

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Cc: [Ann J. Autry](#); [Brenda H. Banister](#); [Amanda Haight](#)
Subject: 2015 ILSI North America Board Mid-year Meeting Materials
Date: Wednesday, June 24, 2015 12:00:14 PM
Attachments: [image003.png](#)

Dear Dr. Doyle:

I would like to personally thank you for attending the 2015 ILSI North America Mid-year Meetings. Below you will find a link to ILSI Extra to access the materials needed to assist you in preparing for the meeting. Please download and save this material to your computer prior to the meeting.

Once the book is downloaded, this information is set up with bookmark tabs for accessing each of the index items. The schedule and map of the hotel is available for download as well.

Link to Board Book on ILSI Extra: <https://www.ilsixtra.org/na/bot/SitePages/2015-bot-midyear.aspx>

(Please note, you will have to sign into ILSI Extra to access the book. Your username is the text before the "@" in your email address and your password will be what you set it to when you originally accessed the site. If you have not yet accessed the site or never changed your password, your password is "Password1". (Once you log in, you can change your password here: <https://www.ilsixtra.org/Pages/Change%20Password.aspx> If you need additional help, contact Amanda Haight at ahaight@ils.org.)

Please remember that there will be no hard copy of the materials provided to you. If you wish to have a copy, please save this document to your computer/tablet and/or print this document in advance and bring it with you to the meeting.

The meeting will be held at:

The Loews Madison Hotel
1177 Fifteenth Street NW
Washington, DC 20005
202-862-1600

We are looking forward to a very productive and successful Board meeting on Wednesday, 1 July. If you have any questions or need anything, please contact me or Amanda Haight (ahaight@ils.org) for assistance.

Best Regards,



Eric Hentges, PhD
Executive Director

ILSI North America

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org

Follow ILSI North America:



From: [ILSI Europe](#)
To: [Michael Doyle](#)
Subject: 6th International Symposium on Food Packaging - Call for abstracts
Date: Monday, July 06, 2015 8:31:41 AM

6th International Symposium on Food Packaging
16-18 November 2016 Barcelona - Spain

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**CALL FOR
ABSTRACTS**



ILSI Europe is pleased to announce the upcoming **6th International Symposium**

on Food Packaging on 16-18 November 2016 in Barcelona, Spain.

This 3 day conference will be structured around 5 concept areas:

- Progress in risk assessment,
- Safety challenges arising from renewable and recycling food contact materials,
- Safety by design,
- Innovation packaging and emerging technologies,
- Future challenges in food packaging processing and food processing equipment.



Download the [first announcement](#) flyer for more information.

Call for Abstracts: Now open

Researchers are welcome to submit abstracts for consideration as oral and poster presentations. Submitted abstracts should cover innovative work undertaken to ensure the safety and quality of packaged foods.

[Submit your abstract](#).

Join us in Barcelona



And much more...

Find more information about this event on [our website](#). Please feel free to circulate this email amongst your colleagues, networks and to any other person interested in our scientific activities.

Kind regards,
ILSI Europe



ILSI Europe
Avenue Emmanuel Mounier 83, Woluwe-Saint-Lambert, Belgium
Woluwe-Saint-Lambert 1200
Belgium

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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: A miracle in Cuba
Date: Monday, July 06, 2015 7:30:09 AM

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DISPATCH

- [Chinese herb thought to be helpful in knee arthritis, failed in an early trial](#)
- [New drug — Saxenda — useful for weight loss](#)
- [Not Skimming On The Science: New Milk Has Lower Fat, Reduces Emissions](#)
- [A miracle in Cuba](#)

Chinese herb thought to be helpful in knee arthritis, failed in an early trial



Herb popular in China for knee arthritis failed to surpass placebo effect in a randomized trial. Many OA patients will remain unconvinced, however, and stick with the soothing belief in its efficacy, as have generations gone by, science notwithstanding. [Read more.](#)

New drug — Saxenda — useful for weight loss



More help coming for those trying to lose weight. Saxenda, used for those with type 2 diabetes seems to reduce appetite and food intake in non-diabetic people. Only one drawback — it has to be injected. [Read more.](#)

Not Skimming On The Science: New Milk Has Lower Fat, Reduces Emissions



With low-fat milk, lactose-free substitutes and a firm place in culture and nutrition, it wouldn't seem like dairy products need a new science approach, but there are still things to optimize. A new scientific approach to milk production has produce milk thats healthier and has lower emissions. [Read more.](#)

A miracle in Cuba



Cuba has accomplished some that is truly amazing. They have become the first country in the world to stop transmission of HIV from infected mothers to their fetuses. This could be the beginning of an AIDS-free generation. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Algae – the other green meat
Date: Friday, July 17, 2015 7:30:49 AM

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DISPATCH

- [Algae – the other green meat](#)
- [Comrade Bernie Sanders Vs. Gilead And The Constitution](#)
- [Consumer exposure to pesticide residue far below levels of health concern](#)
- [Should we be alarmed about new drug warnings? Science changes with the data](#)

[Friday fad day video: smartphone health apps and your health!](#)



Algae – the other green meat



Consumers really want to eat more algae, says an advocate at the Solazyme corporation, which makes products from algae, like cooking oil and... meat. Okay, not literally meat, but Solazyme believes algae can be a vegan alternative for meat, and can even taste like bacon! [Read more.](#)

Comrade Bernie Sanders Vs. Gilead And The Constitution



The topic of drug prices is never out of the news very long. There have been a number of efforts by various groups to control them. But, Bernie Sanders has come up with a novel idea. Too bad it violates the Constitution. [Read more.](#)

Consumer exposure to pesticide residue far below levels of health concern



A new analysis of over 2,000 food items reveals that you really don't need to be worried about pesticide residue on your food. The detected levels of pesticides were found to be nowhere near what would be considered harmful even by conservative estimates. [Read more.](#)

Should we be alarmed about new drug warnings? Science changes with the data

TheFDA!



Disturbing reports about commonly used drugs mean...what? Screening tests over-used, dietary recommendations revamped. In summary: Science Marches On. That's what science is all about, as new data lead to new conclusions for those able to adjust. [Read more.](#)



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From: [Kathy Wiemer](#)
To: [Michael Doyle](#)
Subject: Automatic reply: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 2:08:45 PM

I'm out of the office until Monday 7/13/15 with limited access to e-mail & voicemail. For urgent matters, please send an e-mail, leave a voice message at 763/764-4647 or contact Sandy Stelflug at 763/764-3959. Kathy

From: [richard.d"aloisio@mdlz.com](mailto:richard.d)
To: [Michael Doyle](#)
Subject: Automatic reply: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 2:08:52 PM

I will be out of the office starting Friday afternoon July 10, 2015 returning on Wednesday July 15, 2015. I will have limited to no access to voice and e-mails. If this is urgent please use my cell phone 551 427 5201

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Subject: Automatic reply: YouTube Request
Date: Monday, July 06, 2015 4:00:50 PM

I am currently out of the office with limited email access. Please contact Amanda Haight at <ahaight@llsi.org> if immediate attention is required.

From: [Amanda Haight](#)
To: [Michael Doyle](#)
Subject: Automatic reply: YouTube Request
Date: Tuesday, July 07, 2015 9:47:41 AM

I am currently out of the office. I will respond to your message when I return on Monday, July 13th.

Thank you,
Amanda

From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Color Them Stupid: EWG Goes After Crayons
Date: Tuesday, July 14, 2015 7:30:35 AM

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DISPATCH

- [Color Them Stupid: Environmental Working Group Goes After Crayons](#)
- [No-till agriculture offers vast sustainability benefits. So why do organic farmers reject it?](#)
- [NRDC under fire for violating its non-profit status](#)
- [Heavy cigarette smoking may be a causal factor for schizophrenia development](#)
- [Scathing attack on anti-science curriculum at the U. of Toronto](#)
- [American Council on Science and Health Remembers Dr. Paul Liqy](#)

Watch the ACSH video on smoking and schizophrenia [here!](#)



Color Them Stupid: Environmental Working Group Goes After Crayons



As if we don't have enough to worry about, the "scientists" at the Environmental Working Group are now warning us about "Killer Crayons." As usual, they make something out of nothing. As usual, they succeed, at least somewhat. But, they make themselves look like fools in the process. [Read more.](#)

No-till agriculture offers vast sustainability benefits. So why do

organic farmers reject it?

notill2



Conservation-minded farmers are embracing no-till agriculture, which is the process of prepping the land for planting without plowing. This technique has been shown to dramatically improve water retention and cuts down on greenhouse gas emissions. Notable holdouts are organic farmers. Here's why. [Read more.](#)

NRDC under fire for violating its non-profit status



The Natural Resources Defense Council (NRDC) is a giant among anti-science groups that is able to bully companies into writing checks in return for calling off the invective among the many satellite organizations in its orbit. Well now Congress has taken notice and is investigating its non profit status. [Read more.](#)

Heavy cigarette smoking may be a causal factor for schizophrenia development

cigarette



While a link between psychiatric illnesses (especially schizophrenia) and heavy smoking has long been known, there has been little research into the possibility that smoking might actually cause schizophrenia (or other psychotic disorders). A new study may help resolve that issue. [Read more.](#)

Scathing attack on anti-science curriculum at the U. of Toronto



Just when you think, perhaps, sound science is making some progress against the cascade of hyperbole, fear-mongering and "concern" based on ideology and/or personal gain, here comes the U. of Toronto (!) to tear it all apart. [Read more.](#)

American Council on Science and Health Remembers Dr. Paul Lioy

Paul J. Lioy



We are sad to announce the passing of internationally renowned environmental scientist Dr. Paul Lioy, 68, professor of environmental and occupational health at the Rutgers University School of Public Health. Dr. Lioy served on our a blue-ribbon panel to analyze the environmental effects of phthalates. [Read more.](#)



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From: [Delia Murphy](#)
To: [Alison Kretser](#); Amy.Loew@genmills.com; christine.taylor@nih.gov; Deann.Akins-Lewenthal@conagrafoods.com; douglas.balentine@unilever.com; janice_johnson@cargill.com; kathy.wiemer@genmills.com; [Michael Doyle](#); [Marge Leahy](#); robert.koeritzer@kraftfoods.com
Subject: ILSI North America "The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" Workshop Planning Committee
Attachments: [ATT01064 1.jpg](#)
[ATT73046 2.jpg](#)

To: ILSI North America "The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" Workshop Planning Committee
Re: Conference Call

A conference call with the Workshop Planning Committee has been scheduled for Tuesday, 21 July from 1:00 to 2:00 pm EDT.

An agenda and materials for the call will be sent shortly.

Please use our conference call number to dial in:
1-888-585-9008
Access code: 327847914

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: If you care about climate change, you have to embrace fracking
Date: Thursday, July 16, 2015 7:30:29 AM

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DISPATCH

- [If you care about climate change, you have to embrace fracking](#)
- [How to commit scientific fraud](#)
- [JAMA study assessing statin guidelines shows they might be too limiting rather than too expansive](#)
- [Cigarette smoke wreaks havoc on lung cells, but e-cigarette vapor is like air](#)

If you care about climate change, you have to embrace fracking



Despite the success created by natural gas and science and the free market, the Obama administration has created new arbitrary rules that set national limits on carbon dioxide coming from existing power plants, which threatens the legacy of making energy affordable for rich and poor alike. [Read more.](#)

How to commit scientific fraud



Fraud is a serious problem plaguing the world of science. An article from Discovery Magazine describes what fraudsters can do to get papers with fake data published without suspicion, as well as what can be done to stop (or at least lessen) this. [Read more.](#)

JAMA study assessing statin guidelines shows they might be too limiting rather than too expansive



With the 2013 release from the American College of Cardiology and the American Heart Association of updated recommendations on statins, many said that it would put too many of us on these drugs. A new study says even more should be on them. [Read more.](#)

Cigarette smoke wreaks havoc on lung cells, but e-cigarette vapor is like air



New study of e-cigarette vapor's effects on human airway tissue shows that there is none. Cells exposed to vapor for six hours were unaffected. While control exposure to air had the same non-effect, cigarette smoke was deadly. No surprise there. [Read more.](#)



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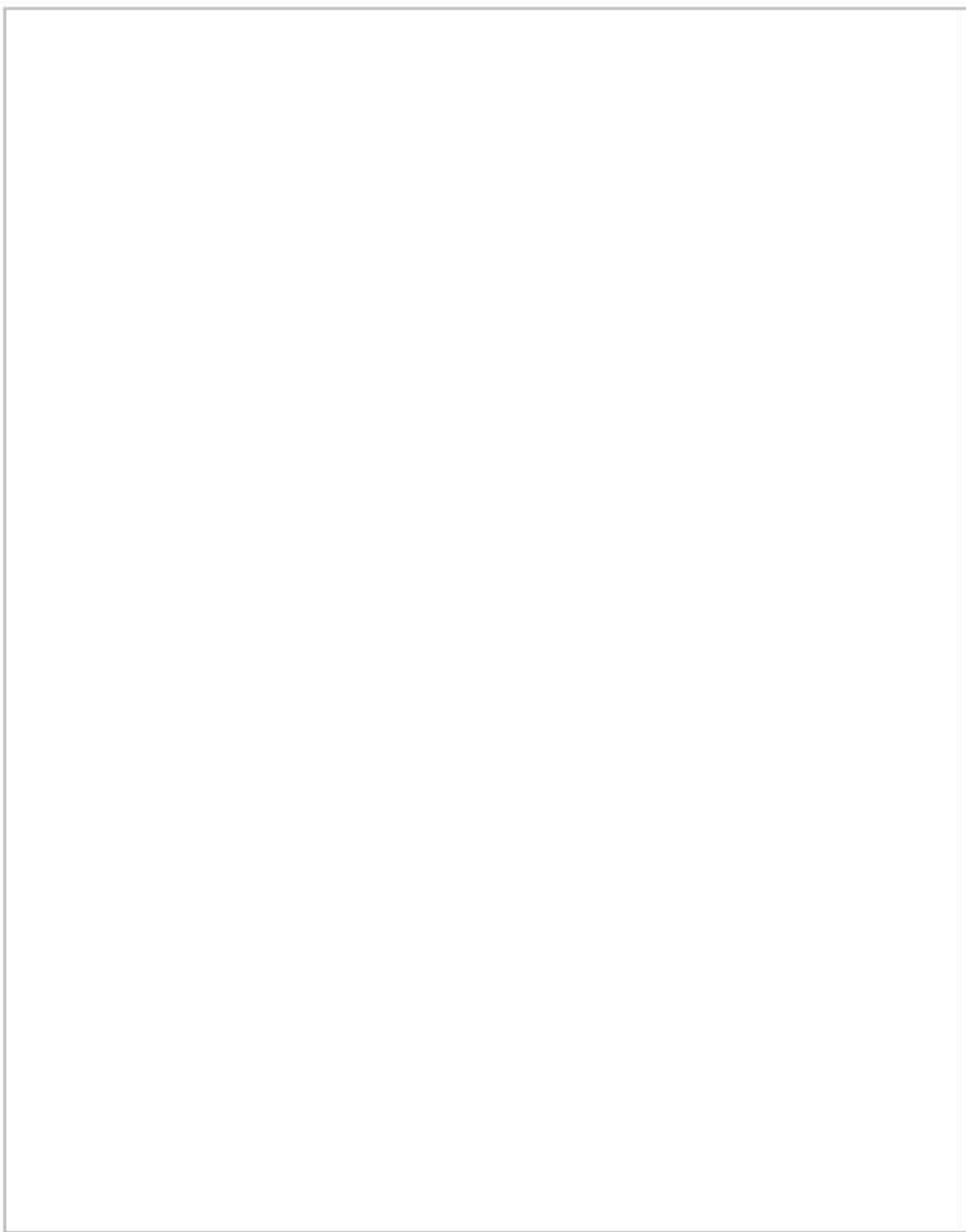
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From: [American Council on Science and Health](#)
To: [Michael Doye](#)
Subject: Introducing new President for the American Council on Science and Health
Date: Tuesday, July 07, 2015 11:01:21 AM

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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Maybe California isn't so bad
Date: Friday, July 10, 2015 7:30:18 AM

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DISPATCH

- [Maybe California isn't so bad](#)
- [Nutrition experts opine: We should no longer fear fat](#)
- [Can raising end-of-life concerns with seniors pressure them? Not necessarily](#)
- [Ireland: We don't want high yield crops](#)

Maybe California isn't so bad



We often criticize California legislators, governors and regulators for getting it wrong when it comes to public health. However, a few instances this year have demonstrated that California might care about public health after all. [Read more.](#)

Nutrition experts opine: We should no longer fear fat

ucm079036



Fear of fat is so 20th century. In an opinion column in today's New York Times, Drs. Dariush Mozaffarian of Tufts University and David S. Ludwig of Boston Children's Hospital describe the historical trajectory of official nutrition advice that has led to the demonization of dietary fat. [Read more.](#)

Can raising end-of-life concerns with seniors pressure them? Not necessarily

WhiteHouse



Medicare announced that the program — the federal insurance coverage for over-65s — will reimburse caregivers for "end-of-life" planning discussions. Can we just discuss this without falling prey to that old "death panel" hysteria c. 2009? [Read more.](#)

Ireland: We don't want high yield crops



An Irish governmental committee admitted they believe GMOs produce higher yield crops. Nonetheless, the country will be voting to keep the technology out of the EU in an upcoming vote. Why? They fear they'll beat out the established organic crops industry. [Read more.](#)



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From: [Jesse Zuehlke](#)
To: [Michael Doyle](#)
Subject: Michael, please add me to your LinkedIn network
Date: Monday, July 06, 2015 2:38:31 PM



Hi Michael,

I'd like to connect with you on LinkedIn.

Jesse Zuehlke

Science Program Manager at International Life Sciences Institute

Accept

View Profile

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This email was intended for Michael Doyle (Director at University of Georgia). [Learn why we included this](#)

If you need assistance or have questions, please contact [LinkedIn Customer Service](#)

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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: NYT lets investment bankers discuss GMOs, pseudoscience ensues
Date: Wednesday, July 15, 2015 7:30:24 AM

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DISPATCH

- [NYT lets investment bankers discuss GMOs, pseudoscience ensues](#)
- [Just because the food label says "Healthy!" doesn't make it so](#)
- [Speeding up new drug approvals: No good deed...](#)

Watch the ACSH video on food labels [here!](#)



NYT lets investment bankers discuss GMOs, pseudoscience ensues

VHS-cassette



The NYT went looking for someone to write an anti-GMO opinion piece. Unfortunately, since almost all scientists support GMOs, they had to turn to an investment banking firm. Just as you shouldn't take stock tips from ACSH, you shouldn't biology advice from an investment banking firm. [Read more.](#)

Just because the food label says "Healthy!" doesn't make it so



Excellent discussion on how to recognize the difference between healthier diet choices and the marketing plays screaming "Low-fat" and "Gluten free" to lure vulnerable consumers into a phony "health food" scam, in U.S. News & World Report. [Read more.](#)

Speeding up new drug approvals: No good deed...



The House of Representatives voted to give the FDA more leeway in deciding how to determine the clinical testing requirements for innovative drugs and medical devices. This change reflects the importance of personalized medicine. This new law will speed up the approval of new medicines. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Pollinators: No, Lancet editors, we are not going to lose all of them
Date: Monday, July 20, 2015 7:30:25 AM

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DISPATCH

- [Pollinators: No, Lancet editors, we are not going to lose all of them](#)
- [Junk science? Ask a lawyer](#)
- [Anti-vax movement: Harming kids since 1840](#)
- [How genetic modification could save bananas from extinction](#)

Watch the ACSH video on pollinator health [here!](#)



Pollinators: No, Lancet editors, we are not going to lose all of them



The Lancet, the same journal that brought the world Andrew Wakefield's vaccine-autism link, may have done the same thing for the people who think bees are dying. They have published a paper that makes some bold statements on the relationship between pollinators and human health. [Read more.](#)

Junk science? Ask a lawyer

The legal system requires proof and in 2015 science is often likely to provide it, so lawyers need to know what is good science versus the junk kind. However, both scientists and lawyers must avoid pitfalls



when working together. [Read more.](#)

Anti-vax movement: Harming kids since 1840

153988137



Most people believe that Andrew Wakefield launched the anti-vaccination movement with his infamous Lancet article which described a purported relationship between vaccines and autism. However, the anti-vaccination movement is almost as old as vaccines themselves. [Read more.](#)

How genetic modification could save bananas from extinction



Did you know? A rapidly spreading disease could potentially wipe out the world's banana supply. But genetic modification could prevent this from happening – if banana companies will embrace the technology. [Read more.](#)



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From: [Michael Doyle](#)
To: [Eric Hentges](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 9:46:40 AM

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Eric Hentges [ehentges@ilsil.org]
Sent: Tuesday, July 7, 2015 9:35 AM
To: Michael Doyle
Cc: Arthur P. Liang (apl1@cdc.gov); Heather Steele; Amanda Haight
Subject: RE: YouTube Request

Dear Mike,
I will be glad to share the link to Eric Brown's presentation with Art. Staff tells me that the editing and posting to our website will not be finished until tomorrow, so as soon as that is done I can send out the link.
Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsil.org<<mailto:ehentges@ilsil.org>>

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov<<mailto:apl1@cdc.gov>>) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

[cid:image001.gif@01D0B898.50E2E050]
Michael P. Doyle, Ph.D.
Regents Professor and Director

Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu<<mailto:mdoyle@uga.edu>>

From: [Dwyer, Johanna \(NIH/OD\) \[CI\]](#)
To: [Alison Kretser](#); [richard.d'aloisio@mdlz.com](#); [jdillon@kraft.com](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wierner@genmills.com](#); [Barbara.Ivens \(ConAgra Foods\)](#); [Mark Andon \(ConAgra Foods\)](#); [Moorman, Mark](#); [Birkett, Anne](#); [joshua_anthony@campbellsoup.com](#)
Cc: [Ray DeVigiliis](#)
Subject: Re: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 1:55:35 PM

Splendid Allison Thanks so much

From: Alison Kretser <akretser@ilsi.org>
Date: Friday, July 10, 2015 at 1:52 PM
To: Rich D'Aloiso <richard.d'aloisio@mdlz.com>, "jdillon@kraft.com" <jdillon@kraft.com>, Mike Doyle <mduoye@uga.edu>, Adam Drewnowski <adamdrew@u.washington.edu>, Microsoft Office User <dwyerj1@od.nih.gov>, Danielle Greenberg <Danielle.Greenberg@pepsico.com>, "cassandra.hoover@us.nestle.com" <cassandra.hoover@us.nestle.com>, "mark.nelson@us.nestle.com" <mark.nelson@us.nestle.com>, "Paul.Hoffman@kraftfoods.com" <Paul.Hoffman@kraftfoods.com>, Kari Ryan <kari.ryan@kraftfoods.com>, Pamela Starke-Reed <Pamela.Starke-Reed@ARS.USDA.GOV>, Liz Westring <liz.westring@genmills.com>, Kathy Wiemer <kathy.wierner@genmills.com>, Barbara Ivens <Barbara.Ivens@conagrafoods.com>, Mark Andon <mark.andon@conagrafoods.com>, "Moorman, Mark" <Mark.Moorman@kellogg.com>, Anne Birkett <Anne.Birkett@kellogg.com>, "joshua_anthony@campbellsoup.com" <joshua_anthony@campbellsoup.com>
Cc: Alison Kretser <akretser@ilsi.org>, Ray DeVigiliis <rdevigiliis@ilsi.org>
Subject: ILSI North America Project Committee on Food Value Decisions

TO: ILSI North America Project Committee on Food Value Decisions
RE: Committee Update

Although this committee work has officially ended, it is important for members to be aware of how the Food Value Analysis application continues to generate attention.

-

[Dr. George Davis, Virginia Tech](#)

Last year, ILSI North America granted Dr. Davis access to the Food Value Analysis database, allowing him to do further research analyzing the interaction between money price, time price, and nutrition quality. This work titled "Beyond the Sticker Price: Including and Excluding Time in Comparing Food Prices" has been accepted by the *American Journal of Clinical Nutrition*. The manuscript further highlights that food consumption decisions are based on "full prices", not just money prices. This publication is available with open access, it is attached and can also be downloaded [here](#).

[Scientific Report of the 2015 Dietary Guidelines Advisory Committee](#)

ILSI North America submitted comments to the US Department of Agriculture and the US Department of Health and Human Services on the 2015 Dietary Guidelines Advisory Committee Report. These comments once again highlighted the importance for nutrition recommendations and

the policies surrounding recommendations to consider all the challenges that face individuals and families when it comes selecting foods and meeting dietary recommendations. The comments are attached and are also available on our [website](#). Pages 2-4 of the comments are specific to the work of the Food Value Decisions Committee.

-

USDA NIFA Cooperative Extension group

Following the Food Value Analysis Feasibility Workshop held 4 February 2015, USDA NIFA has led a group of individuals within the Cooperative Extension community to develop materials communicating key messages based on learnings from the Food Value Analysis application and a series of case studies that will be distributed to university programs interested in adopting the tool. The objective is for these case studies to be published prior to the publication of the 2015 Dietary Guidelines for Americans. The group has held one meeting thus far and has developed a logic model outlining how to assist individuals in delivering a nourishing meal to the table within the factors evaluated by the Food Value Analysis application. The group will be holding its second call in the near future and ILSI North America has been invited to participate.

Please let me know if you would like further information.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

From: [lewis smith](#)
To: [Suzanne Harris](#); [Michael Doyle](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [sara@unam.mx](#); [weavercm@purdue.edu](#); ["Flavio Zambrone"](#)
Cc: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); ["Haan, Dawn E"](#); [Burnand.Valerie.VEVEY.CT-RSA \(Valerie.Burnand@nestle.com\)](#)
Subject: Re: Polling for date for an ILSI Science Advisory Group conference call
Date: Wednesday, July 15, 2015 7:17:42 AM

Dear Suzie

I can make the 18th, 19th and 20th. The 21st is problematic.

kind regards

Lewis

On Tuesday, 14 July 2015, 15:37, Suzanne Harris <sharris@ilsi.org> wrote:

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 _____

Wednesday, August 19 _____

Thursday, August 20 _____

Friday, August 21 _____

Thank you for responding to this request. I welcome any questions you have.

From: [Flavio Zambrone](#)
To: "[sone@stinternet.com](#)"; [Suzanne Harris](#); [Connie M Weaver](#); [Catherine Fedoried@ua-pera.ca](#); [Michael Dwyer](#); "[sara@unam.mx](#)"
Cc: [a.boobis@impera.ac.uk](#); [peter.vanbladeren@nestle.com](#); [ValerieVEVEYCT-RSA](#); [Valerie.Burnand@nestle.com](#); [J.Burnand](#); [Dawn E Haan](#)
Subject: Re: Polling for date for an ILSI Science Advisory Group conference call
Date: Wednesday, July 15, 2015 7:28:07 AM
Importance: High

Suzie

Thursday, August 20 or Friday, August 21

is ok!

Flavio Zambrone

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>>> Suzanne Harris <sharris@ilsil.org> 2015-07-14 11:36 >>>

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below.

Tuesday, August 18 ___

Wednesday, August 19 ___

Thursday, August 20 ___

Friday, August 21 ___

Thank you for responding to this request. I welcome any questions you have.

From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Scientists think they have an origin story for celiac disease
Date: Thursday, July 09, 2015 7:30:09 AM

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DISPATCH

- [Scientists think they have an origin story for celiac disease](#)
- [The stethoscope is about to celebrate its 200th birthday – and it's about to say goodbye](#)
- [FDA OKs Entresto, a 2-drug combo which reduces heart failure death and disability](#)
- [For America's Youth Marijuana is a Gateway ... to Alcohol!](#)
- [Congrats to Dr. Joe!](#)

Watch ACSH's video on marijuana [here!](#)



Scientists think they have an origin story for celiac disease



The evolution and spread of genetic disease is fascinating because genetic diseases really shouldn't exist. Natural selection should eliminate these diseases, but they persist. One proposed reason is the heterozygote advantage, which some scientists now believe is why celiac disease exists. [Read more.](#)

The stethoscope is about to celebrate its 200th birthday – and it's about to say goodbye

In 1816 the ubiquitous stethoscope made its first appearance - but it



may be coming close to extinction. Almost two hundred years later, does this ubiquitous instrument still have utility modern medicine? [Read more.](#)

FDA OKs Entresto, a 2-drug combo which reduces heart failure death and disability



A newly-approved Novartis drug combination showed impressive efficacy in reducing cardiac death and morbidity from congestive heart failure, one of the most common ailments taking the lives and health of America's senior population. [Read more.](#)

For America's Youth Marijuana is a Gateway...to Alcohol!



The idea that marijuana is a gateway drug has long been recycled by politicians and community leaders. Now a few economists point out that it might be a gateway to alcohol for teens. However, there's more to this story. [Read more.](#)

Congrats to Dr. Joe!



Each year since 2005, The Committee for Skeptical Inquiry (CSI) has awarded the Baltes Prize in Critical Thinking, a prize that recognizes excellence in the promotion of science and reason, to individuals who have taken on any number of controversial topics. This year it goes to a close ACSH friend. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: The Kennedy's risk being remembered as an anti-vax family
Date: Monday, July 13, 2015 7:30:27 AM

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DISPATCH

- [The Kennedy's risk being remembered as an anti-vax family](#)
- [Immunizations: Not just for humans anymore](#)
- [No, BPA is not altering the genes in your placenta](#)
- [FDA to heighten alerts for heart risk from NSAID painkillers](#)
- [Some SSRIs \(but not others\) associated with birth defects](#)

Watch ACSH's video on plant vaccines [here!](#)



The Kennedy's risk being remembered as an anti-vax family



Remember when the Kennedy name used to mean something? Camelot. Civil Rights. The Space Race. Those ideals are sadly fading from memory, to be replaced by the family name's current steward, Robert F. Kennedy Jr., who is soiling his family's name with baseless anti-vax rhetoric. [Read more.](#)

Immunizations: Not just for humans anymore

Vaccines have long been celebrated as one of the greatest public health inventions in human history. While they have for the most part been used to improve human health, now researchers looking for



new ways to protect crops are developing "vaccines" for plants. [Read more.](#)

No, BPA is not altering the genes in your placenta



The sure-fire way for anti-science groups to frighten the public about the 'new' scary chemical of the month (and raise some money in the process) is to use one of a short list of general-purpose indictments, such as "endocrine disruptor." [Read more.](#)

FDA to heighten alerts for heart risk from NSAID painkillers

TheFDA!



Ever since the Vioxx withdrawal in 2004, studies have linked nonsteroidal anti-inflammatory drugs (NSAIDs) to elevated risk of cardiovascular events (CVD). A "boxed warning" by the FDA on these common painkillers is now going to be augmented with stronger warnings. [Read more.](#)

Some SSRIs (but not others) associated with birth defects

Pregnant!



The association between SSRI use during pregnancy and birth defects in newborns has been a topic of much debate in the past. A new large study finds a small association between two SSRIs — Prozac and Paxil — and certain congenital heart abnormalities. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Too much mammography can harm, not help
Date: Tuesday, July 07, 2015 7:30:22 AM

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DISPATCH

- [Screening for breast cancer: how useful is it?](#)
- [Colorado's free birth control experiment spanning 6 years proves to be major success](#)
- [The Vegan Diet Is Not For Kids](#)
- [India's Prime Minister calls for a second "Green Revolution"](#)

Watch ACSH's video of the day [here!](#)



Screening for breast cancer: how useful is it?

images-1



Widespread breast cancer screening finds more small tumors, but doesn't seem to decrease death rate from the disease. This indicates that screening is leading to overdiagnosis: removing non-threatening lesions which is, on balance, counterproductive. [Read more.](#)

Colorado's free birth control experiment spanning 6 years proves to be major success

A program that provided free long-acting reversible contraceptives

Pregnancy



(LARCs) to Colorado teenagers and low-income women has seen major success in reducing the rates of teen pregnancy and abortion. Such a program not only benefits the public health, but the economy as well. [Read more.](#)

The Vegan Diet Is Not For Kids

baby



Though advocates claim that the vegan diet is sound health advice, reality tells us otherwise. Another child has been harmed by being fed a vegan-only diet and it's time for that to stop. [Read more.](#)

India's Prime Minister calls for a second "Green Revolution"



The "Green Revolution," pioneered by Dr. Norman Borlaug, a co-founder of ACSH and a Nobel Peace Prize laureate, is credited with saving perhaps a billion people from starvation. India was a prime beneficiary of increased crop yields in the 1960s. Now a "second green revolution" is needed. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Women live longer than men: Here's why
Date: Wednesday, July 08, 2015 7:30:09 AM

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DISPATCH

- [Women live longer than men: Here's why](#)
- [Urologist calls for a re-evaluation of PSA for prostate ca screening. Really?](#)
- [NBC news confuses the issue of cancer death rates](#)
- [The detrimental effects of junk science](#)

Watch ACSH's video on cancer rates [here!](#)



Women live longer than men: Here's why



In the battle of the sexes, women have men beat handedly when it comes to average life span. What has remained a puzzle is why. A lot of reasons have been proposed but have fallen short. A new study appears to have found the reason for this "excess in adult male mortality". [Read more.](#)

Urologist calls for a re-evaluation of PSA for prostate ca screening. Really?

Since about 1990, the PSA blood test has been dramatically over-utilized as a screening test for prostate cancer. That changed in 2012 when a federal panel advised against its routine use. Now, a



urologist says, "let's try PSAs again." Really? [Read more.](#)

NBC news confuses the issue of cancer death rates



One of the worst (and misleading) headlines ever made its appearance in a piece from NBC News. It provides no real information, just tries to grab attention based on a supposed contradiction, which isn't true. C'mon, you're journalists. Can't you do better than that? [Read more.](#)

The detrimental effects of junk science



A Washington Examiner article by T. Becket Adams describes the serious problems of junk science and media hype – exactly what we have ACSH have been dedicated to debunking. The article describes in detail the damages to both public health and policy that ensue from such studies, as well as what needs to change. [Read more.](#)



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From: [Eric Hentges](#)
To: [Michael Doyle](#)
Cc: [Ann J Autry](#); [Brenda H Banister](#); [Amanda Haight](#)
Subject: 2015 ILSI North America Board Mid-year Meeting Materials
Date: Wednesday, June 24, 2015 12:00:14 PM
Attachments: [image003.png](#)

Dear Dr. Doyle:

I would like to personally thank you for attending the 2015 ILSI North America Mid-year Meetings. Below you will find a link to ILSI Extra to access the materials needed to assist you in preparing for the meeting. Please download and save this material to your computer prior to the meeting.

Once the book is downloaded, this information is set up with bookmark tabs for accessing each of the index items. The schedule and map of the hotel is available for download as well.

Link to Board Book on ILSI Extra: <https://www.ilsixtra.org/na/bot/SitePages/2015-bot-midyear.aspx>

(Please note, you will have to sign into ILSI Extra to access the book. Your username is the text before the "@" in your email address and your password will be what you set it to when you originally accessed the site. If you have not yet accessed the site or never changed your password, your password is "Password1". (Once you log in, you can change your password here: <https://www.ilsixtra.org/Pages/Change%20Password.aspx> If you need additional help, contact Amanda Haight at ahaight@ils.org.)

Please remember that there will be no hard copy of the materials provided to you. If you wish to have a copy, please save this document to your computer/tablet and/or print this document in advance and bring it with you to the meeting.

The meeting will be held at:

The Loews Madison Hotel
1177 Fifteenth Street NW
Washington, DC 20005
202-862-1600

We are looking forward to a very productive and successful Board meeting on Wednesday, 1 July. If you have any questions or need anything, please contact me or Amanda Haight (ahaight@ils.org) for assistance.

Best Regards,



Eric Hentges, PhD
Executive Director

ILSI North America

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org

Follow ILSI North America:



Unable to Process

From: [ILSI Europe](#)
To: [Michael Doyle](#)
Subject: 6th International Symposium on Food Packaging - Call for abstracts
Date: Monday, July 06, 2015 8:31:41 AM

6th International Symposium on Food Packaging
16-18 November 2016, Barcelona, Spain

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**CALL FOR
ABSTRACTS**



ILSI Europe is pleased to announce the upcoming **6th International Symposium**

on Food Packaging on 16-18 November 2016 in Barcelona, Spain.

This 3-day conference will be structured around 5 concept areas:

- Progress in risk assessment,
- Safety challenges arising from renewable and recycling food contact materials,
- Safety-by-design,
- Innovation packaging and emerging technologies,
- Future challenges in food packaging processing and food processing equipment.



Download the [first announcement](#) flyer for more information.

Call for Abstracts: Now open

Researchers are welcome to submit abstracts for consideration as oral and poster presentations. Submitted abstracts should cover innovative work undertaken to ensure the safety and quality of packaged foods.

[Submit your abstract.](#)

Join us in Barcelona



And much more...

Find more information about this event on [our website](#). Please feel free to circulate this email amongst your colleagues, networks and to any other person interested in our scientific activities.

**Kind regards,
ILSI Europe**



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: A miracle in Cuba
Date: Monday, July 06, 2015 7:30:09 AM

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DISPATCH

- [Chinese herb thought to be helpful in knee arthritis, failed in an early trial](#)
- [New drug — Saxenda — useful for weight loss](#)
- [Not Skimming On The Science: New Milk Has Lower Fat, Reduces Emissions](#)
- [A miracle in Cuba](#)

Chinese herb thought to be helpful in knee arthritis, failed in an early trial



Herb popular in China for knee arthritis failed to surpass placebo effect in a randomized trial. Many OA patients will remain unconvinced, however, and stick with the soothing belief in its efficacy, as have generations gone by, science notwithstanding. [Read more.](#)

New drug — Saxenda — useful for weight loss



More help coming for those trying to lose weight. Saxenda, used for those with type 2 diabetes seems to reduce appetite and food intake in non-diabetic people. Only one drawback — it has to be injected. [Read more.](#)

Not Skimming On The Science: New Milk Has Lower Fat, Reduces Emissions



With low-fat milk, lactose-free substitutes and a firm place in culture and nutrition, it wouldn't seem like dairy products need a new science approach, but there are still things to optimize. A new scientific approach to milk production has produce milk thats healthier and has lower emissions. [Read more.](#)

A miracle in Cuba



Cuba has accomplished some that is truly amazing. They have become the first country in the world to stop transmission of HIV from infected mothers to their fetuses. This could be the beginning of an AIDS-free generation. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Algae – the other green meat
Date: Friday, July 17, 2015 7:30:49 AM

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DISPATCH

- [Algae – the other green meat](#)
- [Comrade Bernie Sanders Vs. Gilead And The Constitution](#)
- [Consumer exposure to pesticide residue far below levels of health concern](#)
- [Should we be alarmed about new drug warnings? Science changes with the data](#)

[Friday fad day video](#): **smartphone health apps and your health!**



Algae – the other green meat



Consumers really want to eat more algae, says an advocate at the Solazyme corporation, which makes products from algae, like cooking oil and...meat. Okay, not literally meat, but Solazyme believes algae can be a vegan alternative for meat, and can even taste like bacon! [Read more.](#)

Comrade Bernie Sanders Vs. Gilead And The Constitution



The topic of drug prices is never out of the news very long. There have been a number of efforts by various groups to control them. But, Bernie Sanders has come up with a novel idea. Too bad it violates the Constitution. [Read more.](#)

Consumer exposure to pesticide residue far below levels of health concern



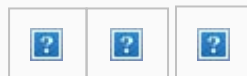
A new analysis of over 2,000 food items reveals that you really don't need to be worried about pesticide residue on your food. The detected levels of pesticides were found to be nowhere near what would be considered harmful even by conservative estimates. [Read more.](#)

Should we be alarmed about new drug warnings? Science changes with the data

TheFDA!



Disturbing reports about commonly used drugs mean...what? Screening tests over-used, dietary recommendations revamped. In summary: Science Marches On. That's what science is all about, as new data lead to new conclusions for those able to adjust. [Read more.](#)



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From: [Kathy Wiemer](#)
To: [Michael Doyle](#)
Subject: Automatic reply: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 2:08:45 PM

I'm out of the office until Monday 7/13/15 with limited access to e-mail & voicemail. For urgent matters, please send an e-mail, leave a voice message at 763/764-4647 or contact Sandy Stelflug at 763/764-3959. Kathy

From: [richard.d"aloisio@mdlz.com](mailto:richard.d)
To: [Michael Doyle](#)
Subject: Automatic reply: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 2:08:52 PM

I will be out of the office starting Friday afternoon July 10, 2015 returning on Wednesday July 15, 2015. I will have limited to no access to voice and e-mails. If this is urgent please use my cell phone 551 427 5201

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Subject: Automatic reply: YouTube Request
Date: Monday, July 06, 2015 4:00:50 PM

I am currently out of the office with limited email access. Please contact Amanda Haight at <ahaight@ilsi.org> if immediate attention is required.

From: [Amanda Haight](#)
To: [Michael Doyle](#)
Subject: Automatic reply: YouTube Request
Date: Tuesday, July 07, 2015 9:47:41 AM

I am currently out of the office. I will respond to your message when I return on Monday, July 13th.

Thank you,
Amanda

From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Color Them Stupid: EWG Goes After Crayons
Date: Tuesday, July 14, 2015 7:30:35 AM

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DISPATCH

- [Color Them Stupid: Environmental Working Group Goes After Crayons](#)
- [No-till agriculture offers vast sustainability benefits. So why do organic farmers reject it?](#)
- [NRDC under fire for violating its non-profit status](#)
- [Heavy cigarette smoking may be a causal factor for schizophrenia development](#)
- [Scathing attack on anti-science curriculum at the U. of Toronto](#)
- [American Council on Science and Health Remembers Dr. Paul Liroy](#)

Watch the ACSH video on smoking and schizophrenia [here!](#)



Color Them Stupid: Environmental Working Group Goes After Crayons



As if we don't have enough to worry about, the “scientists” at the Environmental Working Group are now warning us about “Killer Crayons.” As usual, they make something out of nothing. As usual, they succeed, at least somewhat. But, they make themselves look like fools in the process. [Read more.](#)

No-till agriculture offers vast sustainability benefits. So why do

organic farmers reject it?

notill2



Conservation-minded farmers are embracing no-till agriculture, which is the process of prepping the land for planting without plowing. This technique has been shown to dramatically improve water retention and cuts down on greenhouse gas emissions. Notable holdouts are organic farmers. Here's why. [Read more.](#)

NRDC under fire for violating its non-profit status



The Natural Resources Defense Council (NRDC) is a giant among anti-science groups that is able to bully companies into writing checks in return for calling off the invective among the many satellite organizations in its orbit. Well now Congress has taken notice and is investigating its non profit status. [Read more.](#)

Heavy cigarette smoking may be a causal factor for schizophrenia development

cigarette



While a link between psychiatric illnesses (especially schizophrenia) and heavy smoking has long been known, there has been little research into the possibility that smoking might actually cause schizophrenia (or other psychotic disorders). A new study may help resolve that issue. [Read more.](#)

Scathing attack on anti-science curriculum at the U. of Toronto



Just when you think, perhaps, sound science is making some progress against the cascade of hyperbole, fear-mongering and "concern" based on ideology and/or personal gain, here comes the U. of Toronto (!) to tear it all apart. [Read more.](#)

American Council on Science and Health Remembers Dr. Paul Lioy

Paul J. Lioy



We are sad to announce the passing of internationally renowned environmental scientist Dr. Paul Lioy, 68, professor of environmental and occupational health at the Rutgers University School of Public Health. Dr. Lioy served on our a blue-ribbon panel to analyze the environmental effects of phthalates. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: If you care about climate change, you have to embrace fracking
Date: Thursday, July 16, 2015 7:30:29 AM

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DISPATCH

- [If you care about climate change, you have to embrace fracking](#)
- [How to commit scientific fraud](#)
- [JAMA study assessing statin guidelines shows they might be too limiting rather than too expansive](#)
- [Cigarette smoke wreaks havoc on lung cells, but e-cigarette vapor is like air](#)

If you care about climate change, you have to embrace fracking



Despite the success created by natural gas and science and the free market, the Obama administration has created new arbitrary rules that set national limits on carbon dioxide coming from existing power plants, which threatens the legacy of making energy affordable for rich and poor alike. [Read more.](#)

How to commit scientific fraud



Fraud is a serious problem plaguing the world of science. An article from Discovery Magazine describes what fraudsters can do to get papers with fake data published without suspicion, as well as what can be done to stop (or at least lessen) this. [Read more.](#)

JAMA study assessing statin guidelines shows they might be too limiting rather than too expansive

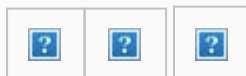


With the 2013 release from the American College of Cardiology and the American Heart Association of updated recommendations on statins, many said that it would put too many of us on these drugs. A new study says even more should be on them. [Read more.](#)

Cigarette smoke wreaks havoc on lung cells, but e-cigarette vapor is like air



New study of e-cigarette vapor's effects on human airway tissue shows that there is none. Cells exposed to vapor for six hours were unaffected. While control exposure to air had the same non-effect, cigarette smoke was deadly. No surprise there. [Read more.](#)



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From: [Delia Murphy](#)
To: [Alison Kretser](#); Amy.Loew@genmills.com; christine.taylor@nih.gov; Deann.Akins-Lewenthal@conagrafoods.com; douglas.balentine@Unilever.com; janice_johnson@cargill.com; kathy.wiemer@genmills.com; [Michael Doyle](#); [Marge Leahy](#); robert.koeritzer@kraftfoods.com
Subject: ILSI North America "The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" Workshop Planning Committee
Attachments: [ATT01064 1.jpg](#)
[ATT73046 2.jpg](#)

To: ILSI North America "The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" Workshop Planning Committee
Re: Conference Call

A conference call with the Workshop Planning Committee has been scheduled for Tuesday, 21 July from 1:00 to 2:00 pm EDT.

An agenda and materials for the call will be sent shortly.

Please use our conference call number to dial in:
1-888-585-9008
Access code: 327847914

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
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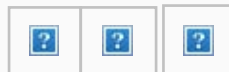




From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Introducing new President for the American Council on Science and Health
Date: Tuesday, July 07, 2015 11:01:21 AM

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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Maybe California isn't so bad
Date: Friday, July 10, 2015 7:30:18 AM

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DISPATCH

- [Maybe California isn't so bad](#)
- [Nutrition experts opine: We should no longer fear fat](#)
- [Can raising end-of-life concerns with seniors pressure them? Not necessarily](#)
- [Ireland: We don't want high yield crops](#)

Maybe California isn't so bad



We often criticize California legislators, governors and regulators for getting it wrong when it comes to public health. However, a few instances this year have demonstrated that California might care about public health after all. [Read more.](#)

Nutrition experts opine: We should no longer fear fat

ucm079036



Fear of fat is so 20th century. In an opinion column in today's New York Times, Drs. Dariush Mozaffarian of Tufts University and David S. Ludwig of Boston Children's Hospital describe the historical trajectory of official nutrition advice that has led to the demonization of dietary fat. [Read more.](#)

Can raising end-of-life concerns with seniors pressure them? Not necessarily

WhiteHouse



Medicare announced that the program — the federal insurance coverage for over-65s — will reimburse caregivers for “end-of-life” planning discussions. Can we just discuss this without falling prey to that old “death panel” hysteria c. 2009? [Read more.](#)

Ireland: We don't want high yield crops



An Irish governmental committee admitted they believe GMOs produce higher yield crops. Nonetheless, the country will be voting to keep the technology out of the EU in an upcoming vote. Why? They fear they'll beat out the established organic crops industry. [Read more.](#)



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From: [Jesse Zuehlke](#)
To: [Michael Doyle](#)
Subject: Michael, please add me to your LinkedIn network
Date: Monday, July 06, 2015 2:38:31 PM



Hi Michael,

I'd like to connect with you on LinkedIn.

Jesse Zuehlke

Science Program Manager at International Life Sciences Institute

Accept

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This email was intended for Michael Doyle (Director at University of Georgia). [Learn why we included this.](#)

If you need assistance or have questions, please contact [LinkedIn Customer Service](#).

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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: NYT lets investment bankers discuss GMOs, pseudoscience ensues
Date: Wednesday, July 15, 2015 7:30:24 AM

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DISPATCH

- [NYT lets investment bankers discuss GMOs, pseudoscience ensues](#)
- [Just because the food label says “Healthy!” doesn’t make it so](#)
- [Speeding up new drug approvals: No good deed...](#)

Watch the ACSH video on food labels [here!](#)



NYT lets investment bankers discuss GMOs, pseudoscience ensues

VHS-cassette



The NYT went looking for someone to write an anti-GMO opinion piece. Unfortunately, since almost all scientists support GMOs, they had to turn to an investment banking firm. Just as you shouldn't take stock tips from ACSH, you shouldn't biology advice from an investment banking firm. [Read more.](#)

Just because the food label says “Healthy!” doesn’t make it so

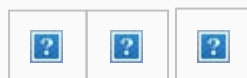


Excellent discussion on how to recognize the difference between healthier diet choices and the marketing ploys screaming “Lo-fat” and “Gluten free” to lure vulnerable consumers into a phony “health food” scam, in U.S. News & World Report. [Read more.](#)

Speeding up new drug approvals: No good deed...



The House of Representatives voted to give the FDA more leeway in deciding how to determine the clinical testing requirements for innovative drugs and medical devices. This change reflects the importance of personalized medicine. This new law will speed up the approval of new medicines. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Pollinators: No, Lancet editors, we are not going to lose all of them
Date: Monday, July 20, 2015 7:30:25 AM

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DISPATCH

- [Pollinators: No, Lancet editors, we are not going to lose all of them](#)
- [Junk science? Ask a lawyer](#)
- [Anti-vax movement: Harming kids since 1840](#)
- [How genetic modification could save bananas from extinction](#)

Watch the ACSH video on pollinator health [here!](#)



Pollinators: No, Lancet editors, we are not going to lose all of them



The Lancet, the same journal that brought the world Andrew Wakefield's vaccine-autism link, may have done the same thing for the people who think bees are dying. They have published a paper that makes some bold statements on the relationship between pollinators and human health. [Read more.](#)

Junk science? Ask a lawyer

The legal system requires proof and in 2015 science is often likely to provide it, so lawyers need to know what is good science versus the junk kind. However, both scientists and lawyers must avoid pitfalls



when working together. [Read more.](#)

Anti-vax movement: Harming kids since 1840

153988137



Most people believe that Andrew Wakefield launched the anti-vaccination movement with his infamous Lancet article which described a purported relationship between vaccines and autism. However, the anti-vaccination movement is almost as old as vaccines themselves. [Read more.](#)

How genetic modification could save bananas from extinction



Did you know? A rapidly spreading disease could potentially wipe out the world's banana supply. But genetic modification could prevent this from happening – if banana companies will embrace the technology. [Read more.](#)



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From: [Dwyer, Johanna \(NIH/OD\) \[C\]](#)
To: [Alison Kretser](#); [richard.d'aloisio@mdlz.com](#); [jdillon@kraft.com](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wierner@genmills.com](#); [Barbara.Ivens \(ConAgra Foods\)](#); [Mark Andon \(ConAgra Foods\)](#); [Moorman, Mark](#); [Birkett, Anne](#); [joshua_anthony@campbellsoup.com](#)
Cc: [Ray DeVirgiliis](#)
Subject: Re: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 1:55:35 PM

Splendid Allison Thanks so much

From: Alison Kretser <akretser@ilsi.org>
Date: Friday, July 10, 2015 at 1:52 PM
To: Rich D'Aloiso <richard.d'aloisio@mdlz.com>, "jdillon@kraft.com" <jdillon@kraft.com>, Mike Doyle <mduoye@uga.edu>, Adam Drewnowski <adamdrew@u.washington.edu>, Microsoft Office User <dwyerj1@od.nih.gov>, Danielle Greenberg <Danielle.Greenberg@pepsico.com>, "cassandra.hoover@us.nestle.com" <cassandra.hoover@us.nestle.com>, "mark.nelson@us.nestle.com" <mark.nelson@us.nestle.com>, "Paul.Hoffman@kraftfoods.com" <Paul.Hoffman@kraftfoods.com>, Kari Ryan <kari.ryan@kraftfoods.com>, Pamela Starke-Reed <Pamela.Starke-Reed@ARS.USDA.GOV>, Liz Westring <liz.westring@genmills.com>, Kathy Wiemer <kathy.wierner@genmills.com>, Barbara Ivens <Barbara.Ivens@conagrafoods.com>, Mark Andon <mark.andon@conagrafoods.com>, "Moorman, Mark" <Mark.Moorman@kellogg.com>, Anne Birkett <Anne.Birkett@kellogg.com>, "joshua_anthony@campbellsoup.com" <joshua_anthony@campbellsoup.com>
Cc: Alison Kretser <akretser@ilsi.org>, Ray DeVirgiliis <rdevirgiliis@ilsi.org>
Subject: ILSI North America Project Committee on Food Value Decisions

TO: ILSI North America Project Committee on Food Value Decisions
RE: Committee Update

Although this committee work has officially ended, it is important for members to be aware of how the Food Value Analysis application continues to generate attention.

-

[Dr. George Davis, Virginia Tech](#)

Last year, ILSI North America granted Dr. Davis access to the Food Value Analysis database, allowing him to do further research analyzing the interaction between money price, time price, and nutrition quality. This work titled "Beyond the Sticker Price: Including and Excluding Time in Comparing Food Prices" has been accepted by the *American Journal of Clinical Nutrition*. The manuscript further highlights that food consumption decisions are based on "full prices", not just money prices. This publication is available with open access, it is attached and can also be downloaded [here](#).

[Scientific Report of the 2015 Dietary Guidelines Advisory Committee](#)

ILSI North America submitted comments to the US Department of Agriculture and the US Department of Health and Human Services on the 2015 Dietary Guidelines Advisory Committee Report. These comments once again highlighted the importance for nutrition recommendations and

the policies surrounding recommendations to consider all the challenges that face individuals and families when it comes selecting foods and meeting dietary recommendations. The comments are attached and are also available on our [website](#). Pages 2-4 of the comments are specific to the work of the Food Value Decisions Committee.

-

USDA NIFA Cooperative Extension group

Following the Food Value Analysis Feasibility Workshop held 4 February 2015, USDA NIFA has led a group of individuals within the Cooperative Extension community to develop materials communicating key messages based on learnings from the Food Value Analysis application and a series of case studies that will be distributed to university programs interested in adopting the tool. The objective is for these case studies to be published prior to the publication of the 2015 Dietary Guidelines for Americans. The group has held one meeting thus far and has developed a logic model outlining how to assist individuals in delivering a nourishing meal to the table within the factors evaluated by the Food Value Analysis application. The group will be holding its second call in the near future and ILSI North America has been invited to participate.

Please let me know if you would like further information.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

From: [lewis smith](#)
To: [Suzanne Harris](#); [Michael Doyle](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [sara@unam.mx](#); [weavercm@purdue.edu](#); ["Flavio Zambrone"](#)
Cc: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); ["Haan, Dawn E"](#); [Burnand.Valerie.VEVEY.CT-RSA \(Valerie.Burnand@nestle.com\)](#)
Subject: Re: Polling for date for an ILSI Science Advisory Group conference call
Date: Wednesday, July 15, 2015 7:17:42 AM

Dear Suzie

I can make the 18th, 19th and 20th. The 21st is problematic.

kind regards

Lewis

On Tuesday, 14 July 2015, 15:37, Suzanne Harris <sharris@ilsi.org> wrote:

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 _____

Wednesday, August 19 _____

Thursday, August 20 _____

Friday, August 21 _____

Thank you for responding to this request. I welcome any questions you have.

From: [Flavio Zambrone](#)
To: ["Ilsone@btinternet.com"](#); [Suzanne Harris](#); [Connie M Weaver](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [Michael Doyle](#); ["sara@unam.mx"](#)
Cc: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); [ValerieVEVEYCT-RSA \(Valerie.Burnand@nestle.com\)](#) Burnand; [Dawn E Haan](#)
Subject: Re: Polling for date for an ILSI Science Advisory Group conference call
Date: Wednesday, July 15, 2015 7:28:07 AM
Importance: High

Suzie

Thursday, August 20 or Friday, August 21

is ok!

Flavio Zambrone

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>>> Suzanne Harris <sharris@ilsi.org> 2015-07-14 11:36 >>>

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 ____

Wednesday, August 19 ____

Thursday, August 20 ____

Friday, August 21 ____

Thank you for responding to this request. I welcome any questions you have.

From: [Michael Doyle](#)
To: [Eric Hentges](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 9:46:40 AM

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Eric Hentges [ehentges@ilsi.org]
Sent: Tuesday, July 7, 2015 9:35 AM
To: Michael Doyle
Cc: Arthur P. Liang (apl1@cdc.gov); Heather Steele; Amanda Haight
Subject: RE: YouTube Request

Dear Mike,
I will be glad to share the link to Eric Brown's presentation with Art. Staff tells me that the editing and posting to our website will not be finished until tomorrow, so as soon as that is done I can send out the link.
Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov<<mailto:apl1@cdc.gov>>) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

[cid:image001.gif@01D0B898.50E2E050]
Michael P. Doyle, Ph.D.
Regents Professor and Director

Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu<<mailto:mdoyle@uga.edu>>

From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Scientists think they have an origin story for celiac disease
Date: Thursday, July 09, 2015 7:30:09 AM

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DISPATCH

- [Scientists think they have an origin story for celiac disease](#)
- [The stethoscope is about to celebrate its 200th birthday – and it's about to say goodbye](#)
- [FDA OKs Entresto, a 2-drug combo which reduces heart failure death and disability](#)
- [For America's Youth Marijuana is a Gateway...to Alcohol!](#)
- [Congrats to Dr. Joe!](#)

Watch ACSH's video on marijuana [here!](#)



Scientists think they have an origin story for celiac disease



The evolution and spread of genetic disease is fascinating because genetic diseases really shouldn't exist. Natural selection should eliminate these diseases, but they persist. One proposed reason is the heterozygote advantage, which some scientists now believe is why celiac disease exists. [Read more.](#)

The stethoscope is about to celebrate its 200th birthday – and it's about to say goodbye

In 1816 the ubiquitous stethoscope made its first appearance - but it



may be coming close to extinction. Almost two hundred years later, does this ubiquitous instrument still have utility modern medicine? [Read more.](#)

FDA OKs Entresto, a 2-drug combo which reduces heart failure death and disability



A newly-approved Novartis drug combination showed impressive efficacy in reducing cardiac death and morbidity from congestive heart failure, one of the most common ailments taking the lives and health of America's senior population. [Read more.](#)

For America's Youth Marijuana is a Gateway...to Alcohol!



The idea that marijuana is a gateway drug has long been recycled by politicians and community leaders. Now a few economists point out that it might be a gateway to alcohol for teens. However, there's more to this story. [Read more.](#)

Congrats to Dr. Joe!



Each year since 2005, The Committee for Skeptical Inquiry (CSI) has awarded the Balles Prize in Critical Thinking, a prize that recognizes excellence in the promotion of science and reason, to individuals who have taken on any number of controversial topics. This year it goes to a close ACSH friend. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: The Kennedy's risk being remembered as an anti-vax family
Date: Monday, July 13, 2015 7:30:27 AM

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DISPATCH

- [The Kennedy's risk being remembered as an anti-vax family](#)
- [Immunizations: Not just for humans anymore](#)
- [No, BPA is not altering the genes in your placenta](#)
- [FDA to heighten alerts for heart risk from NSAID painkillers](#)
- [Some SSRIs \(but not others\) associated with birth defects](#)

Watch ACSH's video on plant vaccines [here!](#)



The Kennedy's risk being remembered as an anti-vax family



Remember when the Kennedy name used to mean something? Camelot. Civil Rights. The Space Race. Those ideals are sadly fading from memory, to be replaced by the family name's current steward, Robert F. Kennedy Jr., who is soiling his family's name with baseless anti-vax rhetoric. [Read more.](#)

Immunizations: Not just for humans anymore

Vaccines have long been celebrated as one of the greatest public health inventions in human history. While they have for the most part been used to improve human health, now researchers looking for



new ways to protect crops are developing “vaccines” for plants. [Read more.](#)

No, BPA is not altering the genes in your placenta



The sure-fire way for anti-science groups to frighten the public about the 'new' scary chemical of the month (and raise some money in the process) is to use one of a short list of general-purpose indictments, such as "endocrine disruptor." [Read more.](#)

FDA to heighten alerts for heart risk from NSAID painkillers

TheFDA!



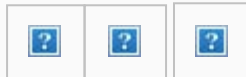
Ever since the Vioxx withdrawal in 2004, studies have linked nonsteroidal anti-inflammatory drugs (NSAIDs) to elevated risk of cardiovascular events (CVD). A “boxed warning” by the FDA on these common painkillers is now going to be augmented with stronger warnings. [Read more.](#)

Some SSRIs (but not others) associated with birth defects

Pregnant!



The association between SSRI use during pregnancy and birth defects in newborns has been a topic of much debate in the past. A new large study finds a small association between two SSRIs — Prozac and Paxil — and certain congenital heart abnormalities. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Too much mammography can harm, not help
Date: Tuesday, July 07, 2015 7:30:22 AM

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DISPATCH

- [Screening for breast cancer: how useful is it?](#)
- [Colorado's free birth control experiment spanning 6 years proves to be major success](#)
- [The Vegan Diet Is Not For Kids](#)
- [India's Prime Minister calls for a second "Green Revolution"](#)

Watch ACSH's video of the day [here!](#)



Screening for breast cancer: how useful is it?

images-1



Widespread breast cancer screening finds more small tumors, but doesn't seem to decrease death rate from the disease. This indicates that screening is leading to overdiagnosis: removing non-threatening lesions which is, on balance, counterproductive. [Read more.](#)

Colorado's free birth control experiment spanning 6 years proves to be major success

A program that provided free long-acting reversible contraceptives

Pregnancy



(LARCs) to Colorado teenagers and low-income women has seen major success in reducing the rates of teen pregnancy and abortion. Such a program not only benefits the public health, but the economy as well. [Read more.](#)

The Vegan Diet Is Not For Kids

baby



Though advocates claim that the vegan diet is sound health advice, reality tells us otherwise. Another child has been harmed by being fed a vegan-only diet and it's time for that to stop. [Read more.](#)

India's Prime Minister calls for a second "Green Revolution"



The "Green Revolution," pioneered by Dr. Norman Borlaug, a co-founder of ACSH and a Nobel Peace Prize laureate, is credited with saving perhaps a billion people from starvation. India was a prime beneficiary of increased crop yields in the 1960s. Now a "second green revolution" is needed. [Read more.](#)



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From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Women live longer than men: Here's why
Date: Wednesday, July 08, 2015 7:30:09 AM

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DISPATCH

- [Women live longer than men: Here's why](#)
- [Urologist calls for a re-evaluation of PSA for prostate ca screening. Really?](#)
- [NBC news confuses the issue of cancer death rates](#)
- [The detrimental effects of junk science](#)

Watch ACSH's video on cancer rates [here!](#)



Women live longer than men: Here's why



In the battle of the sexes, women have men beat handedly when it comes to average life span. What has remained a puzzle is why. A lot of reasons have been proposed but have fallen short. A new study appears to have found the reason for this "excess in adult male mortality". [Read more.](#)

Urologist calls for a re-evaluation of PSA for prostate ca screening. Really?

Since about 1990, the PSA blood test has been dramatically over-utilized as a screening test for prostate cancer. That changed in 2012 when a federal panel advised against its routine use. Now, a



urologist says, “let’s try PSAs again.” Really? [Read more.](#)

NBC news confuses the issue of cancer death rates



One of the worst (and misleading) headlines ever made its appearance in a piece from NBC News. It provides no real information, just tries to grab attention based on a supposed contradiction, which isn’t true. C’mon, you’re journalists. Can’t you do better than that? [Read more.](#)

The detrimental effects of junk science



A Washington Examiner article by T. Becket Adams describes the serious problems of junk science and media hype – exactly what we have ACSH have been dedicated to debunking. The article describes in detail the damages to both public health and policy that ensue from such studies, as well as what needs to change. [Read more.](#)



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From: [Courtney McComber](#)
To: [Courtney McComber](#)
Cc: [Heather Steele](#)
Subject: 2015 ILSI North America FNSP Mid-Year Meeting Satisfaction Survey
Date: Tuesday, July 07, 2015 3:16:34 PM
Attachments: [image001.png](#)



Sent on behalf of Heather Steele

Thank you for attending the ILSI North America Food, Nutrition & Safety Program (FNSP) Mid-Year Meeting held last Tuesday, 30 June 2015, at the Madison Hotel in Washington, DC.

The Mid-Year meeting provides an opportunity to present information on topics of current member interest, review key results from recent ILSI North America scientific programs, and report on the progress of new and ongoing projects since the ILSI Annual Meeting in January.

To help us evaluate this meeting and to improve our future meetings, we would appreciate your input on the program and meeting logistics. Please click on the link below to access the survey. It should take just a few minutes of your time.

<https://www.surveymonkey.com/r/8B3ZHG2>

Please contact Heather Steele (hsteele@ilsi.org) or Courtney McComber (cmccomber@ilsi.org) with any questions. Thank you for your comments; we appreciate and value your input.

