Kun-Ho, Konkuk University (P1-158, P3-07, P3-10, P1-10, P1-07, T10-03)  
Seo, Seungwook, Rutgers University (P3-34, P3-38)  
Sergeev, Nikolay, Life Technologies (P3-150\*)  
Sfaciote, Ricardo Antonio Pileg, Universidade Estadual de Maringa (P2-05)  
Shafir, Shira, UCLA School of Public Health (P1-127)  
Shale, Karabo, Central University of Technology (P1-131\*)  
Shao, Jingdong, Jiangsu Entry-Exit Inspection and Quarantine Bureau of P.R. China (T10-11, P3-154)  
Sharma, Amit, Penn State University (P1-177\*)  
Sharma, Chander Shekhar, Mississippi State University (P2-101\*)  
Sharma, Manan, U.S. Department of Agriculture-ARS (T1-05, P3-123, P3-32, P2-27, P3-43)  
Sharpe, Susan, Birling Avian Laboratories (T5-08)  
Shaw, William, U.S. Department of Agriculture-FSIS (P3-145, P2-129)  
Shawkat, Daliya, SA Scientific (P2-126)  
Shazer, Arlette, U.S. Food and Drug Administration (P1-95)  
Shearer, Adrienne, University of Delaware (P3-98\*)  
Sheehan, John, U.S. Food and Drug Administration-CFSAN (S16\*)  
Sheen, Lee-Yan, National Taiwan University (P1-136\*)  
Shehady, Elia, Kraft Foods Inc. (P2-100)  
Shelver, Weilin, U.S. Department of Agriculture (T10-07)  
Shen, Cangliang, U.S. Department of Agriculture-ARS (T1-10\*, T9-08\*, P1-99\*)  
Shen, Jinling, University of Maryland (P1-86, P1-109)  
Shen, Zhenyu, University of Missouri-Columbia (P1-21\*)  
Shepherd, Marion, Clemson University (P2-96)  
Shi, Xianming, Shanghai Jiao Tong University (P2-154\*)  
Shieh, Carol, U.S. Food and Drug Administration (S7\*, P1-95, P2-39)  
Shim, Won-Bo, Florida State University (P1-53, P1-161)  
Shortlidge, Krystal, University of Delaware (P3-123, P3-141)  
Shoyer, Bradley, U.S. Department of Agriculture-ARS-ERRC (P3-145, P2-129)  
Shuck, Karen, University of Nebraska-Lincoln (P3-13)  
Siddiq, Muhammad, Michigan State University (P3-55)  
Siletzky, Robin, North Carolina State University (P1-83)  
Silk, Benjamin, Centers for Disease Control and Prevention (S19\*)  
Silva, Eliane Pereira, Universidade de Sao Paulo (P3-78)  
Silva, Teofilo, Fluminense Federal University (P3-17)  
Silva, Wladimir Padilha da, Universidade Federal de Pelotas (P1-117)  
Silva Junior, Abelardo, Universidade Federal de Vicosa (P2-59)  
Silverman, Meryl, U.S. Department of Agriculture (T8-09)  
Sim, Hui Li, National University of Singapore (P2-41)  
Simonne, Amarant, University of Florida (P2-93\*)  
Sindelar, Jeffrey, University of Wisconsin (P3-30, P3-24)  
Singh, Ajay, U.S. Department of Agriculture-ARS (P3-32)  
Singh, Manpreet, Auburn University (P1-116)  
Singh, Randhir, Clemson University (P2-96, P3-114)  
Sinsawasdi, Valeeratana, University of Florida (P2-93)  
Sirsat, Sujata, University of Houston (P2-29, P1-80)  
Sites, Joseph, U.S. Department of Agriculture-ARS (P3-01)  
Six, Johan, University of California (T1-02)

\*Presenter

- Skandamis, Panagiotis, Agricultural University of Athens (P1-65, P2-172, P3-129, P2-137, P3-106, P2-78)
- Skinner, Guy, U.S. Food and Drug Administration (P3-113)
- Slaghuis, Joerg, Merck Millipore (P3-08, P2-25)
- Slenk, Emily, Neogen Corporation (P2-120)
- Smathers, Sarah, North Carolina State University (P1-64\*)
- Smid, Joost, Utrecht University (P1-163, P3-31)
- Smiley, Ronald, U.S. Food and Drug Administration-ORA (P3-85\*, P3-158\*)
- Smith, David, Griffith Laboratories Canada (P2-92\*)
- Smith, Gary, Colorado State University (P2-11)
- Smith, Madeleine, University of Birmingham (P3-163, P1-139, P1-178)
- Smith, Michelle, U.S. Food and Drug Administration (S34\*)
- Smith DeWaal, Caroline, Center for Science in the Public Interest (P1-126\*)
