

SafePork 2005



More Information:
Will be made available at

www.SafePork2005.org



6TH
INTERNATIONAL
SYMPOSIUM

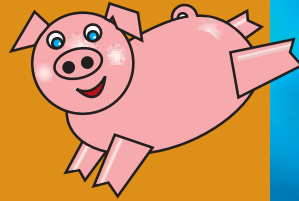
on the epidemiology &
control of foodborne
pathogens in pork

ROHNERT PARK, CALIFORNIA • SEPTEMBER 6-9, 2005



Dates: September 6 - 9, 2005

SafePork 2005



Location: Doubletree Hotel - Sonoma Wine Country, Rohnert Park, California

Doubletree Hotel Sonoma Wine Country - www.dtsonoma.com



Planning Committee

Chair:

James McKean

Members:

Liz Wagstrom

Jane Robens

Robert Kraeling

Collette Schultz Kaster

Scientific Committee:

Co-Chairs:

Julie Funk - United States

Paula Fedorka-Cray - United States

Members:

Jan Dahl - Denmark

Robert Davies - United Kingdom

David Hamilton - Australia

Leontides Leonidas - Greece

Sylvain Quessy - Canada

Marcos Rostagno - United States

Peter van der Wolf - The Netherlands

The scientific program will encompass foodborne hazards that may be transmitted via pork.



These topics include:

- 1) Pathogens of foodborne importance
- 2) Antimicrobial resistance
- 3) Chemical hazards
- 4) Physical hazards

Pathogens

Chemicals

Antimicrobial Resistance

Physical Hazards

For each of these main topics, papers regarding the following are sought:

#1 Epidemiology



- Pre-harvest, post-harvest, and public health
- Trace back: Examples and difficulties
- Molecular epidemiological approaches

#2 Economics



- Estimated costs/benefits to producers (treatment/prevention/etc), humans (public health), industry/government, and food safety marketing



#6 Monitoring and Control Programs

- Includes descriptions of programs, program evaluations, impacts on public health, estimated costs and benefits

#7 Public Health

- Estimated health burden of foodborne hazards in pork, impact of control programs, consumer educational programs, consumer surveys regarding pork safety

New This Meeting:
Graduate Student Competition

#3 Diagnostics

- Evaluation/comparisons of diagnostic tests, validation studies, new diagnostics, etc.



#4 Risk Analysis

- Including any component of risk analysis regarding foodborne hazards
- Risk assessment, Risk characterization, Risk communication, Risk management, and Policy relating to risk

#5 Evaluation of Interventions at any Stage of the Pork Chain

- On-farm, lairage, during harvest, processing, retail, and consumer education