Courtney McComber
ILSI North America
Program and Conference Manager
1156 Fifteenth Street NW
Suite 200
Washington, DC 20005
202-659-0074 ext. 143
202-659-3859 (fax)
cmccomber@ilsi.org

From: [Prof. Dr. Gerhard Eisenbrand](#)
To: [Suzanne Harris](#); ["tabraham@mdlz.com"](#); ["rapplebaum@coca-cola.com"](#); ["belanger.se@pg.com"](#); ["a.boobis@imperial.ac.uk"](#); ["s.chang@griffith.edu.au"](#); ["scohen@unmc.edu"](#); ["ary.bucione@dupont.com"](#); ["dennis.j.devlin@exxonmobil.com"](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); ["marion@vt.edu"](#); [Catherine Field](#) ([cjfield@ualberta.ca](#)); ["jerry.j.hjelle@monsanto.com"](#); ["takeshi_kimura@ajinomoto.com"](#); [REDACTED]; ["m.t.kuwata@jcom.home.ne.jp"](#); [REDACTED]; ["jlupton@tamu.edu"](#); ["johnmartin.obrien@rdls.nestle.com"](#); ["john.c.peters@ucdenver.edu"](#); ["Praesident@mri.bund.de"](#); [REDACTED]; ["geoffsmith@ilsisea.org.sg"](#); ["llsone@btinternet.com"](#); ["sara@unam.mx"](#); ["peter.vanbladeren@nestle.com"](#); ["kwallace@d.umn.edu"](#); ["weavercm@purdue.edu"](#); ["peter.weber@dsm.com"](#); ["liz.westring@genmills.com"](#)
Cc: ["eholz@mdlz.com"](#); [Maureen Clarke](#) ([mauclarke@coca-cola.com](#)); ["carmel.james@griffith.edu.au"](#); ["jbradford@unmc.edu"](#); ["melinda.s.fleming@exxonmobil.com"](#); [Ingrid Hemm](#); ["donna.o.triplett@monsanto.com"](#); [Usui-Etsuko](#) ([笛吹悦子](#)) ([etsuko_usui@ajinomoto.com](#)); ["clbishop@tamu.edu"](#); ["christine.combe@rdls.nestle.com"](#); [andrea.schmid@mri.bund.de](#); [Burnand, Valerie, VEEY, CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); ["haan@purdue.edu"](#); ["christine.lagerquist@genmills.com"](#); [Flavio Zambrone](#); [Beth Brueggemeyer](#)
Subject: AW: Polling for date for the mid-year ILSI Board of Trustees conference call
Date: Sunday, March 01, 2015 11:29:13 AM

Dear Suzie,
I would be available July 1,6-8,20-22, 27-31
Best regards
gerhard

Von: Suzanne Harris [<mailto:sharris@ilsil.org>]
Gesendet: Mittwoch, 25. Februar 2015 16:43
An: 'tabraham@mdlz.com'; 'rapplebaum@coca-cola.com'; 'belanger.se@pg.com'; 'a.boobis@imperial.ac.uk'; 's.chang@griffith.edu.au'; 'scohen@unmc.edu'; 'ary.bucione@dupont.com'; 'dennis.j.devlin@exxonmobil.com'; 'mdoyle@uga.edu'; adamdrew@u.washington.edu; 'marion@vt.edu'; Prof. Dr. Gerhard Eisenbrand; Catherine Field ([cjfield@ualberta.ca](#)); 'jerry.j.hjelle@monsanto.com'; 'takeshi_kimura@ajinomoto.com'; [REDACTED]; 'm.t.kuwata@jcom.home.ne.jp'; [REDACTED]; 'jlupton@tamu.edu'; 'johnmartin.obrien@rdls.nestle.com'; 'john.c.peters@ucdenver.edu'; 'Praesident@mri.bund.de'; [REDACTED]; 'geoffsmith@ilsisea.org.sg'; 'llsone@btinternet.com'; 'sara@unam.mx'; 'peter.vanbladeren@nestle.com'; 'kwallace@d.umn.edu'; 'weavercm@purdue.edu'; 'peter.weber@dsm.com'; 'liz.westring@genmills.com'
Cc: 'eholz@mdlz.com'; Maureen Clarke ([mauclarke@coca-cola.com](#)); 'carmel.james@griffith.edu.au'; 'jbradford@unmc.edu'; 'melinda.s.fleming@exxonmobil.com'; Ingrid Hemm; 'donna.o.triplett@monsanto.com'; Usui-Etsuko ([笛吹悦子](#)) ([etsuko_usui@ajinomoto.com](#)); 'clbishop@tamu.edu'; 'christine.combe@rdls.nestle.com'; andrea.schmid@mri.bund.de; Burnand, Valerie, VEEY, CT-RSA ([Valerie.Burnand@nestle.com](#)); 'haan@purdue.edu'; 'christine.lagerquist@genmills.com'; Flavio Zambrone; Beth Brueggemeyer
Betreff: Polling for date for the mid-year ILSI Board of Trustees conference call

TO: ILSI Board of Trustees

FROM: Suzie Harris

Greetings to each of you. 2015 is off and running. I hope you are keeping up with all the various ILSI activities through the ILSI website and ILSI News.

It is time to set the date for the Board's mid-year conference call – a two-hour call that will begin at 9:00 a.m. Eastern Daylight Time. Please use the attached calendar to indicate the days in July when you are available to participate. The days marked with "X" are days when there are conflicts for that time slot. The call will not be held on these days.

Once you have marked your availability on the calendar, please return it to me. I will then send out

another email confirming the date.

Please let me know if you have any questions.

From: [Suzanne Harris](#)
To: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); [Michael Doyle](#); [Catherine Field \(cifield@ualberta.ca\)](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [weavercm@purdue.edu](#); "Flavio Zambrone"
Cc: [Burnand, Valerie.VEVEY.CT-RSA \(Valerie.Burnand@nestle.com\)](#); "Haan, Dawn E"; [Beth Brueggemeyer](#)
Subject: Agenda, briefing documents and dial-in instructions for the ILSI Board Science Advisory Group -- Monday, May 11 at 9:00 am EDT
Date: Tuesday, May 05, 2015 4:53:43 PM
Attachments: [One ILSI SAG cc 2015-05-11 agd.docx](#)
[SAG 2015-01-19 summary.docx](#)
[2015 draft agenda.docx](#)
[Strategic Map 01-17-13.ppt](#)
[2015 Food and Water Safety.docx](#)
[2015 risk science-toxicology.docx](#)
[2015 nutrition, health and well-being.docx](#)
[2015 Sustainable Agriculture.docx](#)
[SAG 2015 Emerging Issues Identified by ILSI Branches.docx](#)
[Tab 04-b Emerging Issues BPG - FINAL.doc](#)

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

A conference call of the ILSI Board of Trustees Science Advisory Group is scheduled for **Monday, May 11, beginning at 9:00 a.m. Eastern Daylight Time**. The call will not last longer than one hour. The toll-free dial-in instructions are at the end of this message.

The proposed agenda for this call is attached here:

The summary of the group's meeting in January is attached here:

Agenda Item II. List of emerging issues identified by the ILSI branches in late 2014, organized by four thematic areas.

Agenda Item II. d. 2009 Best Practices Guide

Agenda Item III. Draft survey for public sector trustees and advisors – being developed.

Agenda Item IV. Proposed plan of work; 2014-2016 ILSI Strategic Map, and lists of 2015 ILSI entity activities arranged by four thematic areas (please review these lists prior to the call and be prepared to offer ideas for improving them)

Dial-in Instructions

If you are calling from:

Brazil

Canada

Mexico

Please dial:

0-800-047-4905

1-888-299-2873

01-800-083-5534

Switzerland	0-800-002-347 - toll free; 41-(0)-225-3311-19 – long distance
United Kingdom	0-800-169-0430
United States of America	1-888-585-9008

The conference room number for everyone is 476-399-389 #. Please let me know if you need a toll-free number for another country.

From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Cc: [ILSI South Africa](#)
Subject: Asking for ideas
Date: Wednesday, April 08, 2015 11:06:45 AM

Good morning, Mike. I hope you are doing well.

I am writing to ask for suggestions of a food micro risk assessment expert who may be willing to go to Namibia to take part in an ILSI/FAO capacity building activity there in June. This training meeting will take place in Windhoek, Namibia on June 9-12, 2015. Individuals involved in food control work for the neighboring countries (2 per country) will be invited to participate. The microbiological risk assessment course work was prepared by WHO and FAO, but has not been offered in this part of the world.

Prof. Lucia Anelich, copied on this message, is the ILSI person in charge and she is eager to find someone from outside of the region who would be able to help lead the 3.5 day trainings session. There will be plenary sessions as well as discussion of case studies in small working groups.

She would like to have a US or Canadian government person, but such is likely to be difficult to find given the short lead time. ILSI will cover all travel expenses and living expenses while in Namibia. Do you have any suggestions of individuals with microbial risk assessment expertise who might be interested in participating?

Lucia has already contacted Bob Buchanan and he is not available. Any suggestions you have will be greatly appreciated.

Best regards,

Suzie

From: [Brenda H Banister](#)
To: [Michael Doyle](#)
Subject: Bio for Coca-Cola
Date: Wednesday, July 15, 2015 8:20:26 AM
Attachments: [Bio Doyle 8-16-13.docx](#)

Good morning.

Coca-Cola is asking for a bio. Attached is the one we've sent the last few times. Want me to send it?

Brenda

Brenda Banister
Administrative Manager
Center for Food Safety
University of Georgia
1109 Experiment St.
Griffin, GA 30223
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: bbanist5@uga.edu

From: [Suzanne Harris](#)
To: [tabraham@mdlz.com](#); [rapplebaum@coca-cola.com](#); [belanger.se@pg.com](#); [a.boobis@imperial.ac.uk](#); [s.chang@griffith.edu.au](#); [scohen@unmc.edu](#); [ary.bucione@dupont.com](#); [dennis.i.devlin@exxonmobil.com](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); [marion@vt.edu](#); [eisenbra@rhrk.uni-kl.de](#); [Catherine Field](#); [jerry.i.hjelle@monsanto.com](#); [takeshi_kimura@ajinomoto.com](#); [REDACTED]; [m.t.kuwata@com.home.ne.jp](#); [REDACTED]; [jlupton@tamu.edu](#); [johnmartin.obrien@rdls.nestle.com](#); [john.c.peters@ucdenver.edu](#); [Praesident@mri.bund.de](#); [REDACTED]; [geoffsmith@ilsisea.org.sg](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [peter.vanbladeren@nestle.com](#); [kwallace@d.umn.edu](#); [weavercm@purdue.edu](#); [peter.weber@dsm.com](#); [liz.westring@genmills.com](#); [Flavio Zambrone](#)
Cc: [eholz@mdlz.com](#); [Maureen Clarke](#); [carmel.james@griffith.edu.au](#); [jbradford@unmc.edu](#); [melinda.s.fleming@exxonmobil.com](#); [hemm@rhrk.uni-kl.de](#); [donna.o.triplett@monsanto.com](#); [Usui-Etsuko \(笛吹悦子\)](#); [clbishop@tamu.edu](#); [christine.combe@rdls.nestle.com](#); [andrea.schmid@mri.bund.de](#); [Burnand, Valerie.VEVEY.CT-RSA](#); [haan@purdue.edu](#); [christine.lagerquist@genmills.com](#); [Beth Brueggemeyer](#); [Beth-Ellen Berry](#); [Michael Shirreffs](#); [Shawn Sullivan](#)
Subject: Date for the mid-year ILSI Board of Trustees conference call -- Thursday, July 9, 2015
Date: Thursday, March 19, 2015 4:59:21 PM

TO: ILSI Board of Trustees

FROM: Suzie Harris

Thank you to those of you who responded to the poll for a date for the mid-year ILSI Board of Trustees conference call that I sent in late February. Based on your responses the best day is **Thursday, July 9, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not run longer than two hours. Please mark your calendars with this important date.

I will send an agenda, briefing documents and dial-in instructions to you about two weeks prior to the conference call.

Let me know if you have any questions now or as the time for the call approaches.

From: Suzanne Harris
To: "tabraham@mdlz.com"; "rapplebaum@coca-cola.com"; "belanger.se@pg.com"; "a.boobis@imperial.ac.uk"; "s.chang@griffith.edu.au"; "scohen@unmc.edu"; "ary.bucione@duPont.com"; "dennis.i.devlin@exxonmobil.com"; Michael Doyle; "adamdrew@u.washington.edu"; "marion@vt.edu"; "eisenbra@rhrk.uni-kl.de"; "Catherine Field"; "jerry.j.hjelle@monsanto.com"; "takeshi_kimura@ajinomoto.com"; [REDACTED]; "m.t.kuwata@jcom.home.ne.jp"; [REDACTED]; "jlupton@tamu.edu"; "johnmartin.obrien@rdls.nestle.com"; "john.c.peters@ucdenver.edu"; "Praesident@mri.bund.de"; [REDACTED]; "geoffsmith@ilsisea.org.sg"; "llsone@btinternet.com"; "sara@unam.mx"; "peter.vanbladeren@nestle.com"; "kwallace@d.umn.edu"; "weavercm@purdue.edu"; "peter.weber@dsm.com"; "liz.westring@genmills.com"; "Flavio Zambrone"
Cc: "eholz@mdlz.com"; "Maureen Clarke"; "carmel.james@griffith.edu.au"; "jbradford@unmc.edu"; "melinda.s.fleming@exxonmobil.com"; "hemm@rhrk.uni-kl.de"; "donna.o.triplett@monsanto.com"; "Usui-Etsuko(田吹 悦子)"; "clbishop@tamu.edu"; "christine.combe@rdls.nestle.com"; "andrea.schmid@mri.bund.de"; "Burnand.Valerie.VEVEY.CT-RSA"; "haan@purdue.edu"; "christine.lagerquist@genmills.com"; Beth Brueggemeyer; Beth-Ellen Berry; Michael Shirreffs; Shawn Sullivan
Subject: Date for the mid-year ILSI Board of Trustees conference call -- Thursday, July 9, 2015
Date: Wednesday, June 17, 2015 4:47:48 PM
Attachments: [2015 Dial-in information.doc](#)
[ILSI BOT 2015-07-09 agd.doc](#)
[ILSI-BOARD-20150117 DRAFT+ AB.docx](#)

TO: ILSI Board of Trustees

FROM: Suzie Harris

The ILSI Board of Trustees mid-year conference call is scheduled for **Thursday, July 9, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not last longer than 2 hours. The dial-in instructions are attached here:

The proposed agenda for the conference call is attached here:

Agenda Item II. Draft minutes from the January 17, 2015 ILSI Board of Trustees meeting

All other documents for the ILSI Board of Trustees mid-year conference call will be posted on the ILSI Board portal not later than Wednesday, July 1. You may reach the ILSI Board portal through this link: <https://www.ilsixtra.org/ilsibot/SitePages/Home.aspx>

Your username is the information in your email address before the "@".

[REDACTED]

I will send a reminder message on or about July 1. Please let me know if you have questions or need help accessing the documents on the Board portal.

From: [Heather Steele](#)
To: [lisa.sanders@tateandlyle.com](#); [Miguel.Freitas@dannon.com](#); [artem.khlebnikov@dannon.com](#); [artem.khlebnikov@danone.com](#); [Ravi.Menon@genmills.com](#); [Thomas.Boileau@Kraftfoods.com](#); [teri_paeschke@quakeroats.com](#); [REDACTED]; [Zeina.Jouni@kellogg.com](#); [jnavia@its.ini.com](#); [mark.moorman@kellogg.com](#); [anne.birkett@kellogg.com](#); [Carlos_Joseph_L_Abegaze@ajiusa.com](#); [stuart.craig@dupont.com](#); [Michael Doyle](#); [Dwyer, Johanna](#); [danielle.greenberg@pepsico.com](#); [Jason.hlywka@kraftfoods.com](#); [brent.kobielush@genmills.com](#); [Ji-Eun.Lee@kellogg.com](#); [cilewellyn@coca-cola.com](#); [Pheona.Radcliffe@mdlz.com](#); [dskrypec@mdlz.com](#); [douwina_bosscher@cargill.com](#); [Andrew Shao](#); [stephan.theis@suedzucker.de](#); [john.Lvicini@monsanto.com](#); [Stephanie Atkinson](#); [Amy.B.Smith@dupont.com](#); [dhayashi@mdlz.com](#); [davis@od.nih.gov](#); [weaver@cm.purdue.edu](#); [kerr_dow@cargill.com](#); [philippe.caradec@danone.com](#); [christine.pelkman@ingredion.com](#); [kari.ryan@kraftfoods.com](#); [jbassa@mdlz.com](#); [kevin.c.glenn@monsanto.com](#); [Chu, YiFang { PEP }](#); [jomay.chow@abbott.com](#); [shawna.lin.lemke@monsanto.com](#); [Paul.Zimmer@ingredion.com](#); [tabraham@mdlz.com](#); [Chor San Khoo](#); [Eric Hentges](#); [Courtney McComber](#); [Jesse Zuehlke](#); [Barbara Lyle](#); [ekrul@solae.com](#); [Heather Steele](#)
Cc: [Teri_Paeschke@cargill.com](#); [Dwyer, Johanna \(NIH/OD\) \[C\]](#); [Vicenta Garcia Campayo](#); [Susan A. Roberts](#)
Subject: Draft Agenda: ILSI North America Microbiota & Health Meeting/Workshop
Date: Monday, April 13, 2015 3:47:09 PM
Attachments: [Draft Program 27 April 2015.doc](#)
[ILSI Preferred Hotels for 2015.pdf](#)
Importance: High

To interested ILSI North America members and advisors:

Thank you for your interest in a new ILSI North America initiative on Microbiota & Health. As you know, a small workshop and meeting is scheduled for **Monday, 27 April**, at the ILSI offices in Washington, DC.

The meeting will be organized as a mini-workshop/seminar in the morning and invitees include scientists from NIH, USDA, and FDA, providing an opportunity to discuss research priorities and opportunities. A draft agenda is attached. In the afternoon, ILSI North America members and advisors will continue the meeting to ascertain interest in re-forming the project committee or proceeding as a task force. There are funds, held in reserve, which could help start new activity in this area. Attendees will strive to:

- Prioritize 2 to 3 key research questions of interest
- Agree on end points to achieve
- Identify collaborative partners (including other ILSI branches)
- Define action steps and proposed time lines

Areas of interest discussed on the 2014 conference calls include:

- Nutrient and diet pattern impact on microbiome ecology, functionality and performance, and vice versa?
- Food product, ingredients/biologics supplement impact on microbiome and health?
- Methodologies/approaches/technologies challenges and advances.
- Scientific evidence needed to support performance claims.

Should you need accommodation in Washington, DC for Sunday evening, please refer to the attached list of nearby hotels. Many of these venues offer a special ILSI rate. While we prefer for participants to attend in person, we do plan to offer an opportunity to participate via webinar using the gotomeeting software. Please let us know if you would prefer this option. I

hope you can attend our spring workshop/meeting on 27 April. Please contact me at ILSI North America with any questions.

Heather

-----Original Appointment-----

From: Heather Steele

Sent: Wednesday, February 25, 2015 9:46 AM

To: Heather Steele; lisa.sanders@tateandlyle.com; Miguel.Freitas@dannon.com; artem.khlebnikov@dannon.com; artem.khlebnikov@danone.com; Ravi.Menon@genmills.com; Thomas.Boileau@Kraftfoods.com; teri_paeschke@quakeroats.com; kenutr@comcast.net; Zeina.Jouni@kellogg.com; jnavia@its.jnj.com; mark.moorman@kellogg.com; anne.birkett@kellogg.com; Carlos, Joseph L; Abegaze@ajiusa.com; stuart.craig@dupont.com; mdoyle@uga.edu; Dwyer, Johanna; danielle.greenberg@pepsico.com; Jason.hlywka@kraftfoods.com; brent.kobielush@genmills.com; Ji-Eun.Lee@kellogg.com; cllwellyn@coca-cola.com; Pheona.Radcliffe@mdlz.com; dskrypec@mdlz.com; douwina_bosscher@cargill.com; Andrew Shao; stephan.theis@suedzucker.de; john.l.vicini@monsanto.com; Stephanie Atkinson; Amy.B.Smith@dupont.com; dhayashi@mdlz.com; daviscl@od.nih.gov; weavercm@purdue.edu; kerr_dow@cargill.com; philippe.caradec@danone.com; christine.pelkman@ingredion.com; kari.ryan@kraftfoods.com; ibassa@mdlz.com; kevin.c.glenn@monsanto.com; Chu, YiFang { PEP }; jomay.chow@abbott.com; shawna.lin.lemke@monsanto.com; Paul.Zimmer@ingredion.com; tabraham@mdlz.com; Chor San Khoo; Eric Hentges; Courtney McComber; Jesse Zuehlke; Barbara Lyle

Cc: Teri_Paeschke@cargill.com; Dwyer, Johanna (NIH/OD) [C]; Vicenta Garcia Campayo; Susan A. Roberts

Subject: ILSI North America Microbiota & Health Meeting/Workshop

When: Monday, April 27, 2015 8:30 AM-4:00 PM (UTC-05:00) Eastern Time (US & Canada).

Where: ILSI Offices, Wash DC

Importance: High

To interested ILSI North America members and advisors:

Thank you for your interest in a new ILSI North America initiative on Microbiota & Health. A meeting will be held on **Monday, 27 April**, at the ILSI offices in Washington, DC.

The meeting will be organized as a mini-workshop/seminar in the morning and invitees may include scientists from NIH, USDA, FDA and Health Canada, providing an opportunity to discuss research priorities and opportunities. In the afternoon, ILSI North America members and advisors will continue the meeting to ascertain interest in re-forming the project committee or proceeding as a task force. There are funds, held in reserve, which could help start new activity in this area. Attendees will strive to:

- Prioritize 2 to 3 key research questions of interest
- Agree on end points to achieve
- Identify collaborative partners (including other ILSI branches)
- Define action steps and proposed time lines

Areas of interest discussed on the 2014 conference calls include:

- Nutrient and diet pattern impact on microbiome ecology, functionality and

performance, and vice versa?

- Food product, ingredients/biologics supplement impact on microbiome and health?
- Methodologies/approaches/technologies challenges and advances.
- Scientific evidence needed to support performance claims.

Additional details and a draft agenda will be circulated soon. Please contact me at ILSI North America with any questions. I hope you can attend our spring workshop/meeting.

Heather

Heather H. Steele

Director, Program Development

ILSI North America

1156 15th Street, NW

Suite 200

Washington, DC 20005

hsteele@ilsa.org

202-659-0074 x150

From: [Zhang, Howard](#)
To: [Michael Doyle](#)
Subject: FW: Dir. USNPRC Roster of BQ Candidates
Date: Thursday, July 16, 2015 1:21:29 PM
Attachments: [Eileen Thacker CV 2015 TN.pdf](#)
[SSTS Roster of BQ Candidates - Dir. USNPRC.pdf](#)
[Thacker application.pdf](#)

Michael,

Your email is limited to 25M. I will send you 4 emails with a total of 6 attached files. This is ¼.

Howard

From: Zhang, Howard
Sent: Thursday, July 16, 2015 9:57 AM
To: McMurtry, John; 'Mike Giles'; 'Michael Doyle'; Knowles, Don; Owens-Coleman, Debra
Cc: Brennan, Deborah
Subject: RE: Dir. USNPRC Roster of BQ Candidates

Dear Debra, Don, John, Michael, and Mike:

I have attached application materials from three qualified candidates for the Director of USNPRC position. Please note that both Eileen Thacker and Bosoon Park have two files while Gene Pesti has one file. Please keep these files confidential. After we completed evaluation and our panel report, I will ask that you delete all of these files.

I came up with the following agenda for next Monday's teleconference call:

1. Introduction - all
2. EEO Policy – Debra Owens-Coleman
3. Initial Evaluation of candidates – all
Do we want to interview all three qualified candidates?
4. Interview schedule
The format of interview will have the following components, not necessary in the same sequence:
A seminar about your scientific background, leadership experience, and your vision for USNPRC;
A interview meeting with the evaluation panel;
Meetings with scientists at the location (this may breakdown to two meetings, one RRC and one SEPRL; and
A meeting with location support staff.

I took the liberty to contact all three candidates for their availability of interview schedule, only given the two dates of July 30 and 31st. Eileen Thacker can make both dates but need to attend a webinar Thursday morning. Gene Pesti will receive an award at the Poultry Science Conference Thursday evening. He will make every effort to return Friday night for a

Friday interview. Bosoon Park is currently scheduled to return to Athens on Thursday 30th. He can make 31st.

5. Travel arrangement

John and Don, please make your travel arrangements. Holiday Inn downtown Athens is a good choice of hotel. Clara had provided you accounting code. Michael and Mike, do you need travel arrangements or will you drive in each day during the interviews? I know Debra will call in.

Calling information:

10:00AM-11:30AM Pacific Time. It is 1:00-2:30PM Eastern Time.

Calling information:

USA Toll-Free: 888-844-9904
Access Code: 8269865

I expect to complete this conference call in 60 minutes, since we only have 3 qualified candidates. Please review the application materials prior to the call. Thank you.

Howard

Howard Zhang, Ph.D.
Center Director, Western Regional Research Center
USDA Agricultural Research Service
800 Buchanan St, Albany, CA 94810
510-559-5600, Fax 510-559-5963
Howard.Zhang@ars.usda.gov
www.ars.usda.gov/pwa/wrrc

From: Zhang, Howard
Sent: Wednesday, July 15, 2015 3:59 PM
To: McMurtry, John; 'Mike Giles'; 'Michael Doyle'; Knowles, Don; Owens-Coleman, Debra
Cc: Brennan, Deborah
Subject: FW: Dir. USNPRC Roster of BQ Candidates

Dear Debra, Don, John, Michael, and Mike:

I am forwarding the Cert Roster of 3 qualified candidates for the USNPRC Director position. I will send you application materials tomorrow, when I receive one missing file. Our schedules for the conference call next week Monday and interviews later in July is reconfirmed. Please also arrange your travel as needed for the interviews.

Please also note that Debra Owens-Coleman will serve as our EEO rep. Jessica is no longer available.

Thank you and look forward to working with all of you.

Howard

From: Pratt, Rhonda - DM
Sent: Wednesday, July 15, 2015 2:17 PM
To: Brennan, Deborah
Cc: Zhang, Howard
Subject: Dir. USNPRC Roster of BQ Candidates

Good Afternoon Dr. Brennan,

The Qualification Assessment Board met today as scheduled. Please find attached the Roster of Best Qualified Candidates and the accompanying application package.

Please note: Dr. Park's application is being sent in two parts due to the size of the file. Also, Dr. Thacker did not submit a resume. I believe she intended to send it but uploaded an incorrect document. You may certainly contact her directly to request a copy of her resume/CV prior to the interview.

I wish you well with the selection process.

Rhonda

Rhonda M. Pratt
SES Program Manager
DM, OHRM, Executive Resources Management Division
5601 Sunnyside Avenue, Room 3-3128C
Beltsville, MD 20705
O: 301-504-4424
C: [REDACTED]
Rhonda.Pratt@dm.usda.gov.
RDO: 2nd Monday of the payperiod

Please take a moment to provide us with feedback by answering this [survey](#). Thanks!

ADVANCE NOTICE: Out of the office 7/16 – 7/21

From: [Mike Robach](#)
To: [Michael Doyle](#); [Barb Masters](#)
Subject: Fwd: Follow up on ILSI PHO Report
Date: Thursday, February 26, 2015 6:35:57 PM

fyi, good outcome

Sent from my iPad

Begin forwarded message:

From: "Bruner, Leon" <LBruner@gmaonline.org<<mailto:LBruner@gmaonline.org>>>
Date: February 26, 2015 at 15:24:30 CST
To: "Bond, Susan E" <susan.bond@abbott.com<<mailto:susan.bond@abbott.com>>>, "craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>, <craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>, Mike Rorbach <Mike_Robach@cargill.com<mailto:Mike_Robach@cargill.com>>, "roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>" <roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>, "al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>" <al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>, "steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>" <steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>, "pkerr@solae.com<<mailto:pkerr@solae.com>>>" <pkerr@solae.com<<mailto:pkerr@solae.com>>>, Courtney Bidney <Courtney.Bidney@genmills.com<<mailto:Courtney.Bidney@genmills.com>>>, "Slayne, Martin" <msslayne@hersheys.com<<mailto:msslayne@hersheys.com>>>, "Reinhard, Bob" <Bob.Reinhard@hillshirebrands.com<<mailto:Bob.Reinhard@hillshirebrands.com>>>, "Moorman, Mark" <Mark.Moorman@kellogg.com<<mailto:Mark.Moorman@kellogg.com>>>, "ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>" <ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>, "Vollmuth, Thomas" <Thomas.Vollmuth@Wrigley.com<<mailto:Thomas.Vollmuth@Wrigley.com>>>, "ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>" <ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>, "Nelson,Mark, GLENDALE,NUSA T&P - Regulatory & Scientific Affairs" <Mark.Nelson@us.nestle.com<<mailto:Mark.Nelson@us.nestle.com>>>, "rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>" <rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>, "Barone, Patrizia" <Patrizia.Barone@unilever.com<<mailto:Patrizia.Barone@unilever.com>>>, Liz Westring <Liz.Westring@genmills.com<<mailto:Liz.Westring@genmills.com>>>
Cc: "Lonardo, Emilia" <ELonardo@gmaonline.org<<mailto:ELonardo@gmaonline.org>>>, "Moore, Karin" <KMoore@gmaonline.org<<mailto:KMoore@gmaonline.org>>>
Subject: Follow up on ILSI PHO Report

I just received a message for Eric Hentges that his Executive Committee met today and agreed to provide the PHO report to Exponent under a confidentiality agreement. The report will be made available after it has been shared with the ILSI PHO Task Force and the FDA. The report is expected to go to FDA on March 4, and Exponent will receive it immediately thereafter. I want to thank you for the support you provided in this situation. Your input helped to facilitate a quick response and a good outcome. Regards, Leon

From: Bruner, Leon
Sent: Tuesday, February 24, 2015 18:06
To: 'Bond, Susan E'; 'craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>'; Mike Rorbach; 'roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>'; 'al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>'; steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>; 'pkerr@solae.com<<mailto:pkerr@solae.com>>'; 'Courtney Bidney'; 'Slayne, Martin'; 'Reinhard, Bob'; 'Moorman, Mark'; 'ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>'; 'Vollmuth, Thomas';

'ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>'; 'Nelson,Mark,GLENDALe,NUSA T&P - Regulatory & Scientific Affairs'; rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>; 'Barone, Patrizia'
Cc: Lonardo, Emilia; Moore, Karin
Subject: Urgent Request related to ILSI Analysis of low dose effects of PHO/TFA on LDL-Cholesterol
Importance: High

The GMA team working the development of the Food Additive Petition needs your help/support in finding a way to gain access to the results of a study ILSI is concluding on the relationship between low level human consumption of PHO/TFA and serum LDL-Cholesterol (LDL-C) so that the results can be used in the development of the Food Additive Petition (FAP) we will submit this coming May.

The background to this situation is as follows: Last summer ILSI commissioned a study to conduct a meta-analysis of the relationship between dietary consumption of PHO and serum LDL Cholesterol (LDL-C). The study is completed and ILSI plan to submit a report of the results to FDA next Monday, March 2. We understand the results of this study challenge FDA and CDC's assertion that the PHO/LDL-C dose response is linear and are supportive of the identification of a safe consumption level. These results will therefore be of great importance in the development of the PHO FAP.

ILSI are not willing to share the study report with us until after the results are published in the peer-reviewed scientific literature unless they receive an approval from ILSI Executive Board to do so. If ILSI do not share the results of this study we will not have the data needed to prepare an FAP supporting FDA approval for low level uses of PHO. We would like to have the results as soon as possible to maximize the time available for development of the FAP.

Here is where we need your help: Under the assumption that you support our need to have access to the full study report for development of the FAP we need you to take the following action: We would appreciate your reaching out to your ILSI Board Member/primary ILSI contact and to Erik Hentges (phone: +1 (202) 659-0074 ex 196; email: ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>) asking that ILSI release the data for use in the development of the industry coalition-led preparation of the PHO FAP. We would like to have the report on the same day it is shared with FDA, March 2, 2015. We need you to reach out to your board member and/or Erik as soon as possible

Finally, if it is necessary, we are willing to make arrangements for the report to be shared with Exponent through an independent 3rd party intermediary so that only Exponent staff have access to the results. We would use the same protocol we followed to collect data for the exposure assessment Exponent is now completing. We can also establish confidentiality agreements if needed.

Thank you for your help with this. Please let us know if you have questions.

Regards,

Leon

Leon H. Bruner DVM, PhD
Executive Vice President Science and Regulatory Affairs and Chief Science Officer
Grocery Manufacturer's Association
1350 I Street NW Suite 300
Washington, DC 20005

Phone: +1.202.639.5954

From: [American Council on Science and Health](#)
To: [Michael Dove](#)
Subject: Hershey kisses science goodbye
Date: Friday, February 27, 2015 3:38:01 PM

Is this email not displaying correctly?
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DISPATCH

- [Hershey kisses science goodbye](#)
- [New observational data associate high levels of coffee intake with reduced MS](#)
- [Reader comments on a new approach to cancer treatment](#)

Watch ACSH's video of the day on Hershey [here!](#)



Hershey kisses science goodbye



In the pursuit of "consumer preference," companies are making changes to their products based on fear of chemicals and biotechnology. Such changes are not governed by science, but rather, marketing. Now it's Hershey's turn. [Read more.](#)

New observational data associate high levels of coffee intake with reduced MS

A new study, released this week and slated to be presented at the

coffee



American Academy of Neurology meetings in April, found a link between coffee consumption - a lot of it - and a reduced incidence of multiple sclerosis. It's a pretty slim thread, however. [Read more.](#)

Reader comments on a new approach to cancer treatment



Our story (yesterday) on basing the choice of cancer drugs on the particular gene mutation in a tumor (gene sequencing), instead of the tumor type, prompted a reader response. We appreciate the contribution. [Read more.](#)



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From: [Suzanne Harris](#)
To: ["a.boobis@imperial.ac.uk"](#); ["peter.vanbladeren@nestle.com"](#); [Michael Doyle](#); [Catherine Field](#)
([cfield@ualberta.ca](#)); ["lstone@btinternet.com"](#); ["sara@unam.mx"](#); ["weavercm@purdue.edu"](#); [Flavio Zambrone](#)
Cc: [Burnand.Valerie.VEVEY.CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); [Haan, Dawn E](#); [Beth Brueggemeyer](#)
Subject: ILSI Board of Trustees Science Advisory Group conference call -- Monday, May 11, 2015 at 9:00 a.m. EDT
Date: Tuesday, April 14, 2015 11:29:49 AM

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Thank you to everyone for responding to the poll for a Science Advisory Group conference call. The best date is **Monday, May 11, 2015, beginning at 11:00 a.m. Eastern Daylight Time.** The call will not run longer than one hour.

Please mark your calendars with this date and time. About one week prior to the conference call I will send out an agenda with briefing documents and dial-in instructions. If you are not able to participate in the conference call, please send me or the whole group any comments or questions that you have.

Please let me know if you have questions now or at any time before the conference call.

From: [Suzanne Harris](#)
To: ["a.boobis@imperial.ac.uk"](#); ["peter.vanbladeren@nestle.com"](#); [Michael Doyle](#); [Catherine Field](#)
([cfield@ualberta.ca](#)); ["lilone@btinternet.com"](#); ["sara@unam.mx"](#); ["weavercm@purdue.edu"](#); [Flavio Zambrone](#)
Cc: [Burnand.Valerie.VEVEY.CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); [Haan, Dawn E](#); [Beth Brueggemeyer](#)
Subject: ILSI Board of Trustees Science Advisory Group conference call -- Monday, May 11, 2015 at 9:00 a.m. EDT
Date: Wednesday, April 15, 2015 8:56:19 AM

Resending with the correct time of the call – 9:00 a.m. Eastern Daylight Time.

Suzie

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Thank you to everyone for responding to the poll for a Science Advisory Group conference call. The best date is **Monday, May 11, 2015, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not run longer than one hour.

Please mark your calendars with this date and time. About one week prior to the conference call I will send out an agenda with briefing documents and dial-in instructions. If you are not able to participate in the conference call, please send me or the whole group any comments or questions that you have.

Please let me know if you have questions now or at any time before the conference call.

From: [Liang, Arthur P. \(CDC/OID/NCEZID\)](#)
To: [Michael Doyle](#)
Cc: [Braden, Chris \(CDC/OID/NCEZID\)](#)
Subject: ILSI NA: IAFP 2014 – Food Regulatory Agency Use for the Use of Whole Genome Sequencing (Eric Brown)
Date: Monday, July 06, 2015 2:59:27 PM

I found this from a year ago. - Art

https://www.youtube.com/watch?v=aJrPy6_Oeo8

From: [Courtney McComber](#)
To: [Heather Steele](#)
Cc: [Courtney McComber](#)
Subject: ILSI North America 2015 Mid-Year SAVE THE DATE
Date: Wednesday, March 25, 2015 12:08:17 PM
Attachments: [image001.png](#)



SAVE THE DATE!
ILSI North America Food, Nutrition & Safety Program (FNSP)
Mid-Year Meeting - Tuesday, 30 June 2015
Washington, DC

Dear ILSI North America Colleagues and Friends:

Please save the date of Tuesday, 30 June, to join us for the mid-year meeting of the ILSI North America Food, Nutrition and Safety Program (FNSP) in Washington, DC. The meeting will be held at the Madison Hotel in downtown Washington, DC, and will combine presentations on topics of current interest with reports on the progress of new and ongoing projects since the annual meeting in January. More information COMING SOON on the program and speakers.

In the meantime, please mark the date on your calendar; we look forward to seeing you this summer.

Some of the specific topics we expect to include:

- Whole Genome Sequencing: Applications to Food Safety
- Research Priorities at CFSAN
- 2015 DGAC Report: Expectations of Change
- Food Contaminants Around the World: the Impact of Food Safety Regulations on Global Food Trade
- Big Data: Deriving insights from Global Data to Identify and Warn of Food System Disruption
- PHO Update
- Reports from EB 2015 workshops including Creating the Future of Evidence-Based Nutrition Recommendations – Using Lipid Research Case Studies, Low-Calorie Sweeteners & Health, and Pediatric Neurocognitive Development

Please contact Ms. Heather Steele at ILSI North America (hsteele@ilsi.org) with any questions.

Heather H. Steele
Director, Program Development
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
hsteele@ilsj.org
202-659-0074 x150

From: [Amanda Haight](#)
To: ["satkins@mcmaster.ca"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["fergc@foodsci.umass.edu"](#); [Michael Doyle](#); ["iwerdman@illinois.edu"](#); ["james.hilli@uodenver.edu"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["tim@imread.com"](#); ["simin.meydani@tufts.edu"](#); ["eamurano@tamu.edu"](#); ["stella.l.volpe@drexel.edu"](#)
Cc: ["fonseca@mcmaster.ca"](#); ["asp89@cornell.edu"](#); [Kathryn E. Coldren](#); [Ann J Autry](#); [Brenda H Banister](#); [Waite, Marco](#); ["bevslane@umich.edu"](#); ["cawhalen@umich.edu"](#); [Marco, Stephanie](#); [BethAnne Klein](#) ([BethAnne.Klein@ag.tamu.edu](#))
Subject: ILSI North America 2015 Mid-year Reimbursement Info
Date: Tuesday, June 02, 2015 9:51:20 AM
Attachments: [image002.png](#)
[Reimbursement Guidelines Board 2015 Midyear Meetings.docx](#)

To the ILSI North America Public Trustees:

Attached, please find the expense reimbursement form for the ILSI North America 2015 Mid-Year Meetings. I ask that you please return this to me by **Close of Business on Friday, July 19th, 2015**.

If you have any questions, please feel free to contact me.

Thank you,

Amanda

*Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org*

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From: [Delia Murphy](#)
To: [dblund@wisc.edu](#); [kerr_dow@cargill.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [richard.lane@pepsico.com](#); [james.hill@ucdenver.edu](#); [fergc@foodsci.umass.edu](#); [steve.rizk@effem.com](#); [rachel.goldstein@effem.com](#); [apreston@hersheys.com](#); [kari.ryan@kraftfoods.com](#); [Alison Kretser](#); [Shawn Sullivan](#); [debramiller@hersheys.com](#); [dwyerj1@od.nih.gov](#); [claudia.riedt@dpsg.com](#); [joseph.ratliff@dpsg.com](#); [Eric Hentges](#); [jlupton@tamu.edu](#); [David.Thomas@dpsg.com](#); [liz.westring@genmills.com](#); [lrains@eggnutritioncenter.org](#); [satkins@mcmaster.ca](#); [tabraham@mdlz.com](#); [belloyd@coca-cola.com](#); [mkanter@eggnutritioncenter.org](#); [Michael Doyle](#); [nelson.almeida@kellogg.com](#); [jwerdman@illinois.edu](#); [DAllison@uab.edu](#)
Cc: [Joanne Lupton](#)
Subject: ILSI North America Conflict of Interest & Scientific Integrity Working Group In-Person Meeting
Attachments: [ATT69692 1.jpg](#)
[ATT12782 2.jpg](#)
[ATT55031 3.jpg](#)
[ATT60855 4.jpg](#)

To: ILSI North America Conflict of Interest & Scientific Integrity Working Group
Re: In-Person Meeting

A full day in-person meeting has been scheduled for the ILSI North America Conflict of Interest & Scientific Integrity Working Group on Thursday, 30 April from 8:30 am to 5:00 pm EDT. The meeting will take place at the ILSI North America offices located at 1156 Fifteenth Street NW Suite 200, Washington, DC 20005.

If you cannot attend in person, a webinar will be available. Please click on the link below to log into the webinar. You will then receive a phone number on your screen to dial into the call.
<https://gotomeet.me/akretser>

The goal of this meeting is to determine how best to highlight the Group's work on conflict of interest and create a path forward for work on research integrity.

An agenda and meeting materials will be sent closer to the date of the meeting.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
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[trk=company_logo](#)>

From: [Delia Murphy](#)
To: [Michael Dove](#)
Subject: ILSI North America Conflict of Interest and Scientific Integrity Working Group Meeting 30 Apr
Date: Monday, Apr 06, 2015 1:04:00 PM

Hello Mike,

I wanted to get in touch with you regarding the upcoming 30 April in-person meeting of the ILSI North America Conflict of Interest and Scientific Integrity Working Group. If you are planning to attend the meeting in-person, as a scientific advisor to the Working Group, ILSI North America will cover your travel to the meeting.

Please contact ILSI North America's travel agent Michael Kerr at Michael.Kerr@corporatetraveler.us to book your flight to Washington, DC. Once you have booked your flight, I will make your hotel reservation for you. ILSI North America will cover up to two nights hotel accommodation.

As the meeting is coming up in just a few short weeks, I encourage you to plan your travel as soon as possible if you have not already done so. If you have already booked your travel, ILSI North America will reimburse you for your costs. Please let me know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsa.org
www.ILSINA.org
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From: [Delia Murphy](#)
To: [jacraham@mdz.com](#); [DA_son@uab.edu](#); [re-son-a.murphy@ke.ogd.com](#); [satkins@mcmaster.ca](#); [lemon@floodsci.umass.edu](#); [kerr.dow@caro.com](#); [Michael.Dove@dywell@od.nih.gov](#); [werdman@uog.edu](#); [rache.godstien@etfem.com](#); [Eric.Hentges@uwaterloo.ca](#); [jkanter@ecampus.utah.edu](#); [richard.ane@peds.co.com](#); [de.cvd@voca-co.a.com](#); [dbund@wisc.edu](#); [Lupton@tamu.edu](#); [degram_er@hershys.com](#); [azeston@hershys.com](#); [tra.ns@ecampus.utah.edu](#); [joseph.gall@dbq.com](#); [clauda.ced@dbq.com](#); [steve.czk@etfem.com](#); [karl.van@kraliloods.com](#); [Shawn.Sullivan@duke.edu](#); [David.Thomas@dbq.com](#); [Jennifer.van.de.Lot@caro.com](#); [weavercm@purdue.edu](#); [z.westrom@penn.s.com](#)
Cc: [Eric.Hentges](#); [A.son.Kretser](#)
Subject: ILSI North America Conflict of Interest and Scientific Integrity Working Group- 30 Apr Agenda & Materials
Date: Friday, Apr 24, 2015 10:25:26 AM
Attachments: [COI 30 Apr Agenda.doc](#)
[Meeting Minutes COI 2 Dec Ga Agenda.doc](#)
[Scientific Integrity Work by Various Organizations and in the Current Literature.docx](#)

To: ILSI North America Conflict of Interest and Scientific Integrity Working Group
Re: Agenda and Materials for 30 April In-Person Meeting

Please find attached the agenda for the 30 April in-person meeting of the Conflict of Interest and Scientific Integrity Working Group. Additionally, attached are two documents for Working Group members to review prior to the meeting: the meeting minutes from the 2 December 2014 conference call with the Working Group and a document that compiles Scientific Integrity Work by Various Organizations and in the Current Literature.

If you cannot attend the 30 April meeting in person, a webinar will be available. Please click on the link below to log into the webinar. You will then receive a phone number on your screen to dial into the call.

<https://gotomeet.me/akretser>

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsa.org
www.ILSINA.org
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From: [Alison Kretser](#)
To: [Michael Doyle](#)
Cc: [Alison Kretser](#); [Delia Murphy](#); [Jesse Zuehlke](#)
Subject: ILSI North America Invitation to Present at "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act"
Date: Friday, June 26, 2015 10:24:42 AM
Attachments: [Doyle Invitation Sodium Workshop.pdf](#)
[Agenda for Speakers The Science of Sodium Reduction.pdf](#)

26 June 2015

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

Dear Dr. Doyle,

Extensive debate continues on how to lower the sodium intakes of the population. However, the neglected part of the current sodium dialogue is the myriad of functions that sodium has in the food supply. Sodium reduction is not a matter as simple as removing salt from food. Sodium plays a critical role in food safety and preservation by decreasing water activity and reducing growth of pathogens, food spoilage organisms, and unwanted chemical reactions, among other functions.

Given the need for a coordinated cross-disciplinary dialogue regarding sodium reduction, the ILSI North America Technical Committees on Sodium and Food Microbiology will jointly convene a one-day workshop on Tuesday, 22 September at the Washington Plaza Hotel in Washington, DC to critically examine these functions and the unintended consequences of decreasing sodium on food safety. This workshop will broaden the dialogue and present what we have learned in the last 5 years since the release of the Institute of Medicine's *Strategies to Reduce Sodium Intake in the United States* Report about the functional challenges with sodium reduction. Participants at the workshop will include public health professionals, microbiologists, food scientists, and nutritionists from government, academia, and industry.

We would like to extend an invitation to you to co-moderate the "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" workshop along with Dr. Christine Taylor, NIH ODS.

To the extent permitted by your institution, ILSI North America will pay roundtrip coach or economy class airline travel expenses, two nights lodging at the Washington Plaza Hotel, meals, and ground transportation associated with attending this workshop. A speaker dinner will be held the night before the workshop, Monday, 21 September.

ILSI North America is a non-profit scientific foundation that advances the understanding and application of science related to the nutritional quality and safety of the food supply. The ILSI North America Technical Committee on Sodium works to compile and disseminate state-of-the-science information on sodium consumption and its health outcomes. The ILSI North America Technical Committee on Food Microbiology is committed to proactively improving the understanding and control of microbial food safety hazards to enable scientifically informed decision-making. This is achieved through the support of sound

science, sponsorship of breakthrough research, and fostering collaboration among academia, government, and industry.

We hope that you will be able to attend and co-moderate the workshop. **Please RSVP to Delia Murphy at dmurphy@ilsi.org by Friday, 24 July whether or not you plan to attend.** If you are able to accept, Delia will work with you to make your travel and hotel arrangements.

The workshop is by invitation only. If you have recommendations for individuals to invite to the workshop, please send them to Delia Murphy at dmurphy@ilsi.org.

Thank you in advance for your consideration.

Kind regards,

Alison Kretser, MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St, NW
Suite 200
Washington, DC 20005

From: [Eric Hentges](#)
To: ["liz.westring@genmills.com"](#); ["dallison@uab.edu"](#); ["nelson.almeida@kellogg.com"](#); ["satkins@mcmaster.ca"](#); ["douglas.balentine@unilever.com"](#); ["beauchamp@monell.org"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["todd.chemak@abbott.com"](#); ["fergc@foodsci.umass.edu"](#); ["kerr_dow@cargill.com"](#); ["Michael Doyle"](#); ["jwerdman@illinois.edu"](#); ["steven.hermansky@conagrafoods.com"](#); ["james.hill@ucdenver.edu"](#); ["shill@kraftfoods.com"](#); ["richard.lane@pepsico.com"](#); ["belloyd@coca-cola.com"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["jim@immead.com"](#); ["simin.meydani@tufts.edu"](#); ["timothy.morck@us.nestle.com"](#); ["eamurano@tamu.edu"](#); ["Gabriella.Parisse@tateandlyle.com"](#); ["steve.rizk@effem.com"](#); ["fsabella@mdlz.com"](#); ["joe.speroni@dsm.com"](#); ["david.thomas@dpsg.com"](#); ["stella.l.volpe@drexel.edu"](#); ["r.yada@ubc.ca"](#)
Cc: [Amanda Haight](#); ["christine.lagerquist@genmills.com"](#); [Richard F Sarver \(rsarver@uab.edu\)](#); ["fonseca@mcmaster.ca"](#); ["carr@monell.org"](#); ["asp89@cornell.edu"](#); ["Kathryn E. Coldren"](#); ["pamela.pozza@abbott.com"](#); ["caralee_walton@cargill.com"](#); [Ann J Autry](#); [Brenda H Banister](#); ["tina.grubbaugh@conagrafoods.com"](#); [Waite, Margo](#); [elaine.homquist@kraftfoods.com"](#); ["bevslane@umich.edu"](#); ["cawhalen@umich.edu"](#); [Marco, Stephanie](#); [Heine, John](#); [jeni.filani@us.nestle.com"](#); [BethAnne Klein](#); [Valentine, Mary](#) ([Mary.Valentine@tateandlyle.com"](#)); ["Luiselvira.Fernandez@mdlz.com"](#); ["ilene.norma@dsm.com"](#); ["sharon.cox@dpsg.com"](#); [UBC-LFS Dean \(lfs.dean@ubc.ca\)](#)
Subject: ILSI North America Mid-year Board and FNSP Meetings
Date: Tuesday, April 21, 2015 1:53:08 PM
Attachments: [image002.png](#)
[Combined schedule for 2015 Mid year FNSP & Board mtgs.doc](#)
[Draft Agenda 30 June 2015 FNSP Mtg.doc](#)

To the ILSI North America Board of Trustees:

Plans are continuing for the upcoming ILSI North America Mid-year Meetings of the Board of trustees and the Board Committees. The Board meetings will be held on Wednesday, July 1st in Washington, DC.

Again this year, the Board meetings will be held in conjunction with the Mid-year Meeting of the FNSP which will be held on Tuesday, June 30th from 8:00am-3:30pm. Following the FNSP Meeting, the Board Dinner will be held from 6:30 – 9:30pm.

Attached is a draft agenda for the FNSP Meeting and a schedule of events. Other important information is included below; please review.

The meeting will be held at:

The Loews Madison Hotel

1177 15th Street, NW (corner of 15th and M Streets, across the street from ILSI offices)
Washington, DC 20005
1-855-325-6397

Meeting Registration: To confirm your plans to attend the meetings and Board dinner, please click the [link to register by 12 June.](#)

Hotel Reservations: A block of rooms is being held at The Loews Madison Hotel.

Industry Trustees should make their own reservations by June 5th by using the telephone numbers shown above. Identify yourself as being with ILSI North America and use this code ILS628 to obtain the group rate of \$245 (plus tax). **NOTE: Please make your reservations as soon as possible as other invitations will go out shortly.**

Public Trustees: ILSI North America staff will make hotel reservations for **Public Trustees**. To confirm those nights for which you need hotel reservations, please complete the [LODGING](#) portion of meeting registration. We will request that your sleeping room charges (room and tax) will be placed on our master bill. A note will be sent to all public trustees prior to the meeting which will include full reimbursement guidelines.

If you have any questions, please contact Amanda Haight at 202-659-0074 x128 or ahaight@ilsa.org.

We look forward to seeing you at Mid-year.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext. 196
ehentges@ilsa.org

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
ahaight@ilsa.org

www.ilsa.org

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From: [Alison Kretser](#)
To: [richard.d"aloisio@mdlz.com](#); [jdillon@kraft.com](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); [dwyerj1@od.nih.gov](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wiemer@genmills.com](#); [Barbara.Ivens \(ConAgra Foods\)](#); [Mark Andon \(ConAgra Foods\)](#); [Moorman, Mark](#); [Birkett, Anne](#); [joshua_anthony@campbellsoup.com](#)
Cc: [Alison Kretser](#); [Ray DeVigilii](#)
Subject: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 1:52:32 PM
Attachments: [Yang_AJCN_2015.pdf](#)
[ILSI NA Comments on the DG 2015 Scientific Report.pdf](#)

TO: ILSI North America Project Committee on Food Value Decisions
RE: Committee Update

Although this committee work has officially ended, it is important for members to be aware of how the Food Value Analysis application continues to generate attention.

-

Dr. George Davis, Virginia Tech

Last year, ILSI North America granted Dr. Davis access to the Food Value Analysis database, allowing him to do further research analyzing the interaction between money price, time price, and nutrition quality. This work titled “Beyond the Sticker Price: Including and Excluding Time in Comparing Food Prices” has been accepted by the *American Journal of Clinical Nutrition*. The manuscript further highlights that food consumption decisions are based on “full prices”, not just money prices. This publication is available with open access, it is attached and can also be downloaded [here](#).

Scientific Report of the 2015 Dietary Guidelines Advisory Committee

ILSI North America submitted comments to the US Department of Agriculture and the US Department of Health and Human Services on the 2015 Dietary Guidelines Advisory Committee Report. These comments once again highlighted the importance for nutrition recommendations and the policies surrounding recommendations to consider all the challenges that face individuals and families when it comes selecting foods and meeting dietary recommendations. The comments are attached and are also available on our [website](#). Pages 2-4 of the comments are specific to the work of the Food Value Decisions Committee.

-

USDA NIFA Cooperative Extension group

Following the Food Value Analysis Feasibility Workshop held 4 February 2015, USDA NIFA has led a group of individuals within the Cooperative Extension community to develop materials communicating key messages based on learnings from the Food Value Analysis application and a series of case studies that will be distributed to university programs interested in adopting the tool. The objective is for these case studies to be published prior to the publication of the 2015 Dietary Guidelines for Americans. The group has held one meeting thus far and has developed a logic model outlining how to assist individuals in delivering a nourishing meal to the table within the factors evaluated by the Food Value Analysis application. The group will be holding its second call in the near future and ILSI North America has been invited to participate.

Please let me know if you would like further information.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

From: [Delia Murphy](#)
To: [jacraham@mdz.com](#); [DA_son@uab.edu](#); [re-son-a-me-da@ke-egg.com](#); [satkins@mcmaster.ca](#); [leino@foodsc.umass.edu](#); [kerr.dow@carl.com](#); [Mchae.Dowe@dywell@od.nih.gov](#); [werdman@no.s.edu](#); [rache.godstien@etfem.com](#); [Eric.Hentges@ucdenver.edu](#); [mkanter@equinutritioncenter.org](#); [rcharlaine@pepsco.com](#); [pe.cvd@oca-co.a.com](#); [dbund@wisc.edu](#); [Lupton@tamu.edu](#); [degramer@hershys.com](#); [aqueston@hershys.com](#); [tra.ns@equinutritioncenter.org](#); [joseph.ratliff@dbq.com](#); [clauda.ratti@dbq.com](#); [steve.rzk@etfem.com](#); [karl.van@kraftfoods.com](#); [Shawn.Sullivan@DavidThomas@dbq.com](#); [Jennifer.van.de.Lot@carl.com](#); [weavercm@burdue.edu](#); [z.westrom@pepco.com](#)
Cc: [A_son_Kretser](#)
Subject: ILSI North America Scientific Integrity Working Group
Date: Wednesday, May 27, 2015 1:34:23 PM
Attachments: [5-27-15_Plan_of_Work_for_Scientific_Integrity.docx](#)
[Scientific_Integrity_Work_by_Various_Organizations_and_in_the_Current_Literature.docx](#)

To: ILSI North America Scientific Integrity Working Group
Re: Draft Plan of Work

Please find attached the draft plan of work for the ILSI North America Scientific Integrity Working Group which reflects the discussion at the 30 April meeting of the Working Group. Also attached is the Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature presented at the meeting and referenced in the plan of work.

Please read the document and provide comments or edits to the draft by COB Friday, 12 June. The revised document will then be re-distributed to the Working Group for final approval.

The draft plan of work will be shared with the ILSI North America Board of Trustees' Executive Committee on a conference call on 2 June. It will be clearly stated that this current version is a draft and has not been finalized by the Working Group.

The meeting minutes from the 30 April meeting are nearing completion and will be distributed to the Working Group as soon as possible.

Please let Alison and I know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
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From: [Alison Kretser](#)
To: [Michael Doyle](#)
Subject: ILSI North America Technical Committee on Food Microbiology
Date: Thursday, June 04, 2015 6:04:37 PM
Attachments: [6-4-15 Sodium Workshop Draft Outline.docx](#)

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

From: [De la Murphy](#)
To: [Michael Dove](#)
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Thursday, July 09, 2015 2:00:07 PM

Hello Mike,

Shortly, I will be sending you a survey monkey for a conference call with the planning committee of the ILSI North America workshop, The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act. Chris Taylor will be invited to the call as well as your co-moderator. She is also the government liaison for the Sodium Committee so she has participated on a previous planning call and I did not want to leave you out!

Please do not feel obligated to join the planning committee call if you are not able to do so. We will hold a call with both you and Chris as well as the rest of the speakers in early September before the workshop so you can wait until then to participate if you would like. On this planning committee call I am surveying for, we will be discussing the speaker list, finalizing the attendee list before invitations are sent, and discussing the science writer and plans for publication. If you cannot attend but would like to share your input, I can also send you the most up to date version of the agenda and the attendee list.

Thanks,

Delia

Delia Murphy

Science Program Associate

ILSI North America

1156 Fifteenth Street, NW

Suite 200

Washington, DC 20005

202.659.0074 ext. 135

dmurphy@ilsi.org

www.ILSINA.org

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From: [Delia Murphy](#)
To: [Michael Dove](#)
Cc: [Alison Kretzer](#)
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 12:48:33 PM
Attachments: [Agenda for Speakers: The Safety of Sodium Reduction.doc](#)

Hello Mike,

We are hitting a wall trying to find a speaker for the "Introduction: Salt and Sodium Preservatives for Microbiological Stability" talk for The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act workshop. We originally invited Dr. Jeff Sindelar, University of Wisconsin-Madison, who would like to speak but is only comfortable talking about meat and poultry. We then invited Dr. Bill Sperber, per your recommendation, but he is unable to participate. Dr. Sperber suggested Dr. Guy Johnson, Johnson Nutrition Solutions but Dr. Johnson is a nutritionist and not comfortable addressing this topic. Alison and I have discussed it and we feel that you are the best individual to speak on this topic. We had originally wanted to invite you to give this talk but tapped you to be a co-moderator because of your broad expertise in this field.

You really are the best person to give this talk so would you be willing to still co-moderate and give this presentation? You would also lead the morning discussant panel.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



From: [Libby Williams](#)
Subject: ILSI Research Foundation 2014 Annual Report
Date: Monday, July 20, 2015 11:03:20 AM



Dear ILSI Research Foundation Colleagues and Friends:

It is my pleasure to provide you with a copy of the first ILSI Research Foundation Annual Report. This report highlights just some of the scientific and capacity building programs that the Research Foundation led, or contributed to, in 2014.

The ILSI Research Foundation could not achieve the successes it has without the generous financial and in-kind support we receive from individual and institutional partners around the world. Please know this is highly valued and much appreciated.

To view the report, please click [here](#) or visit our website www.ilsf.org/researchfoundation.

Kind regards,

Libby

Libby Williams
Communications and Program Specialist
ILSI Research Foundation
1156 Fifteenth Street NW, Suite 200
Washington, DC 20005
Phone: 202-659-3306 x170
Fax: 202-659-3617



From: [Eric Hentges](#)
To: ["liz.westring@genmills.com"](#); ["dallison@uab.edu"](#); ["nelson.almeida@kellogg.com"](#); ["satkins@mcmaster.ca"](#); ["douglas.balentine@unilever.com"](#); ["beauchamp@monell.org"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["todd.chemak@abbott.com"](#); ["fergc@foodsci.umass.edu"](#); ["kerr_dow@cargill.com"](#); ["Michael Doyle"](#); ["jwerdman@illinois.edu"](#); ["steven.hermansky@conagrafoods.com"](#); ["james.hill@ucdenver.edu"](#); ["shill@kraftfoods.com"](#); ["richard.lane@pepsico.com"](#); ["belloyd@coca-cola.com"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["jim@immead.com"](#); ["simin.meydani@tufts.edu"](#); ["timothy.morck@us.nestle.com"](#); ["eamurano@tamu.edu"](#); ["Gabriella.Parisse@tateandlyle.com"](#); ["steve.rizk@effem.com"](#); ["fsabella@mdlz.com"](#); ["joe.speroni@dsm.com"](#); ["david.thomas@dpsg.com"](#); ["stella.l.volpe@drexel.edu"](#); ["r.yada@ubc.ca"](#)
Cc: [Amanda Haight](#)
Subject: ILSI's Official Relations with the World Health Organization Discontinued
Date: Wednesday, April 08, 2015 2:23:10 PM

To the ILSI North America Board of Trustees:

As you are aware, at the 2015 ILSI Annual Meeting, the ILSI Board passed a bylaw amendment under Article 2, Section I of the ILSI Bylaws which stated, "In addition, a company is ineligible for membership in ILSI if that company or an affiliate engages in the manufacture, production, marketing, sale, or distribution of tobacco products. For purposes of this provision, the term "affiliate" means any company that controls, is controlled by, or is under common control with another company." Subsequently, under the guidance of the ILSI Board, ILSI North America also passed a similar bylaw amendment. This was done in an attempt to address concerns regarding ILSI's official relations status with the World Health Organization.

Although these bylaw changes were made, in late January 2015, the World Health Organization's Executive Board decided to discontinue official relations with the International Life Sciences Institute (ILSI). While ILSI has enjoyed official relations status with the World Health Organization (WHO) for over 20 years, this change does not impact the ongoing joint projects between the two organizations, including those being conducted at the ILSI branch level.

ILSI will no longer be able to say that it is recognized by WHO with the official relations status and will no longer be invited to attend the World Health Assembly, the WHO Executive Board meetings, and meetings of the WHO Regional Committees.

This is provided for your information. There are no formal actions needed at this time. Please let me know if you have any questions regarding this matter.

Thank you,

Eric Hentges

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, Ext. 196
ehentges@ilsi.org

From: [Katherine Autry](#)
To: [Michael Doyle](#); [Brenda H Banister](#); [Ann J Autry](#)
Subject: M. Doyle's Updated CV, June 2015.
Date: Tuesday, June 09, 2015 10:30:07 AM
Attachments: [MPD Revised CV June 9, 2015.doc](#)

From: [Amanda Haight](#)
To: [Michael Doyle](#)
Subject: Mid-year 2015 Reimbursement
Date: Monday, July 13, 2015 10:48:17 AM
Attachments: [image002.png](#)

Hi Dr. Doyle,

I received your reimbursement request via fax and will have it processed this week.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org

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From: [Eric Hentges](#)
To: ["liz.westring@genmills.com"](#); ["dallison@uab.edu"](#); ["nelson.almeida@kellogg.com"](#); ["satkins@mcmaster.ca"](#); ["douglas.balentine@unilever.com"](#); ["beauchamp@monell.org"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["todd.chemak@abbott.com"](#); ["fergc@foodsci.umass.edu"](#); ["kerr_dow@cargill.com"](#); [Michael Doyle](#); ["jwerdman@illinois.edu"](#); ["steven.hermansky@conagrafoods.com"](#); ["james.hill@ucdenver.edu"](#); ["shill@kraftfoods.com"](#); ["richard.lane@pepsico.com"](#); ["belloyd@coca-cola.com"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["jim@immead.com"](#); ["simin.meydani@tufts.edu"](#); ["timothy.morck@us.nestle.com"](#); ["eamurano@tamu.edu"](#); ["Gabriella.Parisse@tateandlyle.com"](#); ["steve.rizk@effem.com"](#); ["fsabella@mdlz.com"](#); ["joe.speroni@dsm.com"](#); ["david.thomas@dpsg.com"](#); ["stella.l.volpe@drexel.edu"](#); ["r.yada@ubc.ca"](#)
Cc: [Amanda Haight](#)
Subject: New Faculty Position for ILSI North America Trustee
Date: Tuesday, April 21, 2015 8:49:42 AM

To the ILSI North America Board of Trustees:

Please join me in congratulating Dr. Andrew Maynard, ILSI North America Board of Trustees Member, on his appointment to a faculty position at Arizona State University (ASU) starting this August. The ASU position is in the new School for the Future of Innovation and Society - which is building on the success of the Consortium for Science and Policy Outcomes (<http://cspo.org/>). In this position, Andrew will be establishing a new center - the Risk Innovation Lab - which will be focused on creative approaches to thinking and acting differently on risk across multiple domains, but especially around emerging technologies and responsible innovation. Andrew will continue to serve on the ILSI North America Board and I, personally, look forward to hearing more about the new Center as it evolves.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org

From: [Suzanne Harris](#)
To: ["a.boobis@imperial.ac.uk"](#); ["peter.vanbladeren@nestle.com"](#); [Michael Doyle](#); [Catherine Field](#)
([cfield@ualberta.ca](#)); ["lstone@btinternet.com"](#); ["sara@unam.mx"](#); ["weavercm@purdue.edu"](#); [Flavio Zambrone](#)
Cc: [Burnand, Valerie.VEVEY.CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); [Haan, Dawn E](#)
Subject: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call
Date: Wednesday, April 08, 2015 11:37:15 AM

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Dr. Boobis and Dr. van Bladeren would like to organize a conference call for the Science Advisory Group – a one-hour call beginning at 9:00 a.m. Eastern Daylight Time. Please indicate on which of the days listed below you are available for such a conference call:

Monday, May 4 _____
Tuesday, May 5 _____

Monday, May 11 _____
Tuesday, May 12 _____
Wednesday, May 13 _____

Tuesday, May 19 _____

Please return this information to me as soon as possible. Thank you.

From: [Suzanne Harris](#)
To: [Michael Doyle](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [weavercm@purdue.edu](#); "Flavio Zambrone"
Cc: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); "Haan, Dawn E"; [Burnand.Valerie.VEVEY.CT-RSA \(Valerie.Burnand@nestle.com\)](#)
Subject: Polling for date for an ILSI Science Advisory Group conference call
Date: Tuesday, July 14, 2015 10:37:06 AM

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 _____

Wednesday, August 19 _____

Thursday, August 20 _____

Friday, August 21 _____

Thank you for responding to this request. I welcome any questions you have.

From: [Kenesia Cason](#)
To: [Michael Dove](#)
Cc: [Indaue Mello](#)
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS
Date: Wednesday, July 15, 2015 1:16:19 AM
Attachments: [image002.png](#)
[image009.png](#)
[image010.png](#)
[image011.png](#)
[image012.png](#)
[Mike Dove CV with pic.docx](#)
[Dove Abbrev CV\(21 May 2015\).doc](#)

Michael,

Can you please send a one page bio. Thank you.