- Snyder, Abigail, The Ohio State University (P2-82\*)
- Snyder, Heather, Iowa State University (P3-26\*)
- Snyder, Oscar, Hospitality Institute of Tech and Management (P2-18)
- Soares, Nilda, Federal University of Vicosa (T9-03)
- Soares, Vanessa Mendonca, Sao Paulo State University (P1-57)
- Sofos, John, Colorado State University (P2-11, P2-10, P1-98, P1-105, P2-98, P3-125)
- Sohier, Daniele, ADRIA (P1-46, P1-68, P2-111, P2-127, P3-148, P2-131, P2-132)
- Sokorai, Kimberly, U.S. Department of Agriculture-ARS (P2-35)
- Solis-Soto, Luisa, Universidad Autonoma de Nuevo Leon (P3-52\*)
- Sommer, Dagmar, Justus-Liebig-University (P3-08)
- Sommers, Christopher, U.S. Department of Agriculture-ARS (P3-01, T4-10, P3-02)
- Son, Insook, U.S. Food and Drug Administration-CFSAN (P1-34, P1-06)
- Son, Myeongki, Chung-Ang University (P3-81)
- Song, Kwang-Young, Konkuk University (P1-10, P1-158, P3-07, P3-10, P1-07, T10-03)
- Song, Liuyan, Guangzhou Center for Disease Control and Prevention (P3-157)
- Songer, Glenn, The University of Arizona (RT1\*)
- Soontravanich, Roikhwan, Chulalongkorn University (P2-23\*)
- Soto, Silvina, Centro de Investigacion y Asistencia Tecnica a la Industria Agroalimentaria (P1-132, P1-133)
- Soto-Marquez, Alejandro, Universidad Autonoma de Queretaro (P3-58\*)
- Souza, Marcelo, Universidade Federal de Minas Gerais (P2-68, P2-66)
- Souza Barbosa, Matheus, University of Sao Paulo (P3-95\*)
- Soyer, Yesim, Middle East Technical University (P2-94\*)
- Speller-Henderson, Leslie, Tennessee State University (P1-138)
- Spurlino, Christopher, Drexel University (P3-145)
- Sreenivasa, MY, Mysore University (P2-97)
- Sriranganathan, Nammalwar, Virginia Tech (T1-03)
- Stahl, Valerie, AERIAL (P1-169)
- Stanley, Megan, Purdue University (P2-76)
- Starks, Holland, Drexel University (P3-145)
- Staschower, Fabiane, Michigan State University (T2-01\*)
- Steele, James, University of Wisconsin-Madison (P2-61)
- Stein, Susan, Drexel University (T7-05)
- Steiner, Brent, Neogen Corporation (P3-149)
- Stephan, Roger, University of Zurich (P2-148)
- Stessl, Beatrix, University of Veterinary Medicine Vienna (P2-25)
- Stewart, Diana, U.S. Food and Drug Administration (P1-95)
- Stiles, Michael, CanBiocin (P2-92)
- Stoltzfus, Angeline, DuPont Qualicon (P2-136)
- Stone, Richard, Tennessee State University (P1-138)
- Stopforth, Jarret, Campbell Soup Company (S40\*, P2-11)
- Stratton, Jayne, University of Nebraska (P3-115, P1-115)
- Strawn, Laura, Cornell University (T3-01\*)
- Strohbehn, Catherine, Iowa State University (T7-06)
- Su, Xiaowei, University of Tennessee-Knoxville (T9-04, T9-01)
- Suehr, Quincy, Michigan State University (P3-11)
- Suh, Soohwan, North Carolina State University (P3-164\*)
- Suk, Hee-Jin, Korea Livestock Products HACCP Accreditation Service (P1-60, P2-166, P1-150)
- Sullivan, Elizabeth, Cornell University (P2-67, P2-168\*)
- Sun, Yan, U.S. Food and Drug Administration (P2-39\*)
- Sung, Chang-Hyeon, Konkuk University (P1-158)
- Sunkara, Vamsi Krishna, Texas Tech University (P3-21)
- Supkis, Michaela, University of Houston (P3-64\*)
- Suresh, Deepika, Auburn University (P1-116\*)
- Suslow, Trevor, University of California-Davis (S36\*, P2-28, T3-04, T1-02, T4-07, S12\*, T3-03, T4-04)
- Sutzko, Meredith, SDIX (P2-140, P3-127)
- Svoboda, Amanda, The Pennsylvania State University (P3-16\*)
- Swart, Arno, National Institute for Public Health and the Environment (P1-163)
- Sweeney, Kari, ConAgra Foods, Inc. (P3-83)
- Szonyi, Barbara, College of Veterinary Medicine and Biomedical Sciences, Texas A&M University (T3-05)
