



RTI International Presentations at International Association for Food Protection 2018 Annual Meeting

Conference Presentation Schedule

Session Information

Monday, July 9

Symposium 16: The Meaning of “Clean”—Fit for Purpose Water for Field, Factory, and Food Preparation

1:30 pm–2:00 pm | Room 251 A-C

Global Guidance on “Fit-for-Purpose” Water Use in Food Production—Is It Enough?
Elisabetta Lambertini

Poster Session 1: Microbial Food Spoilage, Beverages and Acid/Acidified Foods, Food Processing Technologies, Sanitation and Hygiene, Meat, Poultry and Eggs, Viruses and Parasites, Pre-harvest Food Safety, Produce, Water, Seafood
10 am–6:00 pm

P1-73: Relationship Between Shopping Practices and Contamination by Meat Juice from Raw Poultry Packages
Fur-Chi Chen, Sandria Godwin, Delores Chambers, Edgar Chambers IV, Sheryl Cates, Richard Stone, Amy Donelan

P1-75: Older Adults and Parents Have Different Handling Practices for Raw Poultry
Katherine Kosa, Sheryl Cates, Jenna Brophy, Sandria Godwin, Delores Chambers, Edgar Chambers IV

Session Information

Tuesday, July 10

Symposium 23: Integrated Approaches to Measure and Impact Consumer Food-Handling Behaviors

8:30 am–9:00 am | Ballroom D

Consumer-Handling Information Collected Through Focus Groups and Online Surveys
Sheryl Cates, Ellen Thomas

Technical Session 6: Viruses and Parasites and Communication Outreach and Education

10:45 am–11:00 am | Room 151 D-F

T6-08: Investigating Cross-Contamination to Fomite Surfaces in Consumer Kitchens Using MS2 as a Surrogate in Ground Turkey
Margaret Kirchner, Minh Duong, Savana Everhart, Caitlin Smits, Lindsey Doring, Jeremy Faircloth, Rebecca Goulter, Lisa Shelley, Ellen Thomas, Sheryl Cates, Chris Bernstein, Lee-Ann Jaykus, Benjamin Chapman

Roundtable 13: Salmonella in Poultry: Where Do We Go from Here?

1:30 pm–3:00 pm | Room 251 D-F

Salmonella in Poultry: Where Do We Go from Here?
Juliana Ruzante, Elisabetta Lambertini, Barbara Kowalczyk, Paul Kiecker, Beth Riess, Michael Robach, Robert Tauxe, Frank Yiannas

Poster Session 2: Communication Outreach and Education, Retail and Food Service Safety, Epidemiology, Food Toxicology, Low-Water Activity Foods, Food Chemical Hazards and Food Allergens, Food Law and Regulation, Food Safety Systems, Food Defense, Laboratory and Detection Methods, Molecular Analytics, Genomics and Microbiome
10:00 am–6:00 pm

P2-11: Effect of a Training Intervention on Vomit and Diarrhea Clean-Up Guidelines, Food Safety Manager Knowledge and Attitudes, and Organizational and Environment Change
Catherine Viator, Jonathan Blitstein, Jenna Brophy, Sheryl Cates, Kinsey Porter, Angela Fraser

P2-26: Investigating Cross-Contamination from Raw to Ready-to-Eat Foods During Consumer Meal Preparation Using MS2 as a Surrogate
Margaret Kirchner, Minh Duong, Savana Everhart, Caitlin Smits, Lindsey Doring, Jeremy Faircloth, Rebecca Goulter, Lisa Shelley, Ellen Thomas, Sheryl Cates, Chris Bernstein, Lee-Ann Jaykus, Benjamin Chapman

P2-32: Investigating Handwashing Practices of Consumers During Meal Preparation: An Observational Approach
Lindsey Doring, Minh Duong, Lydia Goodson, Margaret Kirchner, Lisa Shelley, Rebecca Goulter, Ellen Thomas, Sheryl Cates, Chris Bernstein, Lee-Ann Jaykus, Benjamin Chapman

Session Information

Tuesday, July 10

Poster Session 2 (continued)

10:00 am–6:00 pm

P2-05: BAC Fighters' Perception of Effectiveness of the "Don't Wing It!" Poultry Education Campaign

*Sandria Godwin, Douglas Miller, Edgar Chambers IV, **Sheryl Cates**, Shelley Feist*

P2-21: Consumer Response to "Don't Wing It!" Web Site on Safe-Handling of Raw Poultry

***Sheryl Cates**, Sandria Godwin, Jenna Brophy, Katherine Kosa, Edgar Chambers IV, Delores Chambers*

Session Information

Wednesday, July 11

Assessment of AFRI Food Safety Challenge Area

12:15 pm–1:15 pm | Room 151 D-G

Assessment of AFRI Food Safety Challenge Area

Ellen Thomas**, Barbara Kowalcyk, **Alan O'Connor