Kenesia Cason



The Coca-Cola Company
1 Coca-Cola Plaza, NW
TEC 417
Atlanta, Ga 30313
Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 13, 2015 8:49 AM
To: Kenesia Cason
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Hi Kenesia,

Attached is my PowerPoint presentation. You have my permission to send the presentation to internal guests.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Kenesia Cason [<mailto:kencason@coca-cola.com>]
Sent: Friday, July 10, 2015 11:07 PM
To: Michael Doyle; emilia.rioo@henlabs.com; Martin.Cole@csiro.au; BBrackett@iit.edu; emilio.esteban@lsis.usda.gov; Tim_Freier@cargill.com; Greg_Holler@cargill.com
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

We are getting closer to the BIG EVENT!

I wanted to touch basis with you all to make sure we have everything.

Please see overview below

- Hotel rooms have been blocked
- All guest have been registered
- Virtual connections information have been given out

ACTION REQUIRED: PLEASE Provide : DUE DATE* JULY 17th**

- Presentation
- Permission to send presentation to internal guest.

PLEASE CONTACT ME/ INDAUE MELLO IF YOU HAVE ANY QUESTIONS.

Kenesia Cason



The Coca-Cola Company
1 Coca-Cola Plaza, NW
TEC 417
Atlanta, Ga 30313

From: kencason@coca-cola.com

Sent: Saturday, July 04, 2015 9:13 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu'; 'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

Please see links below to connect to the Global Microbiology Technical Meeting.

Have also attached link below if you have not yet registered. Thank you

Please click on link below to submit your Presentation information.

Register NOW



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- 3) Once installed, click on the link, then the “Join meeting” button in the browser window.
- 4) choose the option to “send and receive audio and video”
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To test your web camera and microphone, users can visit <https://bluejeans.com/111/>

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 - For best audio quality, we recommend using a pair of headphones with a mic [a smartphone headset will work just fine].
-

- NOTE* During Meeting Please MUTE your Laptop Microphone press your mute button.
-

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New Open Meeting Room w/ Table Top touchpad

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2. Follow prompts

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3. Press green call button
4. Wait for voice prompt
5. Enter Meeting ID 2704425232#
6. Press # again

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4. Choose "Send and Receive"
5. Click "Join"

No Laptop Headset

1. Click this link..... <https://ko.bluejeans.com/2704425232>
2. Choose Connection method, then click "Join Meeting"
3. You see "Send Video and Audio?"
4. Choose "Dial-in with Phone and Send Video"
5. Click "Join"
6. Then "Join by phone" below

Joining from a Telephone (Usage Charges Apply):

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Belarus <tel:+442034333528..2704425232#>
Belgium <tel:+3227933855..2704425232#>
Bermuda <tel:+14043818527..2704425232#>
Bolivia <tel:+800100061..2704425232#>
Brazil <tel:+08006921839..2704425232#>
Brunei Darussalam <tel:+442034333528..2704425232#>
Bulgaria <tel:+35924917609..2704425232#>
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Cayman Islands <tel:+14043818527..2704425232#>
Chile <tel:+12300200671..2704425232#>
China <tel:+864006920023..2704425232#>
Colombia <tel:+018005182535..2704425232#>
Costa Rica <tel:+08000150425..2704425232#>
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Cyprus <tel:+442034333528..2704425232#>
Czech Republic <tel:+420228881963..2704425232#>

Denmark <tel:+4532727626,2704425232#>
Dominican Republic <tel:+18772540601,2704425232#>
Ecuador <tel:+14043818527,2704425232#>
Egypt <tel:+442034333528,2704425232#>
El Salvador <tel:+14043818527,2704425232#>
Estonia <tel:+3726682563,2704425232#>
Finland <tel:+358923195170,2704425232#>
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Germany <tel:+496924432127,2704425232#>
Greece <tel:+302106888134,2704425232#>
Guam <tel:+6568829751,2704425232#>
Guyana <tel:+18775713162,2704425232#>
Hong Kong <tel:+85230512737,2704425232#>
Hungary <tel:+3617789356,2704425232#>
Iceland <tel:+442034333528,2704425232#>
India <tel:+911133660040,2704425232#>
Indonesia <tel:+6568829751,2704425232#>
Ireland <tel:+35315269591,2704425232#>
Israel <tel:+97237631181,2704425232#>
Italy <tel:+390200661902,2704425232#>
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Korea (South) <tel:+820264903636,2704425232#>
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Lithuania <tel:+37052596020,2704425232#>
Luxembourg <tel:+35220880398,2704425232#>
Malaysia <tel:+85360348190053,2704425232#>
Malta <tel:+6568829751,2704425232#>
Mexico <tel:+018009269373,2704425232#>
Monaco <tel:+442034333528,2704425232#>
Netherlands <tel:+31207946530,2704425232#>
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North America <tel:+14043818527,2704425232#>
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Panama <tel:+0018002044854,2704425232#>
Peru <tel:+080053242,2704425232#>
Philippines <tel:+6568829751,2704425232#>
Poland <tel:+48223970127,2704425232#>
Portugal <tel:+351308800144,2704425232#>
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Romania <tel:+40217940804,2704425232#>
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San Marino <tel:+442034333528,2704425232#>
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Slovak Republic <tel:+421233006893,2704425232#>
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South Africa <tel:+270214273015,2704425232#>
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Sweden <tel:+46850510197,2704425232#>
Switzerland <tel:+41445806513,2704425232#>

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Turkey <tel:+442034333528..2704425232#>
Ukraine <tel:+442034333528..2704425232#>
United Arab Emirates <tel:+800035702521..2704425232#>
United Kingdom <tel:+442034333528..2704425232#>
Uruguay <tel:+0004162044158..2704425232#>
Venezuela <tel:+08001009267..2704425232#>
Vietnam <tel:+84838012413..2704425232#>
Virgin Islands (U.S.) <tel:+14043818527..2704425232#>

-

-

When prompted, enter Meeting ID (see above)

- North America: (Atlanta area only) 404-381-8527
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Keresia Cason



Global Research
DEPARTMENT

The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: kencason@coca-cola.com

Sent: Monday, May 18, 2015 7:40 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu'; 'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Importance: High



The Coca-Cola Company Annual Microbiology Technical Meeting

Welcome,

Congratulations!

You have been chosen to present at our 1st Coca-Cola Annual Microbiology Technical Meeting!
Please see our tentative Presenters Schedule.

Presenters Schedule

Date: Tuesday July 21, 2015

Location: 1 Coca-Cola Plaza NW Atlanta GA 30301

Time: 8:30am- 4:15pm

Time	Speaker	Name	From
8:30am	1	Mike Doyle	UGA

9:15am	2	Emilia Rico	BCN
10:00am	Break		
10:30am	3	Martin Cole	CSIRO
11:15am	4	Emilio Esteban	US Debt of Agriculture
12:00pm	Lunch		
1:00pm	5	Robert Brackett	IFSH
1:45pm	6	Timothy Freier	Cargill
2:30pm	Break		
3:00pm	7	Greag Holler	Cargill
3:45pm	Wrap Up		
5:30pm– 7:30pm	Dinner The Optimist 914 Howell Mill Rd, Atlanta, GA 30318		

Travel

Please see a list of Hotels near us.

<http://findhotelsnearanaddress.com/coca-cola-headquarters.htm>

Our Address: 1 Coca-Cola Plaza NW Atlanta GA 30313

Hotel	Address	Distance from Coke
Hampton Inn Atlanta-Georgia Tech-Downtown	244 North Ave Nw, Atlanta, GA 30313	.1 miles
Hyatt House Atlanta Downtown	431 Marietta Street Nw, Atlanta, GA 30313	.5 miles
Crowne Plaza Atlanta - Midtown	590 W Peachtree St Nw, Atlanta, GA 30308	.6 miles
Georgia Tech Hotel and Conference Center	800 Spring St Nw, Atlanta, GA 30308	.6 miles
W Atlanta Downtown	45 Ivan Allen Jr. Blvd Nw, Atlanta, GA 30308	.6 miles
Hilton Garden Inn Atlanta Downtown	275 Baker St Nw, Atlanta, GA 30313	.7 miles
Twelve Centennial Park Hotel	400 West Peachtree Street, Atlanta, GA	.7 miles

	30308	
The Georgian Terrace Hotel	659 Peachtree St Ne,	.7 miles
	Atlanta, GA 30308	
Hotel Indigo Atlanta Midtown	683 Peachtree St,	.7 miles
	Atlanta, GA 30308	

NOTE****

We need a little bit more information from you. Just click on the "Register Now" button to fill out form. Thank you.

The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

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From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Subject: RE: Asking for ideas
Date: Wednesday, Apr 08, 2015 3:14:05 PM

Thanks, Mike. A nice long list that is of great help.

Suzie

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Wednesday, April 08, 2015 2:57 PM
To: Suzanne Harris
Subject: RE: Asking for ideas

Hi Suzie,

Unfortunately, I am already committed for those dates so am not available. You might consider inviting Don Schaffner at Rutgers (e-mail: schaffner@AFSOP.Rutgers.edu); Anna Lammerding (retired but formerly with Public Health Agency of Canada; e-mail: [REDACTED]); Tom Ross at the University of Tasmania (e-mail: Tom.Ross@utas.edu.au); Ewen Todd at Michigan State University (e-mail: todde@msu.edu); Aamir Fazil at Public Health Agency of Canada, Guelph (e-mail: aamir.fazil@phac-aspc.gc.ca); or Rafiq Ahmed at Public Health Agency of Canada, Winnipeg (e-mail: rafiq_ahmed@phac-aspc.gc.ca).

I hope this helps. If not, let me know.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Suzanne Harris [mailto:sharris@ilsa.org]
Sent: Wednesday, April 08, 2015 11:06 AM
To: Michael Doyle
Cc: ILSI South Africa
Subject: Asking for ideas

Good morning, Mike. I hope you are doing well.

I am writing to ask for suggestions of a food micro risk assessment expert who may be willing to go to Namibia to take part in an ILSI/FAO capacity building activity there in June. This training meeting will take place in Windhoek, Namibia on June 9-12, 2015. Individuals involved in food control work for the neighboring countries (2 per country) will be invited to participate. The microbiological risk assessment course work was prepared by WHO and FAO, but has not been offered in this part of the world.

Prof. Lucia Anelich, copied on this message, is the ILSI person in charge and she is eager to find someone from outside of the region who would be able to help lead the 3.5 day trainings session. There will be plenary sessions as well as discussion of case studies in small working groups.

She would like to have a US or Canadian government person, but such is likely to be difficult to find given the short lead time. ILSI will cover all travel expenses and living expenses while in Namibia. Do you have any suggestions of individuals with microbial risk assessment expertise who might be interested in participating?

Lucia has already contacted Bob Buchanan and he is not available. Any suggestions you have will be greatly appreciated.

Best regards,

Suzie

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Cc: [Delia Murphy](#); [Alison Kretser](#)
Subject: RE: ILSI North America Sodium Reduction Workshop
Date: Wednesday, June 24, 2015 11:36:10 AM
Attachments: [Workshop Agenda The Science of Sodium Reduction.doc](#)
Importance: High

Mike,

We are so pleased that you will be able to serve as a co-moderator for the sodium workshop on 22 September in Washington, DC. A formal invitation will be sent to you this week. We are finalizing the list of speakers and we would welcome your recommendations for an academic or government speaker to cover several topics which are all highlighted in the attached agenda. Given the timeframe, there is urgency in this request. If you have any other thoughts on other potential speakers, please chime in.

Thank you,
Alison

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Subject: RE: ILSI North America Sodium Reduction Workshop
Date: Friday, June 26, 2015 9:27:42 AM

Mike,

Thank-you for the suggestions. We'll keep you posted as planning progresses.

Alison

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Thursday, June 25, 2015 2:39 PM
To: Alison Kretser
Subject: RE: ILSI North America Sodium Reduction Workshop

Hi Alison,

Thanks for the update.

Some suggested speakers include:

1. Refrigerated Doughs: Food Spoilage and Waste
 - a. Bill Sperber (e-mail: [REDACTED])
 - b. Katie Swanson (e-mail: [REDACTED])
2. Functional and Quality Applications of Sodium
 - a. Janice Johnson, Cargill (e-mail: Janice_Johnson@cargill.com)
3. Texture/Mouthfeel in Grain Products
 - a. Gary Beauchamp, Monell (e-mail: beauchamp@monell.org)

Good luck.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [<mailto:akretser@ilsj.org>]
Sent: Wednesday, June 24, 2015 11:35 AM
To: Michael Doyle
Cc: Delia Murphy; Alison Kretser
Subject: RE: ILSI North America Sodium Reduction Workshop
Importance: High

Mike,

We are so pleased that you will be able to serve as a co-moderator for the sodium workshop on 22 September in Washington, DC. A formal invitation will be sent to you this week. We are finalizing the list of speakers and we would welcome your recommendations for an academic or government speaker to cover several topics which are all highlighted in the attached agenda.

Given the timeframe, there is urgency in this request. If you have any other thoughts on other potential speakers, please chime in.

Thank you,
Alison

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Cc: [Brenda H Banister](#)
Subject: RE: ILSI North America Technical Committee on Food Microbiology
Date: Friday, June 05, 2015 10:25:35 AM

Mike,

This is great to hear. I'll plan to follow up with Brenda on Monday and determine some dates that will work for you.

Alison

-----Original Message-----

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Friday, June 05, 2015 10:01 AM
To: Alison Kretser
Cc: Brenda H Banister
Subject: RE: ILSI North America Technical Committee on Food Microbiology

Hoi Alison,

I would be willing to do this but neither date would work for me. My assistant Brenda can tell you the dates I am available.

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [akretser@ilsi.org]
Sent: Thursday, June 4, 2015 6:04 PM
To: Michael Doyle
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org<<mailto:akretser@ilsi.org>>

From: [Joan Menke \(ConAgra Foods\)](#)
To: [Michael Doyle](#); [Steven Hermansky \(ConAgra Foods\)](#)
Subject: RE: ILSI North America Technical Committee on Food Microbiology
Date: Sunday, June 07, 2015 11:00:56 PM

Mike, many thanks!

Joan

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Thursday, June 04, 2015 5:16 PM
To: Menke, Joan (Research Quality Innovation); Hermansky, Steven (Research Quality Innovation)
Subject: Fwd: ILSI North America Technical Committee on Food Microbiology

Joan and Steve,

FYI

Mike

Sent from my iPhone

Begin forwarded message:

From: Alison Kretser <akretser@ilsi.org>
Date: June 4, 2015 at 5:04:24 PM CDT
To: Michael Doyle <mdoyle@uga.edu>
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005

202.659.0074 ex 161

akretser@ilsi.org

From: [Delia Murphy](#)
To: [Michael Doyle](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 9:15:51 AM

Hello Mike,

I completely understand- this summer has been so busy! We will keep you in the loop with the outcome of the call.

Best,
Delia

From: Michael Doyle [mailto:mduoye@uga.edu]
Sent: Friday, July 10, 2015 8:54 AM
To: Delia Murphy
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hi Delia,

Thank you for putting me in the loop on this. My schedule is very full so I don't want to delay things. I will be involved with the planning committee when I am available but don't feel the need to schedule a meeting based on my schedule.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mduoye@uga.edu

From: Delia Murphy [mailto:dmurphy@ilsi.org]
Sent: Thursday, July 09, 2015 2:00 PM
To: Michael Doyle
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

Shortly, I will be sending you a survey monkey for a conference call with the planning committee of the ILSI North America workshop, The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act. Chris Taylor will be invited to the call as well as your co-moderator. She is also the government liaison for the Sodium Committee so she has participated on a previous planning call and I did not want to leave you out!

Please do not feel obligated to join the planning committee call if you are not able to do so. We will hold a call with both you and Chris as well as the rest of the speakers in early September before the workshop so you can wait until then to participate if you would like. On this planning committee call I am surveying for, we will be discussing the speaker list, finalizing the attendee list before invitations are sent, and discussing the science writer and plans for publication. If you cannot attend but would like to share your input, I can also send you the most up to date version of the agenda and the attendee list.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



From: [Delia Murphy](#)
To: [Michael Doyle](#)
Cc: [Alison Kretser](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Monday, July 13, 2015 11:20:41 AM

Hi Mike,

Thank you for accepting, Mike. We truly appreciate your willingness to present on this topic.

Delia

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Friday, July 10, 2015 5:17 PM
To: Delia Murphy
Cc: Alison Kretser
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hi Delia,

I am certainly not looking for more to do, but considering the difficulties you are having with finding a speaker, I would be willing to do it.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [mailto:dmurphy@ilsi.org]
Sent: Friday, July 10, 2015 12:48 PM
To: Michael Doyle
Cc: Alison Kretser
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

We are hitting a wall trying to find a speaker for the “Introduction: Salt and Sodium Preservatives for Microbiological Stability” talk for The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act workshop. We originally invited Dr. Jeff Sindelar, University of Wisconsin-Madison, who would like to speak but is only comfortable talking about meat and poultry. We then invited Dr. Bill Sperber, per your recommendation, but he is unable to participate. Dr. Sperber suggested Dr. Guy Johnson, Johnson Nutrition Solutions but Dr. Johnson is a nutritionist and not comfortable addressing this topic. Alison and I have discussed it and we feel that you are the best individual to speak on this topic. We had originally wanted to invite you to give this talk but tapped you to be a co-moderator because of your broad expertise in this field.

You really are the best person to give this talk so would you be willing to still co-moderate and give this presentation? You would also lead the morning discussant panel.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsi.org

www.ILSINA.org

Follow ILSI North America:



From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Subject: RE: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call
Date: Wednesday, April 08, 2015 2:00:21 PM

Thank you, Brenda.

Suzie

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Wednesday, April 08, 2015 1:58 PM
To: Suzanne Harris
Subject: RE: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call

Hi Suzie,

Mike Doyle is available from 9:00 – 10:00 on May 11 and 19.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, April 08, 2015 11:37 AM
To: 'a.boobis@imperial.ac.uk'; 'peter.vanbladeren@nestle.com'; Michael Doyle; Catherine Field (cjfield@ualberta.ca); 'llsone@btinternet.com'; 'sara@unam.mx'; 'weavercm@purdue.edu'; Flavio Zambrone
Cc: Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com); Haan, Dawn E
Subject: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Dr. Boobis and Dr. van Bladeren would like to organize a conference call for the Science Advisory Group – a one-hour call beginning at 9:00 a.m. Eastern Daylight Time. Please indicate on which of the days listed below you are available for such a conference call:

Monday, May 4 _____
Tuesday, May 5 _____

Monday, May 11 x _____
Tuesday, May 12 _____
Wednesday, May 13 _____

Tuesday, May 19 x _____

Please return this information to me as soon as possible. Thank you.

From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Subject: RE: Polling for date for the mid-year ILSI Board of Trustees conference call
Date: Thursday, March 05, 2015 6:26:23 PM

Thank you, Brenda.

Suzie

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Thursday, March 05, 2015 5:34 PM
To: Suzanne Harris
Cc: Brenda H Banister
Subject: RE: Polling for date for the mid-year ILSI Board of Trustees conference call

Hi Suzie,

Attached is the calendar with Mike Doyle's availability in July for a two-hour conference call.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, February 25, 2015 10:43 AM
To: 'tabraham@mdlz.com'; 'rapplebaum@coca-cola.com'; 'belanger.se@pg.com'; 'a.boobis@imperial.ac.uk'; 's.chang@griffith.edu.au'; 'scohen@unmc.edu'; 'ary.bucione@dupont.com'; 'dennis.j.devlin@exxonmobil.com'; Michael Doyle; [adamdrew@u.washington.edu](#); 'marion@vt.edu'; 'eisenbra@rhrk.uni-kl.de'; Catherine Field ([cfield@ualberta.ca](#)); 'jerry.j.hjelle@monsanto.com'; 'takeshi_kimura@ajinomoto.com'; [REDACTED] 'm.t.kuwata@jcom.home.ne.jp'; [REDACTED] 'jlupton@tamu.edu'; 'johnmartin.obrien@rdls.nestle.com'; 'john.c.peters@ucdenver.edu'; 'Praesident@mri.bund.de'; [REDACTED]; 'geoffsmith@ilsisea.org.sg'; 'llsone@btinternet.com'; 'sara@unam.mx'; 'peter.vanbladeren@nestle.com'; 'kwallace@d.umn.edu'; 'weavercm@purdue.edu'; 'peter.weber@dsm.com'; 'liz.westring@genmills.com'
Cc: 'eholz@mdlz.com'; Maureen Clarke ([mauclarke@coca-cola.com](#)); 'carmel.james@griffith.edu.au'; 'jbradford@unmc.edu'; 'melinda.s.fleming@exxonmobil.com'; 'hemm@rhrk.uni-kl.de'; 'donna.o.triplett@monsanto.com'; Usui-Etsuko (笛吹 悦子) ([etsuko_usui@ajinomoto.com](#)); 'clbishop@tamu.edu'; 'christine.combe@rdls.nestle.com'; [andrea.schmid@mri.bund.de](#); Burnand, Valerie, VEVEY, CT-RSA ([Valerie.Burnand@nestle.com](#)); 'haan@purdue.edu'; 'christine.lagerquist@genmills.com'; Flavio Zambrone; Beth Brueggemeyer
Subject: Polling for date for the mid-year ILSI Board of Trustees conference call

TO: ILSI Board of Trustees

FROM: Suzie Harris

Greetings to each of you. 2015 is off and running. I hope you are keeping up with all the various ILSI activities through the ILSI website and ILSI News.

It is time to set the date for the Board's mid-year conference call – a two-hour call that will begin at 9:00 a.m. Eastern Daylight Time. Please use the attached calendar to indicate the days in July when

you are available to participate. The days marked with "X" are days when there are conflicts for that time slot. The call will not be held on these days.

Once you have marked your availability on the calendar, please return it to me. I will then send out another email confirming the date.

Please let me know if you have any questions.

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 2:53:30 PM

Dear Mike and Art,

Below is the link to Eric Brown's presentation. Please let me know if you have further questions or any problems with the link.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org

ILSI NA: Whole-Genome Sequencing for Regulatory Science and the Forging of a Global Food Safety Network for Source Tracking of Bacterial Pathogens (Eric Brown)
<https://youtu.be/MuHX8Y7hA98>

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety

University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#); [Heather Steele](#); [Amanda Haght](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 9:35:24 AM

Dear Mike,

I will be glad to share the link to Eric Brown's presentation with Art. Staff tells me that the editing and posting to our website will not be finished until tomorrow, so as soon as that is done I can send out the link.

Regards,

Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsa.org

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

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Many thanks.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Liang, Arthur P. \(CDC/OID/NCEZID\)](#)
To: [Eric Hentges](#); [Michael Doyle](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 3:00:19 PM

Eric,

Thanks very much! This will be very helpful.

- Art

Arthur P. Liang, MD, MPH
Senior Advisor for Food Safety
CDC Mailstop A-38
Phone: 404/639-2237
Mobile: [REDACTED]
E-mail: aliang@cdc.gov

From: Eric Hentges [<mailto:ehentges@ilsi.org>]
Sent: Tuesday, July 07, 2015 2:53 PM
To: Michael Doyle
Cc: Liang, Arthur P. (CDC/OID/NCEZID)
Subject: RE: YouTube Request

Dear Mike and Art,

Below is the link to Eric Brown's presentation. Please let me know if you have further questions or any problems with the link.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org

ILSI NA: Whole-Genome Sequencing for Regulatory Science and the Forging of a Global Food Safety Network for Source Tracking of Bacterial Pathogens (Eric Brown)
<https://youtu.be/MuHX8Y7hA98>

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Sent: Monday, July 06, 2015 4:01 PM
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Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

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Many thanks.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Ferg Clydesdale](#)
To: [Delia Murphy](#); [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: Re: ILSI North America Conflict of Interest and Scientific Integrity Working Group- 30 April Agenda & Materials
Date: Tuesday, April 28, 2015 3:38:10 PM

Dear Delia

I have managed to clear some of the day so will plan to join the webinar for the first several hours and then later in the day

I am sorry I am unable to be with you in person as this is such an important topic

Best regards

Ferg

On 4/24/2015 10:24 AM, Delia Murphy wrote:

To: ILSI North America Conflict of Interest and Scientific Integrity Working Group
Re: Agenda and Materials for 30 April In-Person Meeting

Please find attached the agenda for the 30 April in-person meeting of the Conflict of Interest and Scientific Integrity Working Group. Additionally, attached are two documents for Working Group members to review prior to the meeting: the meeting minutes from the 2 December 2014 conference call with the Working Group and a document that compiles Scientific Integrity Work by Various Organizations and in the Current Literature.

If you cannot attend the 30 April meeting in person, a webinar will be available. Please click on the link below to log into the webinar. You will then receive a phone number on your screen to dial into the call.

<https://gotomeet.me/akretser>

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



--
Ferg Clydesdale
UMass Department of Food Science
fergc@foodsci.umass.edu

From: [Ferg Clydesdale](#)
To: [Delia Murphy](#); [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyer11@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: Re: ILSI North America Scientific Integrity Working Group
Date: Friday, May 29, 2015 9:47:48 AM

Hi Delia
All this looks excellent
Best regards
Ferg

On 5/27/2015 1:34 PM, Delia Murphy wrote:

To: ILSI North America Scientific Integrity Working Group
Re: Draft Plan of Work

Please find attached the draft plan of work for the ILSI North America Scientific Integrity Working Group which reflects the discussion at the 30 April meeting of the Working Group. Also attached is the Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature presented at the meeting and referenced in the plan of work.

Please read the document and provide comments or edits to the draft by COB Friday, 12 June. The revised document will then be re-distributed to the Working Group for final approval.

-

The draft plan of work will be shared with the ILSI North America Board of Trustees' Executive Committee on a conference call on 2 June. It will be clearly stated that this current version is a draft and has not been finalized by the Working Group.

The meeting minutes from the 30 April meeting are nearing completion and will be distributed to the Working Group as soon as possible.

Please let Alison and I know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200

Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



--
Ferg Clydesdale
UMass Department of Food Science
fergc@foodsci.umass.edu

From: [Courtney McComber](#)
To: [Michael Doyle](#)
Subject: Registration Confirmation
Date: Tuesday, April 21, 2015 4:19:31 PM

ILSI North America Mid-Year Board Meetings/Events 2015 - Confirmation and Receipt
4/21/2015
4/21/2015

Dr. Michael Doyle
1109 Experiment St.
Center for Food Safety
Griffin, GA 30223

Dear Michael,

Thank you for registering for ILSI North America Mid-Year Board Meetings/Events 2015.
We are pleased to confirm that we have received and processed your Complimentary registration in the amount listed below. Please print this message as your receipt.

Details:

4/21/2015

1	Registration	\$ 0.00
	Dr. Michael Doyle (3621071)	

Total Purchase:	\$ 0.00
------------------------	---------

Total Payment:	\$ 0.00
-----------------------	---------

Total Due:	\$ 0.00
-------------------	---------

Your registrant ID is: 3621071

Your confirmation code is: H6QX-CE9C-DPE7-JQC8-R43G-25N-HBJ

You can make changes to your registration record, transfer your registration to another individual or upgrade your registration, at any time by going to:

<https://ww2.eventrebels.com/er/Update.jsp?A=13073>

and typing in your e-mail and registrantID or confirmation #.

Sincerely,
Courtney McComber
ILSI North America Mid-Year Board Meetings/Events 2015 Registrar

From: Suzanne Harris
To: "tabraham@mdlz.com"; "rapplebaum@coca-cola.com"; "belanger.se@pg.com"; "a.boobis@imperial.ac.uk"; "s.chang@griffith.edu.au"; "scohen@unmc.edu"; "ary.bucione@dupont.com"; "dennis.j.devlin@exxonmobil.com"; Michael Doyle; "adamdrew@u.washington.edu"; "marion@vt.edu"; "eisenbra@rhrk.uni-kl.de"; "Catherine Field"; "jerry.j.hjelle@monsanto.com"; "takeshi_kimura@ajinomoto.com"; [REDACTED]; "m.t.kuwata@jcom.home.ne.jp"; [REDACTED]; "jlupton@tamu.edu"; "johnmartin.obrien@rdls.nestle.com"; "john.c.peters@ucdenver.edu"; "Praesident@mri.bund.de"; [REDACTED]; "geoffsmith@ilsisea.org.sg"; "llsone@btinternet.com"; "sara@unam.mx"; "peter.vanbladeren@nestle.com"; "kwallace@d.umn.edu"; "weavercm@purdue.edu"; "peter.weber@dsm.com"; "liz.westring@genmills.com"; "Flavio Zambrone"
Cc: "eholz@mdlz.com"; "Maureen Clarke"; "carmel.james@griffith.edu.au"; "jbradford@unmc.edu"; "melinda.s.fleming@exxonmobil.com"; "hemm@rhrk.uni-kl.de"; "donna.o.triplett@monsanto.com"; "Usui-Etsuko(田吹 悦子)"; "clbishop@tamu.edu"; "christine.combe@rdls.nestle.com"; "andrea.schmid@mri.bund.de"; "Burnand.Valerie.VEVEY.CT-RSA"; "haan@purdue.edu"; "christine.lagerquist@genmills.com"; Beth Brueggemeyer; Beth-Ellen Berry; Michael Shirreffs; Shawn Sullivan
Subject: Reminder for the mid-year ILSI Board of Trustees conference call -- Thursday, July 9, 2015
Date: Wednesday, July 08, 2015 11:19:54 AM
Attachments: [2015 Dial-in information.doc](#)
[ILSI BOT 2015-07-09 agd.doc](#)
[ILSI-BOARD-20150117 DRAFT+ AB.docx](#)

Just a reminder that the mid-year ILSI Board of Trustees conference call is tomorrow – July 9, 2015 – beginning at 9:00 a.m. Eastern Daylight Time. All briefing documents are available on the ILSI Board of Trustees portal –

<https://www.ilsixtra.org/ilsibot/SitePages/Upcoming%20Meetings.aspx>

See instructions on user name and password at the end of the message below.

TO: ILSI Board of Trustees

FROM: Suzie Harris

The ILSI Board of Trustees mid-year conference call is scheduled for **Thursday, July 9, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not last longer than 2 hours. The dial-in instructions are attached here:

The proposed agenda for the conference call is attached here:

Agenda Item II. Draft minutes from the January 17, 2015 ILSI Board of Trustees meeting

All other documents for the ILSI Board of Trustees mid-year conference call will be posted on the ILSI Board portal not later than Wednesday, July 1. You may reach the ILSI Board portal through this link: <https://www.ilsixtra.org/ilsibot/SitePages/Home.aspx>

Your username is the information in your email address before the "@".

Password: Password1

To reset your password, go to: <https://www.ilsixtra.org/Pages/Change%20Password.aspx>

I will send a reminder message on or about July 1. Please let me know if you have questions or need help accessing the documents on the Board portal.

From: [Courtney McComber](#)
To: [Courtney McComber](#)
Cc: [Heather Steele](#)
Subject: Reminder: Please respond to a brief survey regarding the recent ILSI North America FNSP Mid-Year Meeting
Date: Thursday, July 09, 2015 1:27:12 PM
Attachments: [image001.png](#)



Sent on behalf of Heather Steele

Thank you for attending the ILSI North America Food, Nutrition & Safety Program (FNSP) Mid-Year Meeting held on Tuesday, 30 June 2015, at the Madison Hotel in Washington, DC.

The Mid-Year meeting provides an opportunity to present information on topics of current member interest, review key results from recent ILSI North America scientific programs, and report on the progress of new and ongoing projects since the ILSI Annual Meeting in January.

To help us evaluate this meeting and to improve our future meetings, we would appreciate your input on the program and meeting logistics. If you have not already done so, please click on the link below to access the survey. It should take just a few minutes of your time.

<https://www.surveymonkey.com/r/8B3ZHG2>

Please contact Heather Steele (hsteele@ilsi.org) or Courtney McComber (cmccomber@ilsi.org) with any questions. Thank you for your comments; we appreciate and value your input.

Heather H. Steele
Director, Program Development
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
hsteele@ilsi.org
202-659-0074 x150
www.ILSINA.org

From: [Amanda Haight](#)
To: [Michael Doyle](#)
Cc: [Ann J Autry](#); [Brenda H Banister](#)
Subject: Reservation Confirmation for the 2015 Mid-year Meeting
Date: Tuesday, June 16, 2015 12:47:41 PM
Attachments: [image002.png](#)

Good afternoon Dr. Doyle,

I hope you are doing well. I wanted to send a quick note to confirm your hotel arrangements for the upcoming Mid-year Meetings.

All of the Mid-year meetings will be held at:

The Loews Madison Hotel
1177 Fifteenth Street NW
Washington, DC 20005
202-862-1600

Your hotel reservation is confirmed for the night of 30 June with check out on 1 July. Your reservation number is **13340614**.

Please let me know if you have any questions.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
115615th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org

Follow ILSI North America:



From: [Katherine Autry](#)
To: [Michael Doyle](#)
Subject: Revised CV 03-20-15
Date: Friday, March 20, 2015 9:40:16 AM
Attachments: [MPD CV Mar. 2015.doc](#)

From: [Suzanne Harris](#)
To: [a.boobis@imperial.ac.uk](#); [s.chang@griffith.edu.au](#); [scohen@unmc.edu](#); [Michael Doyle](#); ["adamdrew@u.washington.edu"](#); [marion@vt.edu](#); [eisenbra@rhrk.uni-kl.de](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [m.t.kuwata@com.home.ne.jp](#); [Joanne Lupton \(Joanne.Lupton@agnet.tamu.edu\)](#); [john.c.peters@ucdenver.edu](#); [Praesident@mri.bund.de](#); [sesikeran@gmail.com](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [kwallace@d.umn.edu](#); [weavercm@purdue.edu](#); ["Flavio Zambone"](#)
Cc: [carmel.james@griffith.edu.au](#); [jbradford@unmc.edu](#); [hemm@rhrk.uni-kl.de](#); [andrea.schmid@mri.bund.de](#); ["Haan, Dawn E"](#); [Michael Shirreffs](#)
Subject: Survey for ILSI Public Sector Trustees
Date: Tuesday, May 26, 2015 3:05:11 PM

TO: ILSI Public Sector Trustees

FROM: Suzie Harris

The ILSI Board of Trustees Science Advisory Group, led by Dr. Alan Boobis and Dr. Peter van Bladeren, asked that we gather some information about the areas of expertise held by the ILSI public sector trustees and then by the branch public sector trustees and science advisors. With input from the ILSI Executive Committee, some questions were also added to get an idea of how involved you are with other science-based organizations like FAO and WHO.

We are using you as guinea pigs for this effort. I hope you will use this link

https://www.surveymonkey.com/r/Adviser_Expertise

to access the survey and to complete it. At the end there are two questions to gauge what you thought of the earlier questions.

Please let me know if you have any questions. It would be very helpful if you would complete the survey by **Friday, June 12, 2015**. Thank you.

From: [Libby Williams](#)
To: [CERA](#)
Subject: The Partnership for Biosafety Risk Assessment and Regulation Newsletter Is Now Available
Date: Tuesday, March 31, 2015 12:27:06 PM



The March Edition of the **Partnership for Biosafety Risk Assessment and Regulation Newsletter** Is Now Available!

This Issue Features:

- The Partnership Program Comes to a Close
- Reflections on the Partnership Program
- Kenya Biosafety Activities Enhanced through the Partnership
- Milestones Reached through the Partnership
- The Impact of the Partnership
- Feedback from Partnership Activities

Click [here](#) to access the newsletter online.

Visit CERA's [website](#) to view previous issues of this newsletter and see other resources available.

Libby Williams
Communications and Program Specialist
ILSI Research Foundation
1156 Fifteenth Street NW, Suite 200
Washington, DC 20005
Phone: 202-659-3306 x170
Fax: 202-659-3617



To unsubscribe to this newsletter, please email libwilliams@ilsf.org with your contact information.

From: [Katherine Autry](#)
To: [Michael Doyle](#)
Subject: Update CV April, 2015
Date: Monday, April 06, 2015 4:48:15 PM
Attachments: [MPD CV April 2015.doc](#)

From: [Katherine Autry](#)
To: [Michael Doyle](#)
Subject: Updated CV
Date: Wednesday, April 22, 2015 4:46:17 PM
Attachments: [MPD Revised CV April 2015.doc](#)

Hi Dr. Doyle,

I updated your CV and have attached a copy for you. I sent Ann and Brenda an update also.

Thanks,
Susie

From: [Katherine Autry](#)
To: [Michael Doyle](#); [Brenda H Banister](#); [Ann J Autry](#)
Subject: Updated Michael Doyle CV
Date: Thursday, July 02, 2015 4:55:08 PM
Attachments: [MPD Revised CV July 2, 2015.doc](#)

From: [Libby Williams](#)
Subject: World Bank FARMD Webinar Series featuring Dr. McLean and Dr. Gustafson from the ILSI Research Foundation
Date: Monday, May 04, 2015 12:08:16 PM
Attachments: [image004.png](#)



**Join us for the World Bank FARMD Webinar Series featuring
Dr. McLean and Dr. Gustafson
from the ILSI Research Foundation**

On Wednesday, May 6th from 9:00 am EST until 10:00 am EST, Dr. Morven McLean, the Executive Director of the [ILSI Research Foundation](#), and Dr. David Gustafson, the Director of the ILSI Research Foundation's Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security ([CIMSANS](#)) will introduce the ILSI Research Foundation and the work it does regarding risk management, agriculture and food security.

They will emphasize the role of food systems, explaining how the nutritional content of food consumed contributes to the 'nutrient' security aspects of sustainable nutrition security. They will further detail the ILSI Research Foundation efforts to better quantify food system contributions to sustainable agriculture and nutrition security.

To find out more about this webinar organized by FARMD, please visit this [page](#). You can register directly for the webinar by clicking [here](#).

We hope you can join us!

Libby Williams
Communications and Program Specialist
ILSI Research Foundation
1156 Fifteenth Street NW, Suite 200
Washington, DC 20005
Phone: 202-659-3306 x170
Fax: 202-659-3617



From: [Courtney McComber](#)
To: [Courtney McComber](#)
Cc: [Heather Steele](#)
Subject: 2015 ILSI North America FNSP Mid-Year Meeting Satisfaction Survey
Date: Tuesday, July 07, 2015 3:16:34 PM
Attachments: [image001.png](#)



Sent on behalf of Heather Steele

Thank you for attending the ILSI North America Food, Nutrition & Safety Program (FNSP) Mid-Year Meeting held last Tuesday, 30 June 2015, at the Madison Hotel in Washington, DC.

The Mid-Year meeting provides an opportunity to present information on topics of current member interest, review key results from recent ILSI North America scientific programs, and report on the progress of new and ongoing projects since the ILSI Annual Meeting in January.

To help us evaluate this meeting and to improve our future meetings, we would appreciate your input on the program and meeting logistics. Please click on the link below to access the survey. It should take just a few minutes of your time.

<https://www.surveymonkey.com/r/8B3ZHG2>

Please contact Heather Steele (hsteele@ilsi.org) or Courtney McComber (cmccomber@ilsi.org) with any questions. Thank you for your comments; we appreciate and value your input.

Courtney McComber
ILSI North America
Program and Conference Manager
1156 Fifteenth Street NW
Suite 200
Washington, DC 20005
202-659-0074 ext. 143
202-659-3859 (fax)
cmccomber@ilsi.org

Unable to Process

From: [Suzanne Harris](#)
To: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); [Michael Doyle](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [weavercm@purdue.edu](#); "Flavio Zambrone"
Cc: [Burnand, Valerie.VEVEY.CT-RSA \(Valerie.Burnand@nestle.com\)](#); "Haan, Dawn E"; [Beth Brueggemeyer](#)
Subject: Agenda, briefing documents and dial-in instructions for the ILSI Board Science Advisory Group -- Monday, May 11 at 9:00 am EDT
Date: Tuesday, May 05, 2015 4:53:43 PM
Attachments: [One ILSI SAG cc 2015-05-11_agd.docx](#)
[SAG 2015-01-19_summary.docx](#)
[2015_draft_agenda.docx](#)
[Strategic_Map_01-17-13.ppt](#)
[2015_Food_and_Water_Safety.docx](#)
[2015_risk_science-toxicology.docx](#)
[2015_nutrition_health_and_well-being.docx](#)
[2015_Sustainable_Agriculture.docx](#)
[SAG 2015_Emerging_Issues_Identified_by_ILSI_Branches.docx](#)
[Tab_04-b_Emerging_Issues_BPG - FINAL.doc](#)

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

A conference call of the ILSI Board of Trustees Science Advisory Group is scheduled for **Monday, May 11, beginning at 9:00 a.m. Eastern Daylight Time**. The call will not last longer than one hour. The toll-free dial-in instructions are at the end of this message.

The proposed agenda for this call is attached here:

The summary of the group's meeting in January is attached here:

Agenda Item II. List of emerging issues identified by the ILSI branches in late 2014, organized by four thematic areas.

Agenda Item II. d. 2009 Best Practices Guide

Agenda Item III. Draft survey for public sector trustees and advisors – being developed.

Agenda Item IV. Proposed plan of work; 2014-2016 ILSI Strategic Map, and lists of 2015 ILSI entity activities arranged by four thematic areas (please review these lists prior to the call and be prepared to offer ideas for improving them)

Dial-in Instructions

If you are calling from:

Brazil

Canada

Mexico

Please dial:

0-800-047-4905

1-888-299-2873

01-800-083-5534

Switzerland	0-800-002-347 - toll free; 41-(0)-225-3311-19 – long distance
United Kingdom	0-800-169-0430
United States of America	1-888-585-9008

The conference room number for everyone is 476-399-389 #. Please let me know if you need a toll-free number for another country.

ILSI Board of Trustees Science Advisory Group – Draft 2015 Agenda

1. Develop activities map of ILSI entity activities to use in promoting collaboration.
2. Enhance emerging issues process to include input from public sector.
3. Identify translational activities being conducted by ILSI entities and share with the ILSI Board Value and Stakeholder Group.
4. Develop process for working with ILSI entities to identify new opportunities for collaborative activities. Involve Science Advisory Group members to help branches solicit external funds.

Food and Water Safety

Safety Assessment for Specific Components

- Food additives – safety aspects of sweeteners (ILSI SEAR)
- Partially hydrogenated oils/trans fatty acids – establish biological understanding of a threshold (mode of action determination) and conduct meta-analysis (ILSI North America)
- Caffeine – update 2003 review of health effects of caffeine in humans (ILSI North America)
- Allergens – define reference values and propose quantitative action levels (ILSI Europe); dose vs severity of reaction using quantitative risk assessment approaches (ILSI Europe); Integrated Approaches to Food Allergen and Allergy Risk Management – IFAAM (ILSI Europe)
- Mycotoxins – developing ways to reduce such contamination (ILSI Europe)
- Packaging materials – non-intentionally added substances; nanotechnology; 6th Symposium on Food Packaging (ILSI Europe)
- Novel foods – roadmap to identify steps to consider in safety assessment (ILSI Europe); foods derived through modern biotechnology – risk assessment of identical or similar constructs (ILSI Argentina/ILSI Brasil)
- Antimicrobial resistance – EU EFFORT (LSI Europe)

Chemical Risk Assessment Methods

- Dietary exposure assessment methods – *iFoodExposure*; *GUIDEA* (ILSI Europe); 3rd regional workshop on ASEAN food consumption and exposure assessment – finalize ASEAN Food Consumption Database for Exposure Assessment (ILSI SEAR/ILSI Europe)
- Use of ‘omics in understanding biological pathways (ILSI Europe)

Microbial Research

- Application and perspective of MALSI TOF/MS for microorganism identification and analysis – seminar (ILSI Japan)

Harmonization of food standards

- Improved HACCP testing strategies (ILSI Europe)
- Harmonization of food safety standards across 4 Chinas (12th Workshop on Food Safety and Harmonization among Mainland, Taiwan, Hong Kong and Macao; ILSI Focal Point in China/ILSI Taiwan)
- Harmonization of food control regulations with SAARC (ILSI Japan/ILSI-India)
- Harmonization with Codex -- seminar on technological need for food additives, regulatory alignment with Codex and public chemophobia reaction (ILSI-India)
- Investigation of commodity food regulations across ASEAN, Hong Kong, Taiwan; develop database – ILSI Japan/ILSI SEAR/ILSI Korea/ILSI Focal Point in China/ILSI-India
- BeSoTo – 7th meeting and satellite symposium (ILSI Korea/ILSI Focal Point in China/ILSI Japan/ILSI Southeast Asia Region)

- Mercosur regulations and harmonization (ILSI North Andean)
- Harmonizing food additive regulations in Taiwan with international community (ILSI Taiwan)

Producing safe water at community level

- Project SWAN – SWAN3 – Vietnam, expand nationwide (ILSI Japan); SWAN Indonesia – model development (ILSI Japan)
- Water quality in production of fresh produce/MRA

Capacity-building and knowledge dissemination

- Food safety assessment – conference on food contaminants in Bangladesh (ILSI-India); food and water safety conference – include packaging, raw materials, and equipment (ILSI-India); workshop for food safety inspectors (ILSI South Andean); pilot test new food safety assessment training tool (ILSI SEAR/ILSI Focal Point in China/ILSI South Africa)
- Microbial risk assessment (MRA) -- WHO training materials/hands-on training in Namibia for SADC (Southern Africa Development Committee) (ILSI South Africa)
- Environmental risk assessment for genetically engineered crops (ILSI Research Foundation/ILSI Argentina/ILSI Brasil/ILSI-India)
- Seminars on hazardous substances in foods (ILSI Korea)
- Mycotoxin seminar for regulators (ILSI North Andean)
- HACCP training course in Ghana (ILSI PIP)
- Food safety for nutritionists training course in Ghana and Nigeria (ILSI PIP)
- Educational seminars on water safety, HACCP, and contaminants/pesticides (ILSI South Andean); tripartite forums on food safety issues (ILSI Taiwan)
- Seminar and workshop on food allergens to share scientific risk-based approaches (ILSI SEAR/ILSI Europe/HESI)
- Protein monographs for food and feed safety published in peer-reviewed literature (ILSI Research Foundation)
- Publish retrospective analysis of safety assessment studies related to food and feed from genetically engineered crops (ILSI Research Foundation)
- Expand Crop Composition Database to include cassava and banana (food security crops) as well as for transgenic lines of corn, soy, and canola (ILSI Research Foundation)
- Food safety session at 2015 Asian Congress of Nutrition (ILSI Japan/ILSI Focal Point in China/ILSI Korea/ILSI SEAR/ILSI Taiwan)

Nutrition, Health and Well-being – 2015

Macro and micronutrients

- Carbohydrates – Harmonization of dietary fiber definitions to Codex definition – comprehensive fiber database (ILSI North America); comparison of recommendations (ILSI Europe); sugars consumption and recommendations (ILSI SEAR); risk and benefits of sweeteners (ILSI SEAR)
- Fatty acids – n-3 & n-6 intake from all sources (ILSI Europe)
- Protein – health effects and optimal intake levels (ILSI North America)
- Micronutrients – Sodium – intake study in Philippines (ILSI SEAR); prevalence of salt sensitivity in southeast Asia (ILSI SEAR); vitamin D – quantify D3 synthesizing UVB radiation at different altitudes and seasons (ILSI-India); food fortification (iron-fortified rice), in-home fortification monitoring (ILSI Focal Point in China), iodine intake in Europe/fortification strategies (ILSI Europe), methods and impact of micronutrient interaction with food matrix (ILSI Europe), impact of fortification in Europe on nutrient intake and dietary habits (ILSI Europe); Project IDEA – iron-fortified rice in Philippines (ILSI Japan/ILSI SEAR/ILSI-India), market trial in Vietnam (ILSI Japan/ILSI SEAR/ILSI-India), Project IDEA – lysine fortification (ILSI Japan/ILSI-India/ILSI SEAR)
- Adequacy of intake for specific nutrients – how best to achieve nutrient adequacy in the elderly (ILSI Europe); fiber intake compared to recommendations and claims in Europe (ILSI Europe); support Total Diet Study (ILSI South Africa)

Functional food components

- Nutrigenomics/bioactives – PATHWAY 27 (ILSI Europe); phenotypic flexibility – Nutritech (ILSI Europe); support endowed Chair on Functional Foods/Nutrigenomics (ILSI Japan)
- Marker validation initiative – for mental performance and immunity (ILSI Europe); glycemic exposure markers in non-diabetics (ILSI Europe)
- Impact on gut microbiota – prebiotics, probiotics -- impact of early life bacterial colonization on metabolic, immunologic, and cognitive functions (ILSI Europe); impact of probiotics on intestinal barrier function (ILSI Europe); understanding of how microbes interact with host to yield health benefits (ILSI Europe); relationship of gut microbes to different nutrition-related noncommunicable diseases (ILSI Europe); role of bacterial metabolites as markers of improved/reduced gut health (ILSI Europe); identify specific characteristics of prebiotic structure impacting gut ecology (ILSI Europe)
- Effects of foods on mood and mental performance – guidance on subjective measures/conditions of use (ILSI Europe)
- Functional foods monograph – summary of scientific evidence and regulatory framework (ILSI SEAR)

Nutrition through the lifecycle

- Impact of breakfast quality on child health – research project (ILSI Argentina)

- Growth velocity in young child – does compensatory rapid growth early in life increase risk of disease later? (ILSI Europe)
- Impact of early nutrition on noncommunicable disease risk; guidelines for life-cycle approach to prevent chronic disease (ILSI-India)
- Healthy aging – evidence-based pathways to disability and specific best practices to promote healthy aging (ILSI-India/ILSI Korea/ILSI SEAR/ILSI Taiwan); optimal nutrition for the aging brain (ILSI Europe); 7th International Conference on Nutrition and Aging (ILSI Japan/ILSI Europe)

Energy balance

- Dietary intake methodologies; feeding habits
- Physical activity levels and nutrient intake for adolescents/adults (ILSI Argentina); identify research gaps in relation of energy-balance to physical activity for weight management and healthy active living (ILSI North America)
- Community-level programs – TAKE 10! for older adults – promote (ILSI Japan), LiSM 10! – publish research database (ILSI Japan); TAKE 10! for school children (ILSI South Andean)
- Impact of non-caloric sweeteners (ILSI Europe); publish systematic review (ILSI Mexico)
- Satiety – role for fiber (ILSI Europe); period of exposure necessary to demonstrate impact on satiety and energy intake (ILSI Europe); neurocognitive mechanisms controlling satiation (ILSI Europe);
- Food preference – sweet taste (ILSI Europe); publish paper on impact of taxing sugar-sweetened beverages (ILSI Mexico/ILSI North Andean)

Nutrition and disease

- Low grade inflammation – review of health impacts (ILSI Europe); relationship between low grade inflammation and aging – inflammageing (ILSI Europe); impact of reduction of post-prandial glycemia on disease risk and quantitative impact of specific food changes (ILSI Europe); publish updated “Concise Monograph on Oxidants, Antioxidants and Disease Prevention” – ILSI Europe
- Diabetes and other NCDs – methods for understanding interactions and cumulative effects of dietary components (ILSI Europe); assess quality of care for diabetics in Mexico (ILSI Mexico)
- Nutrition labeling – review global recommendations (ILSI Focal Point in China)

Knowledge dissemination

- Translate *Nutrition Reviews* into Chinese and publish online (ILSI Focal Point in China)
- Promote Guidelines for Physical Activity for Chinese Adults (ILSI Focal Point in China)
- Promote “Exercise is Medicine” training (ILSI Focal Point in China)
- Two sessions (micronutrients and food safety) at the 2015 Asian Congress on Nutrition (ILSI Japan/ILSI SEAR/ILSI Korea/ILSI Focal Point in China/ILSI-india)
- Provide scientific updates on sodium reduction (ILSI Korea)

- Fortification symposium in Central America (ILSI Mexico/ILSI Mesoamerica); seminar on fortification (ILSI South Andean)
- Raise awareness of hospital malnutrition (ILSI Mexico)
- Develop communications guidelines between nutrition and food professional (ILSI Taiwan)
- Discuss nutritional issues associated with South African government's obesity and noncommunicable disease strategy, including biotechnology (ILSI South Africa/ILSI Europe/ILSI SEAR)
- Provide courses on vitamins (ILSI South Andean)
- Seminar on 'omics – nutrigenetic and epigenetic changes (ILSI South Andean)
- Standards for food labeling and advertisement related to medical effectiveness (ILSI Taiwan)
- Promote tripartite communication and public education on food issues (ILSI Taiwan)

Risk Science and Toxicology

Risk and Safety Assessment

- Environmental risk assessment – animal alternatives – define appropriate criteria for EDC reference chemicals, explore OECD 210 FELS test, develop ecotoxicological Threshold of Toxicological Concern (ILSI HESI); biotech safety assessment -- develop case studies to test criteria for populating limited (low exposure) releases of genetically modified seed into the environment (ILSI Research Foundation/ILSI Argentina), develop case studies to help communicate the data transportability (environmental risk assessment of specific genetically modified crops) framework (ILSI Research Foundation/ILSI Argentina)
- Genomics in mechanism-based risk assessment – data generation for genomic biomarker qualification and submission of qualification package to US FDA, sequencing data analysis toward construction of a microRNA atlas in rodent model, complete experimental evaluation of transcriptomic analysis of formalin-fixed paraffin-embedded tissue (FFPE), assess sources of variability in microRNA measurements to generate best practices (ILSI HESI)
- Tiered-approach to assess bioaccumulation of chemicals – multi-laboratory *in vitro* ring trial of OECD Standard Project Submission Form (SPSF),
- Protein allergenicity – multi-phased digestibility research and two-dimensional difference gel electrophoresis (2D-DIGE) phase 2 validation studies (ILSI HESI)
- Mycotoxins; pesticides – impact on diabetes (ILSI Mexico); criteria to assess the safety of newly developed biological agents for agricultural production (ILSI Argentina/ILSI Brasil)
- Cardiac safety – comprehensive *in vitro* proarrhythmia assay (CIPA), publish report on proof of concept studies (new methods and markers in preclinical prothrombotic state and hemostasis in a diseased/genetically modified background rodent), present results of canine and rodent cardiac contractility study, develop white paper on value of disease models for preclinical cardiovascular safety testing, develop criteria and assay methods for evaluating electrophysiological effects of compounds on cardiomyocytes (ILSI HESI)
- Dietary exposure assessment food consumption database in ASEAN region (ILSI SEAR); iFoodExposure (ILSI-India)
- Use of imaging for translational safety assessment – use of non-invasive imaging of molecular biodistribution toward understanding molecular pharmacokinetics/pharmacodynamics related to drug efficacy and toxicity (ILSI HESI)
- Risk assessment for new transformation events with familiar constructs (ILSI Argentina/ILSI Brasil)

Toxicology

- Nephrotoxicity – data analysis approaches for assessment of microRNAs in urine associated with exposure to renal toxicants, pool input to develop best practices in urinary and serum biomarker collection methods, develop collaborations to extend microRNA evaluations in rodents to larger animals (ILSI HESI)

- Developmental and reproductive toxicology – publish review paper on FcRn ontogeny, collecting and analyzing relevant tissue for preclinical species, validate list of developmental toxicants using *in vitro* assays, developmental immunotoxicity literature review, and workshop to develop set of criteria for validating use of microCT image capture and automated examination of such images for skeleton evaluations (ILSI HESI)
- Genetic toxicology – collaborate with Health Canada to evaluate additional chemicals and assays for dose-response modeling, provide guidance on *in vitro* micronucleus assay acceptance and evaluation criteria, develop optimal protocol for conducting transgenic assay in germ cells, identify best practices for genetic toxicology testing of biologics, evaluate current testing paradigm for genotoxicity assessment of nanomaterials, evaluate processes for validation of new test methods, provide data for validation of *Pig-a* assay as an *in vivo* gene mutation safety assessment assay, and develop “clean slate” approach to genetic toxicity testing (ILSI HESI)
- Immunotoxicology – complete cross-laboratory testing of *in vitro* HuLA assay and others (ILSI HESI)

Harmonization of methods and standards

- Unify technical criteria and procedures for risk assessment and toxicity studies (ILSI Argentina/ILSI Brasil/ILSI HESI)
- Harmonization of food safety standards in the four Chinas (ILSI Focal Point in China/ILSI Taiwan)

Capacity-building and knowledge dissemination

- Current risk assessment paradigms and criteria – training workshops (ILSI Argentina/ILSI HESI)
- Train-the-trainer approach for plant breeding technologies (RNAi), environmental risk assessment, and transportability (ILSI Argentina/ILSI Research Foundation)
- Publish “Toxicology Lectures”, volume 2 (ILSI Japan)
- Microbiological risk assessment hands-on training (ILSI South Africa)
- Risk-based approaches in addressing food allergen issues – seminar and workshop (ILSI SEAR/ILSI HESI/ILSI Europe)
- RISK21 – international conference (ILSI Taiwan/HESI)
- Train the trainers in food safety risk assessment (ILSI Taiwan)
- Webinars on bioaccumulation and immunotoxicology (ILSI HESI)
- Risk Assessment in the 21st Century (RISK21) – continue international outreach, communication and education (ILSI HESI)
- Sustainable chemical alternatives – produce series of technical papers to give guidance to practitioners of alternative assessment in attributes and tools, decision making and weighing and data gaps, present guidance at appropriate meetings (ILSI HESI)

Sustainable Agriculture/Nutrition Security

Sustainable farming – Good Agricultural Practices

- Criteria for risk assessment of new microbial and biological products for agriculture – developed through series of expert panels (ILSI Argentina/ ILSI Brazil)
- Roundtable discussion on how to reduce carbon footprint by using sustainable agricultural practices (ILSI-India)
- Translate good agricultural practices for 8-10 major crops into languages farmers can understand (ILSI-India)

Societal aspects of nutrition security – food choice

- SUSFANS – metrics, models, and foresight for sustainable food and nutrition security (ILSI Europe)

Sustainable nutrition security assessment

- Finalize metrics (ILSI Research Foundation)
- Conduct assessment at regional level (ILSI Research Foundation/ILSI Europe/ILSI-India/ILSI North America/ILSI South Africa)
- Promote use of open source data for such assessments (ILSI Research Foundation)
- Improve models used to estimate impact of climate change on crop production and build models for additional crops (ILSI Research Foundation)

Genetic modification and prevention of malnutrition

- Promote better understanding of food biotechnology to various stakeholders through international workshop (ILSI Korea/ILSI Research Foundation-CSAFF)
- Publish review effectiveness of genetically modified products in reducing childhood malnutrition (ILSI Mexico)

**ILSI Board of Trustees
Science Advisory Group**

**Conference Call
Monday, May 11, 2015
9:00 – 10:00 a.m. Eastern Daylight Time**

DRAFT AGENDA

- I. Welcome and Introductions
- II. Strengthening ILSI Entity Emerging Issues Processes
 - a. Develop a definition for what constitutes an “emerging issue”
 - b. Steps needed to strengthen the identification and prioritization of emerging issues
 - c. Identify ways to increase stakeholder participation in the process
 - d. Revision of the best practices document
- III. Progress in Developing an Expertise Database for ILSI Public Sector Trustees and Advisors
- IV. 2015 Agenda for Science Advisory Group – How Best to Help ILSI Branches
- V. Next Steps
- VI. Adjournment

2015 Emerging Issues Identified by ILSI Branches

Food and Water Safety

Safety Assessment for Specific Components

- Food additives (ILSI-India); role of nutritional assessment in ingredient safety assessment (ILSI North America)
- Food allergens – generate prevalence data (ILSI Argentina); risk-based allergen management and thresholds (ILSI SEAR)
- Novel foods – exchange information on new breeding and other agricultural technologies (ILSI Argentina/ILSI Brasil)

Chemical Risk Assessment Methods

- Challenges (ILSI-India)
- Application of big data in food safety assurance (ILSI Korea)

Microbial Research

- Microbiological challenges (ILSI-India)

Harmonization of food standards

- Ambiguities in national standards (ILSI-India)

Producing safe water

- Re-utilization of industrial water (ILSI Argentina)

Capacity-building and knowledge dissemination

- GMO (ILSI North Andean/Ecuador); safety of biotechnology and new plant breeding technologies (ILSI-India)
- Ingredient supply compliance with food safety standards (ILSI Taiwan)
- Food safety regulations, inspection, monitoring and issue solution (ILSI Taiwan)

Risk Science and Toxicology

Risk and Safety Assessment

- Alternative methods (ILSI Brasil); framework for intelligent non-animal alternative methods for safety assessment (ILSI HESI)

Toxicology

- Toxicogenomics (ILSI Brasil)
- Strategies to integrate exposure, PBPK models, and data on metabolism to predict plasma levels of compounds and their metabolites that are directly comparable to *in vitro* toxicology results (ILSI HESI)

Capacity-building and knowledge dissemination

- Hazard vs. risk-based approaches with focus on exposure (ILSI Argentina)
- Nanotechnology – keeping up-to-date (ILSI Brasil)

Nutrition, Health and Well-being

Food composition*

- Big data complication for local region (ILSI Argentina)

Macro- and micronutrients

- Bioavailability of micronutrients and impact on micronutrient malnutrition (ILSI-India)

Functional food components

- Impact of microbiome (ILSI Brasil); health beyond gut microbiome (ILSI-India); relationship of microbiota, nutrition and health (ILSI North America)
- Nutrition and brain functions (ILSI North America)

Nutrition through the lifecycle

- Best feeding practices for early childhood (ILSI Focal Point in China);
- Healthy lifestyle (ILSI-India)
- Healthy aging (ILSI Korea)
- Benefit of GMO to reduce childhood malnutrition

Energy balance

- Obesity and energy balance (ILSI-India)
- Alternatives to control obesity (ILSI Mexico)
- Impact of processed food consumption on risk of childhood obesity (ILSI North Andean)
- Impact of nutrition in first 1000 days on development of obesity later in life (ILSI South Africa)

Nutrition and disease

- Impact of processed food on public health (ILSI Brasil)
- Fetal origins of noncommunicable diseases (ILSI-India)
- Key determinants of under-nutrition that enhance susceptibility to later life chronic disease (ILSI-India)
- Identify improvement opportunities in daily care of diabetic patients (ILSI Mexico)
- Chronic disease derived from “bad” nutrition (ILSI North Andean-Ecuador)

Knowledge dissemination

- Nutrition labeling as tool to encourage healthier choices (ILSI South Andean)

Sustainable Agriculture and Nutrition Security

Sustainable farming

- Trigger discussions on adoption of new technologies to mitigate the adverse impact of climate change on both productivity and quality of food to ensure food security (ILSI-India)
- Address need for more food products globally (ILSI SEAR)

Miscellaneous

- How to deal with media fanaticism and political polarization relative to food (ILSI Taiwan)
- Need to better communicate benefits of scientific research to civil society (ILSI-India)

**ILSI Board of Trustees
Science Advisory Group**

**Meeting
Monday, January 19, 2015
Chandler, Arizona, USA**

DRAFT SUMMARY

Welcome and Introductions

Prof. Alan Boobis and Dr. Peter van Bladeren, Co-Chairs of the ILSI Board of Trustees Science Advisory Group, welcomed the other trustees on the advisory group as well as the One ILSI Thematic Area leaders and other staff to the meeting. Those participating in addition to Prof. Boobis and Dr. van Bladeren, included Dr. Michael Doyle, Dr. Catherine Field, Dr. Jerry Hjelle, Dr. Lewis Smith, Dra. Sara Valdes, Dr. Connie Weaver, Dr. Flávio Zambrone, Dr. Sofia Amarra, Dr. Diána Bánáti, Dra. Mariela Berezovsky, Dr. Michelle Embry, Dr. Suzie Harris, Dr. Eric Hentges, Dr. Morven McLean, Mr. Keng Ngee Teoh and Mrs. Boon Yee Yeong.

The agenda for the meeting is attached.

Review One ILSI Thematic Area Plans for 2015

Dr. van Bladeren thanked the thematic area leaders for their time and willingness to meet with the advisory group. He asked them to identify how the ILSI Science Advisory Group can help the thematic leaders.

Food and Water Safety – Dr. Hentges briefly discussed food safety risk assessment capacity building plans being managed largely by Mr. Teoh and ILSI Southeast Asia Region. Through this branch and with help from Dr. Junshi Chen, ILSI Focal Point in China, ILSI is participating in the World Bank's Global Food Safety Partnership (GFSP). Dr. Chen is a member of the technical working group responsible for overseeing the development of new training materials. The technical working group is led by Dr. Paul Brent, formerly with Food Safety Australia and New Zealand (FSANZ). The University of Copenhagen has been given a GFSP grant to develop an advanced level training tool, which will then need to be adapted to the local level. GFSP have accepted ILSI's offer to help adapt the training tool to meet local needs in the ASEAN region and perhaps in Africa. ILSI will also pilot test the new tool. The ILSI Platform for International Partnerships (PIP) provided a grant to ILSI Southeast Asia to support this work. WHO is keen to have this work go forward. ILSI Health and Environmental Sciences Institute (HESI) is working through the WHO Chemical Risk Assessment Network to collect information about not-for-profit training opportunities in the field of chemical risk assessment. ILSI Southeast Asia Region and ILSI HESI are communicating regularly to ensure that ILSI leverages work in both areas to the greatest extent.

In response to a question about stakeholder sharing, Dr. Embry said that both branches were working to identify who the stakeholders are – who the potential audiences are.

Dr. Hentges continued his report noting that the iFoodExposure activity which was initiated by the ILSI Research Foundation would now be led by ILSI Europe. This work is related to other European Union projects and to GUIDEA (Guidance for Dietary Intake Exposure Assessment). However, funding will be needed to make further progress. GUIDEA will be made known to the ILSI Strategic Issues Group (SIG) during the SIG meeting later this day. Dr. van Bladeren noted that the ILSI Research Foundation had funds for nutrition-related work and may be willing to provide support to coordinate an open data collection of dietary intake data.

Finally, Dr. Hentges noted that Mr. Takashi Togami, ILSI Japan Center for Health Promotion, made a presentation to the Food and Water Safety break-out group during the Branch Staff Meeting on Friday, January 16, about Project SWAN, a successful program to help communities develop clean water supplies. It was suggested that the International Water Association (IWA) may be a source of funding for Project SWAN. Other international aid agencies may also be interested.

Dr. van Bladeren suggested that the branches involved in the Food and Water Safety thematic area may want to form a “forum” to exchange information more easily. The Risk Science Forum is an example of how this would work.

