



## **CAFPA-ASM Washington DC Branch Fall Meeting** **November 16, 2017**

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

### **Agenda**

- 11:30 – 12:15**      **Registration and Lunch (provided)**
- 12:15 - 12:30**      **Welcome (ASM and CAFPA)**
- 12:30 – 1:05**      **Kali E. Kniel, Ph.D.**  
Professor, Microbial Food Safety, Animal and Food Sciences  
College of Agriculture & Natural Resources  
University of Delaware, Newark, DE  
“We’re all in this together: A One Health Approach to Food Safety”.
- 1:05 – 1:40**      **Adam Mumford, Ph.D.**  
U.S. Geological Survey, Reston, VA  
“Impacts of Unconventional Oil and Gas Wastewater on the Structure and Function of Microbial Communities”
- 1:40 – 2:15**      **Eric Brown, Ph.D.**  
Director, Division of Microbiology, FDACFSAN, College Park, MD  
Fellow of the American Academy of Microbiology  
“Integrating Modern Genomic Science into Practical Microbiology: The Case for Food Safety”
- 2:15 – 3:00**      **Poster session and Coffee Break**
- 3:00 – 3:45**      ***Keynote Address: Jay Grimes, Ph.D.***  
Professor, Division of Coastal Sciences, Marine Microbial Ecology,  
University of Southern Mississippi, Gulf Coast Research Laboratory,  
Ocean Springs, MS  
ASM Distinguished Lecturer  
Fellow of the American Academy of Microbiology  
“Bacteria Hanging Out with Dolphins and Sargassum”
- 3:45 – 4:00**      **Concluding Remarks (ASM and CAFPA)**

## Posters as of 11/10/2017

- 1. Evidence of Phenotypic Plasticity in *Salmonella* in Presence of Pelargonic Acid**  
Govindaraj Dev Kumar<sup>1</sup>, Dumitru Macarasin<sup>2</sup>, and Shirley Micallef<sup>1</sup>  
<sup>1</sup>University of Maryland, College Park, MD  
<sup>2</sup>Food and Drug Administration, Silver Spring, MD
- 2. Shift in Microbial Communities in Fresh Produce Processing Environments Before and After Routine Sanitization**  
Ganyu Gu<sup>1,2</sup>, Andrea Ottesen<sup>3</sup>, Samantha Bolten<sup>1</sup>, Lan Wang<sup>4</sup>, Padmini Ramachandran<sup>3</sup>, Elizabeth Reed<sup>3</sup>, Steve Rideout<sup>2</sup>, Yaguang Luo<sup>1</sup>, Eric Brown<sup>3</sup>, and Xiangwu Nou<sup>1</sup>  
<sup>1</sup>Environmental Microbiology and Food Safety Laboratory, US Department of Agriculture Agricultural Research Service, Beltsville, MD  
<sup>2</sup>Eastern Shore Agricultural Research and Extension Center, Virginia Tech, Painter, VA  
<sup>3</sup>Center for Food Safety and Applied Nutrition, US Food and Drug Administration, College Park, MD  
<sup>4</sup>Shenyang Agricultural University, Shenyang, China
- 3. Assessment of Potluck Panic, an On-line Game for Post-secondary Food Safety Education**  
Adrienne E.H. Shearer<sup>1</sup>, Dallas G. Hoover<sup>1</sup>, David Abraham<sup>2</sup>, Pamela Martinez<sup>2</sup>, Jeanne Gleason<sup>2</sup>, Barbara Chamberlin<sup>2</sup>, Jeffrey R. Klein<sup>3</sup>, Joan Buttram<sup>3</sup>, Sue Snider<sup>1</sup>, and Kalmia E. Kniel<sup>1</sup>  
<sup>1</sup>Department of Animal and Food Sciences, University of Delaware, Newark, DE  
<sup>2</sup>New Mexico State University, Las Cruces, NM  
<sup>3</sup>Delaware Education Research and Development Center, University of Delaware, Newark, DE
- 4. Evaluation of *Listeria monocytogenes* Survival and Infectivity in Non-traditional Agricultural Waters**  
Samantha Gartley<sup>1</sup>, Brienna Anderson<sup>1</sup>, Shani Craighead<sup>1</sup>, Adam Vanore<sup>1</sup>, Manan Sharma<sup>2</sup>, and Kalmia E. Kniel<sup>1</sup>  
<sup>1</sup>Department of Animal and Food Sciences, University of Delaware, Newark, DE  
<sup>2</sup>US Department of Agriculture Agricultural Research Service, Beltsville, MD
- 5. Gut Microbiome Analysis as a Tool to Assess Contaminant Bioavailability**  
Yesha Shrestha<sup>1</sup>, Denise M. Akob<sup>1</sup>, and Marie-Noele Croteau<sup>2</sup>  
<sup>1</sup>US Geological Survey, Reston, VA  
<sup>2</sup>US Geological Survey, Menlo Park, CA
- 6. Microbial Functional Potential in Waters Associated with Natural CO<sub>2</sub> Accumulations in the Southwest United States**  
Robert Andrews<sup>1</sup>, Denise Akob<sup>1</sup>, Jenna Shelton<sup>1</sup>, Christina DeVera<sup>1</sup>, and Sean Brennan<sup>1</sup>  
<sup>1</sup>US Geological Survey, Reston, VA
- 7. Reduction of *Escherichia coli* by UVC treatment in water samples of varying quality**  
Robert Sherman-Wood<sup>1</sup> and Rohan Tikekar<sup>1</sup>  
<sup>1</sup>University of Maryland, College Park, MD
- 8. Using Simulation Modeling to Enhance Quantitative Food Safety Learning**  
Ruth A. Oni<sup>1</sup> and Robert L. Buchanan<sup>1,2</sup>  
<sup>1</sup>Nutrition & Food Science Department, University of Maryland, College Park, MD  
<sup>2</sup>Center for Food Safety and Security Systems, University of Maryland, College Park, MD
- 9. Environmental Determinants of *Vibrio parahaemolyticus* bacteria in the Chesapeake Bay**  
Benjamin Davis<sup>1</sup>, John Jacobs<sup>3</sup>, Meghan Davis<sup>2</sup>, and Frank Curriero<sup>1</sup>  
<sup>1</sup>Department of Epidemiology,  
<sup>2</sup>Department of Environmental Health & Engineering; Johns Hopkins University,  
<sup>3</sup>National Oceanic and Atmospheric Association