- Tabari, Mahsa, Islamic Azad University (P1-135)
- Taboada, Eduardo, Public Health Agency of Canada (T10-02)
- Tadler, Monica, DuPont (P1-35)
- Talbert, Joey, University of Massachusetts-Amherst (T1-04)
- Talens, Angelita, IEH Laboratories and Consulting Group (P3-171)
- Tall, Ben, U. S. Food and Drug Administration (P1-12, T2-07)
- Tallent, Sandra, U. S. Food and Drug Administration (P2-65)
- Taminiau, Bernard, University of Liege (P1-70)
- Tang, Juni, Southwest University for Nationalities (P2-154)
- Taniwaki, Marta, Instituto de Tecnologia de Alimentos (S43\*)
- Taormina, Peter, John Morrell & Co. (T8-10, T5-04)
- Tassou, Chrysoula, National Agricultural Research Foundation (P3-80, P2-64, P1-91, P3-25)
- Taylor, Helen, UWIC (T2-03\*)
- Taylor, Tiffany, Cal Poly (P3-73\*)
- Tebbs, Robert, Life Technologies (P3-150, P1-23, P3-152)
- Teixeira, Leonardo, 3M Brasil (P1-52)
- Tekbas, Omer, Gulhane Military Medical Academy (P3-61\*)
- Teofilo, Reinaldo, Federal University of Vicosa (T9-03)
- Teplitski, Max, University of Florida (T1-01)
- Thakur, Siddhartha, North Carolina State University (T2-05\*)
- Thippareddi, Harshavardhan, University of Nebraska-Lincoln (P2-18)
- Thomas, Ellen, North Carolina State University (T7-01\*)
- Thomas, Kate, Public Health Agency of Canada (S28\*)
- Thompson, Angela, FMC Corporation (P3-60\*)
- Thompson, Leslie, Texas Tech University (P1-120, P3-109, P1-146)
- Thuault, Dominique, ADRIA (P1-169)
- Tice, George, DuPont (P1-35)
- Tillman, Glenn, U. S. Department of Agriculture (T10-07)
- Tirtajaya, Imelda, University of Massachusetts-Amherst (P3-117\*)
- Todd, Ewen, Michigan State University (T7-11, T3-09)
- Todorov, Svetoslav, University of Sao Paulo (P3-88, P3-95, P2-59)
- Tokarsky, Oleksandr, University of Florida (P3-50, P2-105)
- Tolan, Jerry, Neogen Corp. (T10-10)
- Tomas-Callejas, Alejandro, University of California-Davis (T4-07, P2-28, T3-04, T3-03)

\*Presenter

- Tomikatu, Clara, UNICAMP (P2-80)  
Tondo, Eduardo Cesar, UFRGS (P1-52, P3-119)  
Toney, Denise, Div. Consolidated Labs (P1-128)  
Tong, Cindy, University of Minnesota (T4-02)  
Tong, Yu, Zhejiang Gongshang University (P2-167)  
Topalcengiz, Zeynal, University of Florida (T6-01\*)  
Topp, Ed, Agriculture and Agri-Food Canada (P1-101)  
Toro, Magaly, University of Maryland (P1-86, P2-139)  
Torresan, Renata, EMBRAPA-CTAA (P3-17)  
Tortorelli, Suzanne, Campbell Soup Company (S12\*)  
Tortorello, Mary Lou, U.S. Food and Drug Administration (P1-95, P3-35, P3-48, P1-172)  
Tourniaire, Jean-Philippe, Bio-Rad (P1-22, P3-09, P2-121)  
Tran-Dinh, Nai, CSIRO (S43\*)  
Traylor, Alan, MOCON, Inc. (P2-134\*)  
Trimble, Lisa, University of Georgia (P2-06\*)  
Trinetta, Valentina, Purdue University (T8-12)  
Truelstrup Hansen, Lisbeth, Dalhousie University (T8-11)  
Tsakalidou, Effie, Agricultural University of Athens (P3-80)  
Tsarouha, Joanne, University of Wisconsin-Madison (P1-96)  
Tsuchiya, Ana Claudia, Universidade Estadual de Campinas (P3-132)  
Tsuyuki, Steven, Maple Leaf Foods (S18\*)  
Tucker, Ward, BioSentinel, Inc. (P2-125\*)  
Tuite, Carla, U. S. Food and Drug Administration (P1-128)  
Tulini, Fabricio, University of Sao Paulo (P2-89, P3-77, P3-87)  
Tung, Grace, North Carolina State University (P1-82\*)  
Tzou, Ywh-Min, University of Alabama at Birmingham (P2-102)  
Uesugi, Aaron, Cornell University (P2-100)  
Uhlich, Gaylen, U.S. Department of Agriculture-ARS (P3-146, P3-121)  
Ukuku, Dike, U.S. Department of Agriculture-ARS-FSIT-ERRC (P2-52, T4-10)  
Urbanczyk, Michael, Illinois Institute of Technology (P3-147\*)  
Usaga Barrientos, Jessie, Cornell University (P3-62)  