Toxicology and Risk Assessment – Dr. Embry briefly described ongoing efforts led by HESI to document available chemical risk assessment training opportunities. This has led to a desire to create a community of practice for chemical risk assessment training, which will undoubtedly overlap with the capacity building work of the Food and Water Safety group. HESI made a proposal to the WHO Chemical Risk Assessment Network to organize a workshop to examine how best to go about capacity building on this topic. WHO accepted the proposal and now she is working with interested branches to determine how best to organize such a meeting. A high priority is to identify who the key players/stakeholders are and to pair this information with how best to conduct capacity building.

Nutrition, Health and Well-being – Dr. Bánáti reviewed the work that ILSI Europe undertook in 2014 to map what areas of this broad topic various parts of ILSI were addressing. She commented that only half of the branches responded to her requests for information. From this broad list of activities, healthy aging was identified as a topic of interest to a number of the branches. She also pointed out that each branch has its own board and that the ILSI Board of Trustees is not able to impose its views on which activities should be funded. One area for which there is multi-branch support is that of making ILSI more visible at international congresses related to nutrition. She also plans to re-do the mapping exercise to document on which topics the ILSI branches are working so that members can select those they are most interested in supporting.

Mrs. Yeong briefly described the ongoing work in the healthy aging project which is being managed by Dr. Amarra, ILSI Southeast Asia Region. The objective is to conduct a systematic review of data-sets collected in a variety of countries regarding interventions that promote healthy aging. The end-result will be a database of successful interventions for various stakeholders to use in deciding what interventions to put in place in their home country. Dr. Guillermo Meléndez offered to develop a common search strategy that can be used for this project. He will deliver the strategy by March. Mrs. Yeong noted that this work was being supported by a grant from ILSI and that having an advisory group would be warmly welcomed.

Sustainable Agriculture and Sustainable Nutrition Security – Dr. McLean reported that this thematic area made significant progress during the Branch Staff Meeting break-out session on Friday. The interested branches will work with the ILSI Research Foundation Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security (CIMSANS) as they define more clearly data needs for the sustainable nutrition security assessment outlined in a white paper published on the CIMSANS website in 2014. CIMSANS will have a working group meeting on Tuesday, January 20, to discuss progress and next steps. They also have monthly conference calls, but progress is slow and painful.

The next steps will likely be to identify clearly what the data needs are and identify where to find such data at the national or regional level. Then a small pilot study could be carried out. Examples of where this could be done are the Netherlands (though their data is very sophisticated so may not be applicable to other countries, United States, Ghana, and one or more states in India. The real challenge will likely be getting access to the necessary data. Funding will be needed to help the branches gather data information in their own countries. Dr. McLean noted that CIMSANS has had some success in working with partners such as AgMIP, Oxford University, Purdue University and the International Food Policy Research Institute (IFPRI). Several private sector scientists were involved in drafting the CIMSANS white paper.

Dr. Hjelle suggested identifying hot spots (areas with significant stakeholder needs) as the focus of the early pilot studies. Dr. van Bladeren suggested promoting the work as clearly important for each geographic region.

Emerging Issues

Dr. Boobis reviewed the Science Advisory Group's work to date in the area of emerging issues. First, the group looked at how emerging issues are being identified by the branches and Research Foundation. Second, they have been interested in what issues have been identified. Referring to the list of emerging issues identified during 2014, he noted that there were a number of common themes – capacity building, exposure assessment, novel products, new assessment methods, food security, food safety and allergenicity. The Science Advisory Group looked at the processes currently in use (data from the emerging issues survey) as well as the existing guidance – Best Practices Guide. From the survey results it is clear that most branches involve a range of stakeholders in the process of identifying emerging issues. There seems to be substantial input from government representatives and private sector representatives. However, fewer branches involve public and private sector representatives in the process of prioritizing topics.

The following suggestions were offered:

- What constitutes an emerging issue should be clearly defined. There also needs to be some way to connect what one branch sees as emerging with established work elsewhere. As an example, ILSI Europe identified new methods in food safety as an emerging issue, but they approached ILSI North America to find out what this branch was doing, before beginning new work in Europe.
- Having a list of available experts in different geographical regions and their areas of expertise may be helpful.
- Re-do the emerging issues survey tool to make it easier to respond to.

2015 Agenda for Science Advisory Group

Dr. Boobis listed the following priorities for the advisory group:

- Re-visit the process of identifying and prioritizing truly emerging issues
- Develop ways to involve more stakeholders in the prioritization step
- Identify ways for the advisory group to help the branches with these processes

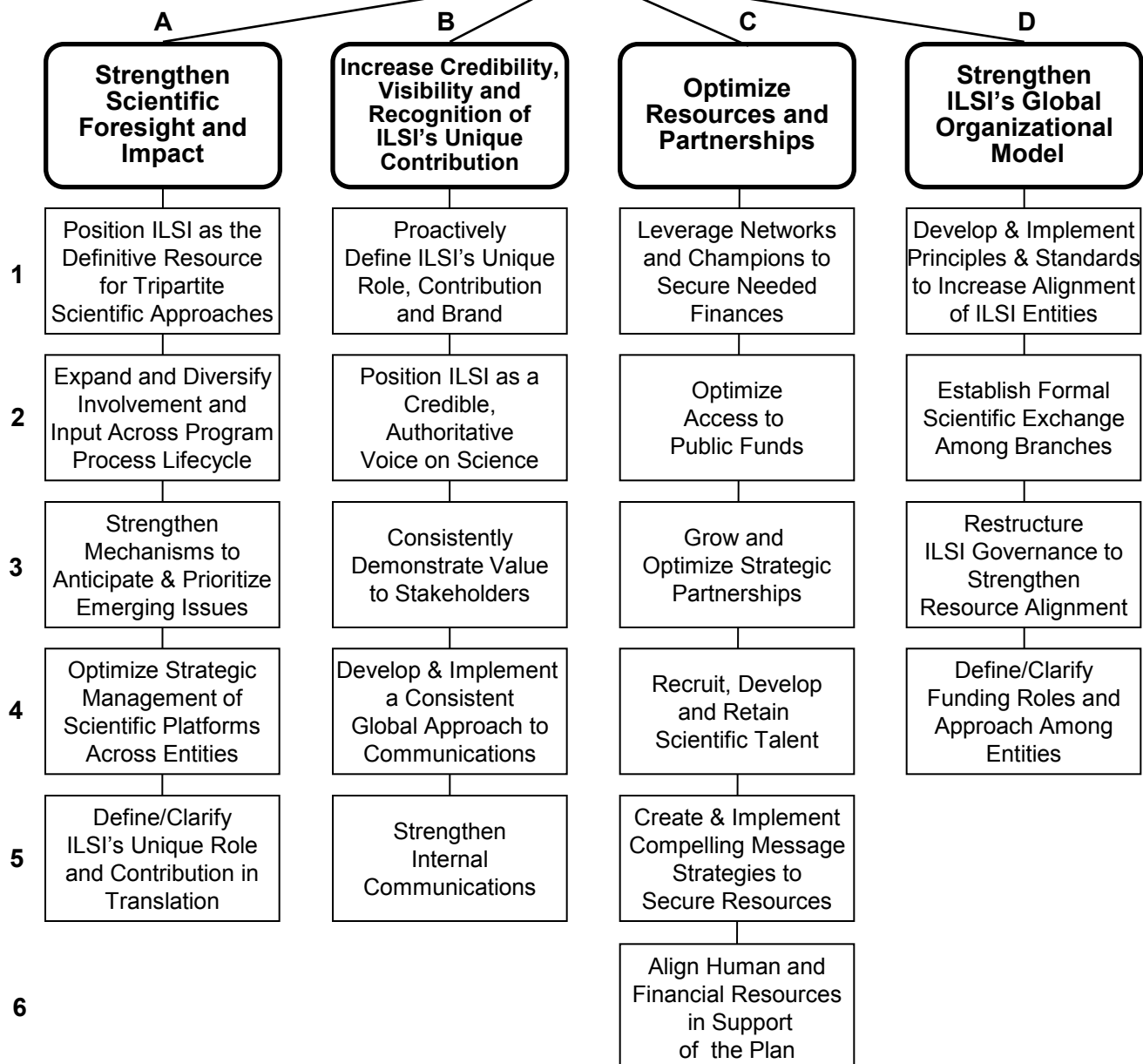
Next Steps

- The ILSI Board of Trustees Science Advisory Group will meet by conference call to lay-out their plan for 2015 and to begin work on that plan.
- Dr. Harris will work with interested branches to improve the data collection forms.

International Life Sciences Institute

Strategic Map: 2014 – 2016

Strengthen Relevance and Impact on Science-Based Solutions for Health and Well Being



ILSI Best Practices Guide for Identification of Emerging Issues

Purpose of the Guide

ILSI branches and the ILSI Research Foundation function to generate sound scientific knowledge related to nutrition, food safety, risk assessment and environmental health that can be used by public health decision-makers to improve the public's health. Therefore, it is essential that the ILSI entities implement processes to identify key emerging scientific issues in each of the major scientific subject areas and define what ILSI should do to contribute to these issues. Continuing to make significant contributions to these emerging scientific issues is critical for ILSI to maintain its local and global reputation of contributing to improved public health and well-being.

This guide highlights the components of such a continuous process for identifying and addressing emerging scientific issues. Based on input from the ILSI entities, this guide also provides examples of how such a process may be implemented. This guide should be seen as a tool for an entity to adapt to its local situation and on which to make additional improvements.

Learning from the experiences of other branches is an effective and efficient way to build and improve one's own branch. ILSI supports such inter-branch communication and coordination as a way to make the best use of limited resources.

Benefits of Continuous Emerging Issues Identification Process

The primary benefit is being able to address scientific issues that are priorities for members and other stakeholders. These efforts on emerging scientific issues support ILSI's ability to pursue its mission – to improve public health and well-being by engaging academic, government and industry scientists in a neutral forum to advance scientific understanding in the areas related to nutrition, food safety, risk assessment and the environment.

Such a process will show what other groups are doing and help ILSI entities identify unmet needs and gaps in knowledge. This information exchange includes what other parts of ILSI are doing and will, if well-executed, reduce the concern over duplication of effort.

Finally, it is a management tool that when evaluated with an entity's budget will highlight whether or not the entity's resources are being used in a way that provides maximum value for stakeholders.

Key Components

The process needs to include the tripartite stakeholders for the ILSI entity – government, academic and industry scientists. Including all volunteer leaders of the ILSI entity is

critical to keeping these individuals involved. Inclusion in the process of priority emerging issues will likely develop a link to the individual that can be used to broaden the ILSI network.

The process needs to be continuous, meaning that it happens regularly. Most ILSI entities have a yearly process, with the ability to pick-up an issue that arises suddenly outside of the normal yearly process. Having a set time of year for the emerging issues process will “train” those involved to be thinking about topics as that time of year approaches.

The process must include a reporting back step, so that those who contributed are made aware of what happened to their input. Failing to report back will likely lead to less interest on the part of individual stakeholders in responding to future requests. Maintaining an historical record of issues identified and what was done with each of them also provides valuable information. Ideas tend to re-appear and knowledge of previous disposition of the topic helps prevent duplication of effort. Such records will also help to build the case for action when a topic comes up several years running.

Model Process

1. Assign responsibility to an individual or group for the collection, review and discussion of emerging issue ideas.

ILSI North America assigns this responsibility to the Food, Nutrition and Safety Program which includes representatives from each member company as well as elected scientific advisors from academia and government. ILSI Europe’s Scientific Advisory Committee, made-up of scientists from academia and government, works with the Board of Directors to collect and review ideas for emerging issues. ILSI HESI has an Emerging Issues Subcommittee to oversee their process. ILSI Research Foundation uses its Council of Scientific Advisors and Board of Trustees to identify and prioritize emerging issues.

The responsibility can be managed by the branch staff, but having a tripartite group outside of staff lends importance to the process.

2. Provide clear and concise directions to those being solicited for ideas.

Several branches have specific forms for respondents to use in providing emerging issue ideas. The advantage of a form is that it provides an opportunity to give clear and detailed instructions. See attached form examples. More importantly, a form provides an opportunity to clearly state why this process is important and how the information provided will be use.

3. Involve Board of Trustees and scientific advisors in evaluating the ideas submitted.

The prioritization of the submitted ideas and deciding which should be acted upon and how should be undertaken by the governing body of the ILSI entity. Each topic should be evaluated for feasibility that an ILSI entity can address the topic in a meaningful way, for scientific need, and what the likely outcomes would be. ILSI entities must resist the temptation to address policy issues, as this is not part of the ILSI mission.

Deciding how to address each topic selected (outputs) is a key step as well and should involve a discussion of resources that will be committed to the successful completion of the selected activity. This is a key linkage to the entity's overall management of its resources.

4. Inform key stakeholders and ILSI Governance and Coordination (GC) about which topics were selected.

As is stated above, it is important to complete the circle of information exchange by sharing with those involved in the emerging issues identification process which issues were identified for action by the ILSI entity. Failure to do this will in time likely result in fewer participants in the process, as the invited participants will not see any result of their labor.

Informing ILSI GC, makes it possible for the information to be efficiently shared with other ILSI entities and *ad hoc* groups such as the ILSI Strategic Issues Group. Maintaining a historical record of how issues were dealt with, will help future participants in the process to avoid too much redundancy.

5. Put in place concrete, measurable steps to implement the identified priority tasks.

Most ILSI entities operate through committees, task forces or working groups. Having a clear assignment of responsibility for implementation of identified activities tied to specific emerging issues will help to ensure action and accountability. Resources to carry-out the desired work must also be provided or the exercise will not bear fruit.

6. Have a fast-track process for issues that arise unexpectedly outside of the normal emerging issues cycle.

Having such an option provides flexibility that has been a hallmark of ILSI activities over the years. This fast-track process should be written down and all regular participants in the ILSI entity's decision-making process should be made aware of this option.

The fast-track option may disrupt the emerging issues identification process if it is viewed as more productive. The entity leadership should regularly evaluate

the use of both processes and make adjustments as necessary to keep the fast-track process for only those topics that truly arose unexpectedly.

Having too many topics in this category may mean that the emerging issues identification process is not being used to its full potential. The network of stakeholders providing input may need to be expanded and/or the importance of the emerging issues process be made clearer to those involved.

7. ILSI Governance and Coordination (ILSI GC) will coordinate efforts on emerging issues across ILSI entities and leverage time at the ILSI Annual Meeting to enhance collaboration and synergies. Entities will be expected to provide a synopsis of their accomplishments over the past year and plans for the upcoming year.

From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Cc: [ILSI South Africa](#)
Subject: Asking for ideas
Date: Wednesday, April 08, 2015 11:06:45 AM

Good morning, Mike. I hope you are doing well.

I am writing to ask for suggestions of a food micro risk assessment expert who may be willing to go to Namibia to take part in an ILSI/FAO capacity building activity there in June. This training meeting will take place in Windhoek, Namibia on June 9-12, 2015. Individuals involved in food control work for the neighboring countries (2 per country) will be invited to participate. The microbiological risk assessment course work was prepared by WHO and FAO, but has not been offered in this part of the world.

Prof. Lucia Anelich, copied on this message, is the ILSI person in charge and she is eager to find someone from outside of the region who would be able to help lead the 3.5 day trainings session. There will be plenary sessions as well as discussion of case studies in small working groups.

She would like to have a US or Canadian government person, but such is likely to be difficult to find given the short lead time. ILSI will cover all travel expenses and living expenses while in Namibia. Do you have any suggestions of individuals with microbial risk assessment expertise who might be interested in participating?

Lucia has already contacted Bob Buchanan and he is not available. Any suggestions you have will be greatly appreciated.

Best regards,

Suzie

From: [Prof. Dr. Gerhard Eisenbrand](#)
To: [Suzanne Harris](#); ["tabraham@mdlz.com"](#); ["rapplebaum@coca-cola.com"](#); ["belanger.se@pg.com"](#); ["a.boobis@imperial.ac.uk"](#); ["s.chang@griffith.edu.au"](#); ["scohen@unmc.edu"](#); ["ary.bucione@dupont.com"](#); ["dennis.j.devlin@exxonmobil.com"](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); ["marion@vt.edu"](#); [Catherine Field](#) ([cjfield@ualberta.ca](#)); ["jerry.j.hjelle@monsanto.com"](#); ["takeshi_kimura@ajinomoto.com"](#); [REDACTED]; ["m.t.kuwata@jcom.home.ne.jp"](#); [REDACTED]; ["jlupton@tamu.edu"](#); ["johnmartin.obrien@rdls.nestle.com"](#); ["john.c.peters@ucdenver.edu"](#); ["Praesident@mri.bund.de"](#); [REDACTED]; ["geoffsmith@ilsisea.org.sg"](#); ["llsone@btinternet.com"](#); ["sara@unam.mx"](#); ["peter.vanbladeren@nestle.com"](#); ["kwallace@d.umn.edu"](#); ["weavercm@purdue.edu"](#); ["peter.weber@dsm.com"](#); ["liz.westring@genmills.com"](#)
Cc: ["eholz@mdlz.com"](#); [Maureen Clarke](#) ([mauclarke@coca-cola.com](#)); ["carmel.james@griffith.edu.au"](#); ["jbradford@unmc.edu"](#); ["melinda.s.fleming@exxonmobil.com"](#); [Ingrid Hemm](#); ["donna.o.triplett@monsanto.com"](#); [Usui-Etsuko](#) ([笛吹 悦子](#)) ([etsuko_usui@ajinomoto.com](#)); ["clbishop@tamu.edu"](#); ["christine.combe@rdls.nestle.com"](#); [andrea.schmid@mri.bund.de](#); [Burnand, Valerie, VEEY, CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); ["haan@purdue.edu"](#); ["christine.lagerquist@genmills.com"](#); [Flavio Zambrone](#); [Beth Brueggemeyer](#)
Subject: AW: Polling for date for the mid-year ILSI Board of Trustees conference call
Date: Sunday, March 01, 2015 11:29:13 AM

Dear Suzie,
I would be available July 1,6-8,20-22, 27-31
Best regards
gerhard

Von: Suzanne Harris [<mailto:sharris@ilsil.org>]
Gesendet: Mittwoch, 25. Februar 2015 16:43
An: 'tabraham@mdlz.com'; 'rapplebaum@coca-cola.com'; 'belanger.se@pg.com'; 'a.boobis@imperial.ac.uk'; 's.chang@griffith.edu.au'; 'scohen@unmc.edu'; 'ary.bucione@dupont.com'; 'dennis.j.devlin@exxonmobil.com'; 'mdoyle@uga.edu'; adamdrew@u.washington.edu; 'marion@vt.edu'; Prof. Dr. Gerhard Eisenbrand; Catherine Field ([cjfield@ualberta.ca](#)); 'jerry.j.hjelle@monsanto.com'; 'takeshi_kimura@ajinomoto.com'; [REDACTED] 'm.t.kuwata@jcom.home.ne.jp'; [REDACTED] 'jlupton@tamu.edu'; 'johnmartin.obrien@rdls.nestle.com'; 'john.c.peters@ucdenver.edu'; 'Praesident@mri.bund.de'; [REDACTED]; 'geoffsmith@ilsisea.org.sg'; 'llsone@btinternet.com'; 'sara@unam.mx'; 'peter.vanbladeren@nestle.com'; 'kwallace@d.umn.edu'; 'weavercm@purdue.edu'; 'peter.weber@dsm.com'; 'liz.westring@genmills.com'
Cc: 'eholz@mdlz.com'; Maureen Clarke ([mauclarke@coca-cola.com](#)); 'carmel.james@griffith.edu.au'; 'jbradford@unmc.edu'; 'melinda.s.fleming@exxonmobil.com'; Ingrid Hemm; 'donna.o.triplett@monsanto.com'; Usui-Etsuko ([笛吹 悦子](#)) ([etsuko_usui@ajinomoto.com](#)); 'clbishop@tamu.edu'; 'christine.combe@rdls.nestle.com'; andrea.schmid@mri.bund.de; Burnand, Valerie, VEEY, CT-RSA ([Valerie.Burnand@nestle.com](#)); 'haan@purdue.edu'; 'christine.lagerquist@genmills.com'; Flavio Zambrone; Beth Brueggemeyer
Betreff: Polling for date for the mid-year ILSI Board of Trustees conference call

TO: ILSI Board of Trustees

FROM: Suzie Harris

Greetings to each of you. 2015 is off and running. I hope you are keeping up with all the various ILSI activities through the ILSI website and ILSI News.

It is time to set the date for the Board's mid-year conference call – a two-hour call that will begin at 9:00 a.m. Eastern Daylight Time. Please use the attached calendar to indicate the days in July when you are available to participate. The days marked with "X" are days when there are conflicts for that time slot. The call will not be held on these days.

Once you have marked your availability on the calendar, please return it to me. I will then send out

another email confirming the date.

Please let me know if you have any questions.

From: [Brenda H Banister](#)
To: [Michael Doyle](#)
Subject: Bio for Coca-Cola
Date: Wednesday, July 15, 2015 8:20:26 AM
Attachments: [Bio Doyle 8-16-13.docx](#)

Good morning.

Coca-Cola is asking for a bio. Attached is the one we've sent the last few times. Want me to send it?

Brenda

Brenda Banister
Administrative Manager
Center for Food Safety
University of Georgia
1109 Experiment St.
Griffin, GA 30223
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: bbanist5@uga.edu

Biography

Michael P. Doyle

Dr. Michael P. Doyle is a Regents Professor and Director, Center for Food Safety, University of Georgia, Griffin. A native of Madison, Wisconsin, he received his B.S., M.S., and Ph.D. degrees from the University of Wisconsin-Madison in bacteriology/food microbiology. From 1977 to 1980 he was senior project leader of corporate microbiology at Ralston Purina Company, and from 1980 to 1991 he advanced from assistant professor to Wisconsin Distinguished Professor of Food Microbiology, Food Research Institute, University of Wisconsin-Madison. He is an active researcher in the area of food safety and security and works closely with the food industry, government agencies, and consumer groups on issues related to the microbiological safety of foods.

He has published more than 500 scientific papers on food microbiology and food safety topics and has given more than 800 invited presentations at national and international scientific meetings. He serves on food safety committees of many scientific organizations and has served as a scientific advisor to many groups, including the World Health Organization, the Institute of Medicine, the National Academy of Science-National Research Council, the International Life Sciences Institute-North America, the Food and Drug Administration, the U.S. Department of Agriculture, the U.S. Department of Defense, and the U.S. Environmental Protection Agency. He has received several awards for his research accomplishments, including the Nicholas Appert Award of the Institute of Food Technologists. He is a Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, the National Academy of Inventors, and is a member of the Institute of Medicine of the National Academies.

From: [Suzanne Harris](#)
To: [tabraham@mdlz.com](#); [rapplebaum@coca-cola.com](#); [belanger.se@pg.com](#); [a.boobis@imperial.ac.uk](#); [s.chang@griffith.edu.au](#); [scohen@unmc.edu](#); [ary.bucione@dupont.com](#); [dennis.i.devlin@exxonmobil.com](#); [Michael Doyle](#); [adamdrew@u.washington.edu](#); [marion@vt.edu](#); [eisenbra@rhrk.uni-kl.de](#); [Catherine Field](#); [jerry.i.hjelle@monsanto.com](#); [takeshi_kimura@ajinomoto.com](#); [REDACTED]; [m.t.kuwata@com.home.ne.jp](#); [REDACTED]; [jlupton@tamu.edu](#); [johnmartin.obrien@rdls.nestle.com](#); [john.c.peters@ucdenver.edu](#); [Praesident@mri.bund.de](#); [REDACTED]; [geoffsmith@ilsisea.org.sg](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [peter.vanbladeren@nestle.com](#); [kwallace@d.umn.edu](#); [weavercm@purdue.edu](#); [peter.weber@dsm.com](#); [liz.westring@genmills.com](#); [Flavio Zambrone](#)
Cc: [eholz@mdlz.com](#); [Maureen Clarke](#); [carmel.james@griffith.edu.au](#); [jbradford@unmc.edu](#); [melinda.s.fleming@exxonmobil.com](#); [hemm@rhrk.uni-kl.de](#); [donna.o.triplett@monsanto.com](#); [Usui-Etsuko \(笛吹悦子\)](#); [clbishop@tamu.edu](#); [christine.combe@rdls.nestle.com](#); [andrea.schmid@mri.bund.de](#); [Burnand, Valerie.VEVEY.CT-RSA](#); [haan@purdue.edu](#); [christine.lagerquist@genmills.com](#); [Beth Brueggemeyer](#); [Beth-Ellen Berry](#); [Michael Shirreffs](#); [Shawn Sullivan](#)
Subject: Date for the mid-year ILSI Board of Trustees conference call -- Thursday, July 9, 2015
Date: Thursday, March 19, 2015 4:59:21 PM

TO: ILSI Board of Trustees

FROM: Suzie Harris

Thank you to those of you who responded to the poll for a date for the mid-year ILSI Board of Trustees conference call that I sent in late February. Based on your responses the best day is **Thursday, July 9, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not run longer than two hours. Please mark your calendars with this important date.

I will send an agenda, briefing documents and dial-in instructions to you about two weeks prior to the conference call.

Let me know if you have any questions now or as the time for the call approaches.

From: Suzanne Harris
To: "tabraham@mdlz.com"; "rapplebaum@coca-cola.com"; "belanger.se@pg.com"; "a.boobis@imperial.ac.uk"; "s.chang@griffith.edu.au"; "scohen@unmc.edu"; "ary.bucione@dupont.com"; "dennis.i.devlin@exxonmobil.com"; Michael Doyle; "adamdrew@u.washington.edu"; "marion@vt.edu"; "eisenbra@rhrk.uni-kl.de"; "Catherine Field"; "jerry.j.hjelle@monsanto.com"; "takeshi_kimura@ajinomoto.com"; [REDACTED]; "m.t.kuwata@jcom.home.ne.jp"; [REDACTED]; "jlupton@tamu.edu"; "johnmartin.obrien@rdls.nestle.com"; "john.c.peters@ucdenver.edu"; "Praesident@mri.bund.de"; [REDACTED]; "geoffsmith@ilsisea.org.sg"; "llsone@btinternet.com"; "sara@unam.mx"; "peter.vanbladeren@nestle.com"; "kwallace@d.umn.edu"; "weavercm@purdue.edu"; "peter.weber@dsm.com"; "liz.westring@genmills.com"; "Flavio Zambrone"
Cc: "eholz@mdlz.com"; "Maureen Clarke"; "carmel.james@griffith.edu.au"; "jbradford@unmc.edu"; "melinda.s.fleming@exxonmobil.com"; "hemm@rhrk.uni-kl.de"; "donna.o.triplett@monsanto.com"; "Usui-Etsuko(再吹 悦子)"; "clbishop@tamu.edu"; "christine.combe@rdls.nestle.com"; "andrea.schmid@mri.bund.de"; "Burnand.Valerie.VEVEY.CT-RSA"; "haan@purdue.edu"; "christine.lagerquist@genmills.com"; Beth Brueggemeyer; Beth-Ellen Berry; Michael Shirreffs; Shawn Sullivan
Subject: Date for the mid-year ILSI Board of Trustees conference call -- Thursday, July 9, 2015
Date: Wednesday, June 17, 2015 4:47:48 PM
Attachments: [2015 Dial-in information.doc](#)
[ILSI BOT 2015-07-09 agd.doc](#)
[ILSI-BOARD-20150117 DRAFT+ AB.docx](#)

TO: ILSI Board of Trustees

FROM: Suzie Harris

The ILSI Board of Trustees mid-year conference call is scheduled for **Thursday, July 9, beginning at 9:00 a.m. Eastern Daylight Time**. The call will not last longer than 2 hours. The dial-in instructions are attached here:

The proposed agenda for the conference call is attached here:

Agenda Item II. Draft minutes from the January 17, 2015 ILSI Board of Trustees meeting

All other documents for the ILSI Board of Trustees mid-year conference call will be posted on the ILSI Board portal not later than Wednesday, July 1. You may reach the ILSI Board portal through this link: <https://www.ilsixtra.org/ilsibot/SitePages/Home.aspx>

Your username is the information in your email address before the "@".

[REDACTED]
[REDACTED]

I will send a reminder message on or about July 1. Please let me know if you have questions or need help accessing the documents on the Board portal.

ILSI Board of Trustees 2015 Mid-year Conference Call Information

The conference room number for all calls is 476-399-389 #

Country	Toll Free Dial-In Number	Note
Australia	1-800-064-762	
Brazil	0800-047-4905	
Canada	1-888-299-2873	
Germany	0-800-723-5123	
Greece	00-800-4414-2827	
India	000-800-852-1446	
Japan	0-120-615-800	
Korea	0806140880	
Mexico	01-800-083-5534	
Singapore	800-852-3903	
Switzerland	0-800-002-347	41-(0)-225-3311-19 – long distance
United Kingdom	0-800-169-0430	
United States	1-888-585-9008	

If you are calling from a country not listed, please contact Beth Brueggemeyer (bbrueggemeyer@ilsi.org)

**ILSI Board of Trustees
Mid-year Conference Call**

**Thursday, July 9, 2015
9:00 – 11:00 a.m. Eastern Daylight Time**

AGENDA

- | | | |
|-------|---|------------------------|
| I. | Call to Order | Dr. Alan Boobis |
| II. | Approval of Minutes from the 17 January
ILSI Board of Trustees Meeting | Dr. Alan Boobis |
| III. | President's Report | Dr. Rhona Applebaum |
| IV. | Progress with Implementing the One ILSI Strategy | |
| | a. Science Advisory Group | Dr. Peter van Bladeren |
| | b. Value/Stakeholder Group | Dr. Sam Cohen |
| | c. Thematic area activities | Dr. Suzie Harris |
| | d. Governance policies and best practices | Mr. Shawn Sullivan |
| V. | Impact of Communications | Mr. Michael Shirreffs |
| VI. | Report from the Publications Committee | Dr. Connie Weaver |
| VII. | Report of the Financial Oversight Committee | Dr. Liz Westring |
| VIII. | Update on Branch Development | Dr. Michael Knowles |
| IX. | Report from the ILSI Research Foundation | Dr. Adam Drewnowski |
| X. | Report from the ILSI Platform for International
Partnerships | Dr. Suzie Harris |
| XI. | Other Business | |
| | a. Follow-up on Center for Health Promotion proposal | Dr. Peter van Bladeren |
| | b. Malaspina International Scholars Travel Award | Dr. Suzie Harris |
| | c. Plans for 2016 Annual Meeting | Dr. Suzie Harris |
| XII. | Adjournment | |

**Annual Meeting
Saturday, January 17, 2015
Chandler, Arizona**

DRAFT MINUTES

I. Call to Order

Dr. Samuel Cohen, Chair, ILSI Board of Trustees, called the meeting to order at 8:00 a.m. Mountain Standard Time. He welcomed the trustees, nominees for the Board, staff and guests. Dr. Cohen reviewed the operational rules for the ILSI Board of Trustees meeting. Observers were welcome but were asked to remain silent unless called upon by the chair. The ILSI Board may hold an executive session during which all non-trustees would be asked to leave. All motions, except motions attached to specific agenda items, must be submitted in writing at the time they are offered. Motion forms were included in each trustee's briefing book. Nominees for the ILSI Board of Trustees are welcome to participate in the Board discussions, but may not offer motions or vote. All trustees were asked to complete, sign and turn-in the Conflict of Interest form, which was included in the front pocket of the trustee briefing books.

The meeting agenda and list of participants and observers are attached.

II. Approval of Minutes from the July 14, 2014 ILSI Board of Trustees Conference Call

These draft minutes were distributed to the ILSI Board of Trustees electronically prior to the meeting and were included in the briefing book given to each trustee. Dr. Alan Boobis requested that the term "worthy" be removed from the last line of the "action" paragraph under Agenda Item VII, and be replaced with less value-laden language. With this change the minutes were unanimously approved.

III. President's Report

Dr. Jerry Hjelle, ILSI President, began his remarks by thanking the ILSI professional staff based in Washington as well as those based in the branches and Research Foundation for all of their support and efforts to implement the One ILSI strategy over the past two years. The One ILSI strategy was developed by the ILSI Board and professional staff during 2012-2013 and was formally launched at the beginning of his two-year term as ILSI President. Referring to the One ILSI Implementation Plan, which was included in the trustee briefing book, Dr. Hjelle described the components of the plan and its focus on foresight to increase ILSI's credibility and vision.

Four thematic areas were identified that together cover most of the scientific areas addressed by the organization. Dr. Hjelle specifically thanked the professional staff from the branches who had volunteered to lead these four thematic areas over the past two years. Professional development for key staff in the branches and the Research Foundation is a fundamental part of the implementation plan as well.

Dr. Hjelle said that he enjoyed visiting the various branches during his term as ILSI President. This experience allowed him to understand more clearly what a truly remarkable organization ILSI is. He

found his term as ILSI President to be personally gratifying and he thanked the trustees for their support.

IV. Progress with Implementation of the One ILSI Strategy

- a. ILSI Board Science Advisory Group** – Dr. Boobis reviewed the accomplishments of the Science Advisory Groups, whose members are himself and Dr. Peter van Bladeren, serving as Co-Chairs, Dr. Michael Doyle, Dr. Catherine Field, Dr. Lewis Smith, Dra. Sara Valdés, Dr. Connie Weaver and Dr. Flávio Zambrone. The group interacted with the leaders of the four thematic areas and oversaw the development of the key activities chart which is organized by the four thematic area topics. The advisory group also reviewed the Best Practice Guide for Identification of Emerging Issues and surveyed the branches to assess how they went about identifying emerging issues.

The survey results showed that a range of stakeholders were being consulted in the emerging issues identification process, though who is involved varies from branch to branch. The process of prioritization was even more variable with fewer branches involving external stakeholders. The survey results and the issues identified were included in the trustee briefing books. There is substantial overlap among the emerging issues identified by different branches, thus offering opportunities for collaboration.

Dr. Sushila Chang noted that branches operate in culturally different environments, making it unlikely that one specific process would work for all. The best practice approach which provides guidelines and concrete examples would be more helpful. Other trustees noted that some branches list activities rather than emerging issues. Dr. Lewis Smith commented that governance of the One ILSI strategy was needed to increase visibility. There was general agreement that the branches were communicating more effectively with each other, but cooperative and collaborative activities were still rare. More time during the annual meeting should be devoted to identifying areas of synergy and mechanisms to allow collaboration. Dr. Rhona Applebaum noted that doing so requires the branch staff to build the necessary skill set.

Dr. van Bladeren invited all interested trustees to participate in the Science Advisory Group's meeting with the thematic area leaders on Monday afternoon, January 19 at 5:30 pm. The advisory group relies on Board members to volunteer.

- b. ILSI Board Value/Stakeholder Group** – This advisory group is led by Dr. Todd Abraham, Dr. Cohen and Mr. Geoff Smith. Dr. Applebaum is also an active member of the group. The group worked with Mr. Michael Shirreffs, ILSI Director of Communications to draft a series of value statements for industry members and public advisors based on an online survey of trustees and academic advisors, interviews with key leaders and branch input.

Dr. Abraham noted that a series of materials (handed out at the meeting) were developed to reflect these value statements. Dr. Cohen commented that ILSI was being more proactive, less reactive in its messaging.

Mr. Shirreffs briefly reviewed the materials that were distributed. All are intended to be used as development materials and use a modular approach. There are three versions

of the fold-out document to demonstrate how it can be tailored to different audiences. One of the examples is in Korean, showing that languages other than English may be used. Such materials allow ILSI to centrally control the message, i.e., ensure that everyone speaks with one voice, as long as the translations are accurate. The set of program guides – linked to the four thematic areas – are still in draft so that the branches can comment on them. The objective of these documents is to present what ILSI is doing in a specific area, e.g., healthy aging, in an easy-to-read format. The final document is a case study on caffeine, which provides more detail on what ILSI accomplished with a body of work on a single topic. Additional case studies will be developed. Mr. Shirreffs is still developing the best practices guide for development that will go along with these communications tools.

Dr. Doyle suggested that more detail was needed in the program guide for food and water safety as the current text does not include all that ILSI is doing. Dr. Abraham acknowledged that the guides were still in draft and that he wanted to see the thematic area leaders take ownership of what goes in each guide.

In response to a question about how these materials will be used, Dr. Abraham said that this would be part of the advisory group's work for 2015. He acknowledged that it is hard to know all the ways the materials could be used at the local level and that some customization will be needed. This is why the modular approach was selected. Dr. Hjelle suggested that a master list of contacts made each year be compiled and metrics be developed to track the effectiveness of the materials for each of these contacts.

In 2015, the advisory group's priorities will be to validate the value statements, update the program guides based on branch feedback, identify specific topics for additional case studies highlighting ILSI science, prioritizing additional stakeholders for targeted outreach, and setting outreach goals with measures of success. Dr. Abraham ended his report by asking for volunteers.

- c. **Thematic area collaborations** – Dr. Suzie Harris briefly reviewed the outcome of the thematic area discussions during the ILSI Branch Staff Meeting on the previous day. All four groups experienced good cross-branch participation.

Food and Water Safety – This group is led by Dr. Eric Hentges, ILSI North America, and Mr. Keng Ngee Teoh, ILSI Southeast Asia Region. In 2015, the branches involved in this thematic area will continue to focus on capacity building on food safety risk assessment in Asia and Africa. Several ILSI branches are involved with the World Bank Global Food Safety Partnership (GSFP) and will undertake pilot testing of a new training module being developed by GSFP. This work links with the Toxicology/Risk Science thematic area as well. The two thematic areas are communicating with each other to leverage each's activity to the greatest extent possible. ILSI Europe volunteered to take on the leadership of the iFoodExposure project and proposed that interested branches join with them to support the expansion of the GUIDEA database of dietary intake/exposure methods beyond Europe. ILSI Japan Center for Health Promotion made a presentation to the group on Project SWAN, a community-based clean water activity.

Sustainable Agriculture and Nutrition Security – This group is led by Dra. Mariela Berezovsky, ILSI Brasil, and Dr. Morven McLean, ILSI Research Foundation. The group discussed further the plan to help the ILSI Research Foundation Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security (CIMSANS) in identifying data in countries around the world that could be used to assess sustainable nutrition security for the very first time.

Nutrition, Health and Well-being – This group is led by Dr. Diána Bánáti, ILSI Europe, and Mrs. Yeong Boon Yee, ILSI Southeast Asia Region. The group discussed their ongoing effort to collect information on successful healthy aging interventions and to compile these into a public database for others to use in deciding how to support healthy aging. They are planning to organize a session during the 2015 SLAN (Latin American Nutrition Society) meeting and the 2017 International Union of Nutritional Scientists (IUNS) meeting. In addition to this work, the group agreed to explore two other important nutrition topics – nutrition for the first 1000 days of life and nutritional impact on the microbiome. This group also plans to update the matrix of branch activities for this thematic area.

Toxicology and Risk Science – This group is led by Ms. Syril Pettit and Dr. Michelle Embry, ILSI Health and Environmental Sciences Institute (HESI). The Risk Science Forum, a branch staff group, is up and running with an online portal. The forum is designed as a way to enhance the understanding of state-of-the-art risk science by the branch staff. The branches involved in the thematic area are also contributing information about risk assessment training courses being offered in their regions. This information will be added to the WHO Risk Assessment Network database, which is managed by HESI. As a new activity the branches involved in this thematic area decided to try to identify groups for which such training is needed and to contribute to planning a workshop to identify best practices for such training.

Dr. Hjelle commented that there was a very high level of participation by the branches and, especially the thematic area leaders, during the discussions on the previous day. He urged trustees to volunteer as “champions” to help the thematic area groups identify potential funding sources. Shortening the period to raise funds will greatly impact the success of these programs.

- d. **One ILSI accountability** – Having annual performance evaluation goals linked to One ILSI for branch executive directors is part of the One ILSI Strategic Plan. Dr. Harris noted that this topic was addressed during the ILSI Branch Staff Meeting and all branches were encouraged to develop performance goals for the executive directors and for other staff, if feasible. At present not all branches use an annual performance evaluation system. The branch board should be responsible for ensuring that the branch executive director has a performance goal related to implementation of One ILSI.

Dr. Abraham asked that a common goal be developed, especially for the One ILSI thematic leaders, so that performance can be evaluated across the branch network.

V. Communications

Mr. Shirreffs began his report by acknowledging the help he receives from the Value/Stakeholder Advisory Group. He urged other trustees to volunteer to join this group, noting that he would like to have Latin America represented in the group. The primary components of the communications program are: developing messages, crafting strategies to deliver these messages, creating online and print materials, enhancing and maintaining the website, conducting outreach via social media, responding to the media, and improving search engine optimization (SEO) for ILSI. There are three communications tracks – traditional, internal or corporate, and development (the ask).

In 2014, a development kit was initiated. The process of developing the ILSI promotional materials pointed to the need to develop a case study on how to go about developing such materials, a project which he plans to take on this year. In addition, ILSI's social media program, which includes Facebook, Twitter, YouTube and LinkedIn, was enhanced. ILSI's presence on various social media platforms is steadily increasing. Videos of ILSI scientific programs posted on YouTube are popular, with over 69,000 viewing minutes recorded in 2014. In terms of ILSI's media presence, the organization is still not pursuing a proactive media program.

In 2015, Mr. Shirreffs will accelerate ILSI's social media program by adding more scientific content, exploring the feasibility of blogging and developing best practices. Dr. Applebaum endorsed blogging as a tool ILSI should use more. Mr. Shirreffs suggested that a guest editorial approach may be the way to begin. The focus of such blogs would be on science communication. In response to a question from Dr. Boobis about benchmarks for social media, Mr. Shirreffs said that he planned to track the return on investment of the social media tools to determine what is working and what is not. The communications budget includes funding for Mr. Shirreffs to attend several large scientific meetings in 2015, where he will tweet to enhance ILSI's presence on this platform. The Research Foundation and several branches have individuals who do the same for meetings they attend.

Mr. Shirreffs will focus on reenergizing ILSI EXTRA and refreshing the ILSI website, using information collected through surveys of users. ILSI has contracted with a professional web design group to oversee the refresh and a technology group to take care of the technical needs. The transition from the current site to the new one will be managed by him and Mr. Steve Parker, ILSI Information Technology Manager. The transition should be seamless over the course of 2015. The branch staff has been invited to participate in a meeting on Monday afternoon, January 19, with the professional design group to discuss what the branches need and want. The return on investment will be tracked for these communications tools, too. Further into the future, Mr. Shirreffs plans to work closely with ILSI's Information Technology department to determine the feasibility of a customer relations management database more suited to ILSI's communications needs than the current one.

Dr. Adam Drewnowski suggested that the re-fresh process should also include the needs of various international groups with whom ILSI works or wants to work. Mr. Shirreffs acknowledged this potential audience and noted that many were currently "following" ILSI through social media. Personal contact was suggested by Dr. Cohen as another way to reach the broader stakeholder audience.

Dr. John O'Brien complemented Mr. Shirreffs for developing such a clear path to enhancing ILSI's impact, but he also asked for more.

VI. Report from the Publications Committee

Dr. Connie Weaver, Chair of the Publications Committee, thanked the other members of the committee, Dr. Chang, Dr. Field, Dr. Michael Knowles, Dr. M.T. Kuwata, Mr. Felipe Rodriguez, Dra. Valdés, and Dr. Zambrone, for their help throughout the past year. The committee will meet on Monday, January 19, and other trustees are welcome to attend. Dr. Weaver also thanked Ms. Allison Worden, ILSI Publications Manager, for all of her work over the past year.

In 2014, the committee oversaw the search and selection process for a new publishing partner for *Nutrition Reviews*. One of the primary reasons was to improve financial returns from the journal. The committee also began exploring the potential benefits and risks of open data and open access initiatives with the goal of developing best practices guidelines. The committee also provided input toward the development of a new textbook, *Present Knowledge in Food Safety*.

Dr. Naomi Fukagawa is the current editor-in-chief of *Nutrition Reviews* and has been in this position since 2009. Beginning in January 2015, the journal will be published in partnership with Oxford University Press. The new publishing agreement included a signing bonus (\$100,000), increased royalty payments, and increased annual stipend for ILSI's costs associated with preparing manuscripts for publication. Dr. Weaver noted that *Nutrition Reviews* is the most highly cited monthly review journal in nutrition (Impact Factor = 5.541). ISI ranks *Nutrition Reviews* as fifth out of 78 journals in nutrition and dietetics. The journal is being translated into Japanese, Chinese, and Spanish by ILSI branches. Furthermore, as shown in Appendix A of the committee's report, *Nutrition Reviews* makes a profit for ILSI (\$87,386 projected in 2014). Dr. Abraham asked for information about how ILSI's revenue from *Nutrition Reviews* compares to that of other journals.

ILSI's other publication, *Present Knowledge in Nutrition (PKN)*, Tenth Edition, was published in print and electronic formats in 2012. It is an essential reference text for researchers, health professionals, policy experts, educators and students. Dr. Weaver said that work on the eleventh edition is expected to begin in 2015. This work will include evaluating potential publishers, beginning a search and selection process for the new edition's editors, and conducting a market analysis to optimize the new edition for current research and teaching methods.

Dr. Knowles was given credit by Dr. Weaver for developing an exciting proposal for a new textbook, *Present Knowledge in Food Safety*. He serves as the lead editor for this proposed publication, which is intended to serve as a reference and teaching tool in the model of PKN. A publishing proposal will be sent to potential publishers in 2015.

Ms. Worden also led the initiative to find new metrics with which to measure the impact of ILSI scientific publications. She gave a well-received presentation on a new tool, Altmetric, during the ILSI Branch Staff meeting on Friday, January 16. Some of the Oxford University Press signing bonus will be used to subscribe to Altmetric and track the coverage of ILSI publications in social media, traditional media and government policy documents. These data will be used by each of ILSI's entities to set their own goals.

The committee recently began looking at issues related to open access and open data in an effort to understand the trends and potential implications for ILSI's publications. In line with most journals, *Nutrition Reviews* provides an opportunity for authors to purchase instant open access for their articles as well as gratis online space for sharing supplementary data sets related to their articles. To convert the journal to an entirely open access model in the current pricing environment would not be financially sustainable. Since the issues of open access and open data affect much of ILSI's work beyond

publications ILSI owns, the committee will draft best practice guidelines for open data and open access projects and share them with the ILSI Board for review.

Thus, the future work of the committee includes overseeing *Nutrition Reviews*' progress under its new publisher, overseeing development of *Present Knowledge in Food Safety* and the eleventh edition of PKN, monitoring evolving trends in scholarly publishing, proposing best practice guidelines for open data and open access endeavors, overseeing selection of metric tools to measure the impact of ILSI's scientific outputs, and exploring other publishing opportunities.

VII. Report of the Financial Oversight Committee

Dr. Liz Westring, ILSI Treasurer and Chair of the ILSI Board of Trustees Financial Oversight Committee, began her report by thanking the members of the committee – Dr. Abraham, Dr. Chang, Dr. Gerhard Eisenbrand, Dr. Joanne Lupton, Mr. Rodriguez, and Dr. Lewis Smith. She also thanked Ms. Beth-Ellen Berry, ILSI Chief Financial Officer, for her excellent work throughout the year. The committee's report and ILSI financial statements were distributed to the trustees electronically prior to the meeting and were included in the trustee briefing book. The financial statements were the balance sheet as of November 30, 2014 and the functional activity statement with 2014 year-end projections and 2015 proposed budget. Also included in the briefing books was a document titled, "How to Read Your ILSI Financial Statements."

Beginning with the balance sheet, which shows assets, liabilities and net assets on November 30, 2014, Dr. Westring noted that the final balances for the year were not provided. However, the November 30, 2014 balances provide a reasonable indication of ILSI's financial health. The year-end balances will be prepared and will be audited in early 2015. The November 30, 2014 balances show that ILSI is maintaining sufficient liquidity and has healthy assets in both the ILSI unrestricted and restricted activities.

ILSI has a Board-designated reserve fund which was officially established in 2013, with a target balance of 50 percent of the annual unrestricted budget (~\$600,000). The investment policy for this reserve fund was revised by the Financial Oversight Committee in the fourth quarter of 2014. Going forward the asset allocation will change from being 100 percent invested in fixed income instruments to 40 percent equity and 60 percent fixed income. While this change to a more diversified portfolio will increase opportunities for long-term growth, it will also mean that month-to-month volatility is more likely. The Board-designated reserve fund is invested in broad market index funds with low fees. On December 31, 2014, the balance was \$576,229 with earnings of 1.7 percent for the year.

Moving to the revenue and expenses (income statement) by functional area, Dr. Westring first focused on the unrestricted activities of ILSI Governance and Coordination (GC), Communications and Press. ILSI GC covers the international network of branches, the ILSI Board of Trustees, and ILSI's portion of the annual meeting. Communications covers proactive outreach, the ILSI website and the branch extranet. ILSI Press covers *Nutrition Reviews*, ILSI's monthly scientific journal, and *Present Knowledge in Nutrition*, 10th edition. Looking at the subtotal for the ILSI unrestricted functions, Dr. Westring noted that revenue in 2014 exceeded budget by 9 percent, primarily due to the \$100,000 signing bonus from Oxford University Press, the new publisher for *Nutrition Reviews*, beginning in 2015. In response to a question about advertising revenue, Ms. Berry said that banner ads are being run in the online journal. Such revenue is included in the publishing agreement with Oxford University Press.

Expenses exceeded budget by 7 percent due to two unbudgeted grants for One ILSI projects, one to ILSI Health and Environmental Sciences Institute (HESI) and the other to ILSI Southeast Asia Region. Funds were raised in 2013 to provide support for the One ILSI projects in the thematic areas, although the particular projects and necessary funding were not mapped out at the time the 2014 budget was developed. ILSI is projected to end 2014 with net assets of \$1,078,256, which will be a decline in net assets of \$2,901 from the beginning of 2014.

In comparing 2014 projections to the 2015 proposed budget, Dr. Westring noted that ILSI had been sharing an executive director with the ILSI Research Foundation and received reimbursement for the foundation's share of salary/benefit expenses. This is shown in the "fee for service" line under revenue. In 2015, Dr. Harris will move to 60 percent effort for ILSI only and the foundation will employ its own full-time executive director. Thus, both salary/benefit expenses and "fee for service" revenue will be reduced in 2015 by approximately \$95,000. Small increases for operating costs have been included in the 2015 budget and the annual meeting expenses have been increased to account for a more expensive venue, compared to 2014. The proposed 2015 budget shows year end net assets of \$1,103,893 compared to \$1,078,256 at the projected 2014 year-end net assets.

Turning to the restricted functions, which include functions mandated by branch leadership, steering committees, or outside donors, Dr. Westring reminded the ILSI Board of Trustees that these funds are not available to fund unrestricted activities and these accounts must maintain positive net assets. The current restricted functions are:

- Platform for International Partnerships (PIP) -- manages ILSI's interactions with WHO and FAO
- Global Travel Fund – supports branch staff travel to other branches
- Developing Food and Water Safety Capacity in Sub-Saharan Africa and Asia – supports training and internship programs in developing countries
- Malaspina Travel Award – supports outreach to young scientists
- International Branch Activity – supports local activities for ILSI Focal Point in China and Latin American branches coordination
- Shared Services – support human resources, accounting, legal, and information technology for the ILSI corporations based in Washington, DC, USA.

The revenue from contributions in 2014 exceeded the budget by 25 percent. In addition to annual contributions from ILSI member companies, PIP received a one-time contribution from the Industry Council for Development (ICD). The Coca-Cola Company contributed \$325,000 for 2014 and \$350,000 for 2015 to fund PIP activities, food and water safety programs, the Malaspina International Scholar Travel Award, and a coordination position to strengthen the ILSI branch network in Latin America. Plans for the restricted programs were not developed at the time that the 2014 budget was prepared, thus expenses exceed what was included in the budget by 13 percent. The projected 2014 year-end net assets for the restricted functions are \$857,355 compared to the budget value of \$539,225.

Comparing the projected 2014 year-end restricted functions to the proposed 2015 budget, Dr. Westring noted that revenue from contributions is down by 22 percent, though substantial contributions made in 2014 were for 2015 activities. Annual contributions from ILSI member companies for PIP and the Sub-Saharan Africa program are expected to continue. Expenses are budgeted to be down by four percent, as program plans are still being developed for some of the 2015 restricted activities. The proposed 2015

budget shows net assets at the end of the year of \$769,003, compared to the projected 2014 year-end net assets of \$857,355.

Summarizing the total ILSI functional activity statement, the 2014 projected year-end net assets are \$1,935,610, compared to the year-end net assets for the 2014 budget, which were \$1,585,236. The proposed 2015 budget shows total year-end net assets of \$1,872,897.

VIII. Adoption of the ILSI Budget

Action: Dr. Westring moved that the 2015 ILSI budget be approved as presented to the board. The motion was seconded and passed unanimously.

IX. Report from the ILSI Research Foundation

Dr. Adam Drewnowski, Chair, ILSI Research Foundation Board of Trustees, began his report by thanking the members of the ILSI Research Foundation Executive Director Search Committee, several of whom are ILSI Trustees. He also congratulated Dr. Morven McLean, who accepted the offer to become the first full-time executive director for the foundation.

A written report of the foundation's accomplishments in 2014 was included in the trustees' briefing book. Dr. Drewnowski described the ILSI Research Foundation as an international entity that works both independently and in concert with other ILSI entities, to advance the mission of ILSI. In 2014, the foundation had four centers of excellence – Center for Environmental Risk Assessment (CERA), Center for Risk Science Innovation and Application (RSIA), Center for Safety Assessment of Food and Feed (CSAFF), and the Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security (CIMSANS). There was also a program on nutrition and health.

To date, CERA has focused largely on applied research, related to improving how genetically-modified crops are evaluated for potential adverse environmental impacts. Developing environmental risk assessment tools for low exposure scenarios continues to be an important topic for CERA as the disproportionate focus on hazard assessment has led to trade disruptions as well as limitations on research and development. The so-called “low-level presence” occurs when small amounts of genetically-modified grain that has been commercially approved in the country of export is subsequently discovered in shipments to countries of import where approval for the specific grain is absent or pending.

CERA also works collaboratively with multiple public and private sector organizations to improve and standardize the risk assessment methods applied to evaluating the potential environmental impacts that a transgenic protein may have on non-target organisms. This work has been translated into hands-on field and lab training programs, with attendees from many of the developing countries where CERA is active. CERA developed a conceptual framework that provides a scientifically defensible process for evaluating if existing data from experimental field trials are relevant and/or sufficient for environmental risk assessments conducted in other countries. Additionally, it promotes a strategic approach to identifying field trial site locations, so that field data will be transportable from one regulatory jurisdiction to another.

Capacity building is a key function for CERA, making sure that the good science being done at ILSI and elsewhere is accessible to the people who need it to support their work. The Partnership Project in

Biosafety Risk Assessment & Regulation, which ended in 2014, was active in eight countries (Bangladesh, Colombia, Kenya, Paraguay, Tanzania, Uruguay, Uganda, and Vietnam). Having met all of its milestones, the project is now undergoing an external assessment as part of the funding agreement with the World Bank.

CSAFF promotes science-based approaches to the safety assessment of food and feed, with a strong emphasis on improved knowledge dissemination and capacity building. A tripartite scientific advisory council is being established to provide scientific guidance to the center, in line with the councils that have been put together for CERA and CIMSANS.

CSAFF also maintains the ILSI Crop Composition Database, a valuable tool for comparative food safety assessment. The most recent update (Version 5.0) contains over 800,000 data points for comparative assessment, covering 3150 compositional components for six crops, including newly added canola, sweet corn and rice.

In 2014, CSAFF organized a tripartite, multi-stage capacity building program on toxicity testing relevant to safety assessment of genetically modified foods. This work was supported by a grant from the U. S. Agency for International Development and with materials donated by DuPont Pioneer. The first phase of the training, in New Delhi, India, included classroom lectures and practical exercises for food safety training. The second phase, which took place at the Stine Haskell Research Facility in Newark, Delaware, USA, involved actual laboratory experience related to toxicity testing.

The primary mission of CIMSANS is to foster new public-private partnerships on integrated modeling that improve both scientific understanding and public policy around the growing impacts of climate change and resource scarcity – especially water – on sustainable nutrition security (SNS). Through a series of peer-reviewed publications, the center has already helped release private-sector maize breeding trial data as Open Data and has produced improved assessment methodologies for maize and other major row crops. As with other ILSI entities, CIMSANS has quickly become an important global partner, engaging hundreds of influential scientists among dozens of key organizations within academia, governments, and the private sector. CIMSANS has co-hosted a series of conferences with increasing levels of global impact. CIMSANS is now gathering the partners and resources needed to produce the first credible, comprehensive, global SNS assessment that includes all of the world's most important staple and non-staple foods.

Active partnerships include GEOSHARE and SUSFANS, which also includes ILSI Europe. CIMSANS is partnering with several public and private sector organizations to finalize the metrics that will be included in the sustainable nutrition security assessment. A workshop is scheduled for February 17, Washington to “co-create” with a broad set of stakeholders, including the International Food Policy Research Institute (IFPRI), mathematical expressions for the nutrition metrics. These expressions will then be added to the available integrated models. A paper describing the finalized SNS metrics will be published in the peer-reviewed scientific literature.

RSIA was active with two major topics in 2014. The center provided a grant to the Harvard Center for Risk Analysis to support a conference and development of a series of case studies on risk of risk perception. After publishing a series of papers on how to go about measuring the release of nanomaterial in various products, RSIA handed off the standard methods development to the U.S. National Institute for Occupational Safety and Health and the National Institute of Standards and Technology. RSIA ceased operation at the end of 2014.

Dr. Drewnowski reported that 59 percent of the foundation's funding came from the public sector in 2014, with 36 percent from the private sector, 2 percent from foundations, 2 percent from other ILSI entities and 1 percent from nongovernmental organizations. The foundation actively collaborated with nine ILSI branches in 2014 – Argentina, Brasil, Europe, India, Korea, North America, North Andean, South Andean, and Southeast Asia Region. He also called attention to the foundation's output during the past year – 35 conferences, meetings and workshops and 18 peer-reviewed publications.

Going forward, Dr. Drewnowski described the focus of the Research Foundation as agriculture, food safety, sustainability and nutrition security. In his view, health and non-communicable disease prevention easily fit within these topics. In the future, he suggested that there would be more emphasis on understanding dietary intake, both from the risk assessment and the nutrition perspectives.

Dr. Knowles pointed out that the Horizon 2020 program in Europe is actively seeking to increase international partnerships, particularly with the United States, BRIC countries, Africa and Latin America. He encouraged the foundation to utilize this interest to their advantage.

In response to trustee questions about why RSIA activities were terminated and what would be done with the remaining funds, Dr. Harris said that she made the decision to close RSIA because the center was not able to fund its programs. The ILSI Research Foundation Board of Trustees set a policy of maintaining positive net assets for all centers. RSIA had not been able to meet this criterion for several years and plans for 2015 did not show that meeting the criterion would be feasible. Any remaining funding commitments made by RSIA will be honored.

X. Report from the ILSI Platform for International Partnerships

A written report on the 2014 activities of the ILSI Platform for International Partnerships (PIP) was included in the trustee briefing book.

Dr. Harris asked the ILSI Board of Trustees to consider an amendment to the membership section of the ILSI bylaws as a way of addressing a concern recently raised by the World Health Organization (WHO). ILSI's status as a recognized nongovernmental organization is up for renewal as part of an ongoing three-year cycle used by WHO. ILSI provided the requested information about its performance under the 2012-2014 WHO/ILSI Plan of Work and developed a new three-year plan of work with various parts of WHO. These materials were all submitted on time. In late December, Dr. Harris received an email request to update an informational database which included a question about whether ILSI had members that were involved with tobacco. ILSI answered the question accurately, saying that one member – ITC Food Businesses – was part of a conglomerate that included a tobacco company. ITC actually stands for Indian Tobacco Company. This company has been a member of ILSI-India for many years and ILSI has repeatedly acknowledge them as a member and told WHO that ILSI-India and ILSI were not in any way involved with tobacco.

About one week prior to the ILSI Annual Meeting, Dr. Harris learned that the WHO Secretariat's report on the "Review of nongovernmental organizations in official relations with WHO" (EB136/NGO/WP/1) specifically called attention to the fact that "a member company of one of its branches is owned by a company that manufactures and sells tobacco products." The secretariat report goes on to recommend that ILSI's status be renewed. In talking with the ILSI assigned technical officer at WHO, Dr. Harris was encouraged to take action to resolve the problem – membership by a tobacco-associated company.

Hence, with help from Mr. Shawn Sullivan, ILSI Legal Counsel, and others, an amendment to the bylaws (attached) was drafted and was distributed to the ILSI Board of Trustees for consideration.

During the discussion that followed several trustees expressed frustration that this member was being singled-out unfairly as the member was not involved in tobacco production, manufacturing, marketing or sales. Others noted that this is a serious issue. Dr. Boobis said that as an academic working at a United Kingdom university, he is required to annually certify that he is not involved with any organization associated with tobacco. Failure to do so would limit his ability to receive government funding. Dr. Peter van Bladeren said that if ILSI were to be publicly linked with tobacco, his company, Nestlé, would seriously consider dropping out of the organization. Others suggested that ILSI should carefully monitor its relations with WHO.

Action: A motion was made to amend Article II: Membership of the ILSI bylaws to add the proposed two final sentences. The motion was seconded and passed by a hand vote of 28 in favor and one abstention.

Dr. Harris thanked the Board for their swift and decisive action and said that she would report this action to WHO immediately. She then turned to a second, and perhaps more difficult issue, of how ILSI may be categorized by WHO in the draft non-State actors framework. The draft being considered by the WHO Executive Board has four categories – nongovernmental organizations, private sector entities, philanthropic foundations and academic institutions. ILSI categorized itself as a scientific/academic entity in an online questionnaire distributed by WHO. The WHO Secretariat states in their “Review of nongovernmental organizations in official relations with WHO” (EB136/NGO/WP/1; para 7) that ILSI should be listed as a private sector entity. Such a categorization by WHO is unacceptable to ILSI, because ILSI is incorporated as a public charity. Should WHO insist on calling ILSI a private sector entity, ILSI may have to end all activities with WHO to avoid such a classification. ILSI is preparing a letter to WHO explaining its concerns and asking for a meeting at which to discuss them.

Before moving on to the next agenda item, Dr. Cohen called attention to the new Malaspina International Scholar Travel Award. Ten such awards were given this first year and nine of the ten awardees have come to the 2015 ILSI Annual Meeting. These scholars were nominated by the branches in the region where the scholar lives and the final list of awardees was chosen by a selection committee composed of mostly ILSI trustees. The scholars are at a mid-level point in their careers and will hopefully gain a good appreciation of ILSI from the annual meeting experience. Dr. Cohen acknowledged The Coca-Cola Company for supporting this award. He also encouraged all trustees to meet the awardees. They will be recognized during the ILSI Assembly of Members meeting on Sunday, January 18, 2015.

XI. Report of the ILSI Nomination Review Committee

Dr. Takeshi Kimura, Chair, ILSI Nomination Review Committee, began his report by thanking the members of the committee – Dr. Cohen, Dr. Knowles, Dr. Weaver, and Dr. Flávio Zambrone – for their assistance with the committee’s tasks. The committee’s report was included in the trustees briefing book.

The first of the three tasks given to the ILSI Nomination Review Committee was to review the nominees for seats on the ILSI Board of Trustees. Three trustees will retire from the board – Mr. Felipe Rodriguez, Dr. P.K. Seth, and Dr. Geoff Thompson (resigned mid-year). Dr. Kimura asked the board members to acknowledge the service of these three trustees with a round of applause.

The following individuals were re-nominated by the branches in the respective regions for additional three-year terms on the ILSI Board of Trustees:

Asia-Pacific North	Dr. Takeshi Kimura (I)
Europe/Africa	Dr. John O'Brien (I)
	Dr. Peter van Bladeren (I)
HESI	Dr. Alan Boobis (P)
	Dr. Lewis Smith (P)
Latin America	Dr. Flávio Zambrone (P)
North America	Dr. Todd Abraham (I)
	Dr. Michael Doyle (P)
	Dr. Catherine Field (P)
	Dr. Joanne Lupton (P)
Research Foundation	Dr. Adam Drewnowski (P)

New Nominees offered by the branches are:

Asia Pacific South	Dr. B. Sesikeran (P)
Europe/Africa	Dr. Peter Weber (I)
Latin America	Mr. Ary Bucione (I)

Bios for the new nominees were included in the trustee briefing book. Dr. Kimura reminded the trustees that in January 2013, the ILSI Board of Trustees elected Dr. Applebaum as the ILSI Vice-President. She was added to the ILSI Board of Trustees in a special 32nd seat as allowed under the bylaws (Article IV, Section 1). But this special seat is only valid for a year at a time, so it is necessary to re-elect her for this year.

The ILSI Nomination Review Committee approved all of these nominations and Dr. Kimura will present these names to the ILSI Assembly of members meeting on Sunday, January 18, 2015, for election.

To allow Dr. Applebaum to remain on the ILSI Board, Dr. Kimura asked that the ILSI Board approve the expansion of the Board by one seat, as allowed by the bylaws. The number of public sector trustees will still exceed the number of private sector trustees with Dr. Applebaum's election to this additional seat.

Action: Dr. Kimura moved that the ILSI Board of Trustees be expanded by one seat to 32 seats to allow Dr. Rhona Applebaum to remain a member of the ILSI Board of Trustees. The motion was seconded and passed unanimously.

The second task for the ILSI Nomination Review Committee was to nominate officers of the board and at-large members of the ILSI Executive Committee. Officers serve two-year terms; at-large members are elected annually. The succession plan adopted several years ago calls for the Vice President and Vice Chair to move up to the positions of President and Chair, if acceptable. The Nomination Review Committee agreed that the current Vice President, Rhona Applebaum, should become the ILSI President. The committee also agreed to nominate Dr. Peter van Bladeren as the new Vice President. If elected both are willing to serve.

In January 2014, Dr. Alan Boobis agreed to move into the Chair role in January 2015, assuming the next Nomination Review Committee agreed. Dr. Kimura reported that the committee did agree. The committee also agreed to nominate Dr. Connie Weaver as the ILSI Vice Chair for one year. Both Dr. Boobis and Dr. Weaver are being proposed for one-year terms to return to the regular rotation cycle in January 2016. Both may be re-elected at that time for full two-year terms as Chair and Vice Chair, respectively. Both were willing to serve.

