Pathogen Analysis in Fresh Produce and Juices
College Park, MD, USA

The International Food Safety Training Laboratory (IFSTL) is hosting a one week training session entitled “Pathogen Analysis in Fresh Produce and Juices.” U.S. Food and Drug Administration (FDA) experts will deliver lectures on the concepts and regulatory aspects, while university microbiologists and instrumentation specialists will guide participants through the practice of fit-for-purpose methods in the laboratory.

Course Objectives
Participants will:
- Understand sample processing procedures for juice and produce (leafy greens, tomatoes, and sprouts)
- Become familiar with the phenotypic characterization of foodborne pathogens using chromogenic media
- Perform tests from isolation to identification using microbial and molecular techniques.

Instructors
This course is taught by a team of instructors from the FDA, Center for Food Safety and Applied Nutrition (CFSAN), DC Public Health Laboratory, and the University of Maryland. Hands-on laboratory work will be supported by representatives from 3M, bioMerieux, DuPont and Thermo Scientific.

Who Should Attend?
This course is designed for laboratory scientists and technicians involved in testing fresh produce and juices.

Course Information
- This course will be held at the University of Maryland, College Park, MD.
- The course tuition is $2,500 USD and includes all course materials, safety equipment and lunch.
- Refer to our website ifstl.org/upcomingClasses for registration information and deadlines.
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<th>Day</th>
<th>Morning</th>
<th>Afternoon*</th>
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<tr>
<td>Day 1</td>
<td>FDA reports of <em>Salmonella</em> in Produce</td>
<td>Lab: 3M Petrifilm in <em>Salmonella</em> Express</td>
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<td>Detection of <em>Salmonella</em> using BAM Methods</td>
<td>Sample preparation for <em>Salmonella</em></td>
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<td>Day 2</td>
<td>Incidence of E. coli in Produce</td>
<td>Lab: Screening for E. coli 0157:H7 in Sprouts (DuPont BAX Q7 System)</td>
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<td>Day 3</td>
<td>Occurrence of <em>Listeria monocytogenes</em> in produce</td>
<td>Lab: Life Technologies ABI 7500</td>
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<td>FDA BAM Methods for the Detection of <em>Listeria</em></td>
<td>Lab: Thermo Scientific SureTect</td>
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<td>Day 4</td>
<td>Foodborne Outbreaks and Investigations in Produce</td>
<td>Lab: BioMerieux Vidas</td>
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<td>Day 5</td>
<td>Incidence of Microbial Contamination of Fresh and Pasteurized juices</td>
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*All afternoon sessions consist of hands-on laboratory experiments. Attendees are expected to participate in all laboratory exercises.*

**Comments from past participants at the IFSTL**

- “The ability to bring in trainers from DuPont and BioMérieux was invaluable. They provided first hand information on the technology behind their pathogen screening systems and the correct protocols on operating the instrumentation with hands-on lab exercises.”
- “It is the first time I can honestly say I understand everything I was taught during a workshop.”
- “The contacts I made during this training with FDA experts and my counterparts in other companies will help me in my job.”

**Registration**

- Register at [ifstl.org/registration](http://ifstl.org/registration).
- A formal letter of invitation and travel information will be sent to all pre-registered participants. This letter of invitation can be used for international travelers to support their visa application.
- Seats are only reserved upon receipt of payment.

For questions regarding this course, email IFSTL at ifstl@umd.edu.