IFSH Seminar Series

Thursday, May 14, 2015
1:00PM – 2:00 PM
Bldg. 90, Room 100, Moffett Campus

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"Utilizing Predictive Modeling in the Risk Assessment of Fresh Produce"

Biosketch

Dr. Joelle Salazar is an ORISE fellow and research microbiologist working for the U.S. Food and Drug Administration under Lou Tortorello. She completed her B.S. in Molecular and Cellular Biology from the University of Illinois at Urbana, her M.S. in Biology from the Illinois Institute of Technology (IIT), and her Ph.D. in Biology from IIT under Wei Zhang. Her doctoral work focused on the virulence and persistence mechanisms of foodborne pathogens including *Listeria monocytogenes* and *Salmonella enterica*. In her current research, she is studying the growth kinetics of *L. monocytogenes* in fresh chopped produce items and employing predictive modeling as a risk assessment tool.

Abstract

The 2013 version of the FDA Food Code defines a potentially hazardous food needing time/temperature control for food safety (TCS) as a food that requires said control to limit microbial pathogen growth or toxin formation. This definition currently only applies to cut melons, cut leafy greens, and cut tomatoes. Fruits and vegetables historically are not considered TCS until they have been implicated in a major foodborne outbreak. This presentation will outline the TCS guidelines presented in the Food Code, as well as the basics of predictive modeling, including equations and software, and how modeling techniques can be applied to the risk assessment of fresh produce.