The committee nominated Dr. Flavio Zambrone for a two-year term as Secretary. Dr. Zambrone was willing to serve, if elected. The committee nominated Dr. Marion Ehrich, Dr. Tamotsu Kuwata, Mr. Geoff Smith and Dr. Peter Weber for one-year terms as At-Large Members of the ILSI Executive Committee. All agreed to serve, if elected.

Action: Dr. Kimura moved the election of Dr. Applebaum as President, Dr. van Bladeren as Vice President, Dr. Boobis as Chair for one year, Dr. Weaver for Vice Chair for one year, Dr. Zambrone for Secretary, and Drs. Ehrich, Weber, and Kuwata and Mr. Geoff Smith as At-Large Members, with the understanding that Dr. Applebaum and Dr. Weber would be elected to the Board by the Assembly of Members on Sunday, January 18, 2015. The motion was seconded and carried unanimously.

The third and final task of the ILSI Nomination Review Committee was to nominate candidates for three-year terms on the ILSI Research Foundation Board of Trustees. Nominees submitted by the ILSI Research Foundation Nominating Committee were reviewed by the ILSI Nomination Review Committee and approved. The nominees were Dr. Jerry Hjelle (renomination), Dr. Ronald Kleinman, and Dr. Ivonne Rietjens. Bios for Drs. Kleinman and Rietjens were included in the trustee briefing book. Dr. Applebaum, as ILSI President, has an assigned seat on the ILSI Research Foundation Board of Trustees.

Action: Dr. Kimura moved the election of Drs. Hjelle, Kleinman and Rietjens each for a three-year term on the ILSI Research Foundation Board of Trustees. The motion was seconded and passed unanimously.

Dr. Kimura also recognized the ILSI Research Foundation trustees whose terms expired at the end of the 2015 ILSI Annual Meeting -- Dr. Dennis Bier, Dr. Jim Bus, and Dr. John Peters.

XII. Comments from the ILSI President and ILSI Board Chair

Dr. Applebaum thanked the ILSI Board of Trustees for their support, saying that she was honored to serve as president for ILSI, an organization about which she was passionate. She said that she would operate with an “open-door” policy and encouraged trustees to contact her with questions, comments or concerns at any time. She described her belief in the strength of “threes”, such as ILSI’s tripartite nature. She likes to use scorecards to follow complex and competitive tasks. Though she admitted that she would not be able to fill Dr. Hjelle’s shoes, she will focus on collaboration, value and communication as the three areas she will strengthen during her two-year tenure as the ILSI President.

Dr. Boobis also thanked the ILSI Board of Trustees for their support. He noted that leading ILSI presents a substantial challenge. The organization is dynamic and not afraid to ask itself tough questions. ILSI carries out substantial work with very small resources. He noted that ILSI needs to think carefully about the challenges it faces, as the organization is still under attack. Dr. Boobis also complimented Dr. Cohen on his outstanding service to ILSI as the chair for the past three years. He described Dr. Cohen as a leader who makes ILSI an organization worth being involved with. Dr. Cohen is also a strong leader who executes with kindness and tact. He presented Dr. Cohen with a gift.

In turning over the chairmanship of the ILSI Board of Trustees to Dr. Boobis, Dr. Cohen stated that he greatly enjoyed serving as the board chair and noted that working with ILSI has given him the opportunity to work with the “most phenomenal people in the world.”

XIII. Other Business

- a. New Branch Proposals** – Dr. Knowles, Chair of the ILSI Branch Development Committee, briefly described the application for branch status from the study group in the Middle East. The ILSI Branch Development Committee reviewed the application in detail during their meeting on Friday evening, January 16. The committee members present (Mike Knowles, P.K. Seth, and Geoff Smith) agreed that the study group had satisfied the eight criteria for forming a new branch. While the proposed branch constitution still needs some editorial revisions, the committee recommended that the new branch, ILSI Middle East, as described in the written motion distributed at the meeting (attached), be approved.

Action: Dr. Knowles moved adoption of the motion. There was a second and the motion carried unanimously.

Dr. Knowles also reminded the board that the former branch, ILSI North Africa and Gulf Region, had been closed. There is some interest in North African countries like Morocco, especially among academics to develop ILSI-led collaborations. He will monitor this situation and report back to the ILSI Board of Trustees.

ILSI South Africa is still interested in expanding to cover more of Sub-Saharan Africa and they may establish a study group to explore which countries and the timetable for such expansion. Dr. Knowles said there was substantial external interest in such an expansion.

- b. Proposal from ILSI Japan Center for Health Promotion** – Mr. Takashi Togami, Director, ILSI Japan Center for Health Promotion (CHP), was invited by the chair to make a presentation about the center’s work to the ILSI Board of Trustees. Mr. Togami’s presentation was distributed to the trustees prior to the meeting.

Mr. Togami reviewed the significant outcomes from three programs managed by his center – Project IDEA, Project SWAN and Project PAN, all of which are contributing to improving public health in one or more Asian countries. To date ILSI Japan CHP has been supported by strong links with respected academic and administrative networks in these countries. ILSI Southeast Asia has been an important collaborator for ILSI Japan CHP. Other opportunities have been suggested especially in Africa. However, ILSI Japan CHP is facing a critical shortage of resources – funds and professional manpower. The annual budget of ILSI Japan CHP has been in the range of \$300,000 – 500,000 in recent years. This funding has come from members of ILSI Japan and public funds from the government of Japan. Mr. Togami said that the programs now need a broader funding base.

Over the past 15 years, ILSI Japan CHP showed that ILSI could contribute to and improve the public health and directly benefit at-risk populations. Especially, ILSI Japan CHP has

shown that ILSI's tripartite partnership can effectively work to solve public health problems based on scientific evidence. Mr. Togami asked the ILSI Board of Trustees to study whether ILSI organizations can initiate and participate in social programs and how ILSI fundraising, financial operation, and collaboration with international organizations could contribute.

Several trustees suggested possible partners for ILSI Japan CHP, including the International Water Association (IWA) for Project SWAN and the International Finance Corporation (IFC) at the World Bank.

Dr. Boobis suggested that Dr. van Bladeren lead a study group with the following members – Dr. Hjelle, Mr. Geoff Smith and Mr. Togami – to review the information provided by Mr. Togami and report back to the ILSI Board of Trustees.

c. Plans for 2016, 2017, and 2018 ILSI Annual Meetings

Dr. Harris referred the trustees to the flyer at the back of the trustees briefing book for the dates and venues for these three meetings:

22-26 January 2016 – Renaissance Vinoy Resort & Golf Club, St. Petersburg , FL, USA

20-25 January 2017 – Hilton La Jolla Torrey Pines, LaJolla, CA, USA

19-24 January 2018 – Fairmont Southampton, Southampton, Bermuda

Mr. Geoff Smith suggested that staff investigate having the ILSI Annual Meeting outside of the United States.

XIV. Adjournment

As there was not further business, Dr. Boobis thanked the trustees for their active participation and adjourned the meeting at noon.

Signed:_____ Date:_____

**ILSI Board of Trustees
Meeting**

**Saturday, 17 January 2015
8:00 am –Noon
Chandler, Arizona**

AGENDA

- | | | |
|-------|--|-----------------------|
| I. | Call to Order | Dr. Sam Cohen |
| II. | Approval of Minutes from the July 14, 2014
ILSI Board of Trustees Conference Call | Dr. Sam Cohen |
| III. | President's Report | Dr. Jerry Hjelle |
| IV. | Progress with Implementation of the One ILSI Strategy <ul style="list-style-type: none">a. ILSI Board Science Advisory Group -- Dr. Peter van Bladeren/Dr. Alan Boobisb. ILSI Board Value/Stakeholder Group – Dr. Todd Abraham/Dr. Sam Cohen/Mr. Geoff Smithc. Thematic area collaborationsd. One ILSI accountability | |
| V. | Impact of Communications | Mr. Michael Shirreffs |
| VI. | Report from the Publications Committee | Dr. Connie Weaver |
| VII. | Report of the Financial Oversight Committee <ul style="list-style-type: none">a. 2014 Year-end Projections and 2015 Budget | Dr. Liz Westring |
| VIII. | Adoption of the ILSI Budget for 2015 | Dr. Sam Cohen |

BREAK – PHOTO (30 minutes)

- | | | |
|------|---|--|
| IX. | Report from the ILSI Research Foundation | Dr. Adam Drewnowski |
| X. | Report from the ILSI Platform for International
Partnerships | Dr. Suzie Harris |
| XI. | Report of the Nomination Review Committee <ul style="list-style-type: none">a. Introduction of Nominees to the ILSI Board of Trusteesb. Election of Officers and Executive Committee Membersc. Election of Trustees to the ILSI Research Foundation Board | Dr. Takeshi Kimura |
| XII. | Comments from the ILSI Board Chair
and Comments from the ILSI President | Dr. Alan Boobis
Dr. Rhona Applebaum |

- XIII. Other Business
 - a. New Branch Proposal
 - b. Proposal from ILSI Japan
 - c. Plans for 2016 and 2017 Annual Meetings

Dr. Sam Cohen
Dr. Michael Knowles
Mr. Takashi Togami
Dr. Suzie Harris

- IX. Adjournment



ILSI Board of Trustees Meeting

**Saturday, 17 January 2015
Chandler, Arizona, USA**

ATTENDEES

Dr. Todd Abraham
Mondelēz International HQ

Dr. Rhona Applebaum
The Coca-Cola Company

Dr. Scott Belanger
The Procter & Gamble Company

Ms. Beth-Ellen Berry
ILSI

Dr. Alan Boobis
Imperial College London

Mr. Ary Bucione
Dupont do Brasil

Dr. Sushila Chang
Griffith University

Dr. Samuel Cohen
University of Nebraska Medical
Center

Frederick H. Degnan, Esq.
King & Spalding

Dr. Dennis Devlin
Exxon Mobil Corporation

Dr. Michael Doyle
University of Georgia

Dr. Adam Drewnowski
University of Washington

Dr. Marion Ehrich
VA-MD Regional College of
Veterinary Medicine

Prof. Gerhard Eisenbrand
University of Kaiserslautern

Dr. Catherine Field
University of Alberta

Dr. Jerry Hjelle
Monsanto Company

Dr. Suzanne Harris
ILSI

Dr. Takeshi Kimura
Ajinomoto Co., Inc.

Dr. Michael E. Knowles (retired)
The Coca-Cola Company

Dr. Tamotsu Kuwata
University of Human Arts and
Sciences

Dr. Joanne Lupton
Texas A&M University

Prof. John O'Brien
Nestlé Research Center

Prof. Gerhard Rechkemmer

Max Rubner-Institute (Federal
Research Institute of Nutrition and
Food)

Mr. John Ruff
ILSI Past President

Dr. Prahlad K. Seth
Lucknow Biotechnology Park

Mr. Michael Shirreffs
ILSI

Mr. Geoff Smith
Nutrition Strategies International

Dr. Lewis Smith (retired)
University of Leicester

Mr. Shawn N. Sullivan
ILSI

Dr. Sara Valdés Martínez
Universidad Nacional Autónoma de
Mexico

Dr. Peter van Bladeren
Nestec S.A

Prof. Kendall Wallace
University of Minnesota Med School

Dr. Connie Weaver
Purdue University

Prof. Peter Weber
DSM Nutritionals

Dr. Elizabeth Westring
General Mills

Dr. Flávio A.D. Zambrone
Planitox

OBSERVERS

Prof. Lucia Anelich
ILSI South Africa

Mrs. Olga Mora
ILSI North Andean

Dr. Ryuji Yamaguchi
ILSI Japan

Ms. Vivian Aranda
ILSI South Andean

Ms. Syril Pettit
HESI

Mrs. Boon Yee Yeong
ILSI Southeast Asia Region

Prof. Dianá Bánáti
ILSI Europe

Dr. Andrew Roberts
ILSI Research Foundation/CERA

Dr. Myeong-Ae Yu
ILSI Korea

Ms. Mariela Berezovsky
ILSI Brazil

Ms. Rekha Sinha
ILSI-India

Mr. Javier Castellanos
ILSI Latin America Coordinator

Mr. Takashi Togami
ILSI Japan

Dr. Morven McLean
ILSI Research Foundation

Ms. Allison Worden
ILSI

From: [Heather Steele](#)
To: [lisa.sanders@tateandlyle.com](#); [Miguel.Freitas@dannon.com](#); [artem.khlebnikov@dannon.com](#); [artem.khlebnikov@danone.com](#); [Ravi.Menon@genmills.com](#); [Thomas.Boileau@Kraftfoods.com](#); [teri.paeschke@quakeroats.com](#); [REDACTED]; [Zeina.Jouni@kellogg.com](#); [inavia@its.ini.com](#); [mark.moorman@kellogg.com](#); [anne.birkett@kellogg.com](#); [Carlos.Joseph.L@Abegaze@ajiusa.com](#); [stuart.craig@dupont.com](#); [Michael Doyle](#); [Dwyer, Johanna](#); [danielle.greenberg@pepsico.com](#); [Jason.hlywka@kraftfoods.com](#); [brent.kobielush@genmills.com](#); [Ji-Eun.Lee@kellogg.com](#); [cilewellyn@coca-cola.com](#); [Pheona.Radcliffe@mdlz.com](#); [dskrypec@mdlz.com](#); [douwina_bosscher@cargill.com](#); [Andrew Shao](#); [stephan.theis@suedzucker.de](#); [john.l.vicini@monsanto.com](#); [Stephanie Atkinson](#); [Amy.B.Smith@dupont.com](#); [dhayashi@mdlz.com](#); [davis@od.nih.gov](#); [weavercm@purdue.edu](#); [kerr_dow@cargill.com](#); [philippe.caradec@danone.com](#); [christine.pelkman@ingredion.com](#); [kari.ryan@kraftfoods.com](#); [ibassa@mdlz.com](#); [kevin.c.glenn@monsanto.com](#); [Chu, YiFang { PEP }](#); [jomay.chow@abbott.com](#); [shawna.lin.lemke@monsanto.com](#); [Paul.Zimmer@ingredion.com](#); [tabraham@mdlz.com](#); [Chor San Khoo](#); [Eric Hentges](#); [Courtney McComber](#); [Jesse Zuehlke](#); [Barbara Lyle](#); [ekrul@solae.com](#); [Heather Steele](#)
Cc: [Teri.Paeschke@cargill.com](#); [Dwyer, Johanna \(NIH/OD\) \[C\]](#); [Vicenta Garcia Campayo](#); [Susan A. Roberts](#)
Subject: Draft Agenda: ILSI North America Microbiota & Health Meeting/Workshop
Date: Monday, April 13, 2015 3:47:09 PM
Attachments: [Draft Program 27 April 2015.doc](#)
[ILSI Preferred Hotels for 2015.pdf](#)
Importance: High

To interested ILSI North America members and advisors:

Thank you for your interest in a new ILSI North America initiative on Microbiota & Health. As you know, a small workshop and meeting is scheduled for **Monday, 27 April**, at the ILSI offices in Washington, DC.

The meeting will be organized as a mini-workshop/seminar in the morning and invitees include scientists from NIH, USDA, and FDA, providing an opportunity to discuss research priorities and opportunities. A draft agenda is attached. In the afternoon, ILSI North America members and advisors will continue the meeting to ascertain interest in re-forming the project committee or proceeding as a task force. There are funds, held in reserve, which could help start new activity in this area. Attendees will strive to:

- Prioritize 2 to 3 key research questions of interest
- Agree on end points to achieve
- Identify collaborative partners (including other ILSI branches)
- Define action steps and proposed time lines

Areas of interest discussed on the 2014 conference calls include:

- Nutrient and diet pattern impact on microbiome ecology, functionality and performance, and vice versa?
- Food product, ingredients/biologics supplement impact on microbiome and health?
- Methodologies/approaches/technologies challenges and advances.
- Scientific evidence needed to support performance claims.

Should you need accommodation in Washington, DC for Sunday evening, please refer to the attached list of nearby hotels. Many of these venues offer a special ILSI rate. While we prefer for participants to attend in person, we do plan to offer an opportunity to participate via webinar using the gotomeeting software. Please let us know if you would prefer this option. I

hope you can attend our spring workshop/meeting on 27 April. Please contact me at ILSI North America with any questions.

Heather

-----Original Appointment-----

From: Heather Steele

Sent: Wednesday, February 25, 2015 9:46 AM

To: Heather Steele; lisa.sanders@tateandlyle.com; Miguel.Freitas@dannon.com; artem.khlebnikov@dannon.com; artem.khlebnikov@danone.com; Ravi.Menon@genmills.com; Thomas.Boileau@Kraftfoods.com; teri_paeschke@quakeroats.com; kenutr@comcast.net; Zeina.Jouni@kellogg.com; jnavia@its.jnj.com; mark.moorman@kellogg.com; anne.birkett@kellogg.com; Carlos, Joseph L; Abegaze@ajiusa.com; stuart.craig@dupont.com; mdoyle@uga.edu; Dwyer, Johanna; danielle.greenberg@pepsico.com; Jason.hlywka@kraftfoods.com; brent.kobielush@genmills.com; Ji-Eun.Lee@kellogg.com; cllawell@cocacola.com; Pheona.Radcliffe@mdlz.com; dskrypec@mdlz.com; douwina_bosscher@cargill.com; Andrew Shao; stephan.theis@suedzucker.de; john.l.vicini@monsanto.com; Stephanie Atkinson; Amy.B.Smith@dupont.com; dhayashi@mdlz.com; davis@od.nih.gov; weaver@purdue.edu; kerr_dow@cargill.com; philippe.caradec@danone.com; christine.pelkman@ingredion.com; kari.ryan@kraftfoods.com; ibassa@mdlz.com; kevin.c.glenn@monsanto.com; Chu, YiFang { PEP }; jomay.chow@abbott.com; shawna.lin.lemke@monsanto.com; Paul.Zimmer@ingredion.com; tabraham@mdlz.com; Chor San Khoo; Eric Hentges; Courtney McComber; Jesse Zuehlke; Barbara Lyle

Cc: Teri_Paeschke@cargill.com; Dwyer, Johanna (NIH/OD) [C]; Vicenta Garcia Campayo; Susan A. Roberts

Subject: ILSI North America Microbiota & Health Meeting/Workshop

When: Monday, April 27, 2015 8:30 AM-4:00 PM (UTC-05:00) Eastern Time (US & Canada).

Where: ILSI Offices, Wash DC

Importance: High

To interested ILSI North America members and advisors:

Thank you for your interest in a new ILSI North America initiative on Microbiota & Health. A meeting will be held on **Monday, 27 April**, at the ILSI offices in Washington, DC.

The meeting will be organized as a mini-workshop/seminar in the morning and invitees may include scientists from NIH, USDA, FDA and Health Canada, providing an opportunity to discuss research priorities and opportunities. In the afternoon, ILSI North America members and advisors will continue the meeting to ascertain interest in re-forming the project committee or proceeding as a task force. There are funds, held in reserve, which could help start new activity in this area. Attendees will strive to:

- Prioritize 2 to 3 key research questions of interest
- Agree on end points to achieve
- Identify collaborative partners (including other ILSI branches)
- Define action steps and proposed time lines

Areas of interest discussed on the 2014 conference calls include:

- Nutrient and diet pattern impact on microbiome ecology, functionality and

performance, and vice versa?

- Food product, ingredients/biologics supplement impact on microbiome and health?
- Methodologies/approaches/technologies challenges and advances.
- Scientific evidence needed to support performance claims.

Additional details and a draft agenda will be circulated soon. Please contact me at ILSI North America with any questions. I hope you can attend our spring workshop/meeting.

Heather

Heather H. Steele

Director, Program Development

ILSI North America

1156 15th Street, NW

Suite 200

Washington, DC 20005

hsteele@ilsa.org

202-659-0074 x150



1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

1.202.659.0074 voice
1.202.659.3859 fax
www.ilsa.org

ILSI North America

Microbiota & Health Workshop and Meeting

Monday, 27 April 2015
ILSI Offices, Washington, DC

Objective: Organize a small workshop with key experts from USDA, NIH, FDA and academia, to hear about research priorities and identify opportunities in the microbiota and health field. A meeting of ILSI North America members and advisors would follow to consider action and define next steps.

Speakers will focus on current and future diet and nutrition research initiatives and priorities. These could include on-going activities related to interrelationship of diet and nutrition on human microbiota; technologies and methodology hurdles unique to dietary /food studies; learnings from Human Microbiome Initiatives for translation or transfer into diet and food research; implications of emerging tools and methodologies that can advance, limit or refine regulations on health and disease claims for probiotic foods or biologics.

DRAFT

- | | |
|-----------------|---|
| 8:30 am | Welcome and Introductions
Brief background on ILSI North America's activities in this area (former project committee and publication)
Brief report on ILSI Europe's work in this area |
| 8:45 am | Pro-biotics (and pre-biotics) state of the science, research gaps, opportunities
EFSA's recent review and recommendations
<i>Mary Ellen Sanders, Dairy & Food Culture Technologies</i> |
| 9:15 am | USDA Perspective
Review USDA research and strategies related to microbiota and health
<i>Dave Klurfeld and Gloria Solano-Aquilar, USDA</i> |
| 9:45 am | Food and Agricultural Microbiomes: Using Metagenomics to Better Understand Food Safety
<i>Andrea Ottesen, FDA</i> |
| 10:15 am | Review of Current Regulations and Legal Issues
Review current guiding principles /regulations applied to pre and probiotic ingredients/products regulated as biologics and foods in the US. Talk could also cover limitations of current regulations, identify scientific gaps and barriers related to health and disease claims for probiotics; and how advances made by the HUMAN |

Microbiome Initiative would impact regulation on health claims for pre and probiotic products.

Diane Hoffmann, University of Maryland Francis King Carey School of Law (invited)

10:45 am **BREAK**

11 am **NIH perspective on gut microbes and health**

What are the major research questions and what are the design and methodological challenges?

Cindy Davis, NIH

11:30 am **Methodology and New Technologies for Microbiota Research**

What is the potential applicability and limitations of current technology and methods for advancing dietary intervention? What are new technologies that may affect trial design?

TBD

12 noon **Group Discussion**

What are the next steps to advance dietary / nutrition and microbiome research?
How can we bridge the gap between science and regulatory frameworks?

12:45 pm **Lunch**

1:15 pm **Meeting of ILSI North America members and advisors**

- Present possible areas to pursue and then prioritize 2-3 key research questions of interest to members
- Agree on end points to achieve
- Identify collaborative partners
- Define objectives, action steps and proposed timelines
- Ascertain member interest in re-forming the project committee or proceeding as a task force

Possible Areas of Focus:

- Nutrient and diet pattern impact on microbiome ecology, functionality and performance, and vice versa?
- Food product, ingredients/biologics supplement impact on microbiome and health?
- Methodologies/approaches/technologies/challenges and advances.
- Scientific evidence needed to support performance claims.

4 pm **Meeting adjourns**



International Life
Sciences Institute

1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

1.202.659.0074 voice
1.202.659.3859 fax
www.ilsa.org

ILSI 2015 Preferred Hotels



The Beacon Hotel and Corporate Headquarters
1615 Rhode Island, Ave., NW, Washington DC 20036
Phone: (202)-296-2100 / (800)-821-4367
Website: www.beaconhotelwdc.com
ILSI Contact: Patricia Deleon, Sales Director
Direct: 202-787-1758 / p.deleon@capitalhotelswdc.com

Discount Program: Preferred Account Seasonal Best Available Rates

Low Season Rates

Deluxe Room: \$193.00
Corp. Quarter Room: \$213.00

01/01/15 – 02/28/15
07/01/15 – 08/31/15

High Season Rates

Deluxe Room: \$243.00
Corp. Quarter Room: \$263.00

03/01/15 – 06/30/15
09/01/15 – 012/31/15

Reservation Method

We assign an internal account number and you simply give us your company name, **International Life Sciences Institute (ILSI)**, as a reference to receive your 2015 negotiated rate.

- Local Direct Number: (202)-296-2100
- Toll Free: (800)-821-4367
- Email: reservations@beaconhotelwdc.com



DoubleTree by Hilton Hotel Washington DC
1515 Rhode Island Avenue, NW, Washington DC 20005-5595
Phone: (202) 232 7000/ (800) 492-5195
Website: www.doubletreewashington.com
ILSI Contact: Meredith Downes, Business Transient Sales Manager
Direct: (202) 521 7122 / m.downes@doubletreewashington.com

Discount Program: RIA Rate Program

10% discount off the hotel's best available rate. Discount applicable upon time of making reservation; based upon non-last room availability.

Preferred rates are applicable to single or double occupancy and will be confirmed based on the specific room inventory available at the time a reservation is made.

Blackout Dates: April 19 – 25, May 11 – 13, September 22 – 24

Individual reservations can be made through your preferred travel agency or our reservations department at 800-492-5195, or online by entering the corporate account code **0002638904**. Callers must request the **International Life Sciences Institute (ILSI) Ria Rate Plan** at the time of booking to verify availability. Reservations must be guaranteed for late arrival with a credit card or deposit. In the event that a reservation is guaranteed for late arrival and the guest "no-shows", the appropriate room and tax charges will be charged against the form of payment used to guarantee the room for late arrival. Reservations can be cancelled without penalty prior to 24 hours before the date of arrival. A cancellation number should be obtained from the reservations agent for reference.

**Loews Madison Hotel**

1177 15th Street, NW
Washington, DC, 20005
Phone: 202-862-1600 / 800-424-8577
Website: www.loewshotels.com/MadisonWashingtonDC
ILSI Contact: Christina McAree, Director of Transient Sales
Direct Line: 202-787-3125 / christina.mcaree@loewshotels.com

Low Season Rates:

Deluxe Accommodations: \$239.00
Luxury Accommodations: \$269.00
Premium and Suite Accommodations: 10% off BAR

01/01/2015 – 02/28/2015
07/01/2015 – 08/31/2015
11/19/2015 – 12/31/2015

High Season Rates:

Deluxe Accommodations: \$289.00
Luxury Accommodations: \$319.00
Premium and Suite Accommodations: 10% off BAR

03/01/2015 – 06/30/2015
09/01/2015 – 11/18/2015

2015 Blackout Dates

January 12-15 Transportation Research Board, April 14-15 American Bar Association, April 19-22 Society for Neuroscience, May 3-5 AANS Annual Scientific Annual Meeting, June 15-16 Society of Neuroscience, November 17-18 NAICU Annual Meeting

All travelers must identify themselves as representatives of **ILSI** at the time of booking. Reservations may be made by calling the Loews Madison Toll Free Line: 800-424-8577, or online at <https://www.loewshotels.com/madison/ILSI?corpCode=314024>. Reservations must be guaranteed via credit card, direct bill or one night's deposit for room and tax. Employees, colleagues, business associates and/or companions are responsible for full payment at time of checkout unless a master billing account has been approved in advance. VIP reservations should be made directly with your account manager. Check-in time is 4:00 p.m. and check-out time is 12:00 p.m. Any cancellations made after 24-hours, the day before arrival will be charged one night's accommodation plus all applicable taxes.

**Washington Plaza**

10 Thomas Circle, NW
Washington, DC 20005
Phone: 202-842-1300 / 800-424-1140
Website: <http://www.washingtonplazahotel.com>
ILSI Contact: Meghan Moran, Director of Corporate Sales
Direct Line: 202-408-6146 / mmoran@washingtonplazahotel.com

Low Season Rates

Superior Room: \$159.00

01/01/2015 – 02/28/2015
06/28/2015 – 09/07/2015
11/21/2015 – 12/31/2015

High Season Rates

Superior Room: \$259.00

03/01/2015 – 06/30/2015
09/08/2015 – 11/20/2015

- Preferred Rates will be extended to Last Room Availability
- \$30 extra charge per person applies to triple occupancy
- \$30 extra charge per person applies to rooms with two beds, Superior Doubles
- **Blackout dates: Mar 8-10, Apr 19-24, May 16-18, Nov 5-7, Dec 31**

All travelers must identify themselves as representatives of **ILSI** at the time of booking. Reservations must be guaranteed. Employees, colleagues, business associates and/or companions are responsible for full payment at time of checkout unless a master billing account has been approved in advance. Check-in time is 3:00 p.m. and check-out time is 12:00 p.m. Reservations can be cancelled without penalty prior to 24 hours before the date of arrival. A cancellation number should be obtained from the reservations agent for reference.

From: [Zhang, Howard](#)
To: [Michael Doyle](#)
Subject: FW: Dir. USNPRC Roster of BQ Candidates
Date: Thursday, July 16, 2015 1:21:29 PM
Attachments: [Eileen Thacker CV 2015 TN.pdf](#)
[SSTS Roster of BQ Candidates - Dir. USNPRC.pdf](#)
[Thacker application.pdf](#)

Michael,

Your email is limited to 25M. I will send you 4 emails with a total of 6 attached files. This is ¼.

Howard

From: Zhang, Howard
Sent: Thursday, July 16, 2015 9:57 AM
To: McMurtry, John; 'Mike Giles'; 'Michael Doyle'; Knowles, Don; Owens-Coleman, Debra
Cc: Brennan, Deborah
Subject: RE: Dir. USNPRC Roster of BQ Candidates

Dear Debra, Don, John, Michael, and Mike:

I have attached application materials from three qualified candidates for the Director of USNPRC position. Please note that both Eileen Thacker and Bosoon Park have two files while Gene Pesti has one file. Please keep these files confidential. After we completed evaluation and our panel report, I will ask that you delete all of these files.

I came up with the following agenda for next Monday's teleconference call:

1. Introduction - all
2. EEO Policy – Debra Owens-Coleman
3. Initial Evaluation of candidates – all
Do we want to interview all three qualified candidates?
4. Interview schedule
The format of interview will have the following components, not necessary in the same sequence:
A seminar about your scientific background, leadership experience, and your vision for USNPRC;
A interview meeting with the evaluation panel;
Meetings with scientists at the location (this may breakdown to two meetings, one RRC and one SEPRL; and
A meeting with location support staff.

I took the liberty to contact all three candidates for their availability of interview schedule, only given the two dates of July 30 and 31st. Eileen Thacker can make both dates but need to attend a webinar Thursday morning. Gene Pesti will receive an award at the Poultry Science Conference Thursday evening. He will make every effort to return Friday night for a

Friday interview. Bosoon Park is currently scheduled to return to Athens on Thursday 30th. He can make 31st.

5. Travel arrangement

John and Don, please make your travel arrangements. Holiday Inn downtown Athens is a good choice of hotel. Clara had provided you accounting code. Michael and Mike, do you need travel arrangements or will you drive in each day during the interviews? I know Debra will call in.

Calling information:

10:00AM-11:30AM Pacific Time. It is 1:00-2:30PM Eastern Time.

Calling information:

USA Toll-Free: 888-844-9904

Access Code: 8269865

I expect to complete this conference call in 60 minutes, since we only have 3 qualified candidates. Please review the application materials prior to the call. Thank you.

Howard

Howard Zhang, Ph.D.
Center Director, Western Regional Research Center
USDA Agricultural Research Service
800 Buchanan St, Albany, CA 94810
510-559-5600, Fax 510-559-5963
Howard.Zhang@ars.usda.gov
www.ars.usda.gov/pwa/wrrc

From: Zhang, Howard

Sent: Wednesday, July 15, 2015 3:59 PM

To: McMurtry, John; 'Mike Giles'; 'Michael Doyle'; Knowles, Don; Owens-Coleman, Debra

Cc: Brennan, Deborah

Subject: FW: Dir. USNPRC Roster of BQ Candidates

Dear Debra, Don, John, Michael, and Mike:

I am forwarding the Cert Roster of 3 qualified candidates for the USNPRC Director position. I will send you application materials tomorrow, when I receive one missing file. Our schedules for the conference call next week Monday and interviews later in July is reconfirmed. Please also arrange your travel as needed for the interviews.

Please also note that Debra Owens-Coleman will serve as our EEO rep. Jessica is no longer available.

Thank you and look forward to working with all of you.

Howard

From: Pratt, Rhonda - DM
Sent: Wednesday, July 15, 2015 2:17 PM
To: Brennan, Deborah
Cc: Zhang, Howard
Subject: Dir. USNPRC Roster of BQ Candidates

Good Afternoon Dr. Brennan,

The Qualification Assessment Board met today as scheduled. Please find attached the Roster of Best Qualified Candidates and the accompanying application package.

Please note: Dr. Park's application is being sent in two parts due to the size of the file. Also, Dr. Thacker did not submit a resume. I believe she intended to send it but uploaded an incorrect document. You may certainly contact her directly to request a copy of her resume/CV prior to the interview.

I wish you well with the selection process.

Rhonda

Rhonda M. Pratt
SES Program Manager
DM, OHRM, Executive Resources Management Division
5601 Sunnyside Avenue, Room 3-3128C
Beltsville, MD 20705
O: 301-504-4424
C: [REDACTED]
Rhonda.Pratt@dm.usda.gov.
RDO: 2nd Monday of the payperiod

Please take a moment to provide us with feedback by answering this [survey](#). Thanks!

ADVANCE NOTICE: Out of the office 7/16 – 7/21

Curriculum Vitae
(Abbreviated)

EILEEN LENORE THACKER

HOME

6421 Quiet Night Ride
Columbia, MD 21044
Ph: 410-531-3353

OFFICE

National Program Leader, Animal Health
USDA Agricultural Research Service
5601 Sunnyside Ave
Room 4-2104
Beltsville, MD 20705-5148
301-504-5774 (Telephone)
301-504-4873 (Fax)
[REDACTED] (Cell)
Email: Eileen.thacker@ars.usda.gov

PERSONAL INFORMATION

Birth Date: [REDACTED] 1954
U.S. Citizen: Born, Sacramento, CA
Spouse: Brad J. Thacker (1978)
Highest Federal Civilian Grade Held: GS-15/10

Education

B.S.	University of Minnesota, St. Paul	1976	Veterinary Science
D.V.M.	University of Minnesota, St. Paul	1978	Veterinary Medicine
Ph.D.	Michigan State University, East Lansing	1992	Pathology
Leadership	Iowa State University	2000-2001	Creating the Future
Leadership	Iowa State University	2002-2003	Shared Leadership for Institutional Change

PhD Thesis Title: Investigation of Autoantibodies to Thyroglobulin, Thyroxine, Triiodothyronine and Thyroid Peroxidase in Dogs.

Board Certification American College of Veterinary Microbiologists (1995)

Professional Veterinary Experience

2015-Present ARS Animal Welfare Ombudsman

2013-Present Acting/Permanent National Program Leader, Food Safety, USDA-ARS,
Beltsville, MD

2008-Present National Program Leader, Animal Health, USDA-ARS, Beltsville, MD

2002-2008	Professor, Veterinary Microbiology and Preventive Medicine, Iowa State University, Ames, IA. 2006-2008. (Remain adjunct faculty)
2002-2006	Associate Professor, Veterinary Microbiology and Preventive Medicine, Iowa State University, Ames, IA.
1998-2000	Assistant Professor, Veterinary Microbiology and Preventive Medicine, Iowa State University, Ames, IA,
1994-1998	Associate Scientist, Veterinary Medical Research Institute, Ames, IA State University, Ames, IA..
1992-1994	Postdoctoral Fellow, U.S.D.A./Agricultural Research Service, Avian Disease and Oncology Laboratory, East Lansing, MI.
1988-1992	Graduate Student, (Dow Fellowship), Michigan State University, East Lansing, MI.
1985-1988	Specialist, Endocrinology Laboratory, Animal Health Diagnostic Laboratory, Michigan State University, East Lansing, MI.
1983-1985	Private Veterinary Practice (Small Animal), MI.
1978-1983	Private Veterinary Practice (Small Animal), MN.

Honors and Awards

Phi Zeta Honor Society of Veterinary Medicine

Society of Comparative Endocrinology Daniels Award for Excellence in the Advancement of Knowledge Concerning Small Animal Endocrinology, American College of Veterinary Internal Medicine, 1992.

Pfizer Award for Research Excellence, Iowa State University, 2001

VEISHA Faculty of the Year (College of Veterinary Medicine) March 2003

Professional Organizations

American Veterinary Medical Association

Conference of Research Workers in Animal Diseases

American Association of Veterinary Immunologists

American Society for Microbiology

American College of Veterinary Microbiologists

American Association of Swine Veterinarians

American Association of Immunologists

USDA-AGRICULTURAL RESEARCH SERVICE (2008-Present)

Animal Welfare Ombudsman, USDA –Agricultural Research Service, Office of National Programs, 5601 Sunnyside Ave. Beltsville, MD 20705 (2008-present). I was appointed ARS Animal Welfare Ombudsman in February 2015 to provide oversight of animal care and welfare at ARS. I am also currently directing a Task Force on developing training at all levels of animal care and and plans for animal care and use oversight at 53 ARS locations.

National Program Leader, Food Safety (Acting 2013-2014, Permanent 2014-present):

Manage and direct with my co-National Program Leader, James Lindsay, the Food Safety research portfolio of 63 core research projects, with a budget of \$112 million and 174 scientists. I currently am directly responsible for determining the direction, planning and implementing research for 29 projects and 82 scientists on pre-harvest food safety including all antimicrobial resistance research. In this position, I am responsible for providing resources, developing and prioritizing issues and problems in food safety including Antimicrobial Resistance (AMR). In addition, I frequently represent the Agency or Department in building partnerships with federal, university, and private partners in all aspects of pre-harvest food safety and AMR. I participate in developing the agency budget and determine the distribution of funds to areas of food safety of national priority.

National Program Leader- Animal Health (2008-present): Manage and direct with my co-National Program Leader, Cyril Gay, the Animal Health research portfolio of 42 core research projects supported by 101 scientists located at 11 research sites and a current budget of \$68 million. Currently I am directly responsible for determining the direction, planning and implementing research for 15 research projects and approximately 50 scientists on parasitic and bacterial diseases conducted by ARS scientists including identifying, developing and prioritizing issues and problems in animal health at the national level and guide and provide resources to address them. I represent the Department or Agency in building partnerships with federal, university, and private partners in matters of animal health. I participate in developing the Agency budget and the distribution of funds to areas of animal health concern of national priority.

Additional duties as Animal Health and Food Safety NPL:

- Represent ARS at Interagency meetings and contribute to the formulation of Agency policy
- Provide information and support to ARS senior management, Congress and the ARS information staff on animal diseases through the preparation of briefing papers
- Communicate with stakeholders, including other governmental agencies, commodity groups and industrial representatives to determine priorities and highlight research being performed by ARS scientists
- Serve on Interagency committees within the Federal Government as either chair or member
- Work with the Office of International Programs, a division of ARS, and other Federal agencies to enhance animal health internationally, especially in countries of interest to the Departments of State and Defense
- Perform special assignments as needed

Selected Accomplishments as Food Safety NPL

- Act as a liaison between ARS and the various Departments and Agencies associated with food safety including CDC, FDA, FSIS and APHIS

- Represent ARS on numerous interagency committees and task forces as member or chair
Examples include:
 - Member of leadership team on National Antibiotic Resistance Monitoring System (NARMS) including numerous committees including the epidemiology working group, executive report working group, and the interagency task working group to coordinate AMR research between agencies
 - Lead the interagency committee that developed the USDA Antimicrobial Resistance Action Plan
 - Member of the Research, Extension, and Education (REE) Action Plan
 - Member of FDA advisory group to determine possible roles ARS can contribute to their AMR regulatory strategies
- Lead and provided oversight and implementation of an On-Farm NARMS study funded by FDA
- USDA representative to the Interagency Task Force on Antibiotic Resistance (ITFAR) and the Transatlantic Task Force (TATFAR)
 - Co-lead with an EU partner of Recommendation 18 of the TATFAR recommendations for AMR
- Accompanied Undersecretary Woteki and represented the USDA, presented information on ongoing ARS research, at the Minister of Science and Technology Protocol on Cooperation in Agriculture Science and Technology; 12th Meeting of the Joint Working Group, July 23, 2014.
- Represented ARS at the NARMS Interagency Meeting, December 4-6, 2013, Atlanta, GA
- Represented the USDA and presented: “Antibiotic Resistance: US Perspective” at the 15th Annual Fera/JIFSAN Symposium, June 9-11, 2014.
- Represented USDA at WHO Research and Development for Antimicrobial Resistance meeting, Brasilia, Brazil March 2015.
- Co-wrote the Food Safety: ARS National Program 108 Review Report for review of the past 5 years of research in food safety.
- Working with UC Davis as they develop a Food Safety Center in China
- Organizer of USAHA/AAVLID ARS symposium on AMR October 20, 2014.

Selected Accomplishments as Animal Health NPL

- Act as a liaison between ARS and the animal health industry
- Represent ARS on numerous interagency committees and task forces as member or chair
Examples include:
 - Biological Threat Reduction Committee
 - Chair, Animal Health Task Force Procinorte, a collaboration between Canada, U.S. and Mexico
 - Veterinary Medical Officer, Talent Management Council
 - Department of Homeland Security Chemical-Biological Capstone IPT
 - Joint U.S.-Canada Working Group on Animal Health Threats
 - Oversee ARS Dual Use Research of Concern Oversight

- Trilateral Working Group on Food Safety with U.S., Afghanistan and Pakistan
- Subject matter expert for the Biosafety/Biosecurity Policy Committee of USDA, April 2015.
- Active in representing ARS on committees on Select Agents. These include:
 - Chairing the tiering committee for animal Select Agents for the Federal Experts on the Select Agent Program in response to a request from the White House
 - Represent USDA as *ex officio* on the National Science Advisory Board on Biosafety (NSABB)
 - Member on a number of committees that advise the Select Agent Program including the Intragovernmental Select Agents and Toxins Technical Advisory Committee (ISATTAC) and the Federal Experts Panel on Dual Use Research.
- Provided advice and worked with Department of Defense – Defense Threat Reduction Agency and Foreign Agricultural Service agencies in areas concerning Animal Health
- Performed a 9 month detail as a liaison between USDA and Department of Defense – Defense Threat Reduction Agency where I facilitated the development of threat reduction programs for Animal Health in a number of countries including Ukraine and Kazakhstan and started programs in Africa in 2011
- Represented the USDA on a 3 week detail in Afghanistan in 2009
- Developed research collaborations for ARS scientists in Kenya, Viet Nam, Kyrgyzstan, Kazakhstan, Republic of Georgia, and Ukraine
- Work with other USDA agencies including National Institute of Food and Agriculture and Animal Plant Health Inspection Service in coordinating research priorities
- Assisted in developing an East Coast Fever Vaccine Development International Consortium funded by the Feed the Future initiative of USAID and Bill and Melinda Gates Foundation for over \$12 million between Animal Health scientists and Kenya since 2013.
- Organized and provided oversight the Institutional Animal Care and Use Committee ensuring the humane treatment of all ARS research animals
- Member of the Executive Steering Committee and presented at the USDA International Biocontainment Symposia in 2011, 2013, and 2015 presenting on agricultural biosafety and biocontainment.
- 2014-2015: Represent US Ag as a member of the Technical Advisory Board, Bi-national Agricultural Research Development Fund between US and Israel.
- 2016: Chair of the Technical Advisory Board, Bi-national Agricultural Research Development Fund between US and Israel.
- Numerous presentations presenting USDA-ARS policy and research at meetings for stakeholders, International visitors and Congressional Staff.

IOWA STATE UNIVERSITY (1985-2008)

Title: Associate Scientist (1985-1988)
 Assistant Professor (1998-2002)
 Associate Professor with tenure (2002-2006)
 Professor (2006-2008)

Employer: Iowa State University
College of Veterinary Medicine
Department of Microbiology and Preventive Medicine
Ames, IA 50011

Starting and Ending Dates: 1985-2008

Duties and accomplishments:

- Established an internationally recognized multimillion dollar research laboratory
 - Supervised 2-3 technicians
 - 2 Post-doctoral Fellows
 - Many International visitors and scientists.
- Taught in the Professional (Veterinary) Curriculum
 - Primary Instructor Small Animal Infectious Diseases to 3rd year students
- Taught in the Graduate Student Program
 - Primary Instructor Graduate level Immunology
 - Primary Instructor Graduate Student seminars
- Established a successful graduate student program
 - Major professor: 5 PhD students and 8 MS students – 7 also obtaining concurrent DVM degrees
 - Co-Major professor: 3 students
 - Participation on graduate program of study committees- 19 PhD students, 17 MS students
- Advisor to Professional and Undergraduate students
 - 8 undergraduate students (2 in Program for Women in Science and Engineering and 6 in Freshman Honors Program)
 - 20 Additional Undergraduate students and 18 professional students employed in my laboratory
- University service
 - 11 Departmental committees
 - 20 College committees
 - 9 University committees
- Obtained -research grants and contracts
 - Received 44 extramural grants equaling \$4,585,746 as Primary Investigator (PI) or Co-PI
 - Received 31 intramural grants equaling \$742,201 as PI or Co-PI

AVIAN DISEASE AND ONCOLOGY LABORATORY

Title: Post-Doctoral Fellow
Employers name and address: Avian Disease and Oncology Laboratory
USDA-ARS
East Lansing, MI

Duties and Accomplishments:

As a Post-doctoral fellow I performed research on Avian Leukosis virus. My project was to assess the immune response in genetically identical chickens. The purpose of the work was to

determine the immune response to the virus based on genetic makeup so that more effective vaccines could be developed. I was successful in developing several assays and presented my findings at scientific meetings and published 2 manuscripts.

MICHIGAN STATE UNIVERSITY

Title: Graduate Student/Endocrine Specialist
Employers name and address: Michigan State University
Veterinary Diagnostic Laboratory/Department of Pathology
College of Veterinary Medicine
East Lansing, MI

Duties and accomplishments:

I was both working in the Veterinary Diagnostic Laboratory Endocrine Laboratory and obtaining a PhD degree simultaneously. In the Endocrine Laboratory, I helped supervise the technicians assaying animal blood for various hormones. Upon request, I provided interpretation of the results to veterinarians. I also performed my PhD research by developing assays to assess the status of thyroid glands in dogs. I received my PhD in pathology and had 3 publications.

Title: Small Animal Practitioner
Location: Fairmont Veterinary Clinic, New Ulm Veterinary Clinic,
Blue Cross Veterinary Clinic, various Clinics in Michigan
Starting and ending dates: 1978-1985

Duties and accomplishments:

I practiced small animal veterinary medicine in various practices following graduation from Veterinary College in Minnesota. My husband and I were part owners of the New Ulm Veterinary Clinic. We moved to Michigan when my husband obtained a faculty position at Michigan State University. Initially, I worked as a relief veterinarian in Michigan until I obtained the job in the diagnostic laboratory and started graduate school.

SCHOLARSHIP

REFEREED PUBLICATIONS

1. Willard, M.D., Refsal, K.R., **Thacker, E.L.** 1987. Evaluation of aldosterone concentrations in the dog. *Am. J. Vet. Res.* 48:1713-1718.
2. Refsal, K.R., Stein, B., Currihan, C., Zendel, A., **Thacker, E.L.**, Nachreiner, R. 1991. Use of the triiodothyronine suppression test for diagnosis of hyperthyroidism in ill cats that have serum concentration of iodothyronines within normal range. *J. Am. Vet. Med. Assoc.* 199:1594-1601.
3. **Thacker, E.L.**, Refsal, K.R., Bull, R.W. 1992. Prevalence of autoantibodies to thyroglobulin, thyroxine, or triiodothyronine in dogs and their relationship to circulating concentrations of iodothyronines. *Am. J. Vet. Res.* 53:449-453.
4. **Thacker, E.L.**, Davis, J.M., Refsal, K.R., Bull, R.W. 1995. Isolation of thyroid peroxidase and lack of autoantibodies to the enzyme in dogs with autoimmune thyroid disease. *Am. J. Vet. Res.* 56:34-38.

5. Fulton, J.E., **Thacker, E.L.**, Bacon, L.D., Hunt, H.D. 1995. Functional analysis of avian class I (BFIV) glycoproteins by epitope tagging and mutagenesis *in vitro*. Eur. J. Immunol. 25:2069-2076.
6. **Thacker, E.L.**, Fulton, J.E., Hunt, H.D. 1995. In vitro analysis of a primary, MHC-restricted, cytotoxic T lymphocyte response to avian leukosis virus (ALV) using target cells expressing MHC class I cDNA inserted into a recombinant ALV vector. J. Virol. 69:6439-6444.
7. **Thacker, E.L.** 1997. Etiology of adult-onset canine autoimmune hypothyroidism. Canine Practice. 22:2-13.
8. Thanawongnuwech, R., **Thacker, E.L.**, Halbur, P.G. 1997. Effect of porcine reproductive and respiratory syndrome virus (PRRSV) (Isolate ATCC-2385) infection on bactericidal activity of porcine intravascular macrophages (PIMs): *In vitro* comparisons with pulmonary alveolar macrophages (PAMs). Vet. Immunol. Immunopath. 59:323-335.
9. **Thacker, E.L.**, Thacker, B.J., Boettcher, T.B., Jayappa, H. 1998. Comparison of antibody production, lymphocyte stimulation and protection induced by four commercial *Mycoplasma hyopneumoniae* bacterins. J. Swine Health and Production. 6:107-112.
10. **Thacker, E.L.**, Halbur, P.G., Paul, P.S., Thacker, B.J. 1998. Detection of intracellular porcine reproductive and respiratory syndrome virus (PRRSV) nucleocapsid protein in porcine macrophages by flow cytometry. J. Vet. Diagn. Invest. 10:308-311.
11. Thanawongnuwech, R., Halbur, P.G., Ackermann, M.R., **Thacker, E.L.**, Royer, R.L. 1998. Effect of low (RespRRS MLV vaccine) and high (VR 2385) virulence strains of porcine reproductive and respiratory syndrome virus on pulmonary clearance of copper clearance in pigs. Vet. Path. 35:398-406.
12. Thanawongnuwech, R., **Thacker, E.L.**, Halbur, P.G. 1998. Influence of pig age on virus titer and bactericidal activity of porcine reproductive and respiratory syndrome virus (PRRSV) - infected porcine intravascular macrophages (PIMs). Vet. Micro. 63:177-187.
13. **Thacker, E.L.**, Halbur, P.G., Ross, R.F., Thanawongnuwech, R., Thacker, B.J. 1999. *Mycoplasma hyopneumoniae* potentiation of porcine reproductive and respiratory syndrome virus-induced pneumonia. J. Clin. Micro. 37:620-627.
14. Earnest-DeYoung J.V., **Thacker E.L.**, Vaughn E. M., Pinnow, C.C., Carpenter, S. 1999. Characterization of primary cell cultures as potential target cells for analysis of bovine cytotoxic T lymphocytes. J. Virol. Meth. 77:139-151.
15. **Thacker, E.L.**, Thacker, B.J., Halbur, P.G. 2000. Effect of vaccination on the potentiation of PRRSV-induced pneumonia by *Mycoplasma hyopneumoniae*. Vaccine. 18:1244-1252.
16. Young, T.F., Erickson, B.Z., Ross, R.F. and **Thacker, E.L.** 2000. A tissue culture system to study the binding of *Mycoplasma hyopneumoniae*. Vet. Micro. 71:269-279.
17. **Thacker, E.L.**, Thacker, B.J., Kuhn, M., Hawkins, P., Waters, W.R. 2000. Mucosal and systemic characteristics of protective activity of a *Mycoplasma hyopneumoniae* bacterin. Am. J. Vet. Res. 61:1384-1389.
18. Halbur, P., Thanawongnuwech, T., Brown, G., Kinyon, J., Roth, J., **Thacker, E.**, Thacker, B. 2000. Efficacy of antimicrobial treatments and vaccination regimens for control of porcine reproductive and respiratory syndrome virus and *Streptococcus suis* coinfection of nursery pigs. J. Clin. Micro. 38:1156-1160.

19. Thanawongnuwech, R., Halbur, P.G. **Thacker, E.** 2001. The role of pulmonary intravascular macrophages (PIMs) in porcine reproductive and respiratory syndrome virus (PRRSV) infection. *An. Health Res. Rev.* 1(2): 95-102.
20. Thanawongnuwech, R., Young, T.F., Thacker, B.J. **Thacker, E.L.** 2001. Differential production of proinflammatory cytokines: In vitro PRRSV and *Mycoplasma hyopneumoniae* co-infection model. *Vet. Immunol. Immunopath.* 79:115-127.
21. **Thacker, E.L.**, Thacker, B.J., Janke, B.H. 2001. The interaction between *Mycoplasma hyopneumoniae* and swine influenza virus (SIV) in the induction of porcine pneumonia. *J. Clin. Micro.* 39:2525-2530.
22. **Thacker, E.**, Summerfield, A., McCullough, K., Ezquerro, A., Dominguez, J., Alonso, F., Lunney, J., Haverson, K. 2001. Summary of workshop findings for porcine myelomonocytic markers. *Vet. Immunol. Immunopath.* 80:93-109.
23. Summerfield A., Haverson, K., **Thacker, E.**, McCullough, K.C. 2001. Differentiation of porcine myeloid bone marrow haematopoietic cell populations. *Vet Immunol. Immunopath.* 80:121-129.
24. Dominguez, J., Alvarez, B., Alonso, F., **Thacker, E.**, Haverson, K., McCullough, K., Summerfield, A., Ezquerro, A. 2001. Workshop studies on monoclonal antibodies in the myeloid panel with CD11 specificity. *Vet. Immunol. Immunopath.* 80:111-119.
25. Zuckermann, F.A., Schnitzlein, W.M., **Thacker, E.L.**, Sinkora, J., Haverson, K. 2001. Characterization of monoclonal antibodies assigned to the CD45 subgroups of the Third International Swine CD Workshop. *Vet. Immunol. Immunopath.* 80:165-174.
26. Haverson, K., Saalmuller, A., Chen, Z. Huang, C.A., Simon, A., Seebach, J., Boersma, W.J.A., Zwart, R., Hiewold, T.A., **Thacker, E.**, Llanes, D., de la Lastra, J.M.P., Engelhardt, H., Ezquerro, A., Alonso, F., Dominguez, J., Ledbetter, J.A., Grosmaire, L., Lee, R., Nielsen, J., Salmon, H., Valpotic, I., Sver, L., Lackovic, G., Summerfield, A., Khanna, K.V. 2001. Summary of the first round analyses of the Third International Workshop on Swine Leukocyte Differentiation Antigens. *Vet. Immunol. Immunopath.* 80:25-34.
27. Haverson, K., Saalmuller, A., Alvarez, B., Alonso, F., Bailey, M., Bianchi, A.T.J., Boersma, W.J.A., Chen, Z., Davis, W.C., Dominguez, J., Engelhardt, H., Ezquerro, A., Grosmaire, L.S., Hamilton, M.J., Hollemweguer, E., Huang, C.A. Khanna, K.V. Kuebart, G., Lackovic, G., Ledbetter, J.A., Lee, R., Llanes, D., Lunney, J.K., McCullough, K.C., Molitor, T., Nielsen, J., Niewold, T.A., Pescovitz, M.D., Perez de La Lastra, J., Rehakova, Z., Salmon, H., Schnitzlein, W.M., Seebach, J., Simon, A., Sinkora, J., Sinkora, M., Stokes, C.R., Summerfield, A., Sver, L., **Thacker, E.**, Valpotic, I., Yang, H., Zuckermann, F.A., Zwart, R. 2001. Overview of the Third International Workshop on Swine Leukocyte Differentiation Antigens. *Vet. Immunol. Immunopath.* 80:5-23.
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29. **Thacker, E.** Porcine respiratory disease complex: what is it and why does it remain a problem. 2001. *Pig Journal.* 48:66-70.

30. Thanawongnuwech, R., Young, T.F., Thacker, B.J., Halbur, P.G., **Thacker, E.L.** 2001. Increased production of proinflammatory cytokines following in vitro PRRSV and *Mycoplasma hyopneumoniae* coinfection. *Vet. Immunol. Immunopath.* 79(1-2):115-127.
31. Boettcher, T.B., Thacker, B.J., Halbur, P.G., Water, W.R., Nutsch, R., **Thacker, E.L.** 2002. Vaccine efficacy and immune response to *Mycoplasma hyopneumoniae* challenge in pigs vaccinated against porcine reproductive and respiratory syndrome virus and *M. hyopneumoniae*. *J. SHAP.* 10(6):259-264.
32. Kurth, K.T., Hsu, T., Snook, E.R., **Thacker, E.L.**, Thacker, B.J., Minion, C.F. 2002. Use of a *Mycoplasma hyopneumoniae* nested polymerase chain reaction test to determine the optimal sampling sites in swine. *J. Vet. Diagn. Invest.* 14:463-69.
33. Park, S., Yibchok-Anun, S., Cheng, H., Young, T.F., **Thacker, E.L.**, Minion, F.C., Ross, R.F., Hsu, W.H. 2002. *Mycoplasma hyopneumoniae* increases intracellular calcium release in porcine ciliated tracheal cells. *Infect. Immun.* 70(5):2502-06.
34. **Thacker, E.**, Thanawongnuwech, R. Porcine respiratory disease complex (PRDC). 2002. *Thai J. Vet. Med.* 32:125-134.
35. Paul, M.A., Appel, M., Barrett, R., Carmichael, L.E., Childers, H., Cotter, S., Davidson, A., Ford, R., Keil, D., Lappin, M., Schultz, R.D., **Thacker, E.**, Trumpeter, J.L., Welborn, L. 2003. Report of the American Animal Hospital Association (AAHA) Canine Vaccine Task Force: Executive summary and 2003 canine guidelines and recommendations. *J. Am. Anim. Hosp. Assoc.*, 39(3):119-131.
36. Opriessnig, T., Yu, S., Gallup, J.M., Evans, R.B., Fenaux, M., Pallares, F., **Thacker, E.L.**, Brockus, C.W., Ackermann, M.R., Thomas, P., Meng, X.J., Halbur, P.G. 2003. Effect of vaccination with selective bacterins on conventional pigs infected with type 2 porcine circovirus. *Vet. Pathol.* 40:521-529.
37. Thanawongnuwech, R., Young, T.F., Thacker, B.J., Halbur, P.G., **Thacker, E.L.** 2003. Interleukin (IL) 10, IL 12, and interferon gamma levels in the respiratory tract following *Mycoplasma hyopneumoniae* and PRRS infection in pigs. *Viral. Immunol.* 16:357-367.
38. **Thacker, E.**, Thacker, B., Wilson, W., and Ackermann, M. 2003. Control with Inactivated Virus PRRS Vaccine. *PRRS Compendium.* pp. 151-155.
39. **Thacker, E.L.** 2003. Immunology-Innate immune system (part 1 of 3). *Pig Journal.* 52:111-123. (Invited review).
40. Opriessnig, T., Fenaux, M., Yu, S., Evans, R.B., Cavanaugh, D., Gallup, J.M., Pallares, F.J., **Thacker, E.L.**, Lager, K.M., Meng, X.J., Halbur, P.G. 2004. Effect of porcine parvovirus vaccination on the development of PMWS in segregated early weaned pigs coinfecting with type 2 porcine circovirus and porcine parvovirus. *Vet. Micro.* 98:209-220.
41. Bassaganya-Riera, J., Thacker, B., Yu, S., Strait, E., Wannemuehler, M., **Thacker, E.** 2004. Impact of immunization with porcine reproductive and respiratory syndrome virus on lymphocyte recall responses of CD8+ T cells. *Viral Immunol.* 17:25-37.
42. **Thacker, E.L.** Lymphocyte development and maturation (part 2 of 3). 2004. *Pig Journal.* 53: 75-91, (Invited review).
43. Opriessnig, T., Yu, S., **Thacker, E.L.**, Halbur, P. 2004. Derivation of porcine circovirus type 2 (PCV2) free pigs from positive sow herds. *J. SHAP.* 12:186-191.

44. Houser, T.A., Sebranek, J.G., Thacker, B.J., Baas, T.J., Nilubol, D., **Thacker, E.L.**, Kruse, F. 2004. Effectiveness of transdermal needle-free injections for reducing pork carcass defects. *Meat Sci.* 68:329-332.
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49. Thangawongnuwech, R., Thacker, B., Halbur, P. **Thacker, E.L.** 2004. Increased production of proinflammatory cytokines following infection with porcine reproductive and respiratory syndrome virus and *Mycoplasma hyopneumoniae*. *Clin. Diagn. Lab. Immunol.* 11(5): 901-908.
50. **Thacker, E.L.** 2005. Diagnosis of *Mycoplasma hyopneumoniae*. *An. Health Res. Rev.* 5(2):317-320.
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5. **Thacker, E.**, 2001. Mycoplasma in Swine Respiratory Disease. Federal Food and Drug Administration, Center for Veterinary Medicine. Kansas City, MO.
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PROJECT REPORTS

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33. **Thacker, E.L.** 2006. Evaluation of diagnostic assays for *Mycoplasma hyopneumoniae*: Their potential role in eradication success. National Pork Board.

RESEARCH GRANTS AND CONTRACTS (EXTRAMURAL)

\$2,636,602 have been received as PI (\$1,575,746) or Co-PI (\$1,060,856). Since my last promotion, I have received \$1,307,021 as PI or Co-PI. As Co-PI on these studies, we assisted with animal studies and performed laboratory work including assays, providing challenge inoculum and support.

Title	Role	Agency	Amount	Dates
Comparison of the cell mediated and humoral immune responses induced by two <i>Mycoplasma hyopneumoniae</i> bacterins	PI	Schering-Plough Animal Health	\$28,305	1996-1997
Influence of vaccination on dual infection with <i>Mycoplasma hyopneumoniae</i> and PRRSV	PI	National Pork Producers Council	\$30,000	1997-1998
Immune response to mycoplasma pneumonia vaccines	PI	Iowa Pork Producers Council	\$18,000	1997-1998
Development of <i>Mycoplasma hyopneumoniae</i> challenge inoculum	PI	Boehringer Ingelheim/NOBL Laboratories	\$20,239	1997-1998
Host animal studies to demonstrate the 90 or 120 day duration of immunity of a single dose of Ingelvac®Mhyo	PI	Boehringer Ingelheim/NOBL Laboratories	\$16,155	1997-1998
Determination of the effects of <i>Leptospira bratislava</i> infection occurring at time of insemination, on conception rate, and litter size	Co-PI	Pfizer Animal Health	\$48,548	1997-1998
Evaluation of the mode of action of RespiSure® <i>Mycoplasma hyopneumoniae</i> bacterin	PI	Pfizer Animal Health	\$88,804	1997-1998
Efficacy of Nuflor® in the treatment of <i>Mycoplasma hyopneumoniae</i> -induced pneumonia	PI	Schering-Plough Animal Health	\$34,066	1998-1999
Genetic resistance to porcine reproductive and respiratory syndrome virus	PI	Biotechnical Research Development Corporation	\$152,958	1997-2001
Interaction between MLV PRRSV vaccine and a mycoplasma bacterin	PI	National Pork Producers Council	\$25,000	1998-1999
Development of <i>Mycoplasma hyopneumoniae</i> challenge inoculum	PI	Fort Dodge Animal Health	\$20,239	1998-1999

Protection against challenge induced by new, experimental <i>Mycoplasma hyopneumoniae</i> vaccines	PI	Pfizer Animal Health	\$67,977	1998-1999
Efficacy of a single dose vaccination of high potency RespiSure® in 3 week old piglets	PI	Pfizer Animal Health	\$64,054	1998-1999
The protective capabilities of a one dose experimental <i>Mycoplasma hyopneumoniae</i> vaccine following experimental challenge	PI	Pfizer Animal Health	\$61,397	1999-2000
Evaluation of tilmicosin's ability to prevent adherence and/or damage to swine respiratory epithelial cilia by <i>Mycoplasma hyopneumoniae</i>	PI	Elanco Animal Health	\$26,322	1999-2000
The evaluation of the duration of immunity of a one dose experimental <i>Mycoplasma hyopneumoniae</i> vaccine adjuvanted with rmLT	PI	Pfizer Animal Health	\$72,322	1999-2000
Evaluation of lincomycin's ability to decrease the potentiation of PRRSV-induced pneumonia by <i>Mycoplasma hyopneumoniae</i>	PI	Pharmacia-Upjohn Company	\$54,894	1999-2000
Efficacy of tilmicosin on decreasing the potentiation of porcine reproductive and respiratory syndrome virus (PRRSV)-induced pneumonia by <i>Mycoplasma hyopneumoniae</i>	PI	Elanco Animal Health	\$55,315	1999-2000
Breed and litter factors related to PRRSV persistence and clearance	Co-PI	National Pork Producers Council	\$25,936	1999-2000
Molecular genetic basis of mycoplasma antigen variation (Subcontract)	Co-PI	NIH	\$123,733	1998-2001
Potentiation of PRRSV-induced pneumonia: Role of proinflammatory cytokines	PI	USDA-NRI	\$220,903	1998-2001
Effect of repeated PRRSV vaccination on lymphocyte response in sows	PI	National Pork Producers Council	\$10,000	1999-2000
Evaluation of a new vaccine	Co-PI	National Pork Producers Council	\$25,000	2000-2001

approach against mycoplasmal pneumonia					
Evaluation of lincomycin's ability to improve performance and decrease clinical disease associated with experimental co-infection with PRRSV and <i>Mycoplasma hyopneumoniae</i>	PI	Producers Council Pharmacia & Upjohn Animal Health	\$45,031	2001-2002	
Development of improved diagnostic PCR assays for <i>M. hyopneumoniae</i>	PI	National Pork Producers Council	\$22,500	2001-2002	
Evaluation of the influence of maternally derived antibodies on the efficacy of <i>Mycoplasma hyopneumoniae</i> vaccine	Co-PI	Pfizer Animal Health	\$46,197	2001-2001	
RespiSure®One					
Investigation of cross protection and immune responses between two strains of H3N2 swine influenza virus (SIV)	PI	Schering-Plough Animal Health	\$34,414	2001-2002	
Investigation of cross protection and immune responses between two strains of H1N1 swine influenza virus (SIV)	PI	Schering-Plough Animal Health	\$39,414	2002-2003	
Efficacy of tilmicosin in decreasing the severity of porcine respiratory disease associated with dual infection with <i>Mycoplasma hyopneumoniae</i> and <i>Pasteurella multocida</i>	PI	Elanco Animal Health	\$27,740	2002-2003	
Testing of <i>Mycoplasma hyopneumoniae</i> DNA vaccines containing P97, P102, and P110 antigens	Co-PI.	University of Connecticut	\$34,714	2002-2003	
Suvaxyn MH (EU formulation), Suvaxyn MH-One (Unlicensed, US) Suvaxyn MH-One (Unlicensed, EU), Pfizer	PI	Fort Dodge Animal Health	\$42,613	2002-2003	
RespiSure One, comparative field trial evaluation of serological response and lung lesion scores					
Food and Agricultural Sciences National Needs Graduate Fellowship Grants Program	Co-PI	USDA	\$207,000	1999-2001	

Control of PMWS with parvovirus vaccine	Co-PI	Pfizer Animal Health	\$64,896	2002-2003
Adenovirus recombinant <i>Mycoplasma hyopneumoniae</i> vaccine	Co-PI	VIRAQUEST	\$64,542	2002-2003
Evaluation of the efficacy of Ingelvac PRRS ATP vaccine against three different challenge strains of PRRS (BIVI 1-4-2, VR2385, and BIVI 1-8-4)	Co-PI. Performed lab work.	Boehringer Ingelheim Vetmedica	\$67,522	2002-2003
Assessment of <i>Mycoplasma hyopneumoniae</i> strain variability and relationship to virulence	Co-PI	National Pork Board	\$25,000	2002-2003
Analysis of <i>Mycoplasma hyopneumoniae</i> open reading frames in DNA vaccines	Co-PI	Meriel Animal Health	\$302,768	2002-2004
Development of an indirect ELISA to diagnose SIV using antibodies against the viral matrix proteins	PI	National Pork Board	\$25,000	2003-2003
Evaluation of immune function following disease challenge in pigs directly treated with plasmid mediated growth hormone supplementation	PI	ADViSYS	\$60,187	2003-2004
Evaluation of a new <i>Mycoplasma hyopneumoniae</i> vaccine to control mycoplasmal pneumonia in pigs experimentally infected with PRRSV and <i>Mycoplasma hyopneumoniae</i>	PI	Meriel Animal Health	\$41,934	2004-2005
Efficacy of Aureomycin® chlortetracycline granulated premix in decreasing the potentiation of PRRSV pneumonia by <i>Mycoplasma hyopneumoniae</i>	PI	Alpharma Animal Health	\$31,647	2004-2005
Comparison of the pathogenicity of U.S. and European PCV2 isolates in a PCV2 and <i>M. hyo</i> coinfection model	Co-PI	Iowa Pork Producers Council	\$25,000	2004-2005
Evaluation of diagnostic assays for <i>Mycoplasma hyopneumoniae</i> : Their potential use for eradication success	PI	National Pork Board	\$48,454	2005-2006

Investigation of the ability of the M2 protein to induce cross protection against antigenically different SIV isolates	PI	Iowa Pork Producers Council	\$25,072	2005-2006
Development of <i>Mycoplasma hyopneumoniae</i> challenge inoculum	PI	Pfizer Animal Health	\$32,395	2005-2006
Development of <i>Mycoplasma hyopneumoniae</i> challenge inoculum	PI	Fort Dodge Animal Health	\$32,395	2005-2006
Evaluation of protection of experimental <i>Mycoplasma hyopneumoniae</i> vaccine against new pathogenic strains	PI	Pfizer Animal Health	\$92,635	2005-2006
PCV2 replication and disease enhancement through lymphocyte stimulation	PI	National Pork Board	\$46,470	2006-2007
Development of <i>Mycoplasma hyopneumoniae</i> strain 232 challenge inoculum	PI	Fort Dodge Animal Health	\$37,471	2006-2007
Development of <i>Mycoplasma hyopneumoniae</i> strain 00MP1301 challenge inoculum	PI	Fort Dodge	\$37,471	2006-2007
Replication of highly pathogenic avian influenza viruses in swine	Co-PI	CDC	\$797,818	2006-2008
Evaluation of Aivlosin in porcine reproductive and respiratory syndrome virus infection and disease control	PI	ECO Animal Health	\$63,050	2006-2007
Comparison of Aureomycin chlortetracycline granulated premix to lincomix in decreasing the potentiation of PRRSV pneumonia by <i>Mycoplasma hyopneumoniae</i>	PI	Alpharma Animal Health	\$67,117	2006-2007
Evaluation of pathogenicity of <i>Mycoplasma hyopneumoniae</i> isolates collected after 2005	PI	Alpharma Animal Health	\$20,624	2006-2007
Characterization and comparison of the immune response to PCV2 in pigs of different genotypes	Co-PI	BI Advanced PCVAD Research Award	\$25,000	2006-2007
Improved <i>Mycoplasma hyopneumoniae</i> diagnostics	Co-PI	National Pork Board	\$49,448	2006-2007
Efficacy of Nuflor Premix in	PI	Schering-Plough	\$35,622	2007-2008

treatment of <i>Mycoplasma hyopneumoniae</i> -induced pneumonia		Animal Health		
International collaboration to investigate the sensitivity and specificity of <i>Mycoplasma hyopneumoniae</i> PCR assays	PI	Iowa Pork Producers Association	\$25,000	2007-2008
Efficacy of WGP3-6 in increasing the immune response to influenza vaccination and challenge using a swine model	PI	Kraft Global Foods & BioThera	\$96,800	2007-2008
Effects Of High And Low Virulent Pcv2 On Activated PbmC Populations	PI	Iowa Pork Producers Association	\$20,000	2007-2008
Development of an improved <i>Mycoplasma hyopneumoniae</i> -specific ELISA	Co-PI	National Pork Board	\$49,448	2008-2009
PCVAD Induced Immune Dysfunction	Co-PI	National Pork Board	\$200,875	2007-2009

FUNDED GRANT SUPPORT (INTRAMURAL)

\$742,201 has been received as PI (\$214,939) and Co-PI (\$527,262). I have received \$298,420 as PI or Co-PI since my last promotion. As Co-PI on these studies, we assisted with animal studies and performed laboratory work including assays, providing challenge inoculum and support.