Uyttendaele, Mieke, Ghent University (T6-03, T3-11, S15\*)  
Valadez, Angela, University of Florida (P2-49\*)  
Van Abel, Nicole, University of Washington (P1-175\*)  
Van Bruggen, Ariena, University of Florida (T8-04, T8-03)  
Van der Linden, Inge, Institute for Agricultural and Fisheries Research (ILVO) (T6-03\*)  
van der Linden, Ivo, PURAC (P3-102)  
Van Doren, Jane, U.S. Food and Drug Administration-CFSAN-OFDCER (P2-150, S16\*)  
Van Stelten, Anna, Texas Tech University (P1-143\*)  
Varkey, Stephen, DuPont (P1-35, P2-136, P1-94)  
Vasan, Akhila, University of Wisconsin-Madison (T5-01\*)  
Vasavada, Purnendu, University of Wisconsin-River Falls (S1\*)  
Vaz, Clarissa, Brazilian Agricultural Research Corporation (P3-84)  
Velazquez-Nunez, Maria Jose, Universidad de las Americas Puebla (P3-100\*)  
Vellidis, George, University of Georgia (T8-04)  
Venter, Pierre, Fonterra Research Centre (P1-131)  
Vera-Lopez, Obdulia, Benemerita Universidad Autonoma de Puebla (P2-77)  
Viazis, Stelios, U.S. Food and Drug Administration (P1-128)  
Vickery, Michael, BioGX (T10-12\*)  
Vicosa, Gabriela Nogueira, Universidade Federal de Vicosa (P1-117)  
Villalobos-Reyes, Salvador, Instituto Nacional de Investigaciones Forestales Agricolas y Pecuarias (P3-58)  
Villaneva, Michael, California Leafy Green Marketing Agreement (RT5\*)  
Villegas, Lucille, IEH Laboratories and Consulting Group (P1-69)  
Villeneuve, Sebastien, Agriculture and Agri-Food Canada (T3-02)  
Vinay-Lara, Elena, University of Wisconsin-Madison (P2-61)  
Vinje, Jan, Centers for Disease Control and Prevention (P1-33)  
Vitor, Debora, Federal University of Vicosa (T9-03)  
Vlaemynck, Geertrui, Institute for Agricultural and Fisheries Research (ILVO) (T6-03)  
Vonasek, Erica, University of California-Davis (P3-140\*)  
Vongkamjan, Kitiya, Cornell University (P1-89)  
VonTayson, Roxanne, University of Wisconsin-Madison (P3-30\*)  
Voronkova, Valentina, IEH Laboratories and Consulting Group (P3-171, P1-39)  
Vorst, Keith, California Polytechnic State University (T4-12)  
Voss-Rech, Daiane, Brazilian Agricultural Research Corporation (P3-84)  
Waddell, Lisa, Public Health Agency of Canada (P1-125)  
Wade, Iris, Rutgers University (P2-43)  
Wadl, Martina, Robert Koch-Institute (P2-25)  
Wadsworth, Sarah, Food Safety Connect (P3-145)  
Wagner, Martin, University of Veterinary Medicine (P2-25)  
Waite, Robert, FoodTrack, Inc. (S14\*)  
Waite-Cusic, Joy, IEH (P1-25)  
Walking-Ribeiro, Markus, University of Guelph (P3-133\*)  
Wall, Gretchen, Cornell University (T7-07\*)  
Wall, Patrick, University College Dublin (S30\*)  
Wallace, Morgan, DuPont Qualicon (P1-35, P1-94)  
Wallis, Audra, University of Tennessee (P2-153)  
Walls, Isabel, U.S. Department of Agriculture-NIFA (S15\*)  
Wang, Charles, U. S. Food and Drug Administration (P3-86)  
Wang, Fei, Louisiana State University (P1-15\*)  
Wang, Fei, Jiangnan University (P3-72)  
Wang, Gongbo, DuPont Qualicon (P1-112)  
Wang, Haiqiang, Michigan State University (T1-12, P3-49, T1-09)  
Wang, Hua, U.S. Food and Drug Administration (P1-38\*)  
Wang, Jun, Kangwon National University (P2-171)  
Wang, Morgan, Daniel High School (P2-96\*)  
Wang, Ou, Auburn University (P1-09)  
Wang, Qian, Institute for Food Safety and Health (P1-16, P3-147)  
Wang, Qin, University of Maryland (P1-99, T1-10, T1-07, T9-08)  
Wang, Qing, University of Delaware (P2-44\*)  
Wang, Wen, Zhejiang University (T5-10, P2-107)  
Wang, Xingguo, Jiangnan University (P3-72)  
Wang, Yiqian, Zhangjiagang CIQ (P1-112)  
Wang, Zhihong, U.S. Department of Agriculture-FSIS-LQAD (P1-17)  
