CAFPA-ASM Washington DC Branch Fall Meeting

October 31, 2018

Venue: FDA-CFSAN Wiley Building, College Park, MD

Agenda

10:30-11:00 Check-In

11:00 – 11:15 Welcome (ASM and CAFPA)

11:15 – 12:00 ASM DC Branch Lecture: Dr. David Rasko
University of Maryland School of Medicine
“The role of sequencing in understanding our microbes”

11:15 – 12:00 Dr. Alexandre DaSilva
FDA Center for Food Safety and Applied Nutrition
“Cyclospora cayetanensis and Cyclosporiasis Outbreaks: The Challenges Ahead”

12:00 – 12:30 Lunch (provided)

1:30 – 2:00 Dr. Gurinder Saini
USDA Food Safety and Inspection Service (FSIS)
“Risk Assessment: FSIS’ Science-Based and Data-Driven Approach to Food Safety”

2:00 – 2:30 Dr. Yuhuan Chen
FDA Center for Food Safety and Applied Nutrition
"L. monocytogenes in ready-to-eat food surveys a decade apart: uncertainty in prevalence estimates and molecular subtyping insights for risk assessment”

2:30 – 3:15 Poster session and Coffee Break

3:15 – 4:00 Keynote Address: Dr. Donald W. Schaffner
Extension Specialist in Food Science and Distinguished Professor
Rutgers, The State University of New Jersey
“One Microbial Risk Assessor looks at Listeria monocytogenes”

4:00 – 4:15 Concluding Remarks (ASM and CAFPA)
Poster Presentations

1. The effect of the kashering process on safety and quality of meat
   Robert Sherman-Wood and Rohan Tikekar
   University of Maryland, College Park

2. A PCR Assay for Determining *Alteromonas macleodii* Presence and Diversity in Marine Environments
   Brianda Beverley and Kathleen Cusick
   University of Maryland-Baltimore County

3. Characterization of *E. coli* Isolated from Residential Water Wells in South Central Virginia
   Chyer Kim¹, Madeline Fulke², Ali Rahemi¹, Toktam Taghavi¹, Atalay Asmare¹, Paul Kaseloo², Eunice Ndegwa¹, Edward Sismour¹, and Gernice Richardson³
   ¹Agricultural Research Station, Virginia State University
   ²Department of Biology, Virginia State University
   ³Department of Agriculture, Virginia State University

4. Use of Risk Assessment Modeling Techniques to Develop Quantitative Risk-Based Hazard Analysis and Critical Control Point Plans (Rb-Haccp)
   E. Noelia Williams¹ and Robert L. Buchanan²
   ¹Department of Nutrition and Food Studies, George Mason University
   ²Department of Nutrition and Food Science and Center for Food Safety and Security Systems, University of Maryland College Park

5. Metagenomic Characterization of Alfalfa Sprout Spent Irrigation Water from Salmonella Contaminated Seeds
   Elizabeth Reed, Padmini Ramachandran, Andrea Ottesen, Eric Brown, Christina Ferreira, and Jie Zheng
   U.S. Food and Drug Administration

6. Efficacy of octanoic acid for decontaminating fresh produce surface during washing at different temperatures and its mode of action against *Escherichia coli* O157:H7
   Hongchao Zhang & Rohan V. Tikekar
   Department of Nutrition and Food Science, University of Maryland

7. BAX(R) System Detection of Salmonella from Environmental Surfaces Using a Reduced Enrichment Volume
   Julie Weller, Priyanka Surwade, Anastasia Likanchuck
   Hygiena

8. Incorporating molecular data into a risk assessment framework to re-evaluate the prevalence estimates for *Salmonella* in chicken
   Shraddha Karanth¹ and Abani K. Pradhan²
   ¹Department of Nutrition and Food Science, University of Maryland College Park
   ²Department of Nutrition and Food Science & Center for Food Safety and Security Systems, University of Maryland College Park

9. Improving the Recovery of *Shigella* and Potentially other Foodborne Pathogenic Enterobacteriaceae, in Presence of Commensal *Escherichia coli*
   Oluwaseun Agbaje¹, Zahra Aligabi², Robert, Duvall¹, Cary, Pirone-Davies¹, and Rachel Binet¹
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   ²Joint Institute for Food Safety and Applied Nutrition, University of Maryland, College Park, MD