

AGENDA

2022 CPS Research Symposium

TUESDAY, JUNE 21

7:00 AM – 8:00 AM

Registration, Continental Breakfast

8:00 AM – 8:15 AM

Welcome and Event Briefing

Karen Ross, Secretary of the California Department of Food and Agriculture

Vic Smith, President & CEO of JV Smith Companies; Chair, Center for Produce Safety

Drew McDonald, Vice President for Quality & Food Safety, Taylor Fresh Foods; Chair, Technical Committee, Center for Produce Safety

Bonnie Fernandez-Fenaroli, Executive Director, Center for Produce Safety

8:15 AM – 10:10 AM

CPS Funded Research – Final Reports

Verification and validation of environmental monitoring programs for biofilm control in the packinghouse.

Paul Dawson, Clemson University

Possibility, duration, and molecular predictors of sanitizer tolerance in *Listeria monocytogenes*.

Xiangyu Deng, University of Georgia

Produce surface treatments based on bacteriophages and bacteriocin-producing cultures to consistently reduce 2-log of *Listeria monocytogenes* on leafy greens and pre-cut fruit and vegetables. **Ana Allende**, CEBAS-CSIC, Spain

Control of *Listeria monocytogenes* in processing/packing plants using antimicrobial blue light (aBL).

Francisco Diez-Gonzalez, University of Georgia

Using low-cost smartphone-based infrared cameras to evaluate cooling and storage conditions of fresh produce.

Kevin Mis Solval, University of Georgia

Application of ultra-fine bubble technology to reduce *Listeria monocytogenes* contamination of fresh produce.

Abhinav Upadhyay, University of Connecticut

Moderator Joan Rosen, JC Rosen Resources

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TUESDAY, JUNE 21, *continued*

10:10 AM – 10:40 AM	BREAK
10:40 AM – 11:45 AM	Industry's Turn: Applying CPS Research Findings to Your Business Members of the fresh produce supply chain — from growers to processors, owners and food safety professionals, and everyone in between — it's your turn to give CPS feedback on our research results. This time block includes two 30-minute discussions, each led by a facilitator, with 5 minutes in between to transition between sessions. Attendees, you choose the sessions that most interest you. Session A – Discussion Leader Donna Lynn Browne , Naturipe Verification and validation of environmental monitoring programs for biofilm control in the packinghouse. Session B – Discussion Leader Stacy Stoltenberg , Hygienna Produce surface treatments based on bacteriophages and bacteriocin-producing cultures to consistently reduce 2-log of <i>Listeria monocytogenes</i> on leafy greens and pre-cut fruit and vegetables. Session C – Discussion Leader Suresh DeCosta , Lipman Family Farms Possibility, duration, and molecular predictors of sanitizer tolerance in <i>Listeria monocytogenes</i> . Control of <i>Listeria monocytogenes</i> in processing/packing plants using antimicrobial blue light (aBL). Session D – Discussion Leader Drew McDonald , Taylor Fresh Foods Using low-cost smartphone-based infrared cameras to evaluate cooling and storage conditions of fresh produce. Application of ultra-fine bubble technology to reduce <i>Listeria monocytogenes</i> contamination of fresh produce.
11:45 AM – 1:00 PM	LUNCH

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1:00 PM – 1:45 PM

CPS Funded Research Pipeline (In progress for 18 months)

When the *E. coli* hits the fan! Evaluating the risks of dust-associated produce cross-contamination. **Kelly Bright**, University of Arizona

Evaluating food safety challenges of blueberry harvesting. **Jinru Chen**, University of Georgia

Survival of infectious human norovirus in water and on leafy greens. **Malak Esseili**, University of Georgia

Determination of physical and chemical mechanisms to prevent Cyclospora infection. **Scott Lenaghan**, University of Tennessee

Bio-based antimicrobial coatings for reducing risk of cross-contamination during harvesting. **Nitin Nitin**, University of California, Davis

Understanding and predicting food safety risks posed by wild birds. **Laurel Dunn**, University of Georgia

Digital farm-to-facility food safety testing optimization. **Matthew Stasiewicz**, University of Illinois

Field evaluation of microfluidic paper-based analytical devices for microbial source tracking. **Mohit Verma**, Purdue University

Identification of quantitative and qualitative patterns of environmental contamination by *Listeria* spp. and *L. monocytogenes* in fresh produce processing facilities and evaluation of practical control measures able to eliminate transient and persistent contamination. **Ana Allende**, CEBAS-CSIC, Spain

Waxing of whole produce and its involvement in and impact on microbial food safety. **Linda Harris**, University of California, Davis

Validation of sanitizer disinfection of wash water in dump tank operation of apple packing lines. **Meijun Zhu**, Washington State University

Research completed with additional info added - Analysis of the presence of Cyclospora in waters of the Mid-Atlantic States

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and evaluation of removal and inactivation by filtration. **Kalmia Kniel**, University of Delaware

Moderator Kinsey Porter, North Bay Produce

1:45 PM – 2:05 PM

Professional Development Award Recognition

Moderator Bret Erickson, Little Bear Produce

2:05 PM – 3:20 PM

Meet the Scientists – 32 scientists answer your questions about their research!