Wang, Zhouping, Jiangnan University (T10-11, P3-154)  
Warchoki, Steven, Cornell University (P1-143)  
Ward, Shanna, Texas Tech University (P3-109\*)  
Warnick, Lorin Dean, Cornell University (P2-94)  
Warren, Katherine, Washington State University (P3-56)  
Webb, Jennifer, U.S. Department of Agriculture (P3-22)  
Wee, Sung Hwan, Quarantine and Inspection Agency (P2-01)  
Weese, Jean, Auburn University (P1-09, P2-87, P2-102)  
Wei, Polly, University of California (T3-03, T4-07, P2-28)  
Weier, Steven, University of Nebraska (P1-115, P3-115)  
Weijers, Thijs, Check-Points B.V. (P1-42)  
Welker, Erica, Romer Labs Inc. (P3-169)  
Wells, Jim, U.S. Meat Animal Research Center (P3-13)  
Wetherington, Diane, Intertox (P2-53)  
Weyker, Robert, University of Wisconsin-Madison (P3-30)  
Wheeler, Mark, U.S. Department of Agriculture (P3-22)  
White, Patricia, U.S. Department of Agriculture-FSIS (S19\*)  
White, Valerie, The Ohio State University (T7-08)

\*Presenter

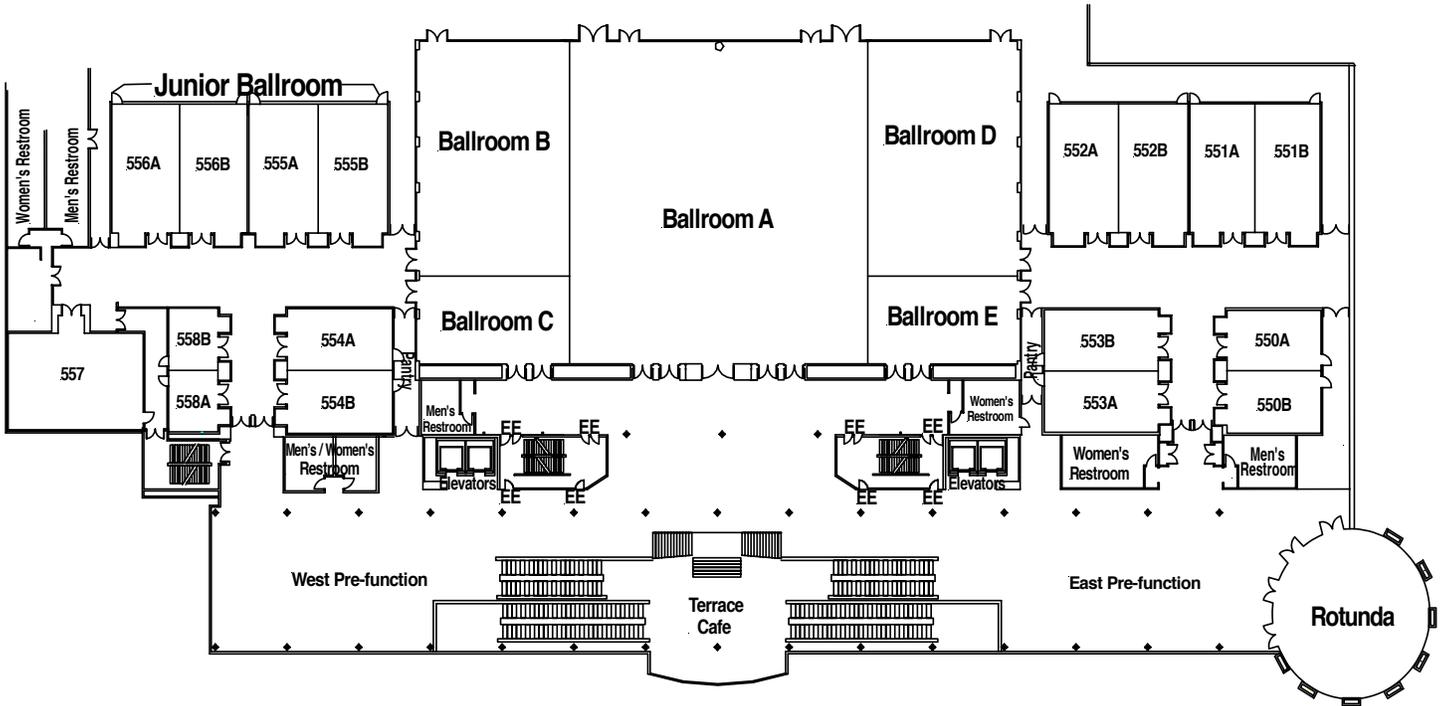
- White III, James, Ecolab Inc. (P2-08, P2-85)  
Whitmire, Mark, Department of Homeland Security (T3-08)  
Wieczorek, Kinga, National Veterinary Research Institute (P1-84)  
Wiedmann, Martin, Cornell University (S5\*, T3-01, T8-06, P1-89, P1-105, P1-143, P2-94, P2-124, P3-125, S32\*)  
Wierenga, Anieke, PURAC (P3-102)  
Wiester, Thomas, Campbell Soup Company (S20\*)  
Wijman, Janneke, PURAC Biochem (P3-102\*)  
Willger, Pamela, Cargill, Inc. (S22\*, S1\*)  
Willems, Ashleigh, Texas Tech University (P2-138\*)  
Willems, Kris, University Leuven (S6\*)  
Williams, Elizabeth, University of Maryland (P1-153\*)  
Williams, Laurie, U.S. Food and Drug Administration-HHS (P3-145)  
Williams, Leonard, North Carolina A&T State University (P3-104, P3-126)  
Williams, Patrick, Evogen, Inc. (P2-26)  
Williams, Robert, Virginia Tech (T1-03, P3-136)  
Williams, Sally, University of Florida (P2-101)  
Williams-Hill, Donna M., U.S. Food and Drug Administration (P1-26, P2-113, P2-147)  
Windham, Bob, U.S. Department of Agriculture-ARS (P3-124\*)  
Winkelstroter, Lizziane, University of Sao Paulo (P2-89, P3-77)  
Woerner, Dale, Colorado State University (P2-10, P2-11, P2-98)  
Wofford, Michelle, Texas Woman's University (P3-68)  
Wolf, Maxwell, Texas Tech University (P1-120\*)  
Wong, Amy, University of Wisconsin (P1-96)  
Wong, Lily, Life Technologies (P3-152)  
Wood, Jayde, University of British Columbia (T4-03, P3-39)  
Worobo, Randy, Cornell University (P2-168, P3-62, T3-01, P2-84)  
Wotecki, Catherine (John H. Silliker Lecture)  
Wright, Anita, University of Florida (T5-09, T8-04, P3-05)  
Wu, Changqing, University of Delaware (P2-32)  
Wu, Shijia, Jiangnan University (T10-11, P3-154)  
Wu, Vivian Chi-Hua, University of Maine (S41\*)  
Wu, Yunpeng, University of Maryland (T1-07)  
Xia, Wensheng, 3M Microbiology (T10-01)  
Xia, Yining, Michigan State University (T2-02\*)  
Xie, YanPing, Shanghai Jiao Tong University (P2-154)  
Xu, Jieqing, University of British Columbia (P3-45, P3-33)  
Xu, Wenqing, University of Delaware (P2-32\*)  
Xu, Xuilan, The Ohio State University (P2-50)  
Yamazi, Anderson Keizo, Universidade Federal de Vicosa (P2-05, P1-76)  
Yang, En, Chinese Academy of Sciences (P3-94)  
Yang, Fei, IIT (P1-172)  
Yang, Hongshun, University of Minnesota (P1-50)  
Yang, Hua, Roka Bioscience (P2-10, P1-98, P1-03, P2-98)  
Yang, Julie, 3M (P2-123, P2-142)  
Yang, Qianru, Louisiana State University (P1-15, P1-08)  
Yang, Yang, U.S. Department of Agriculture-ARS (T1-07)  
Yeap, Jia Wei, The Ohio State University (P1-66\*)  
Yen, Li-Han, IFSH (P3-35)  
