



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"
- 12:00 – 12:30** **Dr. Alexandre DaSilva**
FDA Center for Food Safety and Applied Nutrition
"Cyclospora cayetanensis and Cyclosporiasis Outbreaks: The Challenges Ahead"
- 12:30 - 1:30** **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
Hygiene
- 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***
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