

*USDA-ARS-BARC Food Safety Conference and NIFA Project Team Meeting
In Conjunction with United Fresh Produce Association Public Policy Conference*

Wednesday, September 10 -- Thursday, September 11, 2014

**“Innovative Technologies & Process Optimization
to Reduce Food Safety Risks Associated with Leafy Green Vegetables”**

Day 1: BARC Tour

2:30 - 5:30 pm, Wednesday, September 10

**USDA ARS Beltsville Agricultural Research Center
Building 005 Conference Room 20, 10300 Baltimore Avenue, Beltsville, MD 20705**

2:30 - 3:00 **Security clearance, USDA ARS Beltsville Agricultural Research Center**

3:00 - 3:30 **Welcoming Remarks**

Pamela Starke-Reed, Deputy Administrator
Nutrition, Food Safety & Quality, USDA -ARS

Ellen Harris, Director
Beltsville Agricultural Research Center, USDA-ARS

3:30 – 5:30 **BARC Tour:** (Rotation by groups; starting groups identified by colors))

Yellow: Human nutrition (Building 307C)

Red: Fresh-cut pilot plant (Building 002)

Green: Cold chain-Mini supermarket (Building 167)

Blue: Nondestructive contamination detection (Building 303)

6:00 - 9:00 **Reception**

Day 2: BARC Food Safety Conference

8:00 am – 3:00 pm, Thursday, September 11, 2014

**USDA National Agricultural Library (NAL)
10301 Baltimore Avenue, Beltsville, MD 20705**

8:00 - 8:30 am **Networking Breakfast/Security Clearance (NAL Main Reading Room)**

8:30 - 8:50 am **Welcoming Remarks**

Schmoltdt, Daniel, National Program Leader
National Institute of Food and Agriculture, USDA-ARS

James Poulos, Technology Transfer Coordinator
Beltsville Area, USDA-ARS

Yaguang (Sunny) Luo, Project Director

Food Quality, and Environmental Microbial and Food Safety Laboratories
Beltsville Agricultural Research Center, USDA-ARS

8:50 – 10:15 Technical Presentations

- 1) Preventing Cross-contamination: Sanitizer Dose-time Response on Pathogen Inactivation Kinetics in Sub-second range.
- 2) Key Factors for Pathogen Inactivation in the Presence of Varying Organic Loads.
- 3) Introduction of a Decision Tool to Predict Chlorine Dosing and Replenish Rates under Commercial Produce Wash Operating Conditions.
- 4) Fresh-cut Reuse Wash Water: Quality Factors, Chlorine, and Characteristic Changes.
- 5) Treatment Strategies for Safe Reuse of Fresh-cut Produce Wash Water.

10:15- 10:30 Break

10:30 - 12:00 Technical Presentations

- 6) Biomimetic Spinach and Cantaloupe Surfaces: Application in Pathogen Inactivation Investigations.
- 7) Win-Win-Win! Modification of Retail Open Refrigerated Display Cabinets Enables Energy Conservation, Food Code Compliance, and Product Quality Improvement.
- 8) Ultrasound on Pathogen Inactivation and Produce Quality Retention.
- 9) Microgreens under the Microscope: A food safety dissection.
- 10) Dollar\$ and Cent\$: An Economic Analysis of Fresh-cut Processing Operations.

12:00 – 12:30 Lunch

12:30 – 1:30 Research Team and Advisory Group Discussions (Main Conference Room)

1:30 – 2:30 Breakout Sessions:

Discussion among team members (Conference Room A)
Discussion among stakeholders (Conference Room B)

2:30-3:00 Wrap-Up (Main Conference Room)

3:00 Adjourn