Title	Role	Agency	Amount	Dates
Development of a polymerase chain reaction (PCR) assay for the detection of <i>Mycoplasma hyopneumoniae</i>	Co-PI	Iowa Livestock Health Advisory Council	\$10,000	1997-2000
A novel <i>in vitro</i> approach to study the pathogenesis of mycoplasmal pneumonia in swine	Co-PI	Formula Funds	\$18,650	1998-2000
Investigation of the interaction between <i>Mycoplasma hyopneumoniae</i> and swine influenza virus	PI	Healthy Livestock Initiative	\$25,000	1998-1999
<i>Mycoplasma hyopneumoniae</i> . Comparison of immunological responses to vaccination and/or challenge in pigs with or without maternal antibodies	Co-PI	Iowa Healthy Livestock Advisory Council	\$25,000	1999-2000
Development of new vaccine strategies against swine mucosal pathogens	Co-PI	Health Livestock Initiative Research Support Position	\$75,000	1998-2001
Center for Animal Vaccine Development	Co-PI	ISU Biotechnology Council	\$200,000	1999-2001
Evaluation of lincomycin's ability to improve performance and decrease clinical disease associated with experimental co-infection with PRRSV and <i>Mycoplasma hyopneumoniae</i>	PI	Pharmacia & Upjohn Animal Health	\$45,031	2001-2002
Conjugated linoleic acid and vitamin A; a nutritional therapy for postweaning multisystemic wasting syndrome	Co-PI	Healthy Livestock Initiative	\$20,000	2001-2002
Influence of PRRSV on swine influenza virus (SIV) vaccine efficacy	PI	Iowa Healthy Livestock Advisory Council	\$25,000	2002-2003

Enhancement of virulence of <i>Pasteurella multocida</i> for swine	Co-PI	Formula Funds	\$18,612	2002-2003
Comparative pathogenesis of hepatitis E viruses from pigs and chickens	Co-PI	Formula Funds	\$20,000	2002-2003
Investigation of cytokine expression in laser capture microdissected pulmonary alveolar macrophages in response to PRRSV infection in the lung	PI	Formula Funds	\$20,000	2002-2003
Porcine circovirus type II and <i>Mycoplasma hyopneumoniae</i> coinfection model	Co-PI	Iowa Healthy Livestock Advisory Council	25,000	2002-2003
Timing of immune stimulation is key to progression of PCV2 infection to PMWS	Co-PI	Iowa Healthy Livestock Advisory Council	\$25,000	2002-2003
Influence of PRRSV on swine influenza virus (SIV) vaccine efficacy	PI	Iowa Healthy Livestock Advisory Council	\$25,000	2002-2003
Investigation of immune responses and protection induced by a combination vaccination with modified live and killed PRRSV vaccines	PI	Iowa Healthy Livestock Advisory Council	\$25,000	2003-2004
The role of adjuvants in PCV2-associated diseases	Co-PI	Iowa Healthy Livestock Advisory Council	\$25,000	2003-2004
Differences in host genetic susceptibility to PCV2-associated diseases	Co-PI	Iowa Healthy Livestock Advisory Council	\$25,000	2003-2004
Influence of PCV2 infection on vaccine efficacy	Co-PI	Iowa Healthy Livestock Initiative & Iowa Pork Producers Association	\$25,000	2003-2004
Comparison of macrophage function in subclinically PCV2-infected pigs and those with severe PCV2-associated lymphoid	Co-PI	Healthy Livestock Initiative	\$20,000	2004-2005

depletion				
The effects of PCV2 infection and replication on activated PBMC populations	PI	Healthy Livestock Initiative	\$20,000	2004-2005
Investigation of neutralizing antibody production in pigs coinfectd with PCV2 and <i>Mycoplasma hyopneumoniae</i>	PI	Healthy Livestock Initiative	\$14,175	2005-2006
Investigation of the potentiation of <i>Mycoplasma hyopneumoniae</i> disease due to airway hypersensitization	PI	Healthy Livestock Initiative	\$15,825	2005-2006
Investigation of swine influenza virus receptor binding	PI	USDA Formula Funds	\$19,908	2006-2007
Investigation to enhance cross immunity against different H1 SIV isolates	PI	Healthy Livestock Initiative	\$25,000	2006-2007
Characteriaztion of <i>Mycoplasma hyopneumoniae</i> lipoproteins	PI	Healthy Livestock Initiative	\$14,129	2006-2007
Women's Leadership Summit (Through Univ. Committee on Women)	PI	Women's Leadership Consortium	\$5,000	2006-2007
Array construction to decipher genetic control mechanism in <i>Mycoplasma hyopneumoniae</i>	Co-PI	CIAG	\$27,238	2007-2008

GRANTS AND CONTRACTS PENDING

Title	Role	Agency	Amount
Cross protective characteristics of swine influenza maternally derived antibodies from vaccination or infection	PI	USDA-NRI	\$341,072
Evaluation of a virus-like particle vaccine expressing the HA protein of SIV in pigs with maternally derived antibodies to SIV	Co-PI	USDA Formula Funds	\$24,041
Fatty acids and inflammation in the adipose tissue of a porcine obesity model	Co-PI	USDA-NRI-CGP	\$490,306

TEACHING FORMAL COURSES

Instructor in Charge

VMPM 520	Medical Immunology
VMPM 436	Small Animal Infectious Diseases
IMBIO 604	Graduate Student Seminar
VMED 404X TH	Study abroad trip to Thailand-summer 2001
VMED 404X AU	Study abroad trip to Australia, winter 2003
Immunology Short Course for Practitioners, November 4-5, 2003	

Guest Lectures

VCS 655X	Advanced production medicine-Cytokine directed vaccination responses, laboratory evaluation of vaccination responses
ANSCI 590A	Co-moderator Immunobiology Student Seminar
VMPM 690B	Co-instructor Current Topics in Infectious Diseases
IMBIO 604	Co-moderator/Instructor Immunobiology Student Seminar-Spring 2000

STUDENT TRAINING

Major Professor or Co-Major Professor

Student	Degree	Department	Graduation
Roongroje Thanawongnuwech	PhD	VetPath	1997
Amy Vincent	DVM/PhD	IMBIO/VMPM	2004
Keith Erlandson	DVM/MS	VMPM	2004
Matt Wegner	DVM/MS	VMPM	2004
Dachrit Nilubol	PhD	VMPM	2004
Yu Shan	PhD	VMPM	2006
Brad Leuwerke	DVM/MS	VMPM	2006
Erin Strait	DVM/PhD	IMBIO	2008
Pravina Kitikoon	PhD	VMPM	2007
Kate Hipple-Jones	DVM/PhD	VMPM	2007
Amber Borcharding-Stricker	DVM/MS	VMPM	2007
Michael Mullins	PhD	VMPM	2010
Juanita Grause	MS	IMBIO	Present
Philip Gauger	MS	VMPM	2008
Yan Ling	MS	VMPM	2008

GRADUATE STUDENT PROGRAM OF STUDY COMMITTEES:

Joel Earnest-DeYoung	MS	MIPM	1997
Tamara Boettcher	MS	VD-PAM.	1999
Sreekumar Ambalakkat Menon	PhD	IMBIO/VMPM	1999
Rodney Baker	MS	VD-PAM.	1999
Warren Wilson	MS	VD-PAM.	1999
Teddi Wolff	MS	VD-PAM	1999
Jasbar Singh	MS	VMPM	2003

Nakhyung Lee	MS	VMPPM	2003
Carey Adams	DVM/MS	IMBIO/VMPPM	2004
Jerry McVicker	PhD	IMBIO/BBMB	2004
David O'Neal	MS	VMPPM	2004
Chaiyan Kasornrorkbua	PhD	VETPATH	2004
Marlin Hoogland	DVM/MS	VETPATH	2005
Alan Loynachan	DVM/PhD	VMPPM	2005
Dusan Palic	PhD	IMBIO/VMPPM	2005
Melissa Madsen	PhD	VMPPM	2005
Nicole Hines	MS	VMPPM	2005
Arturo Oropeza-Munoz	MS	VDPAM	2005
Tanya Opriessnig	PhD	VETPATH	2006
Wasin Charemtantanakul	PhD	VMPPM	2006
Hailong Guo	PhD	VMPPM	2006
Laura Kaniewski	MS	An Sci/VMPPM	2007
Brenda Crabtree	MS	AnSci/VMPPM	2007
Jennifer Cheeseman	PhD	IMBIO/AnSci	2007
Abigail Henderson	PhD	VMPPM	2008t
Zhiping Liu	PhD	VMPPM	2008
Joe Herman	PhD	VMPPM	2008
Emily Zehr	PhD	IMBIO/BBMB	2007
Ramone Moline	PhD	VMPPM	2009
John Pickett	PhD	VMPPM	2009
Tim Cutler	PhD	VMPPM	2010
Kris Clothier	PhD	VMPPM	2010
Jeremy Davis	PhD	FSH	Removed 2009
Tara Grinnage-Pulley	DVM/PhD	VMPPM	Present
Braucher, Douglas	PhD	FSH	Removed 2009
Jason Buehler	MS	VMPPM	Present

Visitors to the Laboratory

Dr. Shigeto Yazawa, Japanese Swine Practitioner.	November 6-15, 2002.
Dr. Sudharat Damrongwatanapokin, Thailand Veterinary Researcher	June 6-28, 2002.
Dr. Roongroje Thangawongnuwech, Thailand Veterinary Research	June 6-28, 2002.
Dr. Jordi Montan Giralt, Hipra Animal Health,	November 2002-February 2003.
Dr. Li Xiaoliang, Zhejiang, Chinese Veterinary Researcher	February 2004-April 2004.
James Mills, Novartis Animal Health	May 2007

UNDERGRADUATE STUDENTS, Honor Students and Research Fellows

James Eucher	Freshman Honors Program	2000
Anna King	Freshman Honors Program	2000

Danette Allen	PWSE	2000
Lisa Hiebert	PWSE	2001
Emily Nestor	Freshman Honors Program	2001
Margaret Aleff	Freshman Honors Program	2002
Laura Baseler	Freshman Honors Program	2003
Johnna Fithian	Freshman Honors Program	2004
Ryan Vander Top	Merck Summer Scholar Program	2001
Katie Barry	Merck Summer Scholar Program	2003
Heather Hilbrand	Merck Summer Scholar Program	2003
Brad Leuwerke	Merck Summer Scholar Program	2003
Joel Sullivan	Merck Summer Scholar Program	2005
Allison Hannon	Freshman Honors Program	2007

Undergraduate Students: Lab Assistants

Anna King	PreVet/An. Sci.	2000
Cheri Black	Microbiology	1998-2002
Chris Heschek	PreVet/An. Sci.	1996-1998
Crystal Hennessee	Animal Ecology	1999-2003
Emily Nestor	PreVet/An. Sci.	2001
Greg Bodensteiner	An. Sci.	2004-2005
Heather Yorek	Elem. Ed.	2000-2004
Justin Boege	An. Sci.	1998-2002
Katie Behrens	Ecology	2004-2006
Kristine Gilsdorf	An. Sci.	2000-2001
Laura Spies	An. Sci.	2000-2001
Meghan Nelson	PreVet/An. Sci.	2004-2005
Melinda Schwarz	PreMed	1997-2000
Raye Taylor	PreVet/Zoology	1998-2005
Rydell Schott	An. Sci.	2003-2004
Tori Miller	PreVet/An. Sci.	2003-2004
John Stoakes	PreVet/An Sci	2005-2008
Peter Schmitt	PreVet/An Sci	2006-2008
Joey Sperflage	PreVet/An Sci	2006-2008
John Tangen	PreVet/An Sci	2006-2008

Professional Students: Lab Assistants

Bill Marsau	1999-2000
Christina Hummel	2002-2004
Heather Hilbrands	2003-2005
Jeff Kurt	2000-2002
Jen Greiner	2000-2002
Lynn Kuhe	2000-2003
Nick McClimon	1999-2003
Rhonda Glanzer	1998-1999

Rory Fischer	2002-2003
Ryan Buitenwerf	1998-2001
Ryan Vander Top	2001-2002
Tammy Anderson	1998-2001
Trisha Burbach	1998-2001
Gavin Yaeger	1999-2008
Maggie Aleff	2002-2008
John Thomas	2003-2008
Leah Fedders	2006-2008
Jessica Platts	2006-2008

Laboratory Technicians and Research Associates

Barbara Erickson, MS	Lab Tech II	1994-2008
Nancy Upchurch	Lab Tech II	1994-2008
Kristine Ruebling-Jass, MS	Research Associate	2000-2003

EXTENSION/PROFESSIONAL PRACTICE GRANT AND MANUSCRIPT REVIEWS

Review Panels

USDA-NRI grant review panel, Animal Health and Well Being, Panel B
USDA-NRI grant review panel, Animal Health and Well Being, Animal Virology and Viral Immunology, National Pork Board, PRRSV Review Panel

Ad Hoc Reviewer/Grants

USDA-NRI grants program
CSREES-SBR
North Carolina Biotechnology Center
University of Vienna, Austria

Ad Hoc Reviewer/Journals

American Veterinary Research Journal
Journal of Immunology
Virology
Swine Health and Production (Lead Editorial Reviewer 2001-2008)
Canadian Journal Veterinary Research
Veterinary Research (Editorial Board 2003-2009)
Journal of Clinical Microbiology (Editorial Board 2002-2008)
Veterinary Microbiology
Journal of Veterinary Diagnostic Investigation
Vaccine
Journal of Animal Science

Service in National Organizations

Member, Examining Board, American College of Veterinary Microbiologists, 1996-2003
Member, Continuing Education Committee, American College of Veterinary Microbiologists, 1998-2001
Member, Ad Hoc Committee on Membership, American College of Veterinary Microbiologists, 1998-2001
Member, Board of Governors, American College of Veterinary Microbiologists, 2000-2004
Chair, Continuing Education Committee, American College of Veterinary Microbiologists, 2002- 2009
Chair, Third International Pig CD Workshop, myeloid section, 1998-1999
Member, Third International Pig CD Workshop, CD45 section, 1998-1999
Member, Organizing Committee, International Pig Veterinary Society Congress 2002, Iowa State University, Ames, IA. 1999-2002
Chair-Elect, Division Z, American Society of Microbiology, 2001
Chair, Division Z, American Society of Microbiology, 2002
Secretary Treasurer, American Association of Veterinary Immunologists, 2003-2008
Section Leader, Respiratory Section, Conference of Researcher Workers in Animal Diseases, 2003-2009

Board of Governors, Conference of Research Workers in Animal Diseases, 2004-2009
 President, Conference of Research Workers in Animal Diseases, 2010
 Organizer, AAVI-ACVM 2003 Symposium on Agricultural Bioterrorism and Biosecurity. 2003.
 Program Chair, Vaccination and Immunity Session, IPVS, Hamburg, Germany, 2004.
 Member. AAHA Canine Guidelines Task Force Member. 2001-Present.
 Member, Executive Committee, 2007 International PRRSV Symposium, 2007-present.

INVITED PRESENTATIONS TO VETERINARIANS

International Presentations Without Proceedings

1. **Thacker, E.L.** 1998. Overview of Mycoplasma Pneumonia-Interaction with PRRSV, Vaccines and Effect of Pulmotil Therapy. Elanco Animal Health. Cancun, Mexico. Oct. 8-12.
2. **Thacker, E.L.** 1998. Overview of Mycoplasma Pneumonia-Interaction with PRRSV, Vaccines and Effect of Pulmotil Therapy. Elanco Animal Health. Cancun, Mexico. Oct. 8-12.
3. **Thacker, E.L.** 1999. Evaluation of the mode of action of RespiSure® *Mycoplasma hyopneumoniae* bacterin. Pfizer meeting for Canadian Swine Veterinarians. Ottawa, Canada. Feb. 18-20.
4. **Thacker, E.L.** 1999. The interaction between *Mycoplasma hyopneumoniae* and PRRSV. Pfizer Symposium for Mexican Swine Veterinarians. Puerto Vallarta, Mexico. Mar. 13-15.
5. **Thacker, E.L.** 1999. PRDC: Why is it such a problem in the U.S. Meril Symposium for French Swine Veterinarians. Ploufragan, France. Jun. 30.
6. **Thacker, E.L.** 2000. Porcine Respiratory Disease Complex: The interaction of *M. hyopneumoniae* and PRRSV. III Foro Pfizer de Produccion Porcina. Madrid, Spain. Jan. 25.
7. **Thacker, E.L.** 2000. Diagnosis of swine respiratory diseases. Roundtable with veterinarians. Madrid, Spain. Jan. 26.
8. **Thacker, E.L.** 2000. Interaction between PRRSV and *M. hyopneumoniae*: the impact on vaccination. Roundtable with veterinarians. Madrid, Spain. Jan. 26.
9. **Thacker, E.L.** 2000. Diagnosis of swine respiratory diseases. Presentation and roundtable with veterinarians. Barcelona, Spain. Jan. 27.
10. **Thacker, E.L.** 2000. Interaction between PRRSV and *M. hyopneumoniae*: the impact on vaccination. Presentation and roundtable with veterinarians. Barcelona, Spain. Jan. 27.
11. **Thacker, E.L.** Thacker, B.J. 2000. Mycoplasma Vaccine Strategies: Factors affecting optimum efficacy. Presentations in Guadalajara, Obergon, Hermosillo, Merida, Mexico. May 25-31.
12. **Thacker, E.L.** 2000. Respiratory disease, immunology and all that stuff. Pfizer Swine Veterinary Symposium. Toronto, Canada. Sept. 29.
13. **Thacker, E.L.** 2000. Mycoplasma Immunology. Niagra Swine Conference for Canadian Swine Veterinarians. Sponsored by Schering-Plough Animal Health. Niagra Falls, Canada. Oct. 20-22.
14. **Thacker, E.** 2001. Mycoplasma vaccines: What do we know? Pfizer Animal Health. Brazil, June 19-20.
15. **Thacker, E. L.** 2002. Porcine Respiratory Disease. Pfizer Animal Health Korea Ltd. Japan and Korea. March.

16. **Thacker, E.L.** 2002. *Mycoplasma hyopneumoniae*: why does it remain a problem and what do we do? Schering Plough Animal Health M+PAC Emunade Conference. Madrid, Spain, June 26, 2002. Barcelona, Spain, June 28.
17. **Thacker, E.** 2002. Porcine immunology update. Pfizer Porcine Immunology Symposium. Mexico City, Mexico. October 18-19.
18. **Thacker, E.** 2002. Importance of a cell mediated immune response: it's role in vaccine efficacy. Pfizer Porcine Immunology Symposium. Mexico City, Mexico. October 18-19.
19. **Thacker, E.L.** 2003. Mycoplasmal pneumonia: What is it? How do we know? What do we do? Banff, Canada. January 14.
20. **Thacker, E.L.** 2003. Updates on swine immunology. Tepatitlan, Mexico. January 30.
21. **Thacker, E.L.** 2003. Update on PRDC. Intervet R & D group. Boxmeer, Netherlands. June 25.
22. **Thacker, E.L.** 2003. Update on swine respiratory disease and immunology. Group of swine practitioners in the Netherlands, June 26.
23. **Thacker, E.L.** 2003. Update on swine respiratory disease, immunology and interactions. Seven presentations throughout Spain Sept. 15-19.
24. **Thacker, E.L.,** 2003. Update on PRRS Immunology and PRRSV vaccines. Continuing Education Seminar in Bangkok Thailand. July 31.
25. **Thacker, E.L.** 2003. Immunology and killed vaccine. PRRS Symposium. Barcelona Spain. October 7.
26. **Thacker, E.L.** 2003. Immunology and killed vaccine. PRRS Symposium. Bilund, Denmark. October 9.
27. **Thacker, E.L.** 2004. Swine Respiratory Disease, PRRSV, *M. hyopneumoniae*, PCV2: Co-infections & Vaccination Strategies, Colombaro di Cortefranca, Italy April 21.
28. **Thacker, E.L.** 2004. Nutritional Immunomodulators, Saint Niel, France April 22.
29. **Thacker, E.L.** 2004. Duration and protection of maternally derived antibodies in pigs farrowed from PRRSV-exposed sows following KV PRRSV VX administration. Lyon, France, April 23.
30. **Thacker, E.L.** 2004. Nutrition and Immunity. Danish Slaughterhouse Federation. Herning, Denmark, April 27-28.,
31. **Thacker, E.L.** 2004. New Developments in Porcine Respiratory Disease. Danish Pig Veterinary Association. Kolding, Denmark, April 29.
32. **Thacker, E.L.** 2004. Trends in Respiratory Disease. Spanish Swine Veterinarians. Anequera, Spain. May 26.
33. **Thacker, E.L.** 2004. *Mycoplasma hyopneumoniae* vaccination timing; Role of maternal antibodies. Swine Respiratory Disease Symposium. Jerez, Spain. May 27.
34. **Thacker, E.L.** 2004. *Mycoplasma hyopneumoniae* vaccination: Causes of vaccine failure. Swine Respiratory Disease Symposium. Jerez, Spain. May 27
35. **Thacker, E.L.** 2004. Development of Immunity to *Mycoplasma hyopneumoniae* and Mode of Action of RespiSure®. Innovations in Swine Respiratory Disease Control and Treatment. Hamburg, Germany, June 28.
36. **Thacker, E.** 2004. *Mycoplasma hyopneumoniae* Vaccination and Interaction with PCV2 and Other Pathogens. Essex/Schering Plough Seminar at BPT Congress, Nurnberg, Germany, Nov. 5.

37. **Thacker, E.L.** 2004. Porcine Respiratory Disease: *M. hyopneumoniae* and PCV2. At 1st Congress of Austrian Pig Practitioners, University of Vienna, Vienna, Austria, Nov. 6.
38. **Thacker, E.L.** 2004. *Mycoplasma hyopneumoniae* Vaccination Strategies. Schering-Plough Animal Health. Lisbon Portugal. Dec. 7.
39. **Thacker, E.L.** 2004. *Mycoplasma hyopneumoniae* Vaccination and Interaction with PCV2 and Other Pathogens. Madrid, Spain. December 9.
40. **Thacker, E.L.** 2004. *Mycoplasma hyopneumoniae* Vaccination and Interaction with PCV2 and Other Pathogens. Barcelona, Spain. December 10.
41. **Thacker, E.L.** 2005. Immunology of the porcine respiratory disease complex and interactions between infectious agents in the respiratory tract. Middelfart, Denmark. February.
42. **Thacker, E.L.** 2005. Interactions between and disease mechanisms of infectious agents in the respiratory tract. Hannover, Germany, February 4.
43. **Thacker, E.L.** 2005. *Mycoplasma hyopneumoniae*: Vaccination and Interaction with PCV2 and Other Pathogens. Separate presentations to Irish and UK vets, Ireland, February 22.
44. **Thacker, E.L.** 2005. *Mycoplasma hyopneumoniae*: Disease interactions and control. Les Cotes de Carthage, Tunisia, (speak to Italian Swine Vets) April 9.
45. **Thacker, E.L.** 2005. *Mycoplasma hyopneumoniae*: Disease interactions and control. Schering-Plough Animal Health Swine Health Meeting, Athens, Greece, April 10.
46. **Thacker, E.L.** 2005. Respiratory Disease: PCV2 and *Mycoplasma hyopneumoniae*. Pfizer International Symposium on Swine Health, Sao Paulo, Brazil, August 2-4
47. **Thacker, E.** 2005. *Mycoplasma hyopneumoniae*: Immunology and Control. Puntacana Resort & Club. Dominican Republic. November 3.
48. **Thacker, E.,** 2006. *Mycoplasma pneumoniae*. Pan Pacific Pork Expo. Gold Coast, Australia. May 4-6.
49. **Thacker, E.** 2007. *Mycoplasma* Diagnostics and Control .PRDC presentations for International Technical Attendees and Thai Pig Farmers , Thai Technical Attendees, Schering-Plough Animal Health, Bangkok, Thailand, March 8-9th.
50. **Thacker, E.** 2007. Update on PRDC. CP Management Team, Schering-Plough Animal Health, Bangkok, Thailand, March 10th.
51. **Thacker, E.** 2007. *Mycoplasma*/PRDC presentations to two groups of swine producers. Schering-Plough Animal Health. Manila, Philippines. March 11-13th.
52. **Thacker, E.,** 2007. Evaluation of a new *Mycoplasma hyopneumoniae* bacterin to control mycoplasmal pneumonia in pigs experimentally co-infected with PRRSV and *M. hyopneumoniae*. Merial International. Taipai, Taiwan, April 28th-May 3rd.
53. **Thacker, E.** 2007. PCV2 and *Mycoplasma hyopneumoniae*. Interaction, disease and control. Sponsored by Pfizer Animal Health. Presentations in Morioka, Kagoshima and Tokyo. July 22-28th.

Invited International Presentations With Proceedings

1. **Thacker, E.L.** 1998. Disease Mechanisms. An overview of how microbes cause disease. In: Proc. 15th IPVS, Birmingham, United Kingdom.. July 5-9, Vol 1:95-101.
2. **Thacker, E.L.** 1998. The interaction of PRRSV and *Mycoplasma hyopneumoniae*- Their Possible Role in PRDC. Asociacion Mexicana de Veterinarios Esecialistas en Cerdos.

- In: Proc. 33rd Congress of the National Association of Mexican Swine Veterinarians. Guanajuato, Mexico. Aug. 12-16. Thacker, E.L. 1999. Mycoplasma Vaccination and Immunology. In: Proc. IVMA Annual Meeting, Ames, IA. Sept. 16-18, p. 41-44.*
3. **Thacker, E.L.** 2001. Porcine Respiratory Disease Complex - What is it and Why does it Remain a Problem. *In: Proc. Danish National Swine Meeting. Billund, Denmark. May 3.*
 4. **Thacker, E.L.** and Thacker, B.J. 2001. Current Vaccine Research on *M. hyopneumoniae* and Effects of Timing on Vaccination. *In: Proc. Danish National Swine Meeting. Billund, Denmark. May 3.*
 5. **Thacker, E.L.** and Thacker, B.J. 2001. Current Vaccine Research on *M. hyopneumoniae* and Effects of Timing on Vaccination. *Pig Journal, Proc. of the Pig Veterinary Society, Birmingham United Kingdom. May 4.*
 6. **Thacker, E.L.** 2001. Porcine Respiratory Disease Complex - What is it and Why does it Remain a Problem. *Merial Swine Disease Conference. Lisbon, Portugal. May 7.*
 7. **Thacker, E.L.,** Thacker, B.J. 2001. Current Vaccine Research on *M. hyopneumoniae* and Effects of Timing on Vaccination. *Merial Swine Disease Conference. Lisbon, Portugal.*
 8. **Thacker, E.L.** 2001. Review of Respiratory Immunity. *In: Proc. of Australian Association of Pig Veterinarians. Melbourne, Australia. May 14-16, pp.133-137.*
 9. **Thacker, E.L.,** Thacker, B.J. 2001. Current Vaccine Research on *M. hyopneumoniae* and Effects on Timing Vaccination. *In: Proc. of Australian Association of Pig Veterinarians. Melbourne, Australia. May 14-16, pp.145-148.*
 10. **Thacker, E.L.** 2001. Review of Enzootic Pneumonia. *In: Proc. of Australian Association of Pig Veterinarians. Melbourne, Australia. May 14-16, pp.159-162.*
 11. **Thacker, E.L.** 2001. Update on *M. hyopneumoniae*. *In: Proc. of The Collaboration between College of Veterinary Medicine, Iowa State University & Faculty of Veterinary Science, Chulalongkorn University. Bangkok, Thailand. Aug. 1-8, pp.45-47.*
 12. **Thacker, E.L.,** Thacker, B.J. 2001. *M. hyopneumoniae* Vaccines - What do we know? *Proc. of Pfizer Symposium, Campinas, Brazil. June 20,*
 13. **Thacker, E.L.** 2001. Serological diagnosis of porcine respiratory disease. *In: Proc. Semana Nacional Del Ganado Porcino, SEPOR. Lucor, Spain. Sept. 18-20, pp. 155-158.*
 14. **Thacker, E.L.** 2002. *Mycoplasma hyopneumoniae*: why does it remain a problem and what do we do? *In: Journees Mycoplamose et Bien-Etre. Dinard, France. Jan. 18-19.*
 15. **Thacker, E.** 2002. *Mycoplasma* vaccines: how they work and factors affecting optimum efficacy. *In: Proc. Internationales M+PAC Symposium. Vienna, Austria. July 12-13.*
 16. **Thacker, E.L.** 2003. Swine Vaccines: How They Work, Why They Fail and Their Interactions. *Sep Por Veterinary Congress. Lorca, Spain. September 20, pp. 125-127.*
 17. **Thacker, E.** 2005. *Mycoplasma hyopneumoniae*: Disease, control and interactions with other pathogens. *In: Proc. of 2nd APVS Congress. Manila, Philippines. Sept 19-21 pp. 48-49.*
 18. **Thacker, E.** 2005. Respiratory tract immunology and vaccine immunology. *XII Congresso da Abraves. Fortaleza, Brazil. October 7.pp. 169-172.*
 19. **Thacker, E.** 2005. Efficacy of Aureomycin (Aurofac®) on PRRSV pneumonia potentiation by *Mycoplasma hyopneumoniae*, Marrakech, Morocco. October 13.
 20. **Thacker, E.** 2006. Vaccines and PRRSV. Bangkok, Thailand. January 6.

21. **Thacker, E.** 2006. Influenza: continually re-emerging. Ping International Production Course. Facultad de Medicina Veterinaria y Zootecnia. Mexico City MX. April 6-8.
22. **Thacker, E.** 2006. The potential effects of maternal antibodies on vaccination efficacy. Chris Richards & Associates Partnership Program. Broadbeach, Australia. May 3-4.
23. **Thacker, E.** 2006. Factors that may influence efficacy of your vaccination programs. Chris Richards & Associates Partnership Program. Broadbeach, Australia. May 3-4.
24. **Thacker, E.** 2006. *Mycoplasma hyopneumoniae* & PRRS virus: Interaction, immunity and control. Intervet Satellite Symposium, IPVS. Copenhagen, DK. July 18. p. 25-41.
25. **Thacker, E.** 2006. Symposium d' Alpharma. Copenhagen, DK. July 18.
26. **Thacker, E.** 2006. ResPig EU Tour for Intervet Animal Health. Talks on *Mycoplasma hyopneumoniae*, PRRSV and Immunology. Zakopane, Poland, Nottingham, UK., St. Brieuc, France, Gent, Belgium, St. Niklaas, Belgium, Verona, Italy, Madrid, Spain, Schwinfurt, Nurburg, and Melle, Germany. Aug. 30-Sept
27. **Thacker, E.** 2007. Adaptive Immunity. Latin American Veterinary Conference. Lima, Peru. October 6.
28. **Thacker, E.** 2007. Innate Immunity. Latin American Veterinary Conference. Lima, Peru. October 6.
29. **Thacker E.** 2007. Immunology and bacteria. Latin American Veterinary Conference. Lima, Peru. October 6.
30. **Thacker, E.** 2007. Immunology and viruses. Latin American Veterinary Conference. Lima, Peru. October 6.
31. **Thacker, E.** 2007. Disease interactions and the respiratory system. Latin American Veterinary Conference. Lima, Peru. October 6.
32. **Thacker, E.** 2007. Interventions strategies to control respiratory disease. Latin American Veterinary Conference. Lima, Peru. October 6.

National Presentations Without Proceedings

1. **Thacker, E.L.** 1997. Mycoplasmal Vaccines: What we know, what we don't know. Upjohn Pharmacia ICN on Mycoplasmal pneumonia in pigs. CVM, Ames, IA. Apr. 21.
2. **Thacker, E.L.** 1997. Mycoplasmal Vaccines: What we know, what we don't know. Pharmacia Upjohn. Fairmont Veterinary Clinic, Fairmont, MN. Aug. 5.
3. **Thacker, E.L.** 1997. The role of mycoplasmal pneumonia in PRDC. Upjohn Pharmacia ICN, CVM, Ames, IA. Aug. 12.
4. **Thacker, E.L.** 1997. Pharmacia Upjohn, "Brooklodge on the Road". Coinfection model of mycoplasmal and PRRSV pneumonia. Kansas City, MO. Oct. 2-3.
5. **Thacker, E.L.** 1997. Mycoplasmal Vaccines: What we know, what we don't know. Pharmacia Upjohn. St. Peter Veterinary Clinic, St. Peter, MN. Oct. 17.
6. **Thacker, E.L.** 1998. Effect of Vaccination of *Mycoplasma hyopneumoniae* and PRRSV Interactions. National Pork Producers Council, PRRS Summit. Des Moines, IA. Aug. 28.
7. **Thacker, E.L.** 1998. Overview of Mycoplasma Pneumonia-Interaction with PRRSV, Vaccines and Effect of Pulmotil Therapy. Elanco Animal Health. Cancun, Mexico. Oct. 8-12,

8. **Thacker, E.L.** 1999. Potentiation of PRRSV pneumoniae by mycoplasma, overview of mycoplasma vaccines and effect of tilmicosin on mycoplasma adherence. Elanco Swine Business Unit Meeting, Phoenix, AZ. Jan. 12-13.
9. **Thacker, E.L.** 1999. PRDC Research. Elanco Animal Health Swine Respiratory Disease Technical Meeting. Presentation to Veterinarians from Iowa and Nebraska. Cancun, Mexico. Mar. 17-21.
10. **Thacker, E.L.** 1999. PRDC Research. Elanco Animal Health Swine Respiratory Disease Technical Meeting. Presentation to Veterinarians from Illinois. Cancun, Mexico. Nov. 10-11.
11. **Thacker, E.L.,** Thacker, B.J., Kuhn, M.J., Hawkins, P.A., Waters, W.R. 2000. .Mode of action of RespiSure® *Mycoplasma hyopneumoniae* Bacterin. Iowa and Illinois veterinarians. Sponsored by Pfizer Animal Health. Galena, IL. Jun. 2.
12. **Thacker, E.L.** Thacker, B.J. 2000. Mycoplasma vaccine strategies: factors affecting optimum efficacy. Iowa and Illinois veterinarians. Sponsored by Pfizer Animal Health. Galena, IL. Jun. 2.
13. **Thacker, E.L.** 2000. Mycoplasma pneumonia discussion for Canadian veterinarians. Sponsored by Pharmacia & Upjohn. Indianapolis, IN. Jun. 6.
14. **Thacker, E.L.,** Thacker, B.J. 2000. Mycoplasma and the relationship with PRRS. Minnesota veterinarians. Sponsored by Pfizer Animal Health. Lake Mille Lacs, MN. Jun. 14 & 15.
15. **Thacker, E.L.** 2000. Thacker, B.J. Mode of Action of RespiSure®. Iowa, Neb. and So. Dakota veterinarians. Sponsored by Pfizer Animal Health. Okoboji, IA. Jun. 20.
16. **Thacker, E.L.,** 2000. PRDC pathogenesis and vaccine strategies. Illinois Swine veterinarians. Sponsored by Pfizer Animal Health. Quincy, IL Aug. 29.
17. **Thacker, E.L.** 2000. Mycoplasma, PRRS and Swine Influenza. Cathage Veterinary Servis, Ltd. Tenth Annual Swine Conference. Macomb, IL. Aug. 30.
18. **Thacker, E.L.** 2000. Respiratory Diseases: Mycoplasma, PRRSV, Immunology and Vaccine Strategies. Swine New Beginnings Meeting, Pfizer Animal Swine Group. Naples, FL. Oct. 9-13.
19. **Thacker, E.L.** 2001. Respiratory Diseases: Mycoplasma, PRRSV, Immunology and Vaccine Strategies. Pfizer Animal Health Swine Seminar for Iowa Swine Veterinarians. Cedar Rapids, IA. Mar. 1.
20. **Thacker, E.L.** 2001. Vaccination Strategies for Controlling Swine Respiratory Diseases. SCAVMA Symposium, Iowa State University, Mar. 10.
21. **Thacker, E.** 2002. Distinguishing SIV from *Mycoplasma hyopneumoniae*. Schering-Plough Animal Health Swine Health Meeting, Las Vegas, Nev. Jan 14-16.
22. **Thacker, E.** 2002. MaxiVac Excel Study. Schering-Plough Animal Health Swine Health Meeting, Las Vegas, Nev. Jan 14-16.
23. **Thacker, E.** 2002. *Mycoplasma hyopneumoniae* vaccination strategies. Schering-Plough Animal Health Swine Health Meeting, Las Vegas, Nev. Jan 14-16.
24. **Thacker, E.** 2002. Immunology relating to PRRS and SIV. Intervet Health and Nutrition Seminar. Marco Island, FL. April 11-13.
25. **Thacker, E.L.** 2002. .Immune response to mono and bivalent SIV vaccines. Sponsored by Schering animal Health, Mankato, MN, November 18.

26. **Thacker, E.L.** 2002. Immune response to mono and bivalent SIV vaccines. Sponsored by Schering animal Health, Silvis, IL, November 20.
27. **Thacker, E.L.** 2002. Immune response to mono and bivalent SIV vaccines. Sponsored by Schering animal Health., Ames, Ia, November 21.
28. **Thacker, E.L.** 2003. Presentation to practitioners at ISU on PRRSV immunology. Marco Island, Florida. February 5.
29. **Thacker, E.L.** 2004. New Developments in Porcine Respiratory Disease. Swine Practitioners hosted by Intervet Animal Health. Myrtle Beach, S.C. April 15,.
30. **Thacker, E.L.** 2004. New Developments in Porcine Respiratory Disease. Swine Practitioners hosted by Intervet Animal Health. Big Cedar Lodge, Ridgedale MO. May 15.
31. **Thacker, E.** 2005. Efficacy of Aureomycin® chlortetracycline (CTC) granulated premix in decreasing the potentiation of PRRSV pneumonia by *Mycoplasma hyopneumoniae*. Okoboji, IA. November 17.
32. **Thacker, E.** 2007. *Mycoplasma hyopneumoniae*. Disease, diagnostics and control. Pfizer Animal Health. San Francisco, CA. Feb 9-11th.
33. **Thacker, E.** 2007. Comparison of Aureomycin® chlortetracycline granulated premix to Lincomix® in decreasing the potentiation of PRRSV pneumonia by *Mycoplasma hyopneumoniae* in an experimental model. 2007 Swine Health Symposium. Alpharma Animal Health, Ames, IA. Nov 7.

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2. **Thacker, E.L.** The interaction of PRRSV and *Mycoplasma hyopneumoniae*- Their Possible Role in PRDC. Asociacion Mexicana de Veterinarios Esecialistas en Cerdos. *In: Proc. 33rd Congress of the National Association of Mexican Swine Veterinarians*. Guanajuato, Mexico. Aug. 12-16, 1998.
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4. **Thacker, E.L.** , Thacker, B.J. 1999. *Mycoplasma hyopneumoniae* and PRRS in the Finisher. *In: Proc. American Association of Swine Practitioners*, St. Louis, MO. Feb. 27-Mar. 2, p. 483-485.
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6. **Thacker, E.L.** 1999. PRDC: Pathogenesis and interaction of *Mycoplasma hyopneumoniae* swine influenza and PRRS.. *In: Proc. University of Illinois Fall Conference for Veterinarians*. Champaign-Urbana, IL. Oct. 14,, supplemental.
7. **Thacker, E. L.**, Thacker, B. J. 1999. PRDC Vaccine Strategies: How Interactions Impacts Your Choices. *In: Proc. University of Illinois Fall Conference for Veterinarians*. Champaign-Urbana, IL. Oct. 14, p 37-43.
8. **Thacker, E.L.** 1999. Mycoplasma research efforts-what are we learning? *In: Proc. ISU Swine Disease Conference for Swine Practitioners*. Ames, IA. Nov. 11-12, p 107-111.

9. **Thacker, E.L.**, Thacker, B. J. 2000. Vaccination as a means of controlling *Mycoplasma hyopneumoniae*. In: Proc. Allen D. Leman Conf. Minneapolis, MN. Aug. 11-15, 2000. Vol 27:84-86.
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11. **Thacker, E.L.**, Thacker, B.J. 2000. Mycoplasma Vaccine Strategies: Factors Effecting Their Efficacy. In: Proc. Ohio State Swine Update Program. Columbus, OH, Aug. 16.
12. **Thacker, E.L.** 2000. Mycoplasma Vaccines: Commercial and Autogenous, My Experiences. In: Proc. Swine Disease Conference for Swine Practitioners. Iowa State University, Ames, IA., Nov. 9, pp 77-79.
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15. **Thacker, E.L.** 2001. Mycoplasma diagnosis and immunity. In: Proc. American Association of Swine Veterinarians, Nashville, TN, Feb 24-27, 2001, pp. 467-469.
16. **Thacker, E.L.** 2001. Current Status of Mycoplasma Vaccination. In: Proc. Swine Disease Conference for Swine Practitioners. Iowa State University, Ames, IA. Nov. 8-9, pp. 69-71.
17. **Thacker, E.L.** 2002. Swine Respiratory Immunology & Bacterial Disease. 74th Western States Veterinary Conference. Las Vegas, NV. Feb. 10-14.
18. **Thacker, E.L.** 2002. Viral Respiratory Diseases of Swine. 74th Western States Veterinary Conference. Las Vegas, NV. Feb. 10-14.
19. **Thacker, E.L.** 2002. Interactions in the Porcine Respiratory Disease Complex. 74th Western States Veterinary Conference. Las Vegas, NV. Feb. 10-14.
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21. **Thacker, E.L.** 2002. Co-infections in swine. 139th AVMA Annual Convention. Nashville, TN. July 13-17.
22. **Thacker E.L.** 2002. Models of immune response modulation in pigs. 139th AVMA Annual Convention. Nashville, TN. July 13-17.
23. **Thacker, E.L.**, Olson, C., Baker, R., Connor, J., Brammer, L., Vallani, D. 2003. Swine Influenza Roundtable. Published in 3 parts in Swine Practitioner AASV, Orlando, FL March 8.
24. **Thacker, E.L.** 2003. Diagnosis of *Mycoplasma hyopneumoniae*. 3rd International Veterinary Vaccines and Diagnostics Meeting. University of Guelph, Guelph, Canada. July 15.
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26. **Thacker, E.L.** 2005. Respiratory Disease: Not A Time To Shoot For 3. Carthage Veterinary Service, Ltd. 15th Annual Swine Conference, Macomb, IL. August 30.

27. **Thacker, E.** 2007. Comparison of Aureomycin® chlortetracycline granulated premix to Lincomix® in decreasing the potentiation of PRRSV pneumonia by *Mycoplasma hyopneumoniae* in an experimental model. 2007 Swine Health Symposium sponsored by Alparma Animal Health. Ames, IA. November 7.

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3. Thacker, B.J., Boettcher, T.B., Anderson, T.S., **Thacker, E.L.**, Young T.F. 1996. Influence of passive immunity on serological responses to *Mycoplasma hyopneumoniae* vaccination. ISU Swine Research Reports, pp. 156-158.
4. **Thacker, E.L.** 1999. Interaction between *Mycoplasma hyopneumoniae* and PRRSV. Focus, Schering-Plough Technical Services Bulletin.
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6. **Thacker, E.L.**, Thacker, B.J. 2000. Mysteries of Mycoplasma Unfold. Swine Consultant, Pfizer Animal Health, pp. 4-6.
7. **Thacker, E.L.**, Thacker, B.J. 2000. The effect of PRRSV and *Mycoplasma hyopneumoniae* on vaccine strategies. Focus, Schering-Plough Technical Services Bulletin, Vol. 3, No. 3.
8. Bosch, G., Clark, K., Janke, B., Pijoan, C., Pfeifer, C., **Thacker, E.** 2001. Mycoplasma Summit Proceedings. Pharmacia Animal Health.
9. **Thacker, E.**, Janke, B. 2002. Which bug is it? SIV or *M. hyo*? Focus. Schering-Plough Technical Services Bulletin 5(3).
10. **Thacker, E.** 2002. Pharmacia Animal Health. Evaluation of Lincomix in a *Mycoplasma*/PRRS co-infection trial. Research Insight.
11. **Thacker, E.** 2007. Pfizer Swine Respiratory Disease Seminar: To improve the productivity by controlling PMS that is a growing problem.

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1. Cited in: Plight of PRDC. Hogs Today. May 1997, p.13.
2. Cited in: Twin Troublemakers. Pig International 1998, 28:33-34.
3. Featured in: Side by Side: Pig Vaccines. Successful Farming 1998, 96:52-53.
4. **Thacker, E.**, Halbur, P., Thacker, B. 1998. Mycoplasma and PRRSV Interactions: Their possible role in PRDC. Pig Progress, June, p. 30-32.
5. Featured in: Mycoplasma's critical interaction with the PRRS virus in PRDC. Swine Practitioner. Sept. 1998, p.20-22.
6. Featured in: Mycoplasma displaces PRRS. National Hog Farmer. Nov. 15, 1998, p.24-25.

7. Cited in: Don't leave PRDC a leg to stand on. Just Pigs Dec. 1998, p.5-6.
8. Featured in: Rethinking mycoplasma's role in PRDC. Cutting Edge, Pharmacia & Upjohn newsletter, Vol 8, 1999.
9. Featured in: Thacker, E.L. *M. hyopneumoniae* infections increase severity. Pig Progress, June 1999, p. 8-10.
10. Featured in: PRDC disease mix may impact vaccine efficacy. National Hog Farmer. Dec. 15, 1999, p.16-17.
11. Featured in (on the cover): *M. hyopneumoniae*: A tiny organism that continues to plague swine herds in a big way. Swine Practitioner, Jan. 2000, p. 6-9.
12. **Thacker, E.L.**, Thacker, B.J., Halbur, P.J. 2000. Mycoplasma & PRRS. P.O.R.K. Academy. NPPC, World Pork Expo, Indianapolis, IN. June 7, p. 34-38.
13. Featured in: Vaccination strategies against respiratory disease. Pig International. Oct. 2000, pp. 9-12.
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16. **Thacker, E.L.**, Thacker, B.J., Clark, L.K. 2001. Mycoplasmal Pneumonia of Swine. Pork Industry Handbook, Purdue University Cooperative Extension Service, West Lafayette, IN.
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22. **Thacker, E.** 2003. Participation in the Swine Influenza Roundtable, co-sponsored by Intervet and Swine Practitioner Magazine. AASV, Kissimmee, FL. March 8.
23. **Thacker, E.L.**, Thacker, B., Wilson, W., Ackerman, M. 2003. Control with Inactivated Virus PRRS Vaccines. PRRS Compendium (Producer Edition). Pp. 109-110.
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25. **Thacker, E. L.** 2004. What you should know about vaccine adjuvants. Pig International. December, Vol 34, 10-12.
26. **Thacker, E.L.** 2005. Your glossary on immunization. Pig International. January/February, Vol 35 (1). P.21.

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1. Thacker, B.J., Halbur, P.G., **Thacker, E.L.** 1998. Understanding the porcine respiratory disease complex (PRDC). Poster for Iowa Pork Congress, Des Moines, IA.
2. **Thacker, E.L.** 1998. Interaction of *Mycoplasma hyopneumoniae* and PRRSV, Mycoplasmal Vaccines. Premium Standard Farms. Princeton, MO. Dec. 3.

3. **Thacker, E.L.** 1999. Problem Diseases: New thinking about how to manage/overcome. Pro Farmer Leading Edge Pork Conference, Lake Lawn Resort, Lake Geneva, WI. July 27-30.
4. **Thacker, E.L.,** Thacker, B.J., Halbur, P.J. 2000. Mycoplasma & PRRS. P.O.R.K. Academy, NPPC, World Pork Expo, Indianapolis, IN. June 7.
5. **Thacker, E.L.** 2001. Efficacy of Aureomycin® chlortetracycline against experimental *Mycoplasma hyopneumoniae* challenge. Iowa Select Personnel. Ames, IA. Jan. 16.
6. **Thacker, E.L.** 2002. SIV Immunology. HANOR Oklahoma Management Meeting. Oklahoma. Sept. 17.
7. **Thacker, E.L.** 2004. Report of the American Animal Hospital Association (AAHA) Canine Vaccine Task Force: 2003 Canine Vaccine Guidelines, Recommendations, and Supporting Literature. Central Iowa Veterinary Technicians Association. Sept.29.
8. **Thacker, E.L.** 2004. Round Table Discussion on swine respiratory diseases with Vall Company technical team. Zaragoza, Spain. May 24.
9. **Thacker, E.L.** 2004. Round Table Discussion on swine respiratory diseases with Guissona Technical Team. Lerida, Spain. May 24.
10. **Thacker, E.L.** 2004. Round Table Discussion on swine respiratory diseases with technical staff from 7 swine companies. Murcia, Spain. May 25.
11. **Thacker, E.L.** 2004. Round Table Discussion on respiratory diseases. Executives/Chairmen from Pig Marketing Organizations. Nurnberg, Germany. Nov 11.
12. **Thacker, E.L.** 2005. Swine Respiratory Disease: The Pathogens and Interactions. Two separate presentations in North and South Ireland, February 23 and 24.
13. **Thacker, E.** 2005. Swine respiratory disease: The pathogens and interactions. University of Hawaii. November 12.
14. **Thacker, E.** 2005. Presentation on respiratory disease. CP Swine Productions. Thailand. Dec. 27.
15. **Thacker, E.L.** 2006. The efficacy of Aureomycin chlortetracycline granular premix in decreasing potentiation of PRRSV pneumonia by *Mycoplasma hyopneumoniae*. Iowa Pork Congress. Des Moines, IA. January 25.
16. **Thacker, E.** 2007. The interrelationship with mycoplasma and pneumonia. Maritime Pork Conference. Moncton, New Brunswick. November 2.
17. **Thacker, E.** 2007. What we know now about mycoplasma and pneumonia. Maritime Pork Conference. Moncton, New Brunswick. November 3.
18. **Thacker, E.** 2007. PCV2 Associated disease in North America. Hawaiian Pork Producers Association. Honolulu, HI. November 17.
19. **Thacker, E.** 2008. Principles of immunology and vaccine use for pork producers. Virginia Pork Industry Conference. Franklin, VA. Jan 30.

INSTITUTIONAL SERVICE

Departmental Committees

Co-chair, VMPM Departmental Seminars	1999-2000
Chair, Graduate student selection committee, VMPM	1999-2000
Member, Department governance document review committee, VMPM	1999-2000
Chair, Immunology curriculum committee, VMPM	2000-2003
Member, Graduate curriculum committee, VMPM	2001-2002
Member, Space allocation committee, VMPM	2001-2002
Director of Graduate Education, VMPM	2002-2008
Supervisory Board, Immunobiology	2002-2008
Supervisory Board, Preventative Medicine Program	2002-2004
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Member, Virology Search Committee	2005-2006

College Committees

Member, Small Animal grants review committee, ISU CVM	1997
Chair, Small Animal grants review committee, ISU CVM	1998
Member, Search Committee, Chair of Department of VDPAM	1999-2000
Member, Search Committee, Clinical Pathologist	1999-2000
Co-moderator, 35 th US-Japan Cooperative Program in Natural Resources - Panel on Animal and Avian	
Health Meeting, National Veterinary Services Laboratory	2000
Member, Endowed Lecture Committee	1999-2001
Chair, Endowed Lecture Committee	2001-2002
Member, Research Advisory Committee	2000-2003
Member, Executive Committee, Preventive Medicine Graduate Program	2001-2004
Member, College Governance Document Committee	2001
Member, Search Committee, VDPA	2002
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Admissions Committee	2003-2008
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Iowa State University Image Users Committee	1998-present
Iowa State University Sexual Harassment Assistor	1999-present
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Executive Board, Faculty Senate	2004-2006
University Committee on Women	2004-2006
Faculty Senate Research Advisory Board	2004-2007

Chair, University Committee on Women
University Women's Leadership Consortium
Animal Facilities Advisory Committee

2006
2006-2007
2007-2008

AGENCY: Agricultural Research Service

SSTS ROSTER OF BEST QUALIFIED CANDIDATES

POSITION TITLE/SERIES/GRADE	LOCATION	VACANCY ANNOUNCEMENT #
		DATE ISSUED:
Director, US National Poultry Research Center, RA-401	Athens, GA	AG-03-2015-0052 07/15/2015

The candidates listed below have been identified as best qualified, by a Qualifications Assessment Board, (QAB) for the above position. They are referred for your consideration/selection. As the Recommending Official, you should, at a minimum, interview all the best qualified candidates referred by QAB. However, if panel interviews are used, you should interview all candidates recommended by the panel for further consideration. Return the original of this form showing the action taken to me by **08/05/15**. The symbols to be used for recording actions are S-Selected, D-Declined, NS-Nonselected. For information please contact me on 301-504-4424.

NAME	CURRENT TITLE/SERIES/GRADE. PRESENT LOCATION	INTERVIEWED YES OR NO	ACTION S-D-NS
Park, Bosoon	Research Agricultural Engineer/Lead Scientist, GS-15, USDA, ARS, USNPRC, Quality & Safety Assessment RU, Athens, GA		
Pesti, Gene M.	Professor, Poultry Science Department; University of Georgia		
Thacker, Eileen L.	National Program Leader, USDA, ARS, National Program Office, Beltsville, MD		


SIGNATURE OF HUMAN RESOURCES SPECIALIST

7/15/15
DATE

SIGNATURE AND TITLE OF RECOMMENDING OFFICIAL

DATE

RA-0401-00, Director, US National Poultry Research Center, AG-03-2015-0052

Applicant Card - Application Snapshot - Created [27-Jun-2015 10:03 AM]

ID : 161655 Name : Eileen Thacker Email : eileen.thacker@ars.usda.gov

Application Preferences

Series & Grade: RA-0401-00-General Natural Resources Management And Biological Sciences
Location(s): US/GA - Athens

Core Eligibility Questions

Core Eligibility Questions

All Grades

Questions for all series

1. **Title**
2. **First Name ***
Eileen
3. **Middle Name**
Lenore
4. **Last Name ***
Thacker
5. **Suffix**
6. **Street Address 1**

June 26, 2015

Evaluation Panel

Job Title: Director, US National Poultry Research Center

Job Announcement Number: AG-03-2015-0052

I am writing to express interest in the position for Director, US National Poultry Research Center in Athens, GA. I have included in this application submission my curriculum vitae, proof of my PhD degree and answers to the specific questions related to determining eligibility for an SSTS position. I am currently National Program Leader (NPL) for Food Safety and Animal Health with the USDA-Agricultural Research Service (ARS). In addition, I hold the position of ARS Animal Welfare Ombudsman.

I have been a NPL for Animal Health since 2008. I assumed the additional duties of NPL for Food Safety in 2013, first as acting NPL and then became the permanent NPL in 2014. In 2015, I was appointed as the first Animal Welfare Ombudsman for ARS. In my NPL role, I supervise approximately 50 research projects within ARS that encompasses 135 scientists and a budget of \$80 million. Areas of this research include bacterial and parasitic diseases in Animal Health and pre-harvest food safety, including research on antimicrobial resistance, in the Food Safety Program. In addition to overseeing research programs, I am active on a number of intra- and interagency committees and task forces for USDA and other federal agencies. In addition, I often represent ARS or USDA for non-governmental committees and meetings, both nationally and internationally.

During my tenure at USDA, I have become familiar with other US government departments including Defense, Health and Human Services and State. These interagency efforts involve coordinating research projects between ARS and these departments along with providing science based information for formation of public policy. With regard to antimicrobial resistance and select agents, I work closely with FDA, CDC and NIH. I also frequently serve as a liaison between other USDA agencies including APHIS and FSIS. A requirement of my job includes international travel, either as a representative of USDA or to establish research collaborations with investigators in other countries. In total, these experiences have provided me a broad overview of how the federal government functions and contacts within many federal departments.

Prior to my employment at USDA, I was on the faculty at Iowa State University College of Veterinary Medicine (ISU-CVM), leaving at the rank of Professor in 2008. While at ISU-CVM, I conducted research on swine respiratory diseases. My research laboratory employed several technicians along with a number of graduate, professional and undergraduate students at any one time. In addition to research activities, the laboratory provided specialty diagnostic testing for the US swine industry and provided test reagent support services for the diagnostic laboratory at Iowa State and other regional diagnostic laboratories. I supervised many graduate students and a number of my former students have gone on to government, university and industry careers and several are now considered leaders in their fields. A focus of my graduate training program was concurrent professional students that were obtaining either Masters or PhD degrees in conjunction with their DVM degrees. .

While at ISU-CVM, I was the Director of Graduate Education for the Veterinary Microbiology and Preventive Medicine Department which often consisted of more than 50 graduate students. In addition, I taught a number of courses, both for professional and graduate students. These courses included a small animal infectious disease course, a graduate immunology course and international travel courses.

The international travel courses were greatly facilitated by international graduate students along with contacts with researchers in other countries. I have continued my teaching efforts by participating in a course on biosafety at Georgetown University.

I am very interested in the Center Director position at the US National Poultry Center because it provides me the opportunity to advance my career and would provide both challenges and rewards. I believe I am well qualified for the position and can bring my many experiences and abilities to the position that will benefit the Center to ensure it remains a center of excellence. Please contact me with any questions regarding my application.

Sincerely,

Criterion 1: *List and describe personal honors and awards received from major national or international organizations for accomplishments; publications in prestigious journals; and significant impacts on agriculture through basic and applied science.*

List and describe personal honors and awards:

- Society of Comparative Endocrinology Daniels Award for Excellence in the Advancement of Knowledge Concerning Small Animal Endocrinology, American College of Veterinary Internal Medicine, 1992. I was given this award for the highest quality graduate student manuscript in endocrinology submitted to the Internal Medicine Meeting in 1992. The work was part of my PhD Thesis at Michigan State University.
- Diplomate American College of Veterinary Microbiology, 1992- Board certification in general veterinary microbiology and immunology.
- Pfizer Award for Research Excellence, Iowa State University (ISU), 2001- Awarded to a faculty member that is considered to be conducting the highest quality research in the College of Veterinary Medicine (CVM) during the previous year. Award criteria are based on the quality of one's research program and the significance of the program's impact on animal health.
- VEISHA Faculty of the Year (ISU-CVM)), 2003-Awarded by student selection of faculty during a student celebration at Iowa State University. Recognizes faculty members for their mentoring and leadership.
- Phi Zeta Honor Society of Veterinary Medicine- Honor society for Veterinary Medicine. Membership is through invitation only and includes faculty or the upper 20% of each veterinary class.

List publications in prestigious journals:

I have authored or co-authored 88 publications on animal health in a wide variety of veterinary journals along with basic science journals such as the Journal of Immunology. Many of the co-authored papers where I am listed as the last author represent the research efforts of my graduate students. Several articles were written in response to invitations by national or international journals. Of particular relevance for this position along with the high impact on animal health (poultry) was a presentation I made at the Harvard School of Public Health in 2008 on the One Health aspects of the relationship between swine and avian influenza viruses, which was published in Journal of Infectious Diseases in 2008. In addition to my peer reviewed publications I have authored five book chapters and have been invited to give 58 presentations at national and international meetings.

Significant impacts on agriculture through basic and applied science:

I have been involved in various research roles across all agriculturally important animal species including poultry. My most direct poultry research experience was during a Post-Doctoral

Fellowship at the USDA-Agricultural Research Service (ARS) Avian Disease and Oncology Laboratory where I investigated the genetics and immune response to avian leukosis virus from 1992 to 1994. In my current positions as NPL for both Animal Health and Food Safety, I provide direction and supervision for a number of poultry projects with topics ranging from economically devastating parasites to pre-harvest food safety.

As a senior faculty member/researcher at Iowa State, I provided leadership within a team that investigated the host-pathogen interactions of swine infectious diseases including both viruses and bacteria. This work led to a number of mitigation strategies for porcine respiratory diseases. One of the most impactful contributions I made to animal health was the discovery that *Mycoplasma hyopneumoniae*, a common bacterium that causes pneumonia in pigs, increased the severity of a number of viral infections. This research countered the common dogma that viral infections enhanced bacterial diseases. Research efforts on influenza in my laboratory provided an understanding of the disease and vaccine strategies for controlling disease in pigs. In addition, my laboratory frequently provided training and information on diagnostics to both national and international researchers for influenza for several swine respiratory pathogens including influenza.

As National Program Leader (NPL) in Animal Health, I provide active leadership in directing the programs that I am responsible for. An example of this leadership is my efforts in developing an international consortium to develop a vaccine for East Coast Fever, which gained funding for \$12 million by the USAID Feed the Future Program and a grant from the Bill and Melinda Gates Foundation. I assisted in the development of this global research program in 2013 by facilitating scientific collaborations among the International Livestock Research Institute in Nairobi, Kenya with scientists in ARS, USAID and the Bill and Melinda Gates Foundation. The development of this consortium is critical to global food security as East Coast Fever is a devastating disease in Africa.

In 2014, in addition to my position as NPL in Animal Health, I accepted the position of NPL in Food Safety, which has significantly increased the breadth of my research outlook and job responsibilities. As NPL of Food Safety, I oversee, provide direction and monitor projects in food safety including antimicrobial resistance (AMR). I am the leader and interagency contact for ARS with the National Antibiotic Resistance Monitoring System (NARMS) in conjunction with FDA, CDC and other USDA divisions. NARMS is a critically important program for monitoring antibiotic resistance in food producing animals, humans and retail meat. I also participate in a wide range of advisory committees to FDA and FSIS.