Yien, Wan, Griffith Laboratories Canada (P2-92)  
Yim, Jin-Hyeok, Konkuk University (P1-158, P1-10)  
Yin, Shuang, The Pennsylvania State University (P1-88\*)  
Yolken, Robert, The Johns Hopkins University School of Medicine (S17\*)  
Yoo, Ami, University of Missouri (P3-110\*)  
Yoo, Hyelim, Gachon University (P1-54, P1-56\*)  
Yoon, Hyunjoo, Sookmyung Women's University (P2-75, T9-05, P2-170, P2-166)  
Yoon, Kisun, Kyung Hee University (P1-152, P2-164, P1-85)  
Yoon, Seung-Chul, U.S. Department of Agriculture-ARS (P3-124)  
Yoon, Yohan, Sookmyung Women's University (P2-170, P2-172, P2-75, T9-05, P2-165, P2-166, P1-150, P1-53)  
Yoshitomi, Ken, U.S. Food and Drug Administration-ORA (P1-32\*)  
Yousef, Ahmed, The Ohio State University (T9-02, P2-82, S37)  
Yuan, Wenqian, University of British Columbia (P3-45, P3-33)  
Yuk, Hyun-Gyun, National University of Singapore (P2-41\*)  
Yun, Gyaie, Chung-Ang University (P3-81)  
Yun, Jong-Chul, Microbial Safety Division (P1-162)  
Yun, Juan, U.S. Department of Agriculture-ARS (P2-90)  
Zanella, Janice, Brazilian Agricultural Research Corporation (P3-84)  
Zanette, Cristina Maria, Federal University of Parana (P1-57)  
Zapata, Ruben, New Mexico State University (P2-159)  
Zavala, Veronica, 3M (P1-40)  
Zeng, Wenting, Michigan State University (T4-12\*)  
Zerio, Cecilia, University of Houston (P1-80\*)  
Zhang, Guodong, U.S. Food and Drug Administration (P3-51, P2-158)  
Zhang, Hanshuai, Illinois Institute of Technology (P2-47\*)  
Zhang, Jiayi, Purdue University (P2-76\*)  
Zhang, Lin, Auburn University (P1-09)  
Zhang, Nan, University of Tennessee (P2-153)  
Zhang, Qingli, Texas Tech University (P2-91)  
Zhang, Rui, Jiangsu CIQ (P1-112)  
Zhang, Wei, Illinois Institute of Technology (P3-142, P3-143)  
Zhang, Yifan, Wayne State University (T2-12, P3-107)  
Zhao, Dongjun, Cornell University (P3-62\*)  
Zhao, Heng, Institute for Food Safety and Health (P1-107, P1-108)  
Zhao, Irene, University of California-Davis (P2-31\*)  
Zhao, Ping, University of Georgia (P3-18)  
Zhao, Shaohua, U.S. Food and Drug Administration (P1-109, P1-86, P2-139)  
Zhao, Tong, University of Georgia (P3-18\*)  
Zhao, Xi-Hong, Kangwon National University (P2-171)  
Zheng, Guolu, Lincoln University (P1-21)  
Zheng, Jie, U.S. Food and Drug Administration (P3-116, P3-86)  
Zheng, Yue, Illinois Institute of Technology (P1-62)  
Zhou, Bin, University of Maryland (T9-08, T1-07)  
Zhou, Yang, Anhui Agricultural University (P1-112)  
Zhu, Changqing, Inspection and Quarantine Bureau (T10-11, P1-112, P3-154)  
Zhu, Libin, University of Arizona (P3-89)  
Ziebell, Brad, ConAgra Foods (P2-115\*)  
Zilelidou, Evangelia, Agricultural University of Athens (P2-78\*)  
Ziner, Mark, Department of Homeland Security (S23\*)  
Zink, Don, U.S. Food and Drug Administration-CFSAN (S11\*)  
Ziobro, George C., U.S. Food and Drug Administration-CFSAN (P3-118)  
Zook, Cynthia, 3M Microbiology (P2-142, P1-102, P1-103)  
Zottarelli, Lisa, Texas Woman's University (P3-68, P1-149)  
Zoumpopoulou, Georgia, Agricultural University of Athens (P3-80)  
Zurera-Cosano, Gonzalo, University of Cordoba (T3-09)  
Zweifel, Claudio, University of Zurich (P2-148\*)

# Developing Scientist Competitors

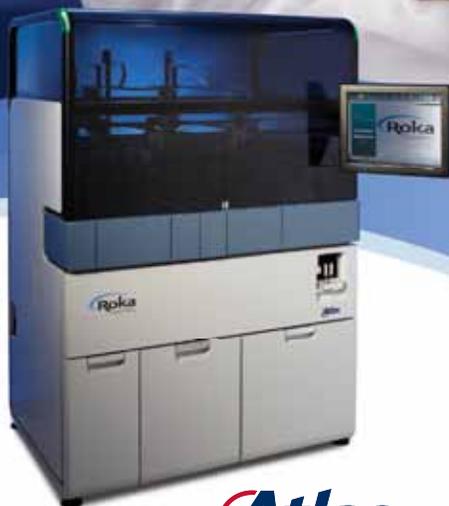
- Adams, Chanelle, University of Massachusetts-Amherst (P3-97)  
Adolphe, Ysabelle, University of Liege (P3-151)  
Adzitey, Frederick, University for Development Studies (T8-07)  
Al-Mohaithef, Mohammed, University of Birmingham (P1-139)  
Anvarian, Amir H.P., University of Birmingham (P3-163)  
Apelagunta, Vinil, Illinois Institute of Technology (P1-47)  
