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**CSREES**  
**Post Award Management Workshop for**  
**National Integrated Food Safety Initiative (NIFSI)**  
**June 5-6, 2006 Waterfront Centre, Room 3455**  
**800 9<sup>th</sup> Street, SW Washington, DC 20024-2220**

**Monday, June 5, 2006**

- 11:00 Networking Brunch
- 12:00 Welcome and Introductions – Colien Hefferan, CSREES Administrator, and Elbert Dickey, Education and Extension Advisor for Competitive Programs
- 12:15 Introductions, Workshop Goals, and Objectives – Jan Singleton, National Program Leader, Food Safety
- Moderator – Ramaswamy C. Anantheswaran, The Pennsylvania State University – Integrated Food Safety Research**
- 12:30 National Center for Home Food Preservation and Processing – Elizabeth L. Andress, University of Georgia
- 12:45 Minimizing the Risk of *Listeria monocytogenes* and Other Pathogens in Dried Foods – John Sofos, Colorado State University
- 1:00 Setting Priorities to Reduce the Risk of Foodborne Illness – Helen H. Jensen, Iowa State University
- 1:15 Prevalence, Characterization, and Potential Pre-Harvest Controls of Shiga Toxin-Producing *Escherichia coli* in Western United States – Hussein Hussein, University of Nevada, Reno
- 1:30 Break
- 1:45 Effect of Transportation and Lairage on *E. coli* O157 and *Salmonella* spp. in Beef Cattle – Grant Dewell, Colorado State University
- 2:00 Produce Safety and Biosecurity – A Multi-State Research, Education, and Extension Initiative – Karen Simmons, University of Georgia
- 2:15 Intervention Strategies to Reduce *Escherichia coli* O157:H7 in Beef Feedyards – David R. Smith, University of Nebraska, Lincoln
- 2:30 Occurrence of *Salmonella*, *Campylobacter* and *E. coli* O157:H7 on 16 Poultry, Beef, Dairy, and Swine Farms Across the United States – A Comparison of Traditional and GIS Data Management – Ann Draughon, University of Tennessee
- 2:45 Break



- 3:15 Floroquinoline Resistance in Campylobacter from Poultry – Qijing Zhang, Iowa State University
- 3:30 Attitudes, Moral Duty, Perceived Constraint, and Planned Behavior Concerning Antibiotic Use in Beef Cattle Feedlots: A Comparison of Operators and Their Consulting Veterinarians – H. Morgan Scott, Texas A&M University
- 3:45 Assessment of the Pathogenicity of Campylobacter jejuni from Broiler Chickens -- Lynn Joens, University of Arizona
- 4:00 Break
- Moderator – Robert Gravani, Cornell University – Integrated Consumer Food Safety Education and Extension**
- 4:15 Germ City: Clean Hands, Healthy People – Susie Craig, Washington State University
- 4:30 Reducing Risk with Food Thermometers: Strategies for Behavior Change – Sandra McCurdy, University of Idaho
- 4:45 Food Safety Issues and Aging America – Joye Gordon, Kansas State University
- 5:00 GAPS – Betsy Bihn, Cornell University
- 5:15 Control Strategies for *Listeria monocytogenes* in Seafood Processing Environments – Ken Gall, Cornell University
- 5:30 Characterization of Cadmium Health Risk, Concentrations and Ways to Minimize Cadmium Residues in Shellfish – Daniel Cheney, Pacific Shellfish Institute
- 5:45 Adjourn

## **Tuesday, June 6, 2006**

- 8:00 Continental Breakfast
- 8:30 Overview of Grants Processing and Management and Q&As – Sondra Watkins and Pam Lynch – Team Leaders, Office of Extramural Programs, Awards Management Branch, CSREES
- 9:00 Impact Statements – CRIS Database, Djime Adoum, Planning & Accountability Leader and Evaluation Specialist, Planning and Accountability, Office of the Administrator, CSREES
- 9:30 Mentoring Model for HACCP Implementation in School Foodservice Operations –



Jeannie Sneed – Iowa State University

- 9:45 Food Safety Professional Development for Early Childhood Educators – Huey-Ling Lin, Alabama State University
- 10:00 Break
- 10:15 Food Safety Training – Angela M. Fraser, North Carolina State University
- 10:30 Food Safety First: Online Education for Science Teachers – Nancy Cohen, University of Massachusetts, Amherst
- 10:45 Food Safety Education for Higher Risk Audiences: A 3-State Collaboration -- Lydia Medeiros, Colorado State University
- 11:00 Food Safety Practices and HACCP Implementation in Assisted Living for the Elderly – Jeannie Sneed, Iowa State University
- 11:15 Consumer Risk Perception and Food Thermometer Use Among Food Assistance Recipients – Kofi Adu-Nyako, North Carolina A&T State University
- 11:30 Michigan Apple Cider: Processing Practices, Hazard Surveillance, and Perceptions – Leslie Borquin, Michigan State University
- 11:45 Food Safety and Food Irradiation Education – Christine Bruhn, University of California, Davis
- 12:00 Food Safety Education for High-Risk Families: Pregnant Women, Infants, and Children-- Junehee Kwon, Texas Woman's University
- 12:15 Food Allergies--Let us know. We care. An Awareness and Training Certification Program for Entry-level Food Handlers – Auroro Saulo, University of Hawaii at Manoa
- 12:30 Closing and Adjourn