In January of 2015, in response to a New York Times article critical of ARS's animal welfare and care, I became the first Animal Welfare Ombudsman at ARS. In this role I am responsible for addressing employee concerns regarding animal care and treatment along with overseeing the redirection and revitalization of animal care and use within ARS. I have responded to Congressional questions regarding ARS animal care and use practices. In addition, I have created and am currently leading an Animal Care and Use Task Force which has developed policies and training programs in animal care and use for ARS personnel. In addition, I am now advising the

new Animal Care and Use Officer in providing oversight of the 53 ARS locations that use animals for their research programs.

Criterion 2: *List recent instances in which you have been sought out as an advisor and consultant on scientific and technological programs or problems, reflecting either personal accomplishments or research leadership of the programs you oversee.*

In my current position as NPL in Animal Health and Food Safety, I am frequently asked to represent either ARS or USDA on scientific and technological programs for animal health or food safety at the national and international levels. An example is my representation of USDA and ARS research at the WHO/Brazilian sponsored meeting, "Overcoming Gaps in Research and Development on Antimicrobial Drug Resistance", March 24-27, 2015 in Brasilia, Brazil. One area of expertise that is relevant to this Center Director position is my expertise and leadership with committees on select agents and dual research of concern (DURC) as highly pathogenic avian influenza is both a select agent and requires review for DURC.

I am a member or chair of numerous committees including the USDA representative on the Federal Experts Panel on Select Agent Program and chaired the subcommittee that determined the select agents of highest concern for potential misuse (Tier One). I also represent ARS on the Federal Experts on the Select Agent Program in response to a request from the White House. I represent the USDA as *ex officio* member on the National Science Advisory Board on Biosafety (NSABB) and serve as a member of a number of committees that advise the Select Agent Program including the Intergovernmental Select Agents and Toxins Technical Advisory Committee (ISATTAC) and the recently formed Intragovernmental Select Agents and Toxins Technical Advisory Committee (ISATTAC) for Agriculture and the Federal Experts Panel on Dual Use Research. I also served a 9 month detail as an advisor to the Department of Defense for the Defense Threat Reduction Program (DTRA). Beginning in 2014 and continuing in 2015, I have been providing Undersecretary Woteki advice on food safety in a USDA agreement between ARS and the Ministry of Science and Technology for China. Through this agreement with China, I will continue to lead research projects in food safety between the two countries.

Within my food safety NPL responsibilities, I oversee programs on poultry pre-harvest food safety and frequently represent the research performed by ARS scientists at the national and international levels, especially in the area of AMR. I also interact closely with poultry industry stakeholders including the National Chicken Council, US Poultry and Egg Association, and the Turkey Federation to present ARS poultry food safety and animal health research findings both nationally and internationally. These interactions also enable me to better prioritize ARS poultry research efforts.

Criterion 3: *List evidence of your personal stature and recognition, and/or scientific leadership, has attracted visiting scientists, graduate students, postdoctoral researchers, and applications for scientific positions in the programs you oversee.*

I was well recognized as a successful researcher at ISU-CVM where I started in 1994 as a non-tenure track faculty member and obtained the rank of Full Professor in 2006. During my time at ISU, I was asked to serve on numerous departmental, college and university level committees

and served as the chairman of several important committees such as the CVM's admission committee.

At ISU-CVM, I advised many graduate students, including 4 PhD students that worked on avian influenza. I was director of graduate education for the Department of Veterinary Microbiology and Preventive Medicine and through that responsibility advised more than 50 graduate students. The graduate students I have trained have gone on to successful careers in government, industry and academia. I also advised Post-Doctoral Fellows, many of which were international scientists that returned to their country to become leaders in their area of research. For example, Dr. Roongroje Thanawongnuwech from Thailand, who worked in my laboratory as both a graduate student and a post-doctoral fellow, is currently the Dean of Chulalongkorn College of Veterinary Medicine in Bangkok, Thailand.

As NPL I am frequently invited to chair or serve as a member of numerous and diverse committees and interagency groups. I am frequently asked to discuss our ARS research programs with international visitors that visit USDA. I work with the ARS Office of International Research Programs to set up research projects with international collaborators, and have hosted workshops in Dubai, Kenya, Ethiopia and am currently arranging a workshop in India.

With regard to scientific organizations, I have been involved in and provided leadership in a number of national organizations including Division Z Chair of American Society of Microbiology, President of the Conference of Research Workers of Animal Diseases and was elected twice to the Board of Governors of the American College of Microbiologists. I have been a member of organizing committees for a number of national and international conferences such as the International Pig Veterinary Society Congress held in Ames, Iowa in 2002. Presently, I am often asked to participate on various committees for national and international organizations and give national and international presentations, many of which I cannot accept due to the heavy demands of my current dual NPL positions.

Over the years, I have travelled extensively internationally, giving presentations on my research from my time at ISU and setting up research collaborations since coming to USDA. Due to my extensive experience in actively developing international collaborations, I am in an excellent position to continue setting up these relationships as Center Director at US National Poultry Research Center (USNPRC).

Criterion 4: Describe how your research and/or leadership accomplishments have impacted domestic or international food safety, poultry health, microbiology, virology, genomics, or poultry production programs, policy, practices, or funding in the public or private sectors.

During my tenure as NPL for Food Safety, I have been the lead of the USDA Antimicrobial Resistance Action Plan for ARS working with other USDA agencies including APHIS, FSIS, ERS, NIFA and NASS. This effort provides a roadmap to the USDA for our AMR action plan including specific research activities for which I am the leader. In addition, I have been an active participant in the President's Plan for Combating Antibiotic Resistance Bacteria (CARB) Task Force developing both the initial strategy and the resulting action plan. I am also an active

participant and current lead for ARS for the National Antimicrobial Resistance Monitoring System (NARMS) of which the USDA and FSIS programs are located at the Russell Research Center (RRC). ARS at RRC was the first USDA agency that participated in this important program working with FDA, FSIS and CDC. I am currently working to re-energize ARS's role in NARMS as the leader in researching investigational methodologies, laboratory techniques and characterizing unique isolates in support of FSIS and FDA. I am also co-chair of Recommendation 18 for the Transatlantic Task Force on Antimicrobial Resistance, a collaboration between the US and European Union working to develop strategies to minimize AMR.

Another important aspect of my role as NPL of Food Safety is working with FSIS, an important ARS stakeholder. I have identified personnel from RRC to perform research to assist FSIS in resolving questions and potential problems related to accurate and efficient foodborne pathogen detection in their processing procedures in poultry plants. This research was performed at RRC, enhancing their reputation as a problem solving research laboratory. As a result, ARS scientists have successfully helped FSIS improve the effectiveness of poultry processing procedures related to reducing foodborne pathogens in poultry meat.

My experiences as an NPL have enabled me to develop a broad but detailed perspective on animal health and food safety research at all levels including those areas, virology, genomics and poultry production, that pertain to the Center Director position at USNPRC. By overseeing almost 40 ARS projects between animal health and food safety, which includes poultry research, I have gained the knowledge, administrative skills and perspective to lead successful research programs that are relevant for our external stakeholders and enhance the reputations and job satisfaction of our internal stakeholders, our ARS staff.

From: [Mike Robach](#)
To: [Michael Doyle](#); [Barb Masters](#)
Subject: Fwd: Follow up on ILSI PHO Report
Date: Thursday, February 26, 2015 6:35:57 PM

fyi, good outcome

Sent from my iPad

Begin forwarded message:

From: "Bruner, Leon" <LBruner@gmaonline.org<<mailto:LBruner@gmaonline.org>>>
Date: February 26, 2015 at 15:24:30 CST
To: "Bond, Susan E" <susan.bond@abbott.com<<mailto:susan.bond@abbott.com>>>, "craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>, <craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>, Mike Rorbach <Mike_Robach@cargill.com<mailto:Mike_Robach@cargill.com>>, "roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>" <roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>, "al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>" <al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>, "steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>" <steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>, "pkerr@solae.com<<mailto:pkerr@solae.com>>>" <pkerr@solae.com<<mailto:pkerr@solae.com>>>, Courtney Bidney <Courtney.Bidney@genmills.com<<mailto:Courtney.Bidney@genmills.com>>>, "Slayne, Martin" <msslayne@hersheys.com<<mailto:msslayne@hersheys.com>>>, "Reinhard, Bob" <Bob.Reinhard@hillshirebrands.com<<mailto:Bob.Reinhard@hillshirebrands.com>>>, "Moorman, Mark" <Mark.Moorman@kellogg.com<<mailto:Mark.Moorman@kellogg.com>>>, "ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>" <ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>, "Vollmuth, Thomas" <Thomas.Vollmuth@Wrigley.com<<mailto:Thomas.Vollmuth@Wrigley.com>>>, "ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>" <ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>, "Nelson,Mark, GLENDALE,NUSA T&P - Regulatory & Scientific Affairs" <Mark.Nelson@us.nestle.com<<mailto:Mark.Nelson@us.nestle.com>>>, "rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>" <rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>, "Barone, Patrizia" <Patrizia.Barone@unilever.com<<mailto:Patrizia.Barone@unilever.com>>>, Liz Westring <Liz.Westring@genmills.com<<mailto:Liz.Westring@genmills.com>>>
Cc: "Lonardo, Emilia" <ELonardo@gmaonline.org<<mailto:ELonardo@gmaonline.org>>>, "Moore, Karin" <KMoore@gmaonline.org<<mailto:KMoore@gmaonline.org>>>
Subject: Follow up on ILSI PHO Report

I just received a message for Eric Hentges that his Executive Committee met today and agreed to provide the PHO report to Exponent under a confidentiality agreement. The report will be made available after it has been shared with the ILSI PHO Task Force and the FDA. The report is expected to go to FDA on March 4, and Exponent will receive it immediately thereafter. I want to thank you for the support you provided in this situation. Your input helped to facilitate a quick response and a good outcome. Regards, Leon

From: Bruner, Leon
Sent: Tuesday, February 24, 2015 18:06
To: 'Bond, Susan E'; 'craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>'; Mike Rorbach; 'roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>'; 'al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>'; steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>; 'pkerr@solae.com<<mailto:pkerr@solae.com>>'; 'Courtney Bidney'; 'Slayne, Martin'; 'Reinhard, Bob'; 'Moorman, Mark'; 'ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>'; 'Vollmuth, Thomas';

'ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>'; 'Nelson,Mark,GLENDALE,NUSA T&P - Regulatory & Scientific Affairs'; rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>; 'Barone, Patrizia'
Cc: Lonardo, Emilia; Moore, Karin
Subject: Urgent Request related to ILSI Analysis of low dose effects of PHO/TFA on LDL-Cholesterol
Importance: High

The GMA team working the development of the Food Additive Petition needs your help/support in finding a way to gain access to the results of a study ILSI is concluding on the relationship between low level human consumption of PHO/TFA and serum LDL-Cholesterol (LDL-C) so that the results can be used in the development of the Food Additive Petition (FAP) we will submit this coming May.

The background to this situation is as follows: Last summer ILSI commissioned a study to conduct a meta-analysis of the relationship between dietary consumption of PHO and serum LDL Cholesterol (LDL-C). The study is completed and ILSI plan to submit a report of the results to FDA next Monday, March 2. We understand the results of this study challenge FDA and CDC's assertion that the PHO/LDL-C dose response is linear and are supportive of the identification of a safe consumption level. These results will therefore be of great importance in the development of the PHO FAP.

ILSI are not willing to share the study report with us until after the results are published in the peer-reviewed scientific literature unless they receive an approval from ILSI Executive Board to do so. If ILSI do not share the results of this study we will not have the data needed to prepare an FAP supporting FDA approval for low level uses of PHO. We would like to have the results as soon as possible to maximize the time available for development of the FAP.

Here is where we need your help: Under the assumption that you support our need to have access to the full study report for development of the FAP we need you to take the following action: We would appreciate your reaching out to your ILSI Board Member/primary ILSI contact and to Erik Hentges (phone: +1 (202) 659-0074 ex 196; email: ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>) asking that ILSI release the data for use in the development of the industry coalition-led preparation of the PHO FAP. We would like to have the report on the same day it is shared with FDA, March 2, 2015. We need you to reach out to your board member and/or Erik as soon as possible

Finally, if it is necessary, we are willing to make arrangements for the report to be shared with Exponent through an independent 3rd party intermediary so that only Exponent staff have access to the results. We would use the same protocol we followed to collect data for the exposure assessment Exponent is now completing. We can also establish confidentiality agreements if needed.

Thank you for your help with this. Please let us know if you have questions.

Regards,

Leon

Leon H. Bruner DVM, PhD
Executive Vice President Science and Regulatory Affairs and Chief Science Officer
Grocery Manufacturer's Association
1350 I Street NW Suite 300
Washington, DC 20005

Phone: +1.202.639.5954

From: [American Council on Science and Health](#)
To: [Michael Doyle](#)
Subject: Hershey kisses science goodbye
Date: Friday, February 27, 2015 3:38:01 PM

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DISPATCH

- [Hershey kisses science goodbye](#)
- [New observational data associate high levels of coffee intake with reduced MS](#)
- [Reader comments on a new approach to cancer treatment](#)

Watch ACSH's video of the day on Hershey [here!](#)



Hershey kisses science goodbye



In the pursuit of "consumer preference," companies are making changes to their products based on fear of chemicals and biotechnology. Such changes are not governed by science, but rather, marketing. Now it's Hershey's turn. [Read more.](#)

New observational data associate high levels of coffee intake with reduced MS

A new study, released this week and slated to be presented at the

coffee



American Academy of Neurology meetings in April, found a link between coffee consumption - a lot of it - and a reduced incidence of multiple sclerosis. It's a pretty slim thread, however. [Read more.](#)

Reader comments on a new approach to cancer treatment



Our story (yesterday) on basing the choice of cancer drugs on the particular gene mutation in a tumor (gene sequencing), instead of the tumor type, prompted a reader response. We appreciate the contribution. [Read more.](#)



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Our mailing address is:

American Council on Science and Health
1995 Broadway
Suite 202
New York, NY 10023

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From: [Suzanne Harris](#)
To: ["a.boobis@imperial.ac.uk"](#); ["peter.vanbladeren@nestle.com"](#); [Michael Doyle](#); [Catherine Field](#)
([cfield@ualberta.ca](#)); ["llsone@btinternet.com"](#); ["sara@unam.mx"](#); ["weavercm@purdue.edu"](#); [Flavio Zambrone](#)
Cc: [Burnand.Valerie.VEVEY.CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); [Haan, Dawn E](#); [Beth Brueggemeyer](#)
Subject: ILSI Board of Trustees Science Advisory Group conference call -- Monday, May 11, 2015 at 9:00 a.m. EDT
Date: Tuesday, April 14, 2015 11:29:49 AM

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Thank you to everyone for responding to the poll for a Science Advisory Group conference call. The best date is **Monday, May 11, 2015, beginning at 11:00 a.m. Eastern Daylight Time.** The call will not run longer than one hour.

Please mark your calendars with this date and time. About one week prior to the conference call I will send out an agenda with briefing documents and dial-in instructions. If you are not able to participate in the conference call, please send me or the whole group any comments or questions that you have.

Please let me know if you have questions now or at any time before the conference call.

From: [Suzanne Harris](#)
To: ["a.boobis@imperial.ac.uk"](#); ["peter.vanbladeren@nestle.com"](#); [Michael Doyle](#); [Catherine Field](#)
([cfield@ualberta.ca](#)); ["llsone@btinternet.com"](#); ["sara@unam.mx"](#); ["weavercm@purdue.edu"](#); [Flavio Zambrone](#)
Cc: [Burnand.Valerie.VEVEY.CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); [Haan, Dawn E](#); [Beth Brueggemeyer](#)
Subject: ILSI Board of Trustees Science Advisory Group conference call -- Monday, May 11, 2015 at 9:00 a.m. EDT
Date: Wednesday, April 15, 2015 8:56:19 AM

Resending with the correct time of the call – 9:00 a.m. Eastern Daylight Time.

Suzie

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Thank you to everyone for responding to the poll for a Science Advisory Group conference call. The best date is **Monday, May 11, 2015, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not run longer than one hour.

Please mark your calendars with this date and time. About one week prior to the conference call I will send out an agenda with briefing documents and dial-in instructions. If you are not able to participate in the conference call, please send me or the whole group any comments or questions that you have.

Please let me know if you have questions now or at any time before the conference call.

From: [Liang, Arthur P. \(CDC/OID/NCEZID\)](#)
To: [Michael Doyle](#)
Cc: [Braden, Chris \(CDC/OID/NCEZID\)](#)
Subject: ILSI NA: IAFP 2014 – Food Regulatory Agency Use for the Use of Whole Genome Sequencing (Eric Brown)
Date: Monday, July 06, 2015 2:59:27 PM

I found this from a year ago. - Art

https://www.youtube.com/watch?v=aJrPy6_Oeo8

From: [Amanda Haight](#)
To: ["satkins@mcmaster.ca"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["fergc@foodsci.umass.edu"](#); [Michael Doyle](#); ["jwerdman@illinois.edu"](#); ["james.hilli@uodenver.edu"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["tim@immed.com"](#); ["simin.maydani@tufts.edu"](#); ["eamurano@tamu.edu"](#); ["stella.l.volpe@drexel.edu"](#)
Cc: ["fonseca@mcmaster.ca"](#); ["asp89@cornell.edu"](#); [Kathryn E. Coldren](#); [Ann J Autry](#); [Brenda H Banister](#); [Waite, Marco](#); ["bevslane@umich.edu"](#); ["cawhalen@umich.edu"](#); [Marco, Stephanie](#); [BethAnne Klein](#) ([BethAnne.Klein@ag.tamu.edu](#))
Subject: ILSI North America 2015 Mid-year Reimbursement Info
Date: Tuesday, June 02, 2015 9:51:20 AM
Attachments: [image002.png](#)
[Reimbursement Guidelines Board 2015 Midyear Meetings.docx](#)

To the ILSI North America Public Trustees:

Attached, please find the expense reimbursement form for the ILSI North America 2015 Mid-Year Meetings. I ask that you please return this to me by **Close of Business on Friday, July 19th, 2015**.

If you have any questions, please feel free to contact me.

Thank you,

Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org

Follow ILSI North America:



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Suite 200
Washington, DC 20005

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1.202.659.3859 fax
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GUIDELINES FOR REIMBURSEMENT OF EXPENSES

ILSI North America's 2015 Mid-year Meetings Washington, DC June 30 – July 1, 2015

ILSI North America is a public, non-profit organization as described in Section 501(c)(3) of the U.S. Internal Revenue Code. It is, therefore, necessary that we keep a careful record of expenditures in compliance with IRS regulations. ILSI North America is prepared to reimburse you for costs associated with your travel to Washington, DC, to the extent permitted by your organization, in accordance with its guidelines. Information about ILSI North America reimbursement policies is shown below:

Transportation: ILSI North America will provide or reimburse you for the cost of round-trip economy/coach air or train fare between your home and Washington, DC, along with associated ground transportation costs to and from your local airport or train station and in the Washington, DC area. If you combined this trip with other business or personal travel, ILSI North America can only reimburse you for the portion related to the ILSI North America 2015 Mid-year Meetings. Use of your personal auto is reimbursed at the rate of 57.5¢ per mile, not to exceed the cost of the average economy/coach airfare between your home and Washington, DC.

Lodging and Meals: ILSI North America requested that costs associated with your lodging at The Loews Madison Hotel, Washington, DC, be placed on the ILSI North America master account. ILSI North America will reimburse the cost of meals not otherwise provided beginning with dinner on 30 June through lunch on 1 July. **Note:** Several meals will be provided as part of the ILSI North America meetings being held; there is a Board dinner on the evening of 30 June along with breakfast and lunch on 1 July.

Incidental Expenses: You are responsible for any charges of a personal nature and these should not be claimed for reimbursement (i.e., telephone, laundry, movies, gift shop, minibar, internet, etc.).

Reimbursement Procedures: Please complete the attached reimbursement form (or other itemized list of expenses) and send to Ms. Amanda Haight at the ILSI North America offices, 1156 Fifteenth Street, NW, Suite 200, Washington, D.C., 20005 or ahaight@ilsina.org. A receipt for your air or train ticket will be required for reimbursement along with receipts for any other expense items of \$25.00 or more. Fax or scanned copies are accepted by our accounting department.

Please let Amanda know if you have any questions.

If you would like to book your airfare directly through the ILSI Travel Agency, please contact:

Michael Kerr | Team Leader | Corporate Traveler DC
Phone: 703-236-1220
Email: Michael.Kerr@corporatetraveler.us

When contacting Michael, please reference Amanda Haight as your ILSI contact in order to book your flight.



ILSI North America
Expense Report

Name: _____

Address: _____

For Period: 29 June – 2 July, 2015

Currency in which payment should be made (if other than U.S. dollars) : _____

DATE	DESCRIPTION OF EXPENSES	AMOUNT
TOTAL		

Signature _____ **Date** _____

PLEASE ATTACH RECEIPTS FOR ALL ITEMS OF \$25 OR GREATER (OR EQUIVALENT)
(as of 1 January 2015 mileage is reimbursed at the rate of 57.5¢ per mile)

For Internal Use Only: Dept: 100200

Acct: Travel- Board 62080



Electronic Payment Information

ACH and Wire Payments (US Banks Only)

Name	<input type="text"/>		
Bank Name	<input type="text"/>		
ACH/Wire Routing Number	<input type="text"/>		
Account Number	<input type="text"/>		
Account Type	<input type="checkbox"/> Checking	<input type="checkbox"/> Savings	

Wire Payments (Outside USA)

Name (as it appears on account)	<input type="text"/>
Bank Name	<input type="text"/>
Bank Address	<input type="text"/>
IBAN or Account Number	<input type="text"/>
Swift/BIC Code	<input type="text"/>
Preferred Currency from list:	<input type="text"/>

Available Currency List:

USD	US Dollar	JPY	Japanese Yen
AUD	Australian Dollar	KWD	Kuwaiti Dinar
GBP	British Pound	MXN	Mexican Peso
CAD	Canadian Dollar	NZD	New Zealand Dollar
CZK	Czech Koruna	NOK	Norwegian Kroner
DKK	Danish Krone	PLN	Polish Zloty
AED	Durham	SAR	Saudi Riyal
EUR	Euro	SGD	Singapore Dollar
HKD	Hong Kong Dollar	ZAR	South African Rand
HUF	Hungarian Forint	SEK	Swedish Krona
INR	Indian Rupee	CHF	Swiss Franc



From: [Courtney McComber](#)
To: [Heather Steele](#)
Cc: [Courtney McComber](#)
Subject: ILSI North America 2015 Mid-Year SAVE THE DATE
Date: Wednesday, March 25, 2015 12:08:17 PM
Attachments: [image001.png](#)



SAVE THE DATE!
ILSI North America Food, Nutrition & Safety Program (FNSP)
Mid-Year Meeting - Tuesday, 30 June 2015
Washington, DC

Dear ILSI North America Colleagues and Friends:

Please save the date of Tuesday, 30 June, to join us for the mid-year meeting of the ILSI North America Food, Nutrition and Safety Program (FNSP) in Washington, DC. The meeting will be held at the Madison Hotel in downtown Washington, DC, and will combine presentations on topics of current interest with reports on the progress of new and ongoing projects since the annual meeting in January. More information COMING SOON on the program and speakers.

In the meantime, please mark the date on your calendar; we look forward to seeing you this summer.

Some of the specific topics we expect to include:

- Whole Genome Sequencing: Applications to Food Safety
- Research Priorities at CFSAN
- 2015 DGAC Report: Expectations of Change
- Food Contaminants Around the World: the Impact of Food Safety Regulations on Global Food Trade
- Big Data: Deriving insights from Global Data to Identify and Warn of Food System Disruption
- PHO Update
- Reports from EB 2015 workshops including Creating the Future of Evidence-Based Nutrition Recommendations – Using Lipid Research Case Studies, Low-Calorie Sweeteners & Health, and Pediatric Neurocognitive Development

Please contact Ms. Heather Steele at ILSI North America (hsteele@ilsi.org) with any questions.

Heather H. Steele
Director, Program Development
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
hsteele@ilsa.org
202-659-0074 x150

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From: [Delia Murphy](#)
To: dblund@wisc.edu; kerr_dow@cargill.com; Jennifer_van_de_Ligt@cargill.com; weavercm@purdue.edu; richard.lane@pepsico.com; james.hill@ucdenver.edu; fergc@foodsci.umass.edu; steve.rizk@effem.com; rachel.goldstein@effem.com; apreston@hersheys.com; kari.ryan@kraftfoods.com; [Alison Kretser](#); [Shawn Sullivan](#); debramiller@hersheys.com; dwyerj1@od.nih.gov; claudia.riedt@dpsg.com; joseph.ratliff@dpsg.com; Eric.Hentges@tamu.edu; David.Thomas@dpsg.com; liz.westring@genmills.com; trains@eggnutritioncenter.org; satkins@mcmaster.ca; tabraham@mdz.com; belloyd@coca-cola.com; mkanter@eggnutritioncenter.org; [Michael Doyle](#); nelson.almeida@kellogg.com; jwerdman@illinois.edu; DAllison@uab.edu
Cc: [Joanne Lupton](#)
Subject: ILSI North America Conflict of Interest & Scientific Integrity Working Group In-Person Meeting
Attachments: [ATT69692 1.jpg](#)
[ATT12782 2.jpg](#)
[ATT55031 3.jpg](#)
[ATT60855 4.jpg](#)

To: ILSI North America Conflict of Interest & Scientific Integrity Working Group
Re: In-Person Meeting

A full day in-person meeting has been scheduled for the ILSI North America Conflict of Interest & Scientific Integrity Working Group on Thursday, 30 April from 8:30 am to 5:00 pm EDT. The meeting will take place at the ILSI North America offices located at 1156 Fifteenth Street NW Suite 200, Washington, DC 20005.

If you cannot attend in person, a webinar will be available. Please click on the link below to log into the webinar. You will then receive a phone number on your screen to dial into the call.
<https://gotomeet.me/akretser>

The goal of this meeting is to determine how best to highlight the Group's work on conflict of interest and create a path forward for work on research integrity.

An agenda and meeting materials will be sent closer to the date of the meeting.

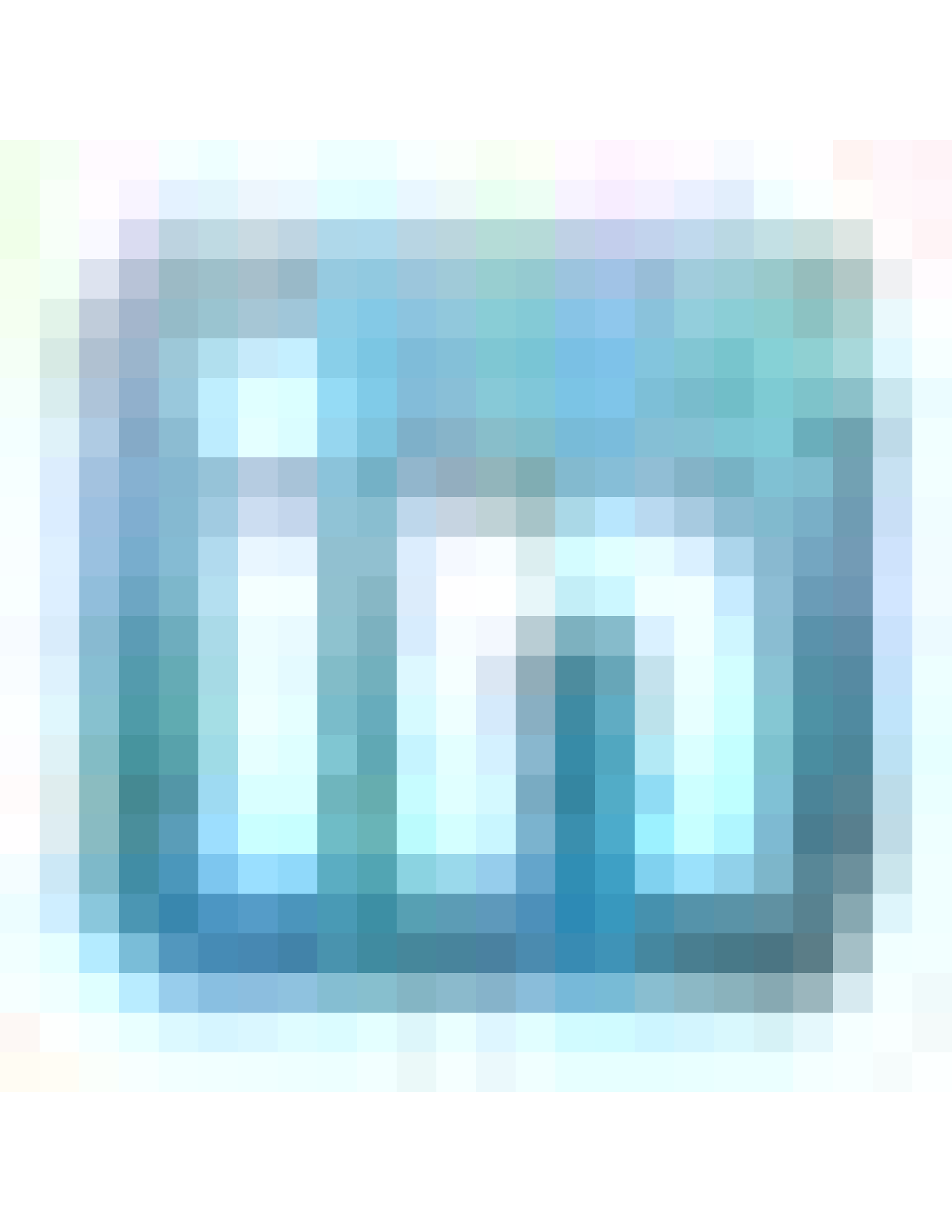
Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
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From: [Delia Murphy](#)
To: [Michael Doyle](#)
Subject: ILSI North America Conflict of Interest and Scientific Integrity Working Group Meeting 30 April
Date: Monday, April 06, 2015 1:04:00 PM

Hello Mike,

I wanted to get in touch with you regarding the upcoming 30 April in-person meeting of the ILSI North America Conflict of Interest and Scientific Integrity Working Group. If you are planning to attend the meeting in-person, as a scientific advisor to the Working Group, ILSI North America will cover your travel to the meeting.

Please contact ILSI North America's travel agent Michael Kerr at Michael.Kerr@corporatetraveler.us to book your flight to Washington, DC. Once you have booked your flight, I will make your hotel reservation for you. ILSI North America will cover up to two nights hotel accommodation.

As the meeting is coming up in just a few short weeks, I encourage you to plan your travel as soon as possible if you have not already done so. If you have already booked your travel, ILSI North America will reimburse you for your costs. Please let me know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsa.org
www.ILSINA.org
Follow ILSI North America:



From: [Delia Murphy](#)
To: [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [fergc@foodsci.umass.edu](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Eric Hentges](#); [Alison Kretser](#)
Subject: ILSI North America Conflict of Interest and Scientific Integrity Working Group- 30 April Agenda & Materials
Date: Friday, April 24, 2015 10:25:26 AM
Attachments: [COI 30 April Agenda.doc](#)
[Meeting Minutes_COI 2 Dec Call Agenda.doc](#)
[Scientific Integrity Work by Various Organizations and in the Current Li....docx](#)

To: ILSI North America Conflict of Interest and Scientific Integrity Working Group
Re: Agenda and Materials for 30 April In-Person Meeting

Please find attached the agenda for the 30 April in-person meeting of the Conflict of Interest and Scientific Integrity Working Group. Additionally, attached are two documents for Working Group members to review prior to the meeting: the meeting minutes from the 2 December 2014 conference call with the Working Group and a document that compiles Scientific Integrity Work by Various Organizations and in the Current Literature.

If you cannot attend the 30 April meeting in person, a webinar will be available. Please click on the link below to log into the webinar. You will then receive a phone number on your screen to dial into the call.

<https://gotomeet.me/akretser>

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsi.org
www.ILSINA.org

Follow ILSI North America:





1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

1.202.659.0074 voice
1.202.659.3859 fax
www.ilsa.org

Agenda:
Working Group on Conflict of Interest & Scientific Integrity
In-Person Meeting

Thursday 30 April, 2015, 8:30 am-5:00 pm EDT

<https://gotomeet.me/akretser>

Purpose: to update the Working Group on current projects and to develop a plan of work to shift the Working Group's focus to scientific integrity.

- | | | |
|------|---|------------|
| I. | Welcome and Introductions | A. Kretser |
| II. | Approval of 2 December Meeting Minutes | D. Lund |
| III. | A Transparent, Actionable Framework for Food and Nutrition Research Public-Private Partnerships | E. Hentges |
| | a. 8 December Meeting | |
| | b. 16 June Unveiling of Principles | |
| IV. | A Partnership for Public Health: <i>Branded Food Products Database</i> | E. Hentges |
| V. | Altmetric Tracking of Publications | D. Murphy |

BREAK (10:00-10:10 AM EDT)

- | | | |
|-----|--|--------------------|
| VI. | Transition to Scientific Integrity Work | D. Lund/A. Kretser |
| | a. Results of ILSI North America Membership Survey | A. Kretser |
| | b. Bibliography of Scientific Integrity Work | A. Kretser |

LUNCH (12:00 PM EDT)

- | | | |
|--|--------------------------------------|---------|
| | c. Presentation of Draft Straw man | D. Lund |
| | d. Discussion of the Draft Straw man | All |

BREAK (3:15-3:25 PM EDT)

- | | | |
|-------|--|------------|
| VII. | Recommendation to Change Name of Working Group | D. Lund |
| VIII. | Next Steps | D. Lund |
| IX. | Adjournment | A. Kretser |



Attendance: Working Group on Conflict of Interest & Scientific Integrity Conference Call

Thursday 30 April, 2015, 8:30 am-5:00 pm EDT

Attendees

Todd Abraham
Johanna Dwyer
Eric Hentges
Mitch Kanter
Alison Kretser
Richard Lane
Joanne Lupton
Debra Miller
Delia Murphy
Joseph Ratliff
Claudia Riedt
Shawn Sullivan

Jennifer van de Ligt (tentative if she can attend in person)

Mondelēz International
NIH/Tufts University Medical Center
ILSI North America
Egg Nutrition Center
ILSI North America
PepsiCo Inc.
Texas A&M University
The Hershey Company
ILSI North America
Dr Pepper Snapple Group
Dr Pepper Snapple Group
ILSI North America

Cargill, Incorporated

Via Webinar

Daryl Lund, chair
Stephanie Atkinson
Fergus Clydesdale
John Erdman
Beate Lloyd
Tia Rains
Liz Westring

University of Wisconsin, Madison
McMaster University
University of Massachusetts at Amherst
University of Illinois at Urbana-Champaign
Coca-Cola Company
Egg Nutrition Center
General Mills Inc.

Tentative

Rachel Goldstein

Mars, Incorporated

Unable to Attend

David Allison
Kerr Dow
Michael Doyle
James Hill
Steven Rizk
Connie Weaver

University of Alabama at Birmingham
Cargill, Incorporated
The University of Georgia
University of Colorado Health and Wellness Center
Mars, Incorporated
Purdue University

Unconfirmed

Rhona Applebaum
Kari Ryan
Mark Moorman

Coca-Cola Company
Kraft Foods Group, Inc.
Kellogg Company



Amy Preston
David Thomas
Nelson Almeida
Tom Boileau

The Hershey Company
Dr Pepper Snapple Group
Kellogg Company
Kraft Foods Group, Inc.



Meeting Minutes: Working Group on Conflict of Interest & Scientific Integrity Conference Call

Tuesday, 2 December, 2014, 10:00-11:30 am EDT

Purpose: To update the Working Group on recent activities and discuss future plans.

- I. Welcome and Introductions** **A. Kretser**
 - a. Ms. Kretser welcomed Working Group members to the call and Ms. Delia Murphy led introductions.

- II. Approval of 29 May Meeting Minutes** **D. Lund**
 - a. Working Group members officially approved the 29 May meeting minutes.

- III. Support of Professional Societies of COI PPP Principles** **E. Hentges**
 - a. Dr. Eric Hentges shared with the Working Group that ILSI North America has been working with ASN to move this activity forward.
 - b. 8 December Meeting**
 - i. A meeting has been planned for 8 December 2014 where multiple professional societies and federal agencies will attend.
 - 1. Professional Societies:
 - a. American Society for Nutrition
 - b. Academy of Nutrition and Dietetics
 - c. American Gastroenterological Association
 - d. American Heart Association
 - e. American Public Health Association
 - f. Institute of Food Technologists
 - g. International Association for Food Protection
 - 2. Federal Agencies:
 - a. NIH ODS
 - b. NIH NHLBI



- c. NIH NCI
 - d. FDA
 - e. CDC
 - f. USDA ARS
 - g. USDA NIFA
- ii. The Statement of Task for the meeting is to jointly endorse a set of principles for public-private partnerships in research. It is anticipated that the group will use the ILSI North America 12 principles published in *Nutrition Reviews* in October 2013 as a starting point but the group may decide to add or edit the list of principles.
 - iii. It was noted that all the professional societies who are involved that have journals have pledged to publish the list of principles that result from the meeting in their entirety or in excerpts.
 - iv. The principles and the process will be written up after the meeting. Professional societies will then have a chance to endorse the principles.

c. 12 May Unveiling

- i. The group will hold a meeting at the National Academies of Science building where professional societies and other organizations can formally adopt the principles. A press release will also be issued.
- ii. Dr. Hentges noted that these upcoming meetings and the work done thus far were a culmination of the seven years of hard work on conflict of interest that the Working Group has taken on and thanked the Working Group for their support.

IV. A Partnership for Public Health: *Branded Food Products Database*

A. Kretser

- a. Ms. Kretser noted that 2014 has been an extremely busy year for the Public-Private Partnership.

b. National Nutrient Databank Conference Proceedings

- i. In May 2014, the three Partners (USDA, the ATIP Foundation, and ILSI North America) gave a two hour presentation on the Partnership, had a poster in a poster session, and held an informal listening session during lunch at the National Nutrient Databank Conference (NNDC). The Partnership was well received by the Nutrient



Databank Network who saw this Partnership as a high priority for their group to support and remain engaged with to ensure it is a success.

- ii. Proceedings from NNDC will be published in *Procedia Food Science* and the Partners have submitted a draft of their presentation for the proceedings.
- iii. Ms. Kretser noted that the Partners received word after NNDC that USDA approved the funding of the project during the 90 day beta test. A Specific Cooperative Agreement was put in place between USDA and the ATIP Foundation and the transfer of funds took place in early August.

c. Beta Test

- i. The Partnership is using FSEnet as the GS1 certified data pool provider and is now beta testing the IT infrastructure with five beta test companies: Campbell Soup Company, Cargill, Incorporated, ConAgra Foods, Inc, General Mills, Inc., and Red Gold, Inc. Red Gold, Inc. is not a North America member but they volunteered to participate in the beta test as they were originally thought to be a non-GS1 member. It has since been discovered that Red Gold is a GS1 member but it is good to have a small to medium sized company in the beta test to see the amount of resources it takes to publish data within their company.
- ii. The product information that manufacturers are providing, including the ingredient list, which is new to the USDA National Nutrient Database, is all present on the product's label, except for the date stamp which is a new feature and will be the date that the data is submitted. The date stamp will be used to archive and track the data.
- iii. Both FDA and UNC Chapel Hill have asked to pilot test the data once it has become publically available in the enhanced USDA National Nutrient Database to test the ease of use of the data. The Partnership will share with them when they can begin to work with the data.

d. Best Practices Workshop

- i. ILSI North America held a Best Practices Workshop for its members on 19 November. Representatives from the nutrition/regulatory/labeling section and representatives from the IT/GS1 interface side of all members companies were invited.



- ii. 16 ILSI North America companies participated as well as Red Gold, Inc. GS1 and FSEnet were present as well to answer questions.
- iii. Ms. Kretser noted that it was helpful for member companies to be able to speak to each other about the data submission process and learn best practices from the beta test companies. There was also a discussion about creating a pre-production environment for manufacturers to test the system before submitting all their data. The pre-production environment will be created after the beta test.
- iv. Working Group members were curious whether a risk analysis has been done around the security of the data as the public will be able to easily access it once it is in the USDA National Nutrient Database. Ms. Kretser noted that the security of the data is within the GS1 system. Manufacturers have a history of working with GS1 and trust that GS1 will keep their data secure.
- v. Working Group members also asked about the potential negative effects of the data being made publically available.
 - 1. It was noted that the Partnership has spoken about the potential risks for manufacturers to have their data easily accessible to everyone but manufacturers have made it clear that they feel the value of the database outweighs the risks. Many manufacturers are of the mindset that, “if you don’t define, it then it will be defined and you will be reacting to it.”
 - 2. Ms. Kretser explained that Food Essentials, a proprietary database, has over 150,000 foods and currently has a contract with FDA. They collect their products by scanning the labels at the grocery store, as do many other proprietary databases such as Mintel. Data on manufacturer’s products is already available through these websites but with the Branded Food Products Database, manufacturers are submitting their own data so they can ensure that it is the most up to date and correct. The Partners have heard from several proprietary databases that they would begin to use the data in the Branded Food Products Database rather than collect it on their own.



3. It was also noted that several other initiatives, including GMA's Consumer Information Transparency Initiative, are in the developing stages and will ask for this same data from manufacturers.
4. ILSI North America does not have a mandate to analyze the data once it is in the Branded Food Products Database and is currently only a part of the project to demonstrate a proof of concept of the principles.

e. Pledge Letter

- i. ILSI North America has created a pledge letter to engage its members in a commitment to submit data to the Branded Food Products Database. The pledge letter is an internal document that represents the company's commitment to publish data into the Database. However, it does not mean that the company needs to publish their entire product portfolio and it does not have a timeline associated with it for when the data must be published.
- ii. These companies who sign the pledge letter will be named as inaugural supporters of the initiative along with the financial supporters of the initiative within the press release, which will be released once the beta test is complete. Ms. Kretser noted that members companies will have the opportunity to see the draft press release three weeks in advance of its release to have an opportunity to sign the pledge letter if they have not already.
- iii. To date, 6 member companies have signed the pledge letters and ILSI North America expects to have over 20 members who will ultimately sign the pledge letter.

f. Outreach Strategy

- i. Ms. Kretser gave an overview of the outreach strategy for the initiative which has been spearheaded by the ATIP Foundation and explained the Value Proposition document which is being used to explain how the Branded Food Products Database will benefit various stakeholders.
- ii. While the ATIP Foundation is the lead in fundraising to sustain the Partnership, ILSI North America has served as a subject matter expert and leveraged its relationships within the 7 categories of stakeholders that have been identified for fundraising. The 7 categories of stakeholders are:



1. Federal Research Community
 2. Nutrition and Food Safety Professional Societies
 3. Major Foundations
 4. Proprietary Databases
 5. Major Food Producing Corporations
 6. Major Retailers
 7. Healthcare and Patient Advocacy Groups
- iii. To date, the Partnership has secured funding from several inaugural supporters, including the Academy of Nutrition and Dietetics, the American Heart Association, National Institutes of Health, and the Willett group at the Harvard School of Public Health. Many organizations do not have the funds available to give to the Partnership but are incredibly supportive of the initiative, including the NYC Department of Health, UNC Chapel Hill, and the Society for Nutrition Education and Behavior. The ATIP Foundation and ILSI North America have also spoken with the Pew Foundation and the Robert Wood Johnson Foundation and hope to receive funds from the two foundations. Proprietary databases are also a key stakeholder group that have been contacted and the Partnership anticipates that they will provide funding. Working Group members agreed that proprietary databases will benefit greatly from the data in the Branded Food Products Database so it would be ideal to have them contribute funds.
- iv. The Partners anticipate that the beta test will conclude in Q2 of 2015 and the database will be open for manufacturers to begin submitting their data. Ms. Kretser noted that the Partnership has begun to discuss the formation of a Technical Stakeholder Group that will help with future work, will make sure the data is utilized in the proper manner, etc.
- v. Ms. Kretser noted that ILSI North America held a call with GMA and FMI to share the progress of the initiative and to learn about the progress of their Consumer Information Transparency Initiative as it moved forward. Both initiatives are using the GS1 infrastructure, although the CITI project is geared more towards the consumer. The Phase 1 attributes that the Partnership has identified for manufacturers



to submit to the Branded Food Products Database are most likely a subset of the attributes being asked for by CITI so the initiatives complement each other. GMA and FMI plan to share the progress of the Branded Food Products Database at their board meetings in January 2015.

- vi. Ms. Sylvia Rowe and Mr. Nick Alexander continue to document the progress of the Partnership for a case study manuscript.

V. GRAS Assessment

E. Hentges

- a. Dr. Hentges notes that this project has not moved forward as ILSI North America is currently short staffed. The project may move forward in the future and IFT has indicated that they would move forward with us if we choose to pursue this project.
- b. The Executive Committee and the Board will be discussing what makes a good GRAS panel and how to reduce bias at the 2015 Annual Meeting.
- c. The Working Group agreed that there is still a need for this work, however, whether ILSI North America can participate meaningfully depends on how FDA proceeds. The Working Group would like to continue to look at this topic in the foreseeable future.

VI. New Projects

D. Lund

- a. Dr. Lund reminded the Working Group of a letter that Dr. Rhona Applebaum wrote in 2012 to all ILSI North America member companies about what ILSI North America has been doing in the area of conflict of interest and the next steps for the Working Group.
- b. The Working Group has focused on aspects of conflict of interest for the past 7 years and has amassed a body of work. The Group should promote this work that has been done. The Working Group should also look at the impact this work has had and whether organizations are reacting to or making changes because of the work. Has the IOM or federal committees begun to change their conflict of interest processes?
 - i. This is reflected in the group of federal agencies and major professional societies that are taking part in the endorsement of the principles for research public-private partnerships.



- c. Dr. David Allison recommended that the Working Group shift its focus to research integrity. Many organizations are starting to understand that there are biases. Is there something that ILSI North America can do that would make a positive impact in this area?
 - i. Potential roles that ILSI North America could play/potential projects to take on:
 - 1. ILSI North America could bring people together to discuss scientific integrity.
 - 2. Could provide funding to journals to do a pilot program to grade papers for quality, could do research to look at the quality of reporting in various domains by topic or by journal to provide a benchmark against which progress can be checked, etc.
 - 3. Provide standards for “what good looks like”.
 - 4. Quality and scoring of papers that are published. A universal grading system and what the minimum is to be accepted for publication. This would be of high value. Would encourage highly proofed papers. American psychological society badge system for scoring papers- it is just beginning
 - 5. Transparency pledges, raw data depositing
 - 6. Dr Hentges recommended that at the end of COI Summit, all participants will be asked to commit to having a second meeting in 2 years. The Working Group could then have 2 years to build a body of work on research integrity issues and could bring it forward to the group of federal agencies and professional societies.
 - ii. It was noted that getting companies to support these activities is dependent on the nature of the activity. The real challenge will be to develop a business plan with regard to the issues and that is what is going to sell a company to joining and funding the program. It will be incumbent on getting a good description of the project. The Working Group will need to develop project charters.

VII. Next Steps

D. Lund

- a. **Action Item: The Working Group will schedule an in-person meeting in Spring 2015 (Completed.)**



- b. The Working Group will discuss development of a second harvest roadshow of its work on conflict of interest. It will then shift gears and focus on research integrity.
- c. Potential projects under research integrity:
 - i. Universities funding as a business model
 - ii. Journals accepting payment for publishing papers
 - iii. How to score a successful paper
 - iv. Collaborate with journal editors to create a common declaration of interest form.
- d. The Working Group should work to bring in additional members from ILSI North America's membership. Research integrity is important to many companies so this shift in focus may help the Working Group to gain additional members.

VIII. Adjournment

A. Kretser



Attendance: Working Group on Conflict of Interest & Scientific Integrity Conference Call

Tuesday, 2 December, 2014, 10:00-11:30 am EDT

Attendees

Daryl Lund, chair
Todd Abraham
David Allison
Tom Boileau
Fergus Clydesdale
Johanna Dwyer
John Erdman
Eric Hentges
Alison Kretser
Richard Lane
Beate Lloyd
Joanne Lupton
Debra Miller
Delia Murphy
Juan Navia
Claudia Riedt
David Thomas

University of Wisconsin, Madison
Mondelez International
University of Alabama at Birmingham
Kraft Foods Group, Inc.
University of Massachusetts at Amherst
NIH/Tufts University Medical Center
University of Illinois at Urbana-Champaign
ILSI North America
ILSI North America
PepsiCo Inc.
Coca-Cola Company
Texas A&M University
The Hershey Company
ILSI North America
McNeill Nutritionals, LLC
Dr Pepper Snapple Group
Dr Pepper Snapple Group

Unable to Attend

Nelson Almeida
Rhona Applebaum
Stephanie Atkinson
Kerr Dow
Michael Doyle
Rachel Goldstein
James Hill
Mark Moorman
Amy Preston
Joseph Ratliff
Steven Rizk
Kari Ryan
Shawn Sullivan
Jennifer van de Ligt
Connie Weaver
Liz Westring

Kellogg Company
Coca-Cola Company
McMaster University
Cargill, Incorporated
The University of Georgia
Mars, Incorporated
University of Colorado Health and Wellness Center
Kellogg Company
The Hershey Company
Dr Pepper Snapple Group
Mars, Incorporated
Kraft Foods Group, Inc.
ILSI North America
Cargill, Incorporated
Purdue University
General Mills Inc.

Scientific Integrity Work by Various Organizations and in the Current Literature

Scientific Integrity Work by Federal Agencies

Presidential Memorandum for the Heads of Executive Departments and Agencies

March 9, 2009

https://www.whitehouse.gov/the_press_office/Memorandum-for-the-Heads-of-Executive-Departments-and-Agencies-3-9-09/

Office of Science and Technology Policy (OSTP)

Directive on Scientific Integrity- December 17, 2010

This document is the implementation guide for the federal agencies to respond to the Presidential Memorandum.

<https://www.whitehouse.gov/sites/default/files/microsites/ostp/scientific-integrity-memo-12172010.pdf>

Scientific Integrity Report Card

As of July 2013, fifteen agencies have released final scientific integrity policies.

http://www.peer.org/assets/docs/About_SI_Report_Card_and_Disclaimer.pdf

National Science Foundation

The National Science Foundation (NSF) is an independent federal agency created by Congress in 1950 "to promote the progress of science; to advance the national health, prosperity, and welfare; to secure the national defense..." With an annual budget of \$7.3 billion (FY 2015), we are the funding source for approximately 24 percent of all federally supported basic research conducted by America's colleges and universities. In many fields such as mathematics, computer science and the social sciences, NSF is the major source of federal backing.

NSF Scientific Integrity Policy- released after December 2010

It is the policy of NSF to maintain a culture of scientific integrity in accordance with the President's March 9, 2009 Memorandum for the Heads of Executive Departments and Agencies on Scientific Integrity and the implementation guidance in the Office of Science and Technology Policy (OSTP) December 17, 2010 Memorandum. NSF's policy applies to civil service employees; visiting scientists, engineers, and educators; those working at NSF under the Intergovernmental Personnel Act; and political appointees.

<http://www.nsf.gov/bfa/dias/policy/si/sipolicy.pdf>

Responsible Conduct of Research (RCR)- released after August 2007 when the America Creating Opportunities to Meaningfully Promote Excellence in Technology, Education, and Science (COMPETES) Act was signed into law.

<http://www.nsf.gov/bfa/dias/policy/rcr.jsp>

NSF's Research Misconduct regulation is found at [45 CFR 689](#).

The above regulation only applies to conduct that occurred on or after April 17th, 2002. For alleged misconduct that occurred before April 17, 2002, we use [this](#) definition and follow the procedure described in [45 CFR 689](#) above.



Research Misconduct is defined as fabrication, falsification, or plagiarism in proposing, performing, or reviewing research, or in reporting research results.

- Fabrication is making up results and recording or reporting them
- Falsification is manipulating research materials, equipment, or processes or changing or omitting data or results such that the research is not accurately represented in the research record.
- Plagiarism is the appropriation of another person's ideas, processes, results, or words without giving appropriate credit,
- Policy defines "research" and "research record"

<https://www.nsf.gov/oig/session.pdf>

Searches for "scientific integrity" and "research integrity" grants results included many grants awarded in the 1990s but it seems that not as many have been funded more recently

<http://www.nsf.gov/awardsearch/simpleSearchResult?queryText=%22scientific+integrity%22+%22research+integrity%22+&ActiveAwards=true&ExpiredAwards=true>

Collaborative Research: Foundations of Social and Ethical Responsibility Among Undergraduate Engineering Students: Comparing Across Time, Institutions, and Interventions

Award Number:1449479; Principal Investigator: Brent Jesiek; Co-Principal Investigator: Carla Zoltowski; Organization: Purdue University; NSF Organization: SES Start Date:05/15/2015; Award Amount:\$260,491.00; Relevance:29.51;

Research grants for "research misconduct" have taken place recently, including:

<http://www.nsf.gov/awardsearch/simpleSearchResult?queryText=%22research+misconduct%22>

The Nature of Ethical Decision-Making in Research

Award Number:0924751; Principal Investigator: R. Wayne Fuqua; Co-Principal Investigator: David Hartmann, Thomas Van Valey; Organization: Western Michigan University; NSF Organization: SES Start Date:10/01/2009; Award Amount:\$357,073.00; Relevance:77.79;

Gaming Against Plagiarism

Award Number:1033002; Principal Investigator: Michelle Foss Leonard; Co-Principal Investigator: Amy Buhler, Margeaux Johnson, James Oliverio, Douglas Levey, Benjamin DeVane; Organization: University of Florida; NSF Organization: IIS Start Date:09/01/2010; Award Amount:\$298,660.00; Relevance:72.24;

<http://digitalworlds.ufl.edu/projects/gap/>

Department of Health and Human Services (HHS)

Policies and Principles for Assuring Scientific Integrity

Published in 2011

<http://aspe.hhs.gov/sp/scientificintegrity/principles/index.cfm>

Office of Research Integrity

<https://ori.hhs.gov/>

In 2000, ORI began the [Research on Research Integrity \(RRI\) Program](#) and the biennial [Research Conferences on Research Integrity](#) to expand the knowledge base and develop a research community focused on the responsible conduct of research, research integrity, and research misconduct. That same year ORI started the [Rapid Response for Technical Assistance](#) to provide early and direct assistance to institutions assessing research misconduct allegations.



In 2002, ORI launched the Responsible Conduct Research (RCR) [RCR Resource Development Program](#) and the [RCR Program for Academic Societies](#). The former program was designed to facilitate the development of materials for teaching the responsible conduct of research by the research community for use in the research community. The latter program, a collaboration with the Association of American Medical Colleges, supported activities within academic societies designed to promote the responsible conduct of research among their members. The first RCR Expo was held in 2003 to call attention to the new RCR materials.

ORI published the [ORI Introduction to the Responsible Conduct of Research](#) in 2004 and began the [RCR Program for Graduate Schools](#) in collaboration with the Council of Graduate Schools to institutionalize RCR education in graduate training.

A new regulation, [PHS Policies on Research Misconduct \(pdf\)](#), became effective on June 16, 2005. The regulation is codified at 42 C.F.R. Part 93. ORI began developing a training program for institutional research integrity officers (RIOs) in 2005 that produced an orientation video in 2006 and boot camps in 2007. In 2007, ORI also began the [RCR Program for Postdocs](#) and took another step toward the creation of a laboratory management training program in collaboration with the Laboratory Management Institute at the University of California-Davis to develop on-line instruction on laboratory management. Previously, ORI organized the first national conference on the management of biomedical research laboratories in 1998 in collaboration with the University of Arizona and supported the development of instructional resources on laboratory management through its RCR Resource Development Program.

"The Lab: Avoiding Research Misconduct": An Interactive Movie on Research Misconduct

In "The Lab: Avoiding Research Misconduct," you become the lead characters in an interactive movie and make decisions about integrity in research that can have long-term consequences. The simulation addresses Responsible Conduct of Research topics such as avoiding research misconduct, mentorship responsibilities, handling of data, responsible authorship, and questionable research practices.

<http://ori.hhs.gov/THELAB>

The National Science Foundation and the Office of Research Integrity at the Department of Health and Human Services jointly confirm about 20 cases a year of research misconduct, according to Steneck. The actual number could be 10 times that or more, he said, because some researchers suspect but do not report misconduct, some institutions fail to undertake rigorous investigations and some journals find but do not report misconduct.

National Institutes of Health (NIH)

NIH Policies and Procedures for Promoting Scientific Integrity

November 2012

<http://www.nih.gov/about/director/sci-int-nov2012.pdf>

NIH has not yet finalized the most recent language providing guidance to reviewers

http://enhancing-peer-review.nih.gov/guidance_reviewers.html

<http://grants.nih.gov/grants/peer/peer.htm>

NIH hosts a workshop with journals to unite on reproducibility:

A group of editors representing more than 30 major journals; representatives from funding agencies; and scientific leaders assembled at the American Association for the Advancement of Science's headquarters in June 2014 to discuss principles and guidelines for preclinical biomedical research. The gathering was convened by the US National Institutes of Health, *Nature* and *Science* (see *Science* **346**, 679; 2014). The discussion ranged from what journals were already doing to address reproducibility — and the effectiveness of those measures — to the magnitude of the problem and the cost of solutions. The attendees agreed on a common set of Principles and Guidelines in Reporting Preclinical Research



(see go.nature.com/ezj11p) that list proposed journal policies and author reporting requirements in order to promote transparency and reproducibility.

NIH plans to enhance reproducibility:

- NIH is developing a training module on enhancing reproducibility and transparency of research findings, with an emphasis on good experimental design.
- Several of the NIH's institutes and centres are also testing the use of a checklist to ensure a more systematic evaluation of grant applications.
- A pilot was launched last year that we plan to complete by the end of this year to assess the value of assigning at least one reviewer on each panel the specific task of evaluating the 'scientific premise' of the application: the key publications on which the application is based (which may or may not come from the applicant's own research efforts).
- Big Data initiative, the NIH has requested applications to develop a Data Discovery Index (DDI) to allow investigators to locate and access unpublished, primary data (see go.nature.com/rjjfoj).
- in mid-December, the NIH launched an online forum called PubMed Commons (see go.nature.com/8m4pfp) for open discourse about published articles.
- NIH is contemplating modifying the format of its 'biographical sketch' form, which grant applicants are required to complete, to emphasize the significance of advances resulting from work in which the applicant participated, and to delineate the part played by the applicant.
- NIH is examining ways to anonymize the peer-review process to reduce the effect of unconscious bias (see go.nature.com/g5xr3c)

<http://www.nature.com/news/policy-nih-plans-to-enhance-reproducibility-1.14586>

NIH Regional Consultation Meeting on Peer Review

October 22, 2007 – Washington, D.C.

Meeting Summary: <http://enhancing-peer-review.nih.gov/meetings/102207-summary.html>

Food and Drug Administration (FDA)

<http://www.fda.gov/ScienceResearch/AboutScienceResearchatFDA/ucm306446.htm>

FDA has a long and continuing history of promoting an environment of robust scientific debate, where the integrity of information is ensured, all views are carefully considered, and scientific decisions are protected from political influence. In 2009, we established [FDA's Office of Scientific Integrity](#) (OSI). OSI works to:

1. ensure that FDA's policies and procedures are current and applied across the Agency;
2. resolve scientific disputes that may arise internally or externally and that are not resolved at the Agency's Center levels; and
3. advise the Chief Scientist and other senior FDA leaders on appropriate responses.

Centers for Disease Control and Prevention (CDC)

The Office of the Associate Director for Science (OADS) provides service and support to the CDC scientists as they work to protect people's health and improve the quality of their lives. Our focus is on strengthening the quality and integrity of CDC's science. Furthermore, by fostering innovative and successful scientific collaborations and partnerships we are also working towards enhancing the relevance of our science and its health impact.

Our office is also a home to the Office of Science Quality (OSQ) which is responsible for advancing the quality of CDC's science and championing the translation of research through the development of science policies and best practices (e.g., authorship, scientific clearance, peer review, and extramural research policies); and the Office of Scientific Integrity, which ensures that CDC science and research activities comply with various federal laws,



regulations, and policies; coordinates the agency's 301(d) and 308(d) confidentiality protections; ensures leadership in public health ethics; and provides trainings to promote a well-educated and ethical domestic and international workforce at CDC.

<http://www.cdc.gov/od/science/aboutus/index.htm>

United States Department of Agriculture (USDA)

USDA Scientific Integrity Policy - 2013

To ensure that science at USDA is held to the highest standards possible, Secretary Vilsack issued a Departmental Regulation (DR) on Scientific Integrity. It provides guidance to all employees and contractors on the proper use of scientific findings and the principles of conducting scientific activities, and addresses the White House [Office of Science and Technology Policy's](#) request for all federal departments to write these policies. See below for the policy and the handbook, which describes how the policy will be implemented.

- [USDA Scientific Integrity Policy \(DR 1074-001\) \(PDF, 262KB\)](#)
- [USDA Scientific Integrity Policy Handbook \(PDF, 879KB\)](#)
- [Annual USDA Scientific Integrity Allegations Summary Report \(May 2013 - April 2014\) \(PDF, 179KB\)](#)
- [USDA Agency Scientific Integrity Officers](#)

Research misconduct - an important subset of scientific integrity violation - is defined as fabrication, falsification, or plagiarism in proposing, performing, or reviewing research, or in reporting research results. To ensure that the public can trust the objectivity of its science, USDA established policies and procedures for handling research misconduct that occurs in research that is either funded or conducted by USDA.

- [View a list of USDA Research Integrity Officers](#)

Anyone who suspects USDA researchers or researchers performing USDA-funded research of engaging in research misconduct is encouraged to make a formal allegation of research misconduct to USDA's Office of the Inspector General (OIG)

Environmental Protection Agency (EPA)

EPA's Scientific Integrity Policy was issued in February 2012 and provides a framework to promote scientific and ethical standards and to create a proactive culture to support them. The policy establishes a Scientific Integrity Committee to implement the policy. The Committee consists of Deputy Scientific Integrity Officials that represent each of the Agency's Program Offices and Regions. The Scientific Integrity Official (ScIO) chairs the Committee. The ScIO is the Agency's focal point on scientific integrity and serves as the Agency's expert on such matters.

[EPA Scientific Integrity Policy \(PDF\)](#)

<http://www2.epa.gov/osa/basic-information-about-scientific-integrity>

Definition of Scientific Integrity: Scientific Integrity results from adherence to professional values and practices, when conducting and applying the results of science and scholarship. It ensures:

- Objectivity
- Clarity



- Reproducibility
- Utility

Scientific Integrity is important because it provides insulation from:

- Bias
- Fabrication
- Falsification
- Plagiarism
- Outside interference
- Censorship
- Inadequate procedural and information security

Principles of Scientific Integrity

In 1999, the Agency published its Principles of Scientific Integrity, developed in conjunction with the EPA's National Partnership Council, which is comprised of representatives of Agency labor unions and management. The Principles laid out the basic rules for ethical behavior by all EPA employees in:

- Conducting scientific research
- Interpreting and presenting results
- Using scientific information and data

Principles of Scientific Integrity

Community of Practice for Statistics- January 2014

Initiative to strengthen statistics, consideration, and study design and to ensure these same factors are evaluation during the review and approval of study protocols. 3 Working Groups were formed to raise awareness of the importance of statistical issues and provide a forum for robust discussion. The 3 Working Groups developed process and guidance documents.

<http://www.ncbi.nlm.nih.gov/pubmed/25795653>

Revising The Agency's Peer Review Handbook: The Agency's Peer Review Handbook was first issued in 1998. It was revised and reissued in 2000 (2nd Edition) and 2006 (3rd Edition). In 2009 an addendum on the "Appearance of a Lack of Impartiality in External Peer Review" was added. The Handbook is currently being updated to incorporate EPA organizational changes, the 2009 addendum, as well as additional processes that have been put into place since 2006.

[Peer Review Handbook 3rd Edition, 2006](#)

[Addendum to Peer Review Handbook 3rd Edition](#)



Scientific Integrity Work by Non-Profit Organizations

The National Academies

Institute of Medicine

Does the Public Trust Science? Trust and Confidence at the Intersections of the Life Sciences and Society

A workshop of the Roundtable on Public Interfaces of the Life Sciences

May 5-6, 2015

National Academy of Sciences

2101 Constitution Avenue N.W., Lecture Room

Washington, D.C.

<http://nas-sites.org/publicinterfaces/roundtable/events/trust/>

2002: Integrity in Scientific Research: Creating an Environment That Promotes Responsible Conduct

This report focuses on the research environment and attempts to define and describe those elements that allow and encourage unique individuals, regardless of their role in the research organization or their backgrounds on entry, to act with integrity. The committee's goal was to define the desired outcomes and set forth a set of initiatives that it believes will enhance integrity in the research environment. The committee considered approaches that can be used to ensure integrity and methods that can be used to assess the effectiveness of those efforts.

Several overarching conclusions emerged as the committee addressed the desire of the Department of Health and Human Services' Office of Research Integrity for means to assess and track the state of integrity in the research environment:

- Attention to issues of integrity in scientific research is very important to the public, scientists, the institutions in which they work, and the scientific enterprise itself.
- No established measures for assessing integrity in the research environment exist.
- Promulgation of and adherence to policies and procedures are necessary, but they are not sufficient means to ensure the responsible conduct of research.
- There is a lack of evidence to definitively support any one way to approach the problem of promoting and evaluating research integrity.
- Education in the responsible conduct of research is critical, but if it is not done appropriately and in a creative way, it is likely to be of only modest help and may be ineffective.
- Institutional self-assessment is one promising approach to assessing and continually improving integrity in research.