Bang, Jihyun, Korea University (P2-160)  
Bozkurt, Hayriye, University of Tennessee (P2-162)  
Brandt, Alex, Texas Tech University (P1-105)  
Cancarevic, Ana, University of British Columbia (P3-143)  
Cao, Cong, University of Tennessee-Knoxville (T9-10)  
Cao, Guojie, University of Maryland (P1-93)  
Castillo, Sandra, Universidad A. de Nuevo Leon (P2-103)  
Chambliss-Bush, Sherre, University of Georgia (P1-55)  
Chandler, Jeffrey, Colorado State University (T10-04)  
Chaney, William, Texas Tech University (P3-21)  
Chapin, Travis, Cornell University (T8-06)  
Charaslertrangsi, Tumnoon, University of Guelph (P3-82)  
Chatzikyriakidou, Kyriaki, University of Wisconsin (P1-119)  
Chen, Chun, The Pennsylvania State University (P2-141)  
Chen, Jessica, Texas Tech University (T8-08)  
Chen, Wei, University of Tennessee, Knoxville (T8-02)  
Chenu, Jeremy, Baiada Poultry (P3-28)  
Chintagari, Sailaja, University of Georgia (P3-20)  
Choi, Song-Yi, Chung-Ang University (P3-131)  
Chon, Jung-Whan, Konkuk University (T10-03)  
Coleman, Shannon, Colorado State University (P1-37)  
Cormier, Jiemin, Louisiana State University (P3-04)  
Daneshvar Alavi, Hessam Edin, Dalhousie University (T8-11)  
Davidson, Gordon, Michigan State University (T1-08)  
Deen, Bronwyn, University of Minnesota (P1-137)  
Dev Kumar, Govindaraj, University of Arizona (T1-03)  
DiCaprio, Erin, The Ohio State University (T6-06)  
Diez, Francisco, University of Minnesota (P1-50)  
Dirks, Brian, Drexel University (T6-10)  
Draper, Audrey, The Pennsylvania State University (P3-36)  
Elder, Jacob, Texas Tech University (P3-155)  
Engstrom, Sarah, University of Wisconsin (P2-54)  
Fatica, Marianne, University of Florida (T1-01)  
Fouladkhal, Aliyar, Colorado State University (P2-98)  
Frelka, John, University of California-Davis (P2-51)  
Gautam, Dhiraj, National Institute for Microbial Forensics & Food and Agricultural Biosecurity (P3-144)  
Ge, Chongtao, The Ohio State University (P1-48)  
Golden, Max, University of Wisconsin-Madison (P3-103)  
Gragg, Sara, Texas Tech University (P2-15)  
Gutierrez-Rodriguez, Eduardo, University of California-Davis (T1-02)  
Hack-Youn, Kim, Konkuk University (P2-170)  
Hayek, Saeed, North Carolina A&T State University (P2-88)  
Henley, Shauna C., Drexel University (T7-05)  
Hirneisen, Kirsten, University of Delaware (T4-01)  
Horm, Katie, University of Tennessee-Knoxville (T6-02)  
Huang, En, The Ohio State University (T9-02)  
Hyeon, Ji-Yeon, Konkuk University (P1-07)  
Ilic, Sanja, The Ohio State University (P2-50)  
Jensen, Dane, Rutgers University (T9-011)  
Jeong, Haerim, Chung-Ang University (P3-81)  
Jeong, Se-Hee, Chung-Ang University (P1-67)  
Jo, Hyejin, Kyung Hee University (P2-164)  
Ju, Wenting, University of Maryland (P1-86)  
Jun, Hyejung, Korea University (P2-86)  
Kalscheuer, Rebecca, University of Wisconsin-Madison (P2-60)  
Kapetanakou, Anastasia, Agricultural University of Athens (P3-106)  
Kennedy, Katherine, University of Wisconsin-Madison (P2-13)  
Kennedy, Nicole, Alabama A&M University (P2-46)  
Kim, Kuwan, University of Houston (P3-65)  
Klotz, Courtney, Virginia Tech (P2-146)  
Kovacevic, Jovana, University of British Columbia (P3-137)  
Lee, Chi-Ching, University of Georgia (P2-48)  
Lee, Min Hwa, Chung-Ang University (P2-73)  
Lee, Soomin, Sookmyung Women's University (P2-172)  
Lee, Sunah, Sookmyung Women's University (P2-75)  
Leong, Wan Mei, University of Wisconsin-Madison (P3-120)  
LeStrange, Kyle, University of Delaware (P3-141)  
Li, Mingming, Institute for Food Safety and Health (P1-108)  
