Program for Modeling Contamination of Fresh Produce: April 24-25, 2014

## Thursday April 24:

8:00-8:40 Breakfast and Registration
8:40-9:00 Welcome: NIMBioS Directors
9:00-9:10 Introductory remarks: Organizers - Goals, etc.
9:10-9:30 Participant introductions: (Name, affiliation, expertise, $30 \mathrm{sec} /$ person)
9:30-9:55 "Opportunities and Challenges: the state of food safety in the produce industry" - Introductory talk - Bob Whitaker

9:55- 10:20 "Pathogen risk assessment: A review of commercial pre-harvest surveillance data" - Jim Brennan

Workshop Picture
10:20-10:40 Coffee Break
10:40-11:05 "Postharvest food safety and modeling opportunities" - Devon Zagory
11:05-12:00 Discussion
12:00-13:15 Lunch at NIMBioS
13:20-13:45 "FDA risk modeling tools for enhancing fresh produce safety" - David Oryang

13:45-14:10 "A practical introduction to modeling complex systems: a primer for thinking about the introduction and spread of infectious diseases along the farm to fork continuum." - Amy Greer

14:10-14:35 "Listeria overgrowth as a mathematical problem" - Hermann Eberl
14:35-15:00 "A mathematical model of chlorine wash-cycles with cross-contamination" - Partha Srinivasan

NOTE: people can get coffee intermittently after lunch on their own, no formal coffee break.

15:00-15:30 Group formation/ Group charge - overview of main produce problems to tackle for each of three groups

15:30-17:30 Group work
17:30-18:30 Reception at NIMBioS
Dinner on own
Meeting rooms available for continued group discussion and work

## Friday April 25:

8:00-8:30 Breakfast
8:30-9:00 Organizer remarks: Recap Day 1, Summarize report from groups from Day 1, Review "group charge" (people can finish breakfast in our main meeting room during this time)

9:00-10:20 Group Work
10:20-10:40 Coffee Break
10:40-12:00 Group Work
12:00-13:00 Lunch at NIMBioS
13:00-14:30 Group reports + larger body discussion/feedback
14:30-15:00 Further discussion, concluding remarks
(Early departures)
15:00-15:20 Coffee Break
15:20-16:00 Tie up loose ends...