- 10. Modeling the effects of infection status and hygiene practices on *Mycobacterium avium* subspecies *paratuberculosis* contamination in bulk tank milk**  
Surabhi Rani<sup>1</sup>, and Abani K. Pradhan<sup>1,2</sup>  
<sup>1</sup>Department of Nutrition and Food Science,  
<sup>2</sup>Center for Food Safety and Security Systems, University of Maryland, College Park, MD 20742
- 11. The Use of an Atmospheric Cold Plasma Jet to Inactivate *Cryptosporidium parvum* oocysts on Cilantro**  
Shani Craighead<sup>1</sup>, Sarah Hertrich<sup>2</sup>, Adrienne Shearer<sup>1</sup>, Glenn Boyd<sup>2</sup>, Joseph Sites<sup>2</sup>, Brendan Niemira<sup>2</sup> and Kalmia E. Kniel<sup>1</sup>  
<sup>1</sup>Department of Animal and Food Sciences University of Delaware, Newark, DE 19716, USA  
<sup>2</sup>USDA Agricultural Research Service- Eastern Regional Research Center, 600 East Mermaid Lane, Wyndmoor PA 19038
- 12. Using various Environmental Conditions and Oxygen Scavengers to Replicate Anaerobic Recovery of *Shigella***  
Oluwaseun Agbaje<sup>1</sup>, Zahra Aligabi<sup>2</sup>, Robert, Duvall<sup>1</sup>, Cary, Pirone-Davies<sup>1</sup>, and Rachel Binet<sup>1</sup>  
<sup>1</sup>Center for Food Safety and Applied Nutrition, US Food and Drug Administration, College Park, MD  
<sup>2</sup>Joint Institute for Food Safety and Applied Nutrition, University of Maryland, College Park, MD
- 13. On-site Detection and Characterization of *Salmonella* from Environmental Samples**  
Tamar Dickerson<sup>1</sup>, Joseph Russell<sup>1</sup>, Elizabeth Reed<sup>2</sup>, Christina Ferreira<sup>2</sup>, Joseph Baugher<sup>3</sup>, Guojie Cao<sup>2</sup>, Rachel Pfuntner<sup>4</sup>, Laura Truitt<sup>4</sup>, Laura K. Strawn<sup>4</sup>, Steven L. Rideout<sup>4</sup>, Rebecca Bell<sup>2</sup>, Marc Allard<sup>2</sup>, Eric Brown<sup>2</sup>, and Jonathan Jacobs<sup>1</sup>  
<sup>1</sup>MRIGlobal, Division of Global Health Surveillance & Diagnostics, Gaithersburg, MD 20878  
<sup>2</sup>Office of Regulatory Science, Center for Food Safety & Applied Nutrition, U.S. Food & Drug Administration, College Park, MD 20740  
<sup>3</sup>Office of Analytics and Outreach, Center for Food Safety & Applied Nutrition, U.S. Food & Drug Administration, College Park, MD 20740  
<sup>4</sup>Food Science and Technology Department, Virginia Tech - Eastern Shore Agricultural Research & Extension Center, Painter, VA 23420
- 14. Bacteriocin from *Lactobacillus parafarraginis* KU495926 Exhibits Broad Spectrum Activity Against Multidrug- Resistant Clinical Bacterial Isolates**  
Rachelle S. Allen-McFarlane<sup>1</sup>, Garima Bansal<sup>1</sup>, Adrian D. Allen<sup>2</sup>, and Broderick E. Eribo<sup>1</sup>  
<sup>1</sup>Departments of Biology Howard University, Washington D.C.  
<sup>2</sup>Comprehensive Sciences, Howard University, Washington D.C.