Li, Wenchao, Rutgers University (P1-176)  
Liao, Yen Te, Texas Tech University (P1-92)  
Lim, Winnie, University of Georgia (P3-42)  
Liu, Pei, Kansas State University (T7-10)  
Lou, Fangfei, The Ohio State University (T6-07)  
Ma, Songchuan, Illinois Institute of Technology (P1-95)  
Mahero, Michael, University of Minnesota (T4-02)  
Manios, Stavros, Agricultural University of Athens (P2-137)  
Manu, David, Iowa State University (P3-101)  
Markland, Sarah, University of Delaware (P3-123)  
Mazengia, Eyob, Integrated Public Health Services (P3-19)  
Moreno Switt, Andrea, Cornell University (P1-89)  
Mtenga, Adelard B., Gyeongsang National University (P1-53)  
Nagel, Gretchen, Auburn University (T5-07)  
Nguyen, Thao, University of Florida (P2-36)  
Nyarko, Esmond, University of Vermont (T10-01)  
Oh, JeeHwan, University of Wisconsin-Madison (P2-61)  
Oni, Ruth, University of Maryland (P2-27)  
Panchal, Palak, University of Illinois-Chicago (P1-124)  
Park, Hee Jin, Kyung Hee University (P1-152)  
Park, Na Yoon, Kyung Hee University (P1-85)  
Park, Sang Shin, Texas A&M University (T3-05)  
Pendleton, Sean, University of Tennessee (P2-153)  
Perez-Mendez, Alma, Colorado State University (P1-30)  
Pleitner, Aaron, Purdue University (T8-12)  
Prashant, Prashant, University of Missouri (P1-97)  
Ravaliya, Kruti, North Carolina State University (T10-05)  
Ravishankar, Sadhana, University of Arizona (P3-112)  
Ribeiro, Vinicius, University of Sao Paulo (P2-145)  
Richard, Angela, Clemson University (P2-81)  
Sanchez, Eduardo, Universidad Autonoma de Nuevo Leon (P2-106)  
Saxenian, Brian, University of Houston (P3-76)  
Scheinberg, Joshua, Pennsylvania State University (T5-06)  
Seo, Seungwook, Rutgers University (P3-34)  
Solis-Soto, Luisa, Universidad Autonoma de Nuevo Leon (P3-52)  
Soto-Marquez, Alejandro, Universidad Autonoma de Queretaro (P3-58)  
Staschower, Fabiane, Michigan State University (T2-01)  
Strawn, Laura, Cornell University (T3-01)  
Supkis, Michaela, University of Houston (P3-64)  
Suresh, Deepika, Auburn University (P1-116)  
Svoboda, Amanda, The Pennsylvania State University (P3-16)  
Tirtajaya, Imelda, University of Massachusetts-Amherst (P3-117)  
Topalcengiz, Zeynal, University of Florida (T6-01)  
Toro, Magaly, University of Maryland (P2-139)  
Trimble, Lisa, University of Georgia (P2-06)  
Valadez, Angela, University of Florida (P2-49)  
Van Abel, Nicole, University of Washington (P1-175)  
Vasan, Akhila, University of Wisconsin-Madison (T5-01)  
Wang, Haiqiang, Michigan State University (T1-09)  
Wang, Qian, Institute for Food Safety and Health (P1-16)  
Wang, Qing, University of Delaware (P2-44)  
Wang, Wen, Zhejiang University (T5-10)  
Williams, Elizabeth, University of Maryland (P1-153)  
Wood, Jayde, University of British Columbia (T4-03)  
Xia, Yining, Michigan State University (T2-02)  
Xu, Wenqing, University of Delaware (P2-32)  
Yang, Qianru, Louisiana State University (P1-08)  
Yeap, Jia Wei, The Ohio State University (P1-66)  
Yim, Jin-Hyeok, Konkuk University (P1-10)  
Yin, Shuang, The Pennsylvania State University (P1-88)  
Yoon, Hyunjoo, Sookmyung Women's University (P2-166)  
Zeng, Wenting, Michigan State University (T4-12)  
Zerio, Cecilia, University of Houston (P1-80)  
Zhang, Hanshuai, Illinois Institute of Technology (P2-47)  
Zhao, Dongjun, Cornell University (P3-62)  
Zhao, Heng, Institute for Food Safety and Health (P1-107)  
Zhao, Irene, University of California-Davis (P2-31)  
Zilelidou, Evangelia, Agricultural University of Athens (P2-78)

# Floor Plan

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