3:20 PM – 4:30 PM

Key Learnings – Discussion leaders share research takeaways

4:30 PM – 4:45 PM

What to Expect: CPS Research Symposium Day 2

4:45 PM – 6:45 PM

Welcome Reception

WEDNESDAY, JUNE 22

7:30 AM – 8:30 AM

Registration, Continental Breakfast

8:30 AM – 8:40 AM

Welcome Back – **Joe Pezzini**, Taylor Farms

8:40 AM – 10:10 AM

What can the produce food safety community learn from the airline industry?

Interview with **Randy Babbitt**, Principal of Babbitt & Associates, LLC. and FAA Administrator, 2009- 2011

Moderator **Tim York**, Chief Executive Officer, CA Leafy Greens Marketing Agreement

Industry Panel

Vic Smith, JV Smith Companies

Tony DiMare, DiMare Fresh, Inc.

Paul Kneeland, Gelson's

Gillian Kelleher, Kelleher Consultants LLC

Moderator **Dave Puglia**, Western Growers

10:10 AM – 10:40 AM

BREAK

10:40 AM – 12:00 Noon

CPS Funded Research – Final Reports

Sources and prevalence of Cyclospora cayetanensis in Southeastern US water sources and growing environments. **Mia Mattioli**, Centers for Disease Control and Prevention

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The prevalence of Cyclospora in water and produce. **Ynés Ortega**, University of Georgia

Post-harvest fresh produce wash water disinfection by submerged cold plasma non-chemical continuous treatment system. **Suresh Joshi**, Drexel University

Occurrence and accumulation of potentially infectious viruses in process water and impact of water disinfection practices to minimize viral cross-contamination. **Gloria Sánchez Moragas**, IATA-CSIC, Spain

Moderator Tim Jackson, Jackson Group Consulting

1:00 PM – 2:05 PM **Industry's Turn: Applying CPS Research Findings to Your Business**

Members of the fresh produce supply chain — from growers to processors, owners and food safety professionals, and everyone in between — it's your turn to give CPS feedback on our research results.

This time block includes two 30-minute discussions, each led by a facilitator, with 5 minutes in between to transition between sessions. Attendees, you choose the sessions that most interest you.

Session A – Discussion Leader **De Ann Davis**, Western Growers
Sources and prevalence of *Cyclospora cayetanensis* in
Southeastern US water sources and growing environments.

Session B – Discussion Leader **Natalie Dyenson**, Dole Food Company
The prevalence of Cyclospora in water and produce.

Session C – Discussion Leader **Trevor Suslow**, Trevor Suslow Consulting, LLC

Post-harvest fresh produce wash water disinfection by submerged cold plasma non-chemical continuous treatment system.

Session D – Discussion Leader **Jim Brennan**, SmartWash Solutions
Occurrence and accumulation of potentially infectious viruses
in process water and impact of water disinfection practices to
minimize viral cross-contamination.

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2:05 PM – 2:35 PM	BREAK
2:35 PM – 3:35 PM	Key Learnings - Discussion leaders share research takeaways
3:35 PM – 3:50 PM	What to Expect: 2023
3:50 PM – 4:50 PM	Thank you Reception

POSTER SESSION

Completed 18 Months of research

Research completed with additional info added

Completed 6 months of research

Quantifying risk associated with changes in EHEC physiology during post-harvest pre-processing stages of leafy green production. **Teresa Bergholz**, Michigan State University

Microbial characterization of irrigation waters using rapid, inexpensive and portable next generation sequencing technologies. **Kerry Cooper**, The University of Arizona

Survival of *Listeria monocytogenes* and *Salmonella* on surfaces found in the dry packinghouse environment and effectiveness of dry-cleaning processes on pathogen reduction. **Paul Dawson**, Clemson University

Strategic approaches to mitigate *Salmonella* infection of bulb onions. **Vijay Joshi**, Texas A&M AgriLife Research

Towards a holistic assessment of the food-safety risks imposed by wild birds. **Daniel Karp**, University of California, Davis

Cross-contamination risks in dry environments. **Nitin Nitin**, University of California, Davis

Assessing Romaine lettuce “Forward Processing” for potential impacts on EHEC growth, antimicrobial susceptibility, and infectivity. **Xiangwu Nou**, USDA ARS, Beltsville Agricultural Research Center

AFECC: Assessing filtration efficacy for Cyclospora control. **Benjamin Rosenthal**, USDA ARS, Beltsville Agricultural Research Center

Practical application of superheated steam to harvesting, processing, and produce packing tools and equipment. **Abby Snyder**, Cornell University

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Cyclospora cayetanensis monitoring in agricultural water. **Lia Stanciu-Gregory**, Purdue University

Validation study for the tree fruit industry: effective strategies to sanitize harvest bins and picking bags. **Valentina Trinetta**, Kansas State University

Assessing the potential for production practices to impact dry bulb onion safety. **Joy Waite-Cusick**, Oregon State University