

USDA-ARS-BARC Food Safety Conference and NIFA Project Team Meeting

“Innovative Technologies & Process Optimization for Reducing Food Safety Risks Associated with Leafy Green Vegetables”

8:30 am – 5:00 pm, Thursday, October 4, 2012

USDA National Agricultural Library

10301 Baltimore Ave., Beltsville, MD 20705

AGENDA

8:00 - 8:30 am **Networking Breakfast/Security Clearance**

8:30 - 9:00 am **Welcome**

USDA-ARS Beltsville Agricultural Research Center Director

USDA-NIFA Program Leader

9:00 am - noon **Technical Presentations** (Main Reading Room)

- 1) How much chlorine is *really* necessary? Dynamics of free chlorine concentration, organic load, and exposure time on pathogen inactivation
- 2) Improving process control for free chlorine – A feed-forward dosing scheme
- 3) Effect of pre-rinse on organic removal -applying the 80/20 rule
- 4) Impact of pre-harvest contamination matrices on post-harvest pathogen inactivation

10:30- 10:45 am **Break**

- 5) Use of ultrasonic washing system to improve efficacy of current sanitizers and surfactants
- 6) Pros & cons of electrolyzed water for pathogen control in produce washing systems
- 7) Retail store temperature control for fresh-cut produce quality and safety
- 8) Tomato dump tank water management effects on infiltration of human and plant pathogens

12:00 – 12:30 pm **Lunch**

12:30 – 2:00 pm **BARC Tour:** (Rotation to Sites by Groups; starting groups as shown)

Yellow: Farm Research

Red: Fresh-cut pilot plant

Green: Cold chain-Mini supermarket

Blue: Nondestructive contamination detection

2:00 – 2:15 pm **Break**

2:15 – 3:30 pm **Research Team and Advisory Group Discussion** – Main Conference Room

3:30 – 4:30 pm **Breakout:**

Discussion among team members (Conference Room A)

Discussion among advisors (Conference Room B)

4:30-5:00 pm **Wrap-Up**

5:00 pm **Adjourn**

6:00 pm **Reception**