IAFP SPEAKER PROGRAM

(EXPANDED)

Jim Dickson, Ph.D. **Iowa State University**

- Foodborne Pathogens in Meat: Progress and Challenges
- Interventions to Control Foodborne Pathogens in Meat
- Food Safety Issues with Pet Food
- **Process Validation for Food Safety**

Linda Harris, Ph.D. University of California -**Davis**

- Tree Nuts: Food Safety Risks and Intervention Strategies
- Low-Moisture Foods: Food Safety Challenges and Opportunities
- Low-Moisture Foodborne Outbreak Case Studies: **Lessons Learned**
- Soaking Low-Moisture Ingredients in Water -Are You Nuts?

Ruth Petran Ph.D.

- Controls
- Norovirus Management
- **Hazard Analysis**



Jeff Farber, Ph.D. University of Guelph

- · Current and Future Regulatory Approaches for the **Management of Foodborne** Listeriosis
- Emerging/Re-Emerging Foodborne Pathogens and Trending Microbial Issues



Kathy Glass, Ph.D. University of Wisconsin -Madison

Opportunities and Limitations of Clean Label Antimicrobials



- **Validating Formulation Safe RTE Foods**
- Intervention Strategies to Control Listeria monocytogenes in Ready-to-Eat Foods
- **Control of Sporeforming Bacteria During Extended Cooling and Refrigerated Storage**

Kali Kniel, Ph.D. **University of Delaware**

- One Health
- **Foodborne Viruses**
- **Foodborne Parasites**
- Produce Food Safety Issues



Alejandro Mazzotta, Ph.D. Chobani, LLC

- · Dairy Food Safety and **Spoilage**
- **FSMA** and Regulatory Compliance
- Food Safety and Quality Systems



Ruth Petran Consulting, LLC

- Sanitation Preventive



Gale Prince Consultant

- **Human Factor Considerations** for Achieving Food Safety Compliance
- **Driving Forces for Hygienic Design of Food Equipment**
- The Cost of a Product Recall Should You **Budget For It?**
- A Fifty-Year Food Safety Career Based on a **Bar Napkin**



Don Schaffner, Ph.D. **Rutgers University**

- Understanding and Managing Food Safety Risks
- **Quantitative Microbial Risk** Assessment of Foods
- **Development and Application of Predictive** Models for Food Microbiology
- Handwashing, Hand Sanitizers, and **Cross-Contamination**



- Environmental Pathogen Monitoring
- FSMA Implementation Foreign Supplier Verification and Preventive Controls
- · Controlling Listeria and Salmonella



