

TENTATIVE WORKSHOP AGENDA

Saturday, April 16, 2016

“Trends and Innovation in Food Protection at Retail and Foodservice”

Time	Topic	Presenter and Presentation Title
8:00 a.m.	Welcome	John Luker, CFP Chair
8:10 a.m.	Trends in Food Safety/Food Protection	Linda Harris, Ph.D., University of California, Davis <i>“Familiar Faces – New Places”</i>
8:40 a.m.	Outbreaks from Unique Sources	Arthur Liang, MD Centers for Disease Prevention and Control (CDC) <i>“The Increasing Problem of Outbreaks Associated with Produce”</i>
9:10 a.m.	Emerging (opportunistic) Pathogens	Sujata Sirsat, Ph.D., University of Houston <i>“Emerging Microbial Challenges in Retail and Food Service Settings”</i>
9:40 a.m.	Avian Influenza	Sheila Purdum, Ph.D., University of Nebraska <i>“Avian Influenza and the Safety of Your Egg Products”</i>
10:10 a.m.	Antimicrobial Resistance	Gregg Davis Ph.D. George Washington University <i>“Looking Beyond the Classic Foodborne Pathogens”</i>
10:40 a.m.	Break	
11:00 a.m.	What are Biofilms?	James Wilking, PhD., Montana State University <i>“Fundamentals of Microbial Biofilms”</i>
11:30 a.m.	Biofilms in the Retail Environment	Haley Oliver, Ph.D., Purdue University <i>“Biofilms in the Retail Environment”</i>
Noon	Lunch	On Your Own
1:00 p.m.	Innovative Techniques	Dan Henroid, UCSF Medical System <i>“Robotics and Cross Contamination Prevention in Hospital Food Service Operations”</i>
1:30 p.m.	Whole Genome Sequencing – Changing Food Safety	CDC, FDA, USDA Panel
2:15 p.m.	Innovative Reporting of Food Establishment Inspections, etc.	Scott Holmes, REHS, MS, Lincoln-Lancaster County Health Department <i>“Food Establishments Inspections Report System”</i>
2:45 p.m.	Food Safety Management Systems	Laura Nelson, Alchemy Systems <i>“Mind of a Foodservice Worker”</i>
3:15 p.m.	Wrap-Up	