



- 8:30 a.m. **Welcome**
Chuck Czuprynski, Director, FRI
Bill Barker, UW-Madison College of Agricultural and Life Sciences
- Session #1**
- 8:40 a.m. COVID-19 overview
Chris Olsen, UW-Madison
- 9 a.m. Veterinary management of pandemic outbreaks
Keith Poulsen, FRI Affiliate, UW Wisconsin Veterinary Diagnostic Lab
- 9:30 a.m. Intentional adulteration in a complex global food system
Jennifer van de Ligt, University of Minnesota
- 10 a.m. Update on predictive microbiology models
Mark Tamplin, BioSecure Risk Management
- 10:15 a.m. Break**
- Session #2: Control of enterics in low-moisture environments**
- 10:45 a.m. Literature review: Pathogens in flour and other cereal products
Wendy Bedale, FRI Science Writer
- 11 a.m. Using data to determine food safety risks for cold-pressed bars
Adam Borger, FRI Outreach Coordinator
- 11:15 a.m. Control of *E. coli* O157:H7 and enteric pathogens in flour and dry ingredients: An industry perspective
Scott Hood, General Mills
- 11:45 a.m. Lunch**
- Session #3**
- 12:30 p.m. Effect of humidity on inactivation of *Salmonella* in meat products
Jeff Sindelar, FRI Executive Committee, UW-Madison
- 1 p.m. Dairy and spores
Nicole Martin, Cornell University
- 1:30 p.m. Sous vide foods/ROP: Multiple hurdle strategies to inhibit outgrowth of pathogenic spores
Kathy Glass, FRI Associate Director and Distinguished Scientist
- 2 p.m. Break**
- 2:15 p.m. Student research/poster presentations**
- 3:30 p.m. Farewell**