

# UC Davis Department of Food Science and Technology at IAFP Annual Meeting 2018 July 8 to 11, 2018, Salt Lake City, UT

Sunday July 8, 2018 All times are MDT (Mountain Daylight Time)

Time	Place	Session	Title	Authors/Participants
12:00 pm –	Salt Palace		IAFP student luncheon, 3-minute thesis	Optional Ticketed Event
1:30 pm	Convention Center		competition and student PDG meeting	
	- Ballroom A + C			

### Monday July 9, 2018

Time	Place	Session	Title	Authors/Participants
9:00 am –	Salt Palace	T6-03	Presence of hepatitis E virus in commercially	La'Chia Harrison, Erin DiCaprio
9:15 am	Convention Center		available ground pork	
	– Room 151 D-F			
10:00 am –	SPCC – no room	P1-186	Survival of <i>Listeria</i> in imazalil with added peracetic	Setarah Shiroodi, Linda J. Harris
6:00 pm	listed		acid and in soda ash fresh citrus fungicide	
			solutions	
10:00 am –	SPCC – no room	P1-148	Impact of irrigation run-off water on the survival	Anne-laure Moyne,
6:00 pm	listed		of salmonella and Escherichia coli in soil and on	Linda J. Harris
			lettuce plants	
10:00 am –	SPCC – no room	P1-103	Evaluation of porcine gastric mucin as control in	Irene Yim, Erin DiCaprio
6:00 pm	listed		human norovirus bacteria binding experiments	
10:30 am –	Salt Palace	T1-07	Modeling the risk of salmonellosis in the North	Javad Barouei, Linda J. Harris
10:45 am	Convention Center		American market from consumption of walnut	
	- Room 150 A-C +		kernels produced in the United States	
	G			



## Monday July 9, 2018

Time	Place	Session	Title	Authors/Participants
11:00 am –	Salt Palace	S8	Identifying the Microbiota of a Cheese Processing	Maria Marco, Zhengyao (Zeya)
11:30 am	Convention Center		Facility	Xue
	- Ballroom J			
1:30 pm –	SPCC – Ballroom B	RT6	Food safety recalls in the age of online grocery	Linda J. Harris - panelist
3:00 pm			stores	
1:30 pm –	Salt Palace	T3	Technical session 3 - produce	Erin DiCaprio - Convenor
5:00 pm	Convention Center			
	– Room 150 A-C +			
	G			
3:30 pm –	Salt Palace	S19	Food safety parodiomics: changing lyrics and	Carl Winter
4:00 pm	Convention Center		attitudes using contemporary music (presentation	
	- Room 251 A-C		is part of the following session: No nodding off:	
			creative ways to make food safety fun)	

# Tuesday July 10, 2018

Time	Place	Session	Title	Authors/Participants
10:00 am – 6:00 pm	SPCC – no room listed	P2-85	Examination of microbiological risks associated with almond soaking and drying	Yaohua (Betty) Feng, Vanessa Lieberman, Linda J. Harris
10:00 am – 6:00 pm	SPCC – no room listed	P2-12	Development of add-on training materials customized for the western United States to supplement the standardized curricula for the Food Safety Modernization Act's preventive controls for human food and produce safety rules	Jovana Kovacevic, Marisa Bunning, Christina DeWitt, <b>Erin DiCaprio</b> , <b>Linda J. Harris</b> , Robert McGorrin, Michael Morrissey, Barbara Rasco, and Aurora Saulo.



## Tuesday July 10, 2018

Time	Place	Session	Title	Authors/Participants
10:00 am –	SPCC – no room	P2-25	Strategies to reach television chefs with safe-	Yaohua (Betty) Feng,
6:00 pm	listed		handling information	Christine Bruhn
10:00 am –	SPCC – no room	P2-80	Evaluation of "Story of Your Dinner" food safety	Yaohua (Betty) Feng,
6:00 pm	listed		campaign video in 2016 and 2017	Christine Bruhn, Shelley Feist
10:00 am – 6:00 pm	SPCC – no room listed	P2-70	Assessing cumulative dietary organophosphate pesticide exposure from fruit and vegetable consumption in the United States	Elizabeth Jara, Carl Winter
11:00 am – 11:15 am	Salt Palace Convention Center - Room 151 D-F	T6-09	Barriers and strategies to safe food-handling among financially disadvantaged families: An observation and self-report study	Yaohua (Betty) Feng, Christine Bruhn

# Wednesday July 11, 2018

Time	Place	Session	Title	Authors/Participants
10:30 am – 12:00 pm	Salt Palace Convention Center - Ballroom A + C	SRT1	Shiga toxin producing <i>Escherichia coli</i> and leafy greens: is it déjà vu all over again?	Linda J. Harris (Organizer)
1:30 pm – 3:30 pm	Salt Palace Convention Center - Room 255 E	S66	Culturally-targeted messages and methods: The next generation of food safety education strategies	Yaohua (Betty) Feng, Jennifer Quinlan Christine Bruhn - Convenors

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