

October 19-21, 2025 | Washington, DC

# Food Safety Frontlines: Creating the Next Playbook for Emerging Food Pathogens

Session Speakers

**FoodSafety**  
**Consortium**  
Presented by *AFFI* & Food Safety Tech



**Jeff Farber, Ph.D.**  
*Food Safety Professional, University of Guelph*



**Don Foret**  
*Head of Product, Genista Biosciences*



**Justyce Jedlicka**  
*Food and Beverage Liaison, MilliporeSigma*



**Sally Powell Price**  
*Regulatory Affairs and Public Health Expert, MilliporeSigma*

# Understanding AI in Food Safety



## What is AI?

**Pattern Recognition at Scale:** AI systems identify patterns in data that are too complex, too subtle, or too vast for humans to detect efficiently. These patterns help us predict risks, optimize processes, and make data-driven decisions.

## How Patterns Help Us

- **Predict before problems occur:** Identify conditions that precede contamination events
- **Connect disparate data:** Link environmental monitoring, production, and test results
- **Detect anomalies:** Flag deviations from normal operating patterns in real-time
- **Learn from history:** Apply lessons from past incidents across all facilities



## AI Agents in Food Safety

- **Continuous monitoring:** Tireless oversight of multiple data streams simultaneously
- **Automated alerts:** Flag potential risks based on learned patterns and thresholds
- **Decision support:** Suggest interventions based on historical effectiveness
- **Documentation assistance:** Streamline reporting and compliance tasks



## Current AI Landscape: Narrow AI, Not AGI

### What AI Can Do:

- ✓ Recognize patterns in structured data
- ✓ Make predictions based on historical trends
- ✓ Process vast datasets rapidly
- ✓ Flag anomalies and correlations

### What AI Cannot Do:

- × Understand causation without guidance
- × Apply regulatory judgment or context
- × Replace domain expertise (PCQI, HACCP)
- × Handle truly novel situations without training

**Bottom line:** Today's AI excels at pattern recognition and data processing, but requires human expertise for interpretation, judgment, and decision-making in food safety contexts.