<https://www.iom.edu/Reports/2002/Integrity-in-Scientific-Research-Creating-an-Environment-That-Promotes-Responsible-Conduct.aspx>

RESPONSIBLE SCIENCE

Ensuring the Integrity of the Research Process

VOLUME I

Panel on Scientific Responsibility and the Conduct of Research

Committee on Science, Engineering, and Public Policy

National Academy of Sciences

National Academy of Engineering

Institute of Medicine

NATIONAL ACADEMY PRESS

Washington, D.C. 1992

http://www.nap.edu/openbook.php?record_id=1864&page=R1



“Conflict of Interest and Medical Innovation:

Ensuring Integrity While Facilitating Innovation in Medical Research: Workshop Summary” (2014)

<http://www.nap.edu/catalog/18723/conflict-of-interest-and-medical-innovation-ensuring-integrity-while-facilitating>

Scientific advances such as the sequencing of the human genome have created great promise for improving human health by providing a greater understanding of disease biology and enabling the development of new drugs, diagnostics, and preventive services. However, the translation of research advances into clinical applications has so far been slower than anticipated. This is due in part to the complexity of the underlying biology as well as the cost and time it takes to develop a product. Pharmaceutical companies are adapting their business models to this new reality for product development by placing increasing emphasis on leveraging alliances, joint development efforts, early-phase research partnerships, and public-private partnerships. These collaborative efforts make it possible to identify new drug targets, enhance the understanding of the underlying basis of disease, discover novel indications for the use of already approved products, and develop biomarkers for disease outcomes or directed drug use. While the potential benefits of collaboration are significant, the fact that the relationships among development partners are often financial means that it is vital to ensure trust by identifying, disclosing, and managing any potential sources of conflict that could create bias in the research being performed together.

Scientific Integrity Work by Foundations

John Templeton Foundation

Increasing Scientific Openness and Integrity

Project Leader(s): Brian Nosek, Jeffrey Spies

Grantee(s): **Center for Open Science** (see below additional projects under the Arnold Foundation)

Description: An academic scientist’s professional success depends on publishing. Publishing norms emphasize novel, positive, tidy results. As such, disciplinary incentives encourage design, analysis, and reporting decisions that maximize publishability even at the expense of accuracy. This challenges scientists’ character because professional success is enhanced by pursuing suboptimal scientific practices. As such, disciplinary norms guide researchers toward practices that are contrary to personal and scientific values. The end result is inflation of error in published science, and interference with knowledge accumulation. Scientific integrity can be improved with strategies that make the fundamental but abstract accuracy motive—getting it right—competitive with the more tangible and concrete incentive—getting it published. We are building infrastructure (<http://openscienceframework.org/>) to alter the incentives, increase openness and accountability, and provide a means of instilling habits that embody scientific values in the daily behavior of practicing scientists. Also, we are building communities around open science values, and means of providing credit for practicing those values. Ultimately, we aim to enhance the credibility and integrity of individual scientists, the scientific community, and the knowledge base that they produce. We will meet these goals in this grant with three activities: (1) building the Open Science Framework to provide features that provide value to the scientist’s existing workflow and enables or automates good practices, (2) building community, training and outreach to facilitate use of the Open Science Framework, and (3) connecting a variety of tools (e.g., data repositories, data visualization tools, analytic tools)



through the OSF to support the entire research lifecycle and facilitate documentation and archival of research materials and data.

Grant Amount: \$2,109,856

Start Date: January 2014, End Date: October 2016

Grant ID: 46545

<http://www.templeton.org/what-we-fund/grants/increasing-scientific-openness-and-integrity>

MacArthur Foundation

The **Center for Scientific Integrity** operates **Retraction Watch** through a generous grant from the MacArthur Foundation. <http://retractionwatch.com/the-retraction-watch-faq/>

The goals of the Center fall under four broad areas:

- A database of retractions, expressions of concern and related publishing events, generated by the work of Retraction Watch. The database will be freely available to scientists, scholars and anyone else interested in analyzing the information.
- Long-form, larger-impact writing, including magazine-length articles, reports and books.
- Aid and assistance to groups and individuals whose interests in transparency and accountability intersect with ours, and who could benefit from shared expertise and resources.

<http://retractionwatch.com/the-center-for-scientific-integrity/>

Arnold Foundation

The Arnold Foundation has 4 areas of focus, one is research integrity. LJAF's Research Integrity initiative aims to improve the reliability and validity of scientific evidence across fields that inform governmental policy, philanthropic endeavors, and individual decision making. As a society, we often rely on published scientific research to guide our policy, health, and lifestyle choices. Although some published research is rigorous and reliable, some is not. Worse, the unreliability of research is often difficult or impossible to ascertain. LJAF is currently working to address this problem by supporting organizations that are committed to improving the openness, transparency, and quality of research. All research projects sponsored in full or in part by LJAF must follow the Guidelines for Investments in Research. [See Guidelines for Investments in Research](#)

Between 2011-2014, the Arnold Foundation granted \$66,859,986 in grant dollars for Research Integrity projects, including grants to:

American Association for the Advancement of Science (AAAS) (see more on AAAS below)

\$100,000 to foster open, reliable, and rigorous scientific research by sponsoring three workshops on publication standards. The grant runs from 2014-2016.

Nutrition Science Initiative

Two grants for a total of up to \$44 million running from 2012-2018 to improve the quality of science in nutrition and obesity research.

The mission of Nutrition Science Initiative is to reduce the individual, social, and economic costs of obesity, diabetes, and their related diseases by improving the quality of science in nutrition and obesity research. The Nutrition Science Initiative is currently focusing on 3 projects:

1. Boston Children's Hospital: This study will determine whether reduced calorie intake or a change in the proportions of fat and carbohydrates is the most effective strategy for maintaining a reduced body weight.



2. Energy Balance Consortium: This highly controlled laboratory study will help determine whether it's the total amount of calories you eat or the proportion of fat and carbohydrate in the diet that most importantly drives body weight gain.
3. Stanford University: This study compares the effects of a very low-carbohydrate and very-low fat diets on body weight in free-living obese patients over a year's time and examines whether genetic or metabolic factors can predict the response to the different diets.

Center for Open Science, Inc. (COS)

(see above for more information under the John Templeton Foundation)

Several million dollars to the Center for Open Science, Inc.

COS Communities blur the boundary between COS and the many individual and organizational contributors to improving scientific practices. COS Communities form around particular products or services to define specifications, maximize applicability, promote adoption, and facilitate evaluation and improvement. There are 4 buckets of COS communities:

Publishing Initiatives

1. Badges to Acknowledge Open Practices: Badges incentivize open research by rewarding authors with visual acknowledgements on published manuscripts. Currently, badges can be earned for three distinct practices: open data, open materials, and preregistration. Badges appear directly on publications along with information regarding where the relevant data, materials, or registration can be found. The badges and their criteria are developed and maintained as a community-driven initiative of the Center for Open Science.
2. Registered Reports: Registered Reports offer journals an alternative structure to the current publishing format to promote transparency and reproducibility in scientific research. In this model, peer review occurs twice. Each study procedure and analysis plan are evaluated prior to data collection for in-principle acceptance; if accepted, the final manuscript is essentially guaranteed publication regardless of the reported outcome, with a second peer review to ensure the accepted methodology was conducted.

Metascience

1. Reproducibility Project: Psychology (RP:P): The RP:P is a collaborative community effort to replicate published psychology experiments from three important journals. Replication teams follow a standard protocol to maximize consistency and quality across replications, and the accumulated data, materials and workflow are to be open for critical review on OSF. The RP:P is coordinated at the Center for Open Science and involves volunteer scientists from all over the world.
2. Reproducibility Project: Cancer Biology (RP:CB): The RP:CB is an initiative to conduct direct replications of 50 high-impact cancer biology studies. The project anticipates learning more about predictors of reproducibility, common obstacles to conducting replications, and how the current scientific incentive structure affects research practices by estimating the rate of reproducibility in a sample of published cancer biology literature. The RP:CB is a collaborative effort between the Center for Open Science and network provider Science Exchange.
3. Many Labs I: Many Labs I project was a crowdsourced replication study in which the same 13 psychological effects were examined in 36 independent samples to examine variability in replicability across sample and setting.
 - a. Results:
 - i. Variations in sample and setting had little impact on observed effect magnitudes



- ii. When there was variation in effect magnitude across samples, it occurred in studies with large effects, not studies with small effects
 - iii. Replicability was much more dependent on the effect of study rather than the sample or setting in which it was studied
 - iv. Replicability held even across lab-web and across nations
 - v. Two effects in a subdomain with substantial debate about reproducibility (flag and currency priming) showed no evidence of an effect in individual samples or in the aggregate.
4. Many Labs II: Conducted in Fall of 2014, Many Labs II employed the same model as Many Labs I but with almost 30 effects, more than 100 laboratories, and including samples from more than 20 countries. The findings should be released in mid-2015.
5. Many Labs III: Many psychologists rely on undergraduate participant pools as their primary source of participants. Most participant pools are made up of undergraduate students taking introductory psychology courses over the course of a semester. Also conducted in Fall of 2014, Many Labs III systematically evaluated time-of-semester effects for 10 psychological effects across many participant pools. Twenty labs administered the same protocol across the academic semester. The aggregate data will provide evidence as to whether the time-of-semester moderates the detectability of effects.
6. Collaborative Replications and Education Project (CREP): The Collaborative Replications and Education Project facilitates student research training through conducting replications. The community-led team composed a list of studies that could be replicated as part of research methods courses, independent studies, or bachelor theses. Replication teams are encouraged to submit their results to an information commons for aggregation for potential publication. This integrates learning and substantive contribution to research.
7. Crowdsourcing a Dataset: Crowdsourcing a dataset is a method of data analysis in which multiple independent analysts investigate the same research question on the same data set in whatever manner they consider to be best. This approach should be particularly useful for complex data sets in which a variety of analytic approaches could be used, and when dealing with controversial issues about which researchers and others have very different priors. This first crowdsourcing project establishes a protocol for independent simultaneous analysis of a single dataset by multiple teams, and resolution of the variation in analytic strategies and effect estimates among them.

Infrastructure

1. Open Source Developers: The Center for Open Science is a Python-based, open source development shop. Developers who want to support open science should definitely consider contributing to our open source community. The Open Science Framework, the flagship platform of the Center for Open Science, is a web application for supporting the research workflow. Essentially, the Center for Open Science wants to bring the core philosophy of open source development to science. Developers have the opportunity to contribute to maturing products, like the Open Science Framework, or to new projects that help make science better.

Interest Groups

1. Ambassadors: Center for Open Science ambassadors act as the local authority on the Center for Open Science, the Open Science Framework, and open science practices in their community. They are trained to talk about the Center for Open Science, lead Open Science Framework demonstrations, and represent us at conferences and meetings. Researchers in any field and from



any country can become COS Ambassadors. This is a great opportunity to promote open science in your community and help us work to increase openness, integrity, and reproducibility across scientific domains.

2. **Open Science Collaboration:** The Open Science Collaboration is a network of researchers, professionals, citizen scientists, and others with an interest in open science, metascience, and good scientific practices. The goal of the Open Science Collaboration is to promote open collaboration of scientific ideas. Collaboration and broadcasting of problems increases the odds a person with the right expertise will see it and be able to solve it easily. In the same vein, collaboration can lead to novel solutions to problems being found. Collaboration also means that projects can be more ambitious, as more people with a variety of expertise and experience are involved to help distribute the work.

Workshop held at the Center for Open Science in 2014 aimed at creating standards for promoting reproducible research in the social-behavioral sciences. Representatives from across disciplines (economics, political science, psychology, sociology, medicine), from funders (NIH, NSF, Laura and John Arnold Foundation, Sloan Foundation), publishers (Science/AAAS, APA, Nature Publishing Group), editors (American Political Science Review, Psychological Science, Perspectives on Psychological Science, Science), data archivists (ICPSR), and researchers from over 40 leading institutions (UC Berkeley, MIT, University of Michigan, University of British Columbia, UVA, UPenn, Northwestern, among many others) **came together to push forward on specific action items researchers and publishers can do to promote transparent and reproducible research.**

<http://bitss.org/2014/11/06/creating-standards-for-reproducible-research-overview-of-cos-meeting/>

Robert Wood Johnson Foundation (RWJ)

http://www.rwjf.org/reports/grr/038967.htm#int_biblio

Anderson F. "Science Advocacy and Scientific Due Process." *Issues in Science and Technology*, 16(Summer): 71–76, 2000.

Reports

Anderson F, Edens G and Sargeant T. *Science Advocacy and Scientific Due Process: Sourcebook of Materials*. Washington: Cadwalader, Wickersham & Taft, 2000.

Guest Authorship and Ghostwriting in Publications Related to Rofecoxib

A Case Study of Industry Documents From Rofecoxib Litigation

<http://www.rwjf.org/en/library/research/2008/04/guest-authorship-and-ghostwriting-in-publications-related-to-rof.html>

What's Behind Large Disparities in NIH Research Funding

In 2011, the National Institutes of Health revealed, through their own research, that only 16 percent of grant applications submitted by African American researchers were funded. The number for White researchers was 29 percent. Here, Robert Wood Johnson Foundation (RWJF) experts answer questions about the problem, possible solutions and how researchers should proceed.

<http://www.rwjf.org/en/library/articles-and-news/2011/12/breaking-new-ground-in-research/whats-behind-large-disparities-in-nih-research-funding.html>

Sloan Foundation

Opportunities: Big Data is a Big Deal (beginning on page 15)

Launched in 2011 and led by Program Director Joshua M. Greenberg, the Foundation's Digital Information Technology program aims to leverage developments in digital information technology to empower scientists, enable new forms of data intensive research, and improve and expand the dissemination and evaluation of



scholarship. The program has two dimensions, one outward- and one inward-facing. In its outward-facing dimension, the program works directly with researchers, technologists, engineers, academic publishers, and university administrators to speed the development and adoption of tools, standards, norms, and practices that will enable researchers to better communicate with one another and more effectively work with large datasets. It also aims to facilitate the creation of career paths for data scientists and to educate the scholarly community about new big data opportunities, methods, and challenges. In its inward-facing dimension, the program seeks to support and encourage the effective use of new datasets, data repositories, data dissemination, and computational techniques across Sloan's other grant making programs. Big data makes it possible to both improve the quality of existing research and expand the set of questions amenable to scientific investigation and analysis.

http://www.sloan.org/fileadmin/media/files/annual_reports/2013-Annual-Report.pdf

<http://www.sloan.org/major-program-areas/?L=0>

(See funding work under Center for Open Science, Inc. above)

Scientific Integrity Work by Associations

American Association for the Advancement of Science (AAAS)

<http://www.aaas.org/page/scientific-integrity>

In 2006, at the 31st annual AAAS Forum on Science and Technology Policy, a Forum panel that explored the subtle dilemmas of science ethics and integrity

<http://www.aaas.org/news/aaas-panel-explores-subtle-dilemmas-science-ethics-and-integrity>

“Forbidding science? Balancing freedom, security, innovation, & precaution”

Workshop held on January 12-13, 2006

Conference cosponsored with AAAS that explored whether and how restrictions on scientific research should be imposed [2006]

Council of Science Editors

The Council of Science Editors (CSE) is an international membership organization for editorial professionals publishing in the sciences. Our purpose is to serve over 800 members in the scientific, scientific publishing, and information science communities by fostering networking, education, discussion, and exchange. Our aim is to be an authoritative resource on current and emerging issues in the communication of scientific information.

CSE has an Editorial Policy Committee- The Editorial Policy Committee serves as a resource regarding editorial and publishing policies applying to publications in the sciences. The committee studies and analyzes procedural, ethical, legal, and economic policies and recommends policies and/or guidelines that relate to the editing, review, and publication of manuscripts in books and journals in the sciences. The committee may suggest policy to the CSE board of directors affecting CSE's own publications. Policy guidelines developed by the committee will be presented to the membership via publication in Science Editor and the Web site, by presentation at CSE annual meetings, or in other ways, and after appropriate revision in consultation with the board, may be published and disseminated by CSE through the Publications, Education, Membership, and Program Committees.



White Paper on Publication Ethics

CSE's White Paper on Promoting Integrity in Scientific Journal Publications, 2012 Update
(approved by the CSE Board of Directors on March 30, 2012)

PDF of the [entire White Paper](#)

Introduction to White Paper:

The Council of Science Editors and its Editorial Policy Committee encourage everyone involved in the journal publishing process to take responsibility for promoting integrity in scientific journal publishing. This paper will serve as a basis for developing and improving effective practices to achieve that goal. We first wrote this white paper in 2006 and it was last updated in 2009. For the 2012 Update, we substantially revised and updated each section; included information on citation manipulation, publication planning by study sponsors, and ethical conduct of sponsors; reorganized the section on reporting suspect manuscripts; updated information on international models for responding to research misconduct; and provided more recent examples of corrections, retractions, and expressions of concern. Through this White Paper and other activities, the Editorial Policy Committee aims to open dialogue about ethical publishing practices, inform those involved in the editorial process, and foster informed decision-making by editors. We intend to work with other professional organizations to shape the scientific journal environment so the integrity of our publications is upheld. With the understanding that what may be appropriate for one discipline or organization may not be so for another, the White Paper intends to inform and guide rather than direct. Where there is more published information available from the biomedical community on some of the topics in this paper, more references or examples in those areas are given. However, our intention is to provide information that is useful to all the sciences. Please help us to keep this living document current by pointing out areas that need to be expanded or updated. We will build on the work of this White Paper through the continued work of the Committee and your contributions. Please send comments and suggestions to CSE@CouncilScienceEditors.org and include "Editorial Policy Committee" in the subject line

American Chemical Society (ACS)

Scientific Integrity in Public Policy

ACS Position Statement

<http://www.acs.org/content/acs/en/policy/publicpolicies/promote/scientificintegrity.html>

"Catching Errors: Peer Review and Retractions in Publishing"

Thursday, April 16, 2015, 2:00-3:00 PM ET

We have all seen the headlines where unintentional errors and falsified data have caused papers to be retracted. These instances can damage the reputation of the researchers, journals, and the institutions associated with the erroneous research. Join Dr. Ivan Oransky of *Retraction Watch*, Dr. Charon Pierson of the Governing Council of the Committee on Publication Ethics (see more on this organization below), and Dr. James DuBois of the Center for Clinical Research Ethics (see more on this organization below) as they discuss the efforts that are being made to combat this issue as well as what could be changed to improve the review process.

Center for Science in the Public Interest (CSPI)

Integrity in Science Project 2006

Promoting Disclosure <http://www.cspinet.org/integrity/disclosure.html>

The Integrity in Science project promotes full disclosure of conflicts of interest when scientists publish in journals, are quoted in the press or appear before legislative or regulatory bodies at all levels of government. The project and its allies in the scientific community believe total disclosure of conflicts of interest is mandatory if the public is to maintain its faith in the integrity of the scientific process, and the government is to remain a fair and



impartial arbiter of scientific disputes that determine the laws and regulations that affect the health and safety of the American people.

Scientific Integrity Work by Other Organizations

Center for Clinical Research Ethics (CCRE)

The **Center for Clinical Research Ethics** (CCRE) was established through a partnership between the Institute of Clinical and Translational Sciences (ICTS) at Washington University and the **Center for Health Care Ethics** at Saint Louis University, both in St. Louis, MO.

The Center for Clinical Research Ethics (CCRE):

- Helps ensure that all ICTS trainees receive training in clinical research ethics (CRE) and the responsible conduct of research (RCR) that exceeds the minimum standards set by NIH;
- Conducts and supports collaborative research on clinical research ethics, research integrity, and the intersection of ethics and community engagement; and
- Shares expertise in research ethics with individuals, policy committees, and others through consulting activities.

CCRE Education

- CCRE aims to help ensure that all ICTS trainees receive **training in clinical research ethics (CRE) and the responsible conduct of research (RCR)** that exceeds the minimum standards set by the National Institutes of Health. We accomplish this aim by directing the course, M17-510 "Ethical and Regulatory Issues in Clinical Research" and by providing speakers in the "Research Ethics Lecture Series" of the Human Research Protections Office at Washington University.
- The **Professional Integrity** (PI) program (previously known as Restoring Professionalism and Integrity in Research or RePAIR) provides intensive professional development education for investigators who have engaged in wrongdoing or unprofessional behavior. The PI Program will also sponsor a webinar series on institutional strategies for preventing wrongdoing and fostering professionalism in research.
- We also offer a library of research **case studies**.
- The Institute for Clinical and Translational Sciences (ICTS) and the Office of the Vice Chancellor for Research (OVCR) at Washington University in St. Louis jointly sponsor a course on the responsible conduct of research (RCR). The RCR course is designed to satisfy the National Institutes of Health Requirement for Instruction in the Responsible Conduct of Research. It may also be incorporated into plans to satisfy National Science Foundation RCR training requirements.

CCRE Consultations



- Consultation on Training: We consult with training grant program directors to assist them in developing, identifying, or describing training in the Responsible Conduct of Research (RCR) or Clinical Research Ethics (CRE). Ongoing collaboration with CCRE faculty on funded training programs should be budgeted into grant applications.
- Consultation on Research Design: We consult on the design of research on ethical issues in human subjects research, research integrity, and ELSI in genetics. An initial consultation is funded by the CTSA. Ongoing collaboration with CCRE faculty on funded research projects should be budgeted into grant applications.

Current Projects

CCRE faculty have ongoing research and scholarly projects in the areas of mental health research ethics, understanding and preventing wrongdoing in research, community engagement strategies for addressing questions of research ethics, disclosure of results of genetic testing, and first-in-human research. CCRE faculty research has received support from the US Office of Research Integrity, the National Institutes of Health, the Greenwall Foundation, and other agencies. See the recent CCRE **publications** and a list of **grants and contracts**.

- DuBois, J.M. "The Role of Culture and Experience in the Perception of Research Regulations, Norms and Values," Office of Research Integrity, HHS (IR-ORI-14-001-018712). 8/1/2014-7/31/2016. \$98,360. Principal Investigator.
- DuBois, J.M. "Validating Outcome Measures for Remediation of Research Wrongdoing," Office of Research Integrity, HHS (1 ORIIR 130002-01-00). 9/1/2013-8/31/2015. \$277,700. Principal Investigator.
- DuBois, J.M. "Preventing Ethical Disasters in the Practice of Medicine," NIH National Institute of Aging (1R01AG043527-01). 6/1/2013-5/31/2018. \$1,258,500. Principal Investigator.
- DuBois, J. M. "Restoring Professionalism and Integrity in Research (RePAIR)," \$500,000 funded by NIH (Administrative Supplement to WU ICTS). September 17, 2007-May 31, 2012.
DuBois is serving as Project Director for this project and PI of the SLU subaward (\$476,564). The project involves developing a curriculum for a remediation training program for investigators caught violating the rules for the responsible conduct of research.
- DuBois, J. M. "ORI Research Integrity Casebook," \$155,579 funded by the Office of Research Integrity. March 1, 2011-September 30, 2012.
The major goal of this project is to produce a casebook that is suitable for use in face-to-face training in the responsible conduct of research.
- Solomon, S. Sarah Gehlert (Site PI for WU) "Development of a Nationally Implementable, Locally Deliverable Human Research Participants Training Workshop for Community-Based Researchers, Collaborators and Staff." (2011). Supplement to the CTSA from the National Center for Research Resources, National Institutes of Health to Michigan Institute for Clinical and Health Research (MICHR), \$34,513
- DuBois, J. M. "Environmental Factors Predictive of Misbehavior in Collaborative Health Research," National Institutes of Health (1R21RR026313-01). 9/25/2009-8/31/2010. \$376,000. Principal Investigator.
- DuBois, J. M. "Environmental Factors Associated with Professional Misconduct in Medical Research and Practice," BF Foundation. 1/1/2009-12/31/2011. \$100,000. Principal Investigator.



- DuBois, J. M. "Responsible Conduct of Research Instructional Assessment Program. Part II," Office of Research Integrity, Contract, 7/1/2008-9/30/2009. \$60,000, Principal Investigator.
- DuBois, J. M. "Center for Clinical Research Ethics," within the Washington University of St. Louis, Institute for Clinical and Translational Science. (NIH: 1 U54 RR023496-01A1, Principal Investigator: Polonsky, K.) 9/1/2007-8/31/2012. Role: 15% effort as Director. \$500,000 subcontract with St. Louis University, DuBois, Principal Investigator.
- DuBois, J. M. "Best Practices in Mental Health Research Ethics Conference Series," National Institute of Mental Health (1R13MH079690). 9/1/2007 - 8/31/2011. \$200,000. Principal Investigator.

Committee on Publication Ethics (COPE)

The Committee on Publication Ethics (COPE) was established in 1997 by a small group of medical journal editors in the UK but now has over 9000 members worldwide from all academic fields. Membership is open to editors of academic journals and others interested in publication ethics. Several major publishers (including [Elsevier](#), [Wiley-Blackwell](#), [Springer](#), [Taylor & Francis](#), [Palgrave Macmillan](#) and [Wolters Kluwer](#)) have signed up some, if not all, of their journals as COPE members.

COPE provides advice to editors and publishers on all aspects of publication ethics and, in particular, how to handle cases of research and publication misconduct. It also provides a forum for its members to discuss individual cases. COPE does not investigate individual cases but encourages editors to ensure that cases are investigated by the appropriate authorities (usually a research institution or employer).

All COPE members are expected to follow the Code of Conduct for Journal Editors.

COPE has produced an eLearning course for new editors. Eleven modules in total, the course currently includes: An Introduction to Publication Ethics, Plagiarism, and Authorship among others. COPE also funds [research](#) on publication ethics, organizes [annual seminars](#) globally and has created an [audit tool](#) for members to measure compliance with its [Code of Conduct and Best Practice Guidelines for Journal Editors](#).

- COPE [Code of Conduct and Best Practice Guidelines for Journal Editors](#)
- [Flowcharts](#) on how to handle common ethical problems
- Other [COPE guidelines](#) (eg on retractions)
- [Sample letters](#) (to adapt for use)
- [Database of all cases](#) discussed at COPE Forum (including podcasts of the discussion (where available), the advice given and the outcome of cases)



Scientific Integrity Literature Review

A search through PubMed using the guidelines of publications in the past ten years (2005-2015) and the key terms “scientific integrity”, “research integrity”, and “misconduct”, resulted in 835 publications. We have not evaluated all these publications but instead narrowed the search terms to the following:

Search ((“1/1/2005”[Date - Publication] : “3000”[Date - Publication])) AND research integrity; scientific integrity; transparency; misconduct; ethics

Results: 13

Protecting our science.

Seixas NS.

Ann Occup Hyg. 2013 Oct;57(8):963-5. doi: 10.1093/annhyg/met056.

PMID: 24130260

[Related citations](#)

Transparency for each **research** article. Institutions must also be accountable for **research** integrity.

Cosentino M, Picozzi M.

BMJ. 2013 Sep 10;347:f5477. doi: 10.1136/bmj.f5477. No abstract available.

PMID: 24022040

[Related citations](#)

Conflicts of interest for medical publishers and editors: protecting the integrity of **scientific** scholarship.

Desai SS, Shortell CK.

J Vasc Surg. 2011 Sep;54(3 Suppl):59S-63S. doi: 10.1016/j.jvs.2011.05.111.

PMID: 21872119

[Related citations](#)

Misinformation in the medical literature: what role do error and fraud play?

Steen RG.

J Med **Ethics**. 2011 Aug;37(8):498-503. doi: 10.1136/jme.2010.041830. Epub 2011 Feb 22.

PMID: 21343631

[Related citations](#)

Editors' overview: topics in the responsible management of **research** data.

Giffels J, Vollmer SH, Bird SJ.

Sci Eng **Ethics**. 2010 Dec;16(4):631-7. doi: 10.1007/s11948-010-9243-1. Epub 2010 Oct 28.

PMID: 20981506

Rethinking the meaning of being a scientist--the role of **scientific** integrity boards and some thoughts about **scientific** culture.

Werner-Felmayer G.

Med Law. 2010 Sep;29(3):329-39.

PMID: 22145555

[Related citations](#)

Publication **ethics**.

Morton NS.



Paediatr Anaesth. 2009 Oct;19(10):1011-3. doi: 10.1111/j.1460-9592.2009.03086.x. Epub 2009 Jun 13. Review.

PMID: 19619189

[Related citations](#)

[Role of editors and journals in detecting and preventing **scientific** misconduct: strengths, weaknesses, opportunities, and threats.](#)

Marusic A, Katavic V, Marusic M.

Med Law. 2007 Sep;26(3):545-66.

PMID: 17970252

[Related citations](#)

[When conflict-of-interest is a factor in **scientific** misconduct.](#)

Krimsky S.

Med Law. 2007 Sep;26(3):447-63.

PMID: 17970245

[Related citations](#)

[Issues on **research** integrity: a perspective.](#)

Pascal CB.

Exp Biol Med (Maywood). 2006 Jul;231(7):1262-3.

PMID: 16816132

[Related citations](#)

[Research integrity and pharmaceutical industry sponsorship.](#)

Götzsche PC.

Med J Aust. 2005 Jun 6;182(11):549-50.

PMID: 15938676

[Related citations](#)

[The IARC monographs program: changing attitudes towards public health.](#)

Tomatis L.

Int J Occup Environ Health. 2002 Apr-Jun;8(2):144-52.

PMID: 12019681

[Related citations](#)

[The Medical **Research** Council's approach to allegations of **scientific** misconduct.](#)

Evans I.

Sci Eng **Ethics**. 2000 Jan;6(1):91-4.

PMID: 11273442

[Related citations](#)

[Research misconduct definitions adopted by U.S. **research** institutions.](#)

Resnik DB, Neal T, Raymond A, Kissling GE.

Account Res. 2015;22(1):14-21. doi: 10.1080/08989621.2014.891943.

PMID: 25275621

[Related citations](#)



Search (("1/1/2005"[Date - Publication] : "3000"[Date - Publication])) AND scientific integrity; research integrity; quality of papers

Results: 78

We have highlighted 12 of the publications that are most relevant.

Research ethics education for community-engaged research: a review and research agenda.

Anderson EE, Solomon S, Heitman E, DuBois JM, Fisher CB, Kost RG, Lawless ME, Ramsey C, Jones B, Ammerman A, Ross LF.

J Empir Res Hum Res Ethics. 2012 Apr;7(2):3-19. doi: 10.1525/jer.2012.7.2.3. Review.

PMID: 22565579

[Related citations](#)

Professional ethics: an overview from health research ethics point of view.

Nyika A.

Acta Trop. 2009 Nov;112 Suppl 1:S84-90. doi: 10.1016/j.actatropica.2009.07.033. Epub 2009 Aug 7.

Review.

PMID: 19665439

[Related citations](#)

Fraud and misconduct in science: the stem cell seduction: Implications for the peer-review process.

van der Heyden MA, van de Ven T, Ophhof T.

Neth Heart J. 2009 Jan;17(1):25-9.

PMID: 19148335

[Related citations](#)

“The (anonymous) peer review process serves as goalkeeper of scientific quality rather than scientific integrity.”

Issues on research integrity: a perspective.

Pascal CB.

Exp Biol Med (Maywood). 2006 Jul;231(7):1262-3.

PMID: 16816132

[Related citations](#)

Making sense of research: A guide for critiquing a paper.

Stockhausen L, Conrick M.

Contemp Nurse. 2002 Dec;14(1):38-48. Review.

PMID: 16114192

[Related citations](#)

Beyond conflict of interest: the responsible conduct of research.

Rhoades LJ.

Sci Eng Ethics. 2002 Jul;8(3):459-68. Review.

PMID: 12353376



[Related citations](#)

[Maintaining data integrity in randomized clinical trials.](#)

Moody LE, McMillan S.

Nurs Res. 2002 Mar-Apr;51(2):129-33.

PMID: 11984384

[Related citations](#)

[\[Quality assurance of data collection and data processing in epidemiologic study data\].](#)

Greiner M, Baumann MP, Zessin KH.

Dtsch Tierarztl Wochenschr. 2001 Nov;108(11):443-9. German.

PMID: 11765598

[Related citations](#)

[Guidelines for quality assurance in multicenter trials: a position paper.](#)

Knatterud GL, Rockhold FW, George SL, Barton FB, Davis CE, Fairweather WR, Honohan T, Mowery R, O'Neill R.

Control Clin Trials. 1998 Oct;19(5):477-93.

PMID: 9741868

[Related citations](#)

[Quality data: what are they?](#)

Sforza VA.

Ann Ist Super Sanita. 1994;30(4):439-43.

PMID: 7762939

[Related citations](#)

[Research data integrity: a result of an integrated information system.](#)

Cranmer MF, Lawrence LR, Konvicka AK, Taylor DW, Herrick SS.

J Toxicol Environ Health. 1976 Nov;2(2):285-99.

PMID: 1011288

[Related citations](#)

[A guide to critiquing a research paper on clinical supervision: enhancing skills for practice.](#)

Fothergill A, Lipp A.

J Psychiatr Ment Health Nurs. 2014 Nov;21(9):834-40. doi: 10.1111/jpm.12161. Epub 2014 May 13.

PMID: 24818837

[Related citations](#)

Other Notable Publications Found

[Peer review.](#)

Twaij H, Oussedik S, Hoffmeyer P.

Bone Joint J. 2014 Apr;96-B(4):436-41. doi: 10.1302/0301-620X.96B4.33041. Review.

PMID: 24692607

[Related citations](#)



[Peer review: a view based on recent experience as an author and reviewer.](#)

Clark RK.

Br Dent J. 2012 Aug;213(4):153-4. doi: 10.1038/sj.bdj.2012.721.

PMID: 22918342

[Related citations](#)

[Good practice in reviewing and publishing studies on herbal medicine, with special emphasis on traditional Chinese medicine and Chinese materia medica.](#)

Chan K, Shaw D, Simmonds MS, Leon CJ, Xu Q, Lu A, Sutherland I, Ignatova S, Zhu YP, Verpoorte R, Williamson EM, Duez P.

J Ethnopharmacol. 2012 Apr 10;140(3):469-75. doi: 10.1016/j.jep.2012.01.038. Epub 2012 Feb 11.

Review.

PMID: 22330011

[Related citations](#)

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Cc: [Alison Kretser](#); [Delia Murphy](#); [Jesse Zuehlke](#)
Subject: ILSI North America Invitation to Present at "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act"
Date: Friday, June 26, 2015 10:24:42 AM
Attachments: [Doyle Invitation_Sodium Workshop.pdf](#)
[Agenda for Speakers_The Science of Sodium Reduction.pdf](#)

26 June 2015

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

Dear Dr. Doyle,

Extensive debate continues on how to lower the sodium intakes of the population. However, the neglected part of the current sodium dialogue is the myriad of functions that sodium has in the food supply. Sodium reduction is not a matter as simple as removing salt from food. Sodium plays a critical role in food safety and preservation by decreasing water activity and reducing growth of pathogens, food spoilage organisms, and unwanted chemical reactions, among other functions.

Given the need for a coordinated cross-disciplinary dialogue regarding sodium reduction, the ILSI North America Technical Committees on Sodium and Food Microbiology will jointly convene a one-day workshop on Tuesday, 22 September at the Washington Plaza Hotel in Washington, DC to critically examine these functions and the unintended consequences of decreasing sodium on food safety. This workshop will broaden the dialogue and present what we have learned in the last 5 years since the release of the Institute of Medicine's *Strategies to Reduce Sodium Intake in the United States* Report about the functional challenges with sodium reduction. Participants at the workshop will include public health professionals, microbiologists, food scientists, and nutritionists from government, academia, and industry.

We would like to extend an invitation to you to co-moderate the "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" workshop along with Dr. Christine Taylor, NIH ODS.

To the extent permitted by your institution, ILSI North America will pay roundtrip coach or economy class airline travel expenses, two nights lodging at the Washington Plaza Hotel, meals, and ground transportation associated with attending this workshop. A speaker dinner will be held the night before the workshop, Monday, 21 September.

ILSI North America is a non-profit scientific foundation that advances the understanding and application of science related to the nutritional quality and safety of the food supply. The ILSI North America Technical Committee on Sodium works to compile and disseminate state-of-the-science information on sodium consumption and its health outcomes. The ILSI North America Technical Committee on Food Microbiology is committed to proactively improving the understanding and control of microbial food safety hazards to enable scientifically informed decision-making. This is achieved through the support of sound

science, sponsorship of breakthrough research, and fostering collaboration among academia, government, and industry.

We hope that you will be able to attend and co-moderate the workshop. **Please RSVP to Delia Murphy at dmurphy@ilsi.org by Friday, 24 July whether or not you plan to attend.** If you are able to accept, Delia will work with you to make your travel and hotel arrangements.

The workshop is by invitation only. If you have recommendations for individuals to invite to the workshop, please send them to Delia Murphy at dmurphy@ilsi.org.

Thank you in advance for your consideration.

Kind regards,

Alison Kretser, MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St, NW
Suite 200
Washington, DC 20005

**The ILSI North America Technical Committees on Sodium and
Food Microbiology jointly present**

The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

**Tuesday, 22 September
Washington Plaza Hotel, Washington DC**

- | | | |
|--|--|---|
| I. 8:15 am | Welcome | ILSI North America |
| II. 8:30 am | Introductory Remarks from Moderators | Christine Taylor, NIH ODS
Michael Doyle, University of Georgia |
| III. 8:55 am | FDA CFSAN Office of Food Additive Safety | |
| IV. 9:20am | Technological Considerations of Sodium Reduction
<u>Microbiological Roles of Sodium in Food</u> | |
| V. 9:20a | Introduction: Salt and Sodium Preservatives for Microbiological Stability | |
| VI. 9:40a | Processed (Cured and Deli) Meats | |
| <i>Morning Break 10:00 am</i> | | |
| VII. 10:15am | Cheese and Other Dairy | |
| VIII. 10:45 am | Refrigerated Doughs: Food Spoilage and Waste | |
| IX. 11:15 am | Case Study: Meat | |
| X. 11:25 am | Case Study: Cheese/Dairy | |
| XI. 11:35 pm | Case Study: Bread/Refrigerated Dough Products | |
| XII. 11:45am | Discussant Panel | <i>Moderated by Introduction Speaker</i> |
| <i>Lunch 12:20 pm</i> | | |
| <u>Other Functional Roles of Sodium in Food</u> | | |
| XIII. 1:20 pm | Introduction to Functional and Quality Applications of Sodium | |
| XIV. 1:45 pm | Texture/Mouthfeel in Grain Products | |
| XV. 2:10 pm | Salt Taste and Substitutes | |



- | | |
|----------------|--|
| XVI. 2:35 pm | Regulatory Considerations (Claims / Standards of Identity) |
| XVII. 3:00 pm | Case Study: Frozen (Mixed Dish) Products |
| XVIII. 3:10 pm | Case Study: Soup |
| XIX. 3:20 pm | Case Study: Salt Substitutes |
| XX. 3:30 pm | Case Study: Regulatory Considerations (Claims / Standards of Identity) |

Afternoon Break 3:40 pm

- | | | |
|---------------|------------------|---|
| XXI. 3:55 pm | Discussant Panel | <i>Moderated by Introduction Speaker</i> |
| XXII. 4:30 pm | Closing Remarks | Christine Taylor, NIH ODS
Michael Doyle, University of Georgia |

Reception 5:00 pm

26 June 2015

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

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The workshop is by invitation only. If you have recommendations for individuals to invite to the workshop, please send them to Delia Murphy at dmurphy@ilsi.org.

Thank you in advance for your consideration.

Kind regards,

Alison Kretser, MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St, NW
Suite 200
Washington, DC 20005

From: [Eric Hentges](#)
To: ["liz.westring@genmills.com"](#); ["dallison@uab.edu"](#); ["nelson.almeida@kellogg.com"](#); ["satkins@mcmaster.ca"](#); ["douglas.balentine@unilever.com"](#); ["beauchamp@monell.org"](#); ["kjb4@cornell.edu"](#); ["caballero@hu.edu"](#); ["todd.chemak@abbott.com"](#); ["fergc@foodsci.umass.edu"](#); ["kerr_dow@cargill.com"](#); ["Michael Doyle"](#); ["jwerdman@illinois.edu"](#); ["steven.hermansky@conagrafoods.com"](#); ["james.hill@ucdenver.edu"](#); ["shill@kraftfoods.com"](#); ["richard.lane@pepsico.com"](#); ["belloyd@coca-cola.com"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["jim@jmmead.com"](#); ["simin.meydani@tufts.edu"](#); ["timothy.morck@us.nestle.com"](#); ["eamurano@tamu.edu"](#); ["Gabriella.Parisse@tateandlyle.com"](#); ["steve.rizk@effem.com"](#); ["fsabella@mdlz.com"](#); ["joe.speroni@dsm.com"](#); ["david.thomas@dpsg.com"](#); ["stella.l.volpe@drexel.edu"](#); ["r.yada@ubc.ca"](#)
Cc: [Amanda Haight](#); ["christine.lagerquist@genmills.com"](#); [Richard F Sarver \(rsarver@uab.edu\)](#); ["fonseca@mcmaster.ca"](#); ["carr@monell.org"](#); ["asp89@cornell.edu"](#); [Kathryn E. Coldren](#); ["pamela.pozza@abbott.com"](#); ["caralee_walton@cargill.com"](#); [Ann J Autry](#); [Brenda H Banister](#); ["tina.grubbaugh@conagrafoods.com"](#); [Waite, Margo](#); [elaine.homquist@kraftfoods.com"](#); ["bevslane@umich.edu"](#); ["cawhalen@umich.edu"](#); [Marco, Stephanie](#); [Heine, John](#); [jeni.filani@us.nestle.com"](#); [BethAnne Klein](#); [Valentine, Mary \(Mary.Valentine@tateandlyle.com\)](#); ["Luiselvira.Fernandez@mdlz.com"](#); ["ilene.norma@dsm.com"](#); ["sharon.cox@dpsg.com"](#); [UBC-LFS Dean \(lfs.dean@ubc.ca\)](#)
Subject: ILSI North America Mid-year Board and FNSP Meetings
Date: Tuesday, April 21, 2015 1:53:08 PM
Attachments: [image002.png](#)
[Combined schedule for 2015 Mid year FNSP & Board mtgs.doc](#)
[Draft Agenda 30 June 2015 FNSP Mtg.doc](#)

To the ILSI North America Board of Trustees:

Plans are continuing for the upcoming ILSI North America Mid-year Meetings of the Board of trustees and the Board Committees. The Board meetings will be held on Wednesday, July 1st in Washington, DC.

Again this year, the Board meetings will be held in conjunction with the Mid-year Meeting of the FNSP which will be held on Tuesday, June 30th from 8:00am-3:30pm. Following the FNSP Meeting, the Board Dinner will be held from 6:30 – 9:30pm.

Attached is a draft agenda for the FNSP Meeting and a schedule of events. Other important information is included below; please review.

The meeting will be held at:

The Loews Madison Hotel

1177 15th Street, NW (corner of 15th and M Streets, across the street from ILSI offices)
Washington, DC 20005
1-855-325-6397

Meeting Registration: To confirm your plans to attend the meetings and Board dinner, please click the [link to register by 12 June.](#)

Hotel Reservations: A block of rooms is being held at The Loews Madison Hotel.

Industry Trustees should make their own reservations by June 5th by using the telephone numbers shown above. Identify yourself as being with ILSI North America and use this code ILS628 to obtain the group rate of \$245 (plus tax). **NOTE: *Please make your reservations as soon as possible as other invitations will go out shortly.***

Public Trustees: ILSI North America staff will make hotel reservations for **Public Trustees**. To confirm those nights for which you need hotel reservations, please complete the LODGING portion of meeting registration. We will request that your sleeping room charges (room and tax) will be placed on our master bill. A note will be sent to all public trustees prior to the meeting which will include full reimbursement guidelines.

If you have any questions, please contact Amanda Haight at 202-659-0074 x128 or ahaight@ilsa.org.

We look forward to seeing you at Mid-year.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext. 196
ehentges@ilsa.org

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
ahaight@ilsa.org

www.ilsa.org

Follow ILSI North America:



ILSI North America 2015 Mid-Year Meeting Schedule

Schedule for the 2015 Mid-year meetings of the FNSP,
Board of Trustees, Executive Committee, and other Board Committees

The meetings will be held in Washington, DC

	TUESDAY, 30 JUNE	WEDNESDAY, 1 JULY
Location of Meetings	<i>All meetings/events at The Madison Hotel 1177 15th Street NW</i>	<i>All meetings/events at The Madison Hotel 1177 15th Street NW</i>
Breakfast	Continental Breakfast (available at 8:00am Dolley Madison Ballroom Foyer)	Continental Breakfast (available at 7:45am Constitution A & B; Hamilton A & B)
Morning	Food, Nutrition, & Safety Program (FNSP) Meeting 8:30am-3:30pm Dolley Madison Ballroom	Board Committee Meetings 8:00 -10:00am Communications – Hamilton A Membership – Hamilton B Program – Constitution A Finance – Constitution B Board Meeting begins at 10:30am Montpelier Room
Lunch	FNSP Lunch 12:00-1:00pm Constitution Room	Board Lunch 12:30-1:30pm Hamilton Room
Afternoon	FNSP Meeting continues concludes by 3:30pm Networking Reception 3:30 – 5:00pm Constitution Room Executive Cmte Meeting 3:30-5:30pm; Adams A	Board Meeting concludes by 3:00pm Montpelier Room
Evening	Board Reception/Dinner 6:30pm – Potomac Room	

The FNSP Leadership Team dinner will be held on Monday evening, 29 June at 6:30 pm, location TBA



Preliminary Draft Program

ILSI North America FNSP Mid-Year Meeting – 30 June 2015 – Washington, DC

Registration & Continental Breakfast

- 8:30am **Call to Order** – *Mark Moorman, PhD, the Kellogg Company*
- 8:35am **Review of Minutes from Joint Meeting with the Assembly of Members in January 2015**
- 8:40am **Comments from the ILSI North America Executive Director**, *Eric Hentges, PhD*
- 8:50am **Reports/Key Learnings from ILSI North America scientific programs (held in first half 2015)**
- Special Conference on Creating the Future of Evidence-based Nutrition Recommendations - Using Lipid Research Case Studies at EB 2015, 28 March 2015 in Boston
 - Low Calorie Sweeteners and Health: What Does the Science Tell Us? At EB 2015, 30 March 2015 in Boston
 - Pediatric Neurocognitive Development: Emerging Insights and Applications in Nutrition at EB 2015, 31 March 2015 in Boston
 - Risk-Based Mitigation of Process-Formed Compounds Workshop, 12 May 2015, in Washington, DC
 - Sedentary Behavior, Physical Inactivity & Health at the ASCM Annual Meeting, 27 May 2015, in San Diego
 - CNS/ILSI North America Food for Health Workshop, 28 May 2015, in Winnipeg
 - Others TBD
- 9:50am **FNSP Advisor Presentations**
- Felicia Wu, PhD, Michigan State - “Food contaminants around the world: the impact of food safety regulations on global food trade”
 - Amy Kircher, PhD, University of Minnesota - “Big Data: Deriving insights from global data to identify and warn of food system disruption”
 - Cindy Davis, PhD, NIH - “Promoting Nutrition Research in the Office of Dietary Supplements”
- 10:40am **BREAK**
- Featured Presentations**
- 11:00am **Susan Mayne, PhD, CFSAN, Director, on Research Priorities at CFSAN**
- 11:40am **Eric Brown, PhD, FDA, Director, on Genome Sequencing: Application to Food Safety**
- 12:20pm **LUNCH**

- 1:20pm **Featured Speaker – To be announced**
- 2:00pm **Report on the PHO Project** - Alison Kretser, RD, ILSI North America
- 2:20pm **Review of Status of Work on Emerging Issues** – Ferg Clydesdale, PhD, University of Massachusetts Amherst
- 2:35pm **Updates on other initiatives/projects of interest to ILSI North America** – Stephanie Atkinson, PhD,
McMaster University
- Neurocognition
 - Aging
 - Microbiota & Health
 - Science Trends Report
 - Public Private Partnerships
 - Activities with Canada
 - Upcoming ILSI North America scientific programs
 - *Symposia at IAFP*
 - *Sodium Reduction in the Food Supply: A careful balancing act (date TBD)*
 - *SLAN Conference*
 - *2016 Annual Meeting Scientific Program*
 - *Others*
- 3:30pm **Adjourn**
- A reception will follow, ending at 5 pm***

D R A F T

Unable to Process

From: [Alison Kretser](#)
To: richard.d'alaisio@mdlz.com; jdillon@kraft.com; [Michael Doyle](#); adamdrew@u.washington.edu; dwyerj1@od.nih.gov; danielle.greenberg@pepsico.com; cassandra.hoover@us.nestle.com; mark.nelson@us.nestle.com; Paul.Hoffman@kraftfoods.com; kari.ryan@kraftfoods.com; [Pamela Starke-Reed@ARS.USDA.GOV](#); liz.westring@genmills.com; kathy.wiemer@genmills.com; [Barbara Ivens \(ConAgra Foods\)](#); [Mark Andon \(ConAgra Foods\)](#); [Moorman, Mark](#); [Birkett, Anne](#); joshua_anthony@campbellsoup.com
Cc: [Alison Kretser](#); [Ray DeVigilii](#)
Subject: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 1:52:32 PM
Attachments: [Yang_AJCN_2015.pdf](#)
[ILSI NA Comments on the DG 2015 Scientific Report.pdf](#)

TO: ILSI North America Project Committee on Food Value Decisions
RE: Committee Update

Although this committee work has officially ended, it is important for members to be aware of how the Food Value Analysis application continues to generate attention.

-

Dr. George Davis, Virginia Tech

Last year, ILSI North America granted Dr. Davis access to the Food Value Analysis database, allowing him to do further research analyzing the interaction between money price, time price, and nutrition quality. This work titled “Beyond the Sticker Price: Including and Excluding Time in Comparing Food Prices” has been accepted by the *American Journal of Clinical Nutrition*. The manuscript further highlights that food consumption decisions are based on “full prices”, not just money prices. This publication is available with open access, it is attached and can also be downloaded [here](#).

Scientific Report of the 2015 Dietary Guidelines Advisory Committee

ILSI North America submitted comments to the US Department of Agriculture and the US Department of Health and Human Services on the 2015 Dietary Guidelines Advisory Committee Report. These comments once again highlighted the importance for nutrition recommendations and the policies surrounding recommendations to consider all the challenges that face individuals and families when it comes selecting foods and meeting dietary recommendations. The comments are attached and are also available on our [website](#). Pages 2-4 of the comments are specific to the work of the Food Value Decisions Committee.

-

USDA NIFA Cooperative Extension group

Following the Food Value Analysis Feasibility Workshop held 4 February 2015, USDA NIFA has led a group of individuals within the Cooperative Extension community to develop materials communicating key messages based on learnings from the Food Value Analysis application and a series of case studies that will be distributed to university programs interested in adopting the tool. The objective is for these case studies to be published prior to the publication of the 2015 Dietary Guidelines for Americans. The group has held one meeting thus far and has developed a logic model outlining how to assist individuals in delivering a nourishing meal to the table within the factors evaluated by the Food Value Analysis application. The group will be holding its second call in the near future and ILSI North America has been invited to participate.

Please let me know if you would like further information.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsa.org

7 May 2015

Don Wright, MD, MPH
Deputy Assistant Secretary for Health
Office of Disease Prevention and Health Promotion
U.S. Department of Health and Human Services

Angela Tagtow, MS, RD, LD
Executive Director
Center for Nutrition Policy and Promotion
U.S. Department of Agriculture

Chavondra Jacobs Young, PhD
Administrator
Agricultural Research Service
U.S. Department of Agriculture

Regarding: Comments on *Dietary Guidelines for Americans, 2015* [FR Doc 2015-03552]
from the North America Branch of the International Life Sciences Institute (ILSI – NA)

Dear Dr. Wright, Ms. Tagtow, and Dr. Jacobs-Young:

The North American Branch of the International Life Sciences Institute (ILSI-N.A.) appreciates the opportunity to share recently published scientific research and expert summaries supported by ILSI-NA. This body of research is a valuable contribution to understanding the importance of dietary recommendations to consider the **factors that impact food selection** and that dietary recommendations can be met by including foods of varying degrees of processing [1-3]; the **impact of fortified micronutrients** in the U.S. diet [4-7]; use of **low-calorie sweeteners to maintain calorie balance** over time to achieve and sustain at a healthy body weight [8-10]; both **differentiation and quantification of “added sugars”** [11-16]; and the importance of considering complete dietary patterns cumulatively incorporating **feasible sodium and potassium intakes** [17-20]; within the context of translating evidence summarized in the *Scientific Report of the 2015 Dietary Guidelines Advisory Committee (2015 Scientific Report)* into dietary guidance for Americans [21].

ILSI North America is a public, non-profit organization that actively collaborates with government and academia to identify and resolve scientific issues important to the health of the public. The organization carries out its mission by sponsoring relevant research programs, professional education programs and workshops, seminars and publications, as well as providing a neutral forum for government, academic, and industry scientists to discuss and resolve scientific issues of common concern for the well-being of the general public. ILSI North America’s programs are supported primarily by its industry membership.



Comments provided herein correspond in five independent sections to critical themes addressed within the *2015 Scientific Report* [20] and were developed by ILSI North America's Technical Committees on Food Value Decisions, Fortification, Low-Calorie Sweeteners, Carbohydrates, and Sodium.

L. FOOD VALUE DECISIONS

The *2015 Scientific Report* recognizes that it is critical to understand that all consumers do not share the same system of values which influence their food purchasing decisions. ILSI NA developed a tool that allows nutrition education professionals to evaluate these factors when helping consumers reach dietary recommendations. The tool, the Food Value Analysis application, is publically accessible at www.foodvalueanalysis.org. The application compares cost, preparation time, nutrition, cooking skills, shelf life, and food safety among similar foods of varying levels of processing. This work aligns directly with many statements, identified research needs, and current evidence related to food choice and dietary patterns of Americans as outlined in the 2015 DGAC Report.

Specifically, the *2015 Scientific Report* [21] makes the following statements related to dietary patterns and the factors that influence such patterns, which are related to evidence obtained through the Food Value Analysis application bulleted below:

1. *The DGAC found that while diet quality varies somewhat by the setting where the food is obtained, overall, independent of where the food is prepared or obtained, the diet quality of the U.S. population does not meet recommendations.* (Part D, Chapter 1)
 - It is foods chosen, rather than the spectrum of processing that most affects diet quality, as HEI scores do not vary appreciably from home-prepared to processed menu items. [1]
 - Evaluation of the Food Value Analysis application shows that dietary guidelines can be reached using foods of varying levels of processing. [1]
2. *Household social & cultural influences on dietary patterns include food and beverage availability, cooking and storage facilities, family and shared meals, living situation, person(s) responsible for food purchases/preparation.* (Part B, Chapter 1)
 - Time-inclusive prices for home recipes were especially higher for the more time-intensive (e.g. washing, peeling, chopping, etc.) food groups, such as grains, vegetables, and fruits, which are generally under consumed relative to the guidelines. [3]
 - The Food Value Analysis application allows for these factors to be considered when a nutrition professional provides dietary recommendations to a consumer. [1, 2]
3. *Additional evidence indicates that individuals can be helped in their intentions to implement healthy lifestyles by targeting specific eating behaviors (e.g. meal patterns, cooking and preparation techniques).* (Part B, Chapter 2)



- It was demonstrated using two USDA 2010 Dietary Guidelines for Americans Sample menus for a 2000-calorie food pattern that it can take 2.5 hours longer of active preparation time for a day's worth of meals using home prepared recipes in comparison to using various processed versions of similar foods. [1, Table 1]
 - The “true cost” of a food for consumers goes beyond price and nutrition, with preparation time being a significant factor. [1-3]
 - The Food Value Analysis application allows nutrition professionals to target specific needs of the individual /family including cooking skills, budget, time availability, and nutritional needs to help construct dietary patterns that are sensitive to their needs and constraints, yet meet dietary recommendations. [1, 2]
4. *Participants (of Federal food assistance programs) should receive tailored counseling to choose foods with their limited budgets that meet Dietary Guidelines for Americans and to achieve or maintain a healthy lifestyle. (Part D, Chapter 3)*
- Research using the dataset from the Food Value Analysis application has shown that budget should not only incorporate the monetary cost of a food product but also the cost associated with the time it takes to prepare a meal. [3] This is a critical concept when forming recommendations for consumers with varying budgets and time constraints. The Food Value Analysis tool allows for the comparison of price between similar food products while also considering the nutrient composition of those products.
5. *Efforts are needed to reduce sodium in commercially prepared and processed foods, as well as encouragement of home cooking using recipes with small amounts of sodium are needed to decrease intake toward recommended levels. (Part D, Chapter 1)*
- Sodium is a component of Healthy Eating Index (HEI) scores, yet the differences in HEI scores varied little, whether fresh or processed items were included. The HEI score is a scoring metric used by the USDA. It is designed to capture key recommendations from the 2010 Dietary Guidelines for Americans and is used as a predictor of health outcomes. A manuscript on the Food Value Analysis tool shows menus containing processed food items routinely had higher amounts of sodium compared to home-prepared foods. [1]
 - A separate analysis done in conjunction with the Food Value Analysis application demonstrated that the inclusion of products developed specifically as “low or reduced” sodium can further help consumers lower their total sodium intake. [1]

This work, supported by ILSI North America, has been presented in three peer-reviewed publications. The first publication, “A web-based food value analysis application to compare foods at different levels of preparation and processing” [2], describes the methodology used in the development of the application while the second publication, “Utility of a New Food Value Analysis Application to Evaluate Trade-Offs When Making Food Selections” [1], presents the application of the tool. The second manuscript analyzes one day diet menus taken from USDA FNS and Thrifty Food Plan sample menus substituting different forms of foods using the Healthy Eating Index (HEI) to compare diet quality. A third manuscript that has been accepted for publication in AJCN, “Beyond the Sticker Price: Including and Excluding Time in Comparing



Food Prices” [3] uses the dataset that was used to build the Food Value Analysis application to examine the inclusion of the value of time in measuring the price of a food. This work was conducted at Virginia Tech.

The work of the three manuscripts provides the following, overarching conclusions:

- There is more than one path to adherence to dietary recommendations and foods of varying levels of processing can be used (including fresh through ready-to-eat versions of foods). [1]
- It is foods chosen, rather than the spectrum of processing that most affects diet quality, as HEI scores do not vary appreciably from home-prepared to processed menu items. [1]
- The “true cost” of a food for consumers goes beyond price and nutrition, with preparation time being a significant factor. [1-3]
- Full prices take into account the money price of a food and the time value associated with the food. Considerations of money prices alone give a misleading indication of the relative prices of foods and therefore can lead to misleading policy implications. [3]
- Time-inclusive prices for home recipes were especially higher for the more time-intensive (e.g. washing, peeling, chopping, etc.) food groups, such as grains, vegetables, and fruits, which are generally under consumed relative to the guidelines. [3]

Finally, the *2015 Scientific Report* identified the need for strategies that complement policies and support consumers to make dietary behavior changes. The Food Value Analysis application, supported by ILSI North America, fulfills this need and can be a valuable tool for nutrition professionals helping consumers to reach the *2015 Dietary Guidelines of Americans*.

II. FOOD FORTIFICATION

Given the number of consumers restricting foods and food groups, it is even more essential that the diet patterns recommended by the 2015 Dietary Guidelines consider not only ideal diets, but diets reflecting the reality of consumer choices, particularly while meeting calorie targets. Additionally, these Guidelines should take into account the potential role of enriched/fortified foods and dietary supplements among the increasing numbers of consumers who limit multiple foods and food groups (e.g., meat, dairy, egg, and gluten-containing products).

Trends Show Sub-Populations that Benefit from Fortified Foods are Growing

Dietary Guidelines for Americans 2010 states a basic premise, “...that nutrient needs should be met primarily through consuming foods.” [22]. This concept is not specifically mentioned within the *2015 Scientific Report* [21] and it is important that the guidelines do recognize that enriched and fortified foods and dietary supplements may be useful in providing one or more nutrients that otherwise might be consumed in less than recommended amounts, and for certain sub-populations, and they note:



- “...fortification can provide a food-based means for increasing intake of particular nutrients, including by example, vitamins D and B-12 and folic acid.”
- Women capable of becoming pregnant are advised to choose foods “that supply heme iron, which is more readily absorbed by the body, additional iron sources, and enhancers of iron absorption such as vitamin C-rich foods... and synthetic folic acid (from fortified foods and/or supplements) ...”
- Individual’s ages 50 and older are advised to “[c]onsume foods fortified with vitamin B12, such as fortified cereals, or dietary supplements.”
- “In the vegan patterns especially, fortified foods provide much of the calcium and vitamin B12, and either fortified foods or supplements should be selected to provide adequate intake of these nutrients.”

Enriched and Fortified Foods Help Americans Meet Nutrient Needs

Data from the National Health and Nutrition Examination Survey (NHANES) 2003-2006 indicate that fortified foods help the U.S. population meet the Estimated Average Requirements (EAR), set by the Institute of Medicine’s Food and Nutrition Board, for several essential nutrients (including vitamins A, B-6, B-12, C and D, thiamin, riboflavin, niacin, folate and iron) [4]. Specific examples for Americans 2 years and older are noted below, with detailed data for these and several other nutrients in the attached manuscript by Fulgoni et al. [4].

- Fortification decreases the % of US consumers below the EAR for vitamin D. Average vitamin D intakes from all food sources (naturally occurring + enriched/fortified foods) were more than double the intakes from natural sources alone (mean intake $4.9 \pm 0.1 \mu\text{g/day}$ compared to $1.9 \pm 0.4 \mu\text{g/d}$). However, even with increased intakes through fortification, 93.3% of Americans consumed less than the EAR, suggesting the need for additional research on levels and vehicles for vitamin D fortification [4].
- Fortification improved mean vitamin A intake and substantially reduced prevalence of intakes below recommendations. Vitamin A intakes from all food sources (naturally occurring + enriched/fortified) were 46% higher than natural sources alone (601 ± 8 compared to $412 \pm 5 \mu\text{g}$ retinol activity equivalents/day). As a result of enriched/fortified foods, 45.1% of the population consumed less than the EAR compared to 74.4% had the food supply provided only naturally occurring sources [4].
- In summary, food enrichment and fortification results in fewer people in the U.S. consuming below the EAR for several essential nutrients, including vitamins A, B-6, B-12, C, D, and calcium.



Dietary supplement users are more likely to meet the EAR for most nutrients and several important “shortfall nutrients”, but also have a higher prevalence of exceeding the Tolerable Upper Intake Level (UL) for niacin and zinc.

Most Americans meet recommended nutrient targets for the majority, but not all, of vitamins and minerals. However, far fewer individuals would do so without consuming enriched and fortified foods, and even fewer would do so without consuming dietary supplements, particularly among “shortfall nutrients” and “nutrients of concern” identified by the *2015 Scientific Report* [21].

- Supplement users meet the EAR for all micronutrients (except potassium). For dietary supplement users, the % of adults achieving EAR intake increases by ~7 % for iron, ~12% for zinc, ~ 30% for calcium, and ~45% for magnesium [5].
- Very few U.S. adults reach the UL’s for vitamins and minerals, with supplement users making up the majority of those who do. Among adult mineral supplement users in the 2003-2006 NHANES study, intakes from food plus supplements combined exceeded the UL for calcium, iron, zinc and magnesium (approximately 6% prevalence above the calcium UL, 9% for iron, 9% for zinc and 6% for magnesium) [5]. Fewer than 0.5% of adults in this study exceeded mineral intake UL’s from food sources alone [5].
- Using NHANES 2003-2009, Bailey et al. showed that U.S. adults (19+ years) “did not have usual dietary intakes of vitamins from foods alone that were above the UL,” (specifically vitamins A, B-6, B-9 (folate), B-12, C, D, and E) [6]. Among adult dietary supplement users, only 7% exceeded the UL for folic acid when food and supplement intakes were combined. Among vitamin supplement users, the prevalence of adults exceeding the UL for vitamin A was greater than zero in all age groups, reaching ~5% among 50+ year age group. [6].
- Among U.S. children and adolescents, fortification and supplement users had a lower prevalence of consuming <EAR for many nutrients – including some of the identified “shortfall nutrients”, and slightly higher prevalence of consuming >UL for a few nutrients. In a research article published in the *Journal of the Academy of Nutrition and Dietetics*, Berner et al. concluded that among children 2-18 years, “When nutrient intakes contributed from fortification were added, the % [consuming] <EAR for vitamins A, B-6, C, D, the five enrichment nutrients, and zinc shifted sharply lower.” As in the general populations, dietary supplement use accounted for the largest reduction in % of children 2-18 years consuming <EAR for shortfall nutrients such as vitamin E and vitamin D. The prevalence of intakes above the UL’s were particularly noteworthy for supplement use among children 2-8 years old (42% of the population), with 53% exceeding the UL for zinc, 30% for folate, and 28% for niacin [7].



- The evidence indicates that consumers of enriched/fortified foods and dietary supplements are more likely to achieve recommended intakes for key nutrients, including “shortfall nutrients” such as vitamin D, vitamin E, and calcium. Although, supplement use may create the potential for intakes above the UL for some nutrients (vitamins A, B-6, B-9, and C and calcium, iron, zinc and magnesium), this observation must be put in the context that supplement users tend to have greater nutrient intake from conventional foods than non-users [6].

In Summary

Evidence shows enriched/fortified foods and dietary supplements contribute to nutrient intakes and help meet key nutrient needs among specific life-stage groups [4-7]. Currently, more than 67 countries require fortification of specific foods staples (eg. milk, flour, sugar, salt) and commonly consumed foods (eg. ready-to-eat-cereals). Fortification has a long history of helping to address population nutrition needs and recently shifting consumer diets towards prepared or partially-prepared foods home and away-from-home must be considered. Approaches to fortification should continue to be effective and responsible, as well as flexible (or be able to evolve) in order to meet the changing needs of the population and current nutrition challenges.

III. LOW-CALORIE SWEETENERS

Calorie-Balance: Low calorie sweeteners offer potential to help manage body weight, BMI, fat mass, and waist circumference

Scientific evidence from a recently completed, comprehensive meta-analysis of randomized clinical trials shows the potential of low-calorie sweetened foods and beverages in helping maintain calorie balance [8].

Maintaining calorie balance is an issue for the majority of Americans, regardless of age [22]. In a recent comprehensive meta-analysis by Miller and Perez, evidence from 15 randomized clinical trials (RCT) indicates that substituting low-calorie sweeteners (LCS) for regular-calorie versions “results in a modest weight loss, and may be a useful dietary tool to improve compliance with weight loss or weight maintenance plans” [8]. Evidence from the body of RCT’s is particularly important since it differs from observed associations in prospective studies among free-living, self-selecting subjects. In the observational studies (n=9), which lack randomization, it is not possible to completely adjust for the multiple biases and confounding factors associated with self-selecting LCS users.

For this meta-analysis, low-calorie sweeteners included nonnutritive and bulk sweeteners used in foods, beverages, tabletop or experimental capsule. Details on the study inclusion criteria, data extraction, and data analysis can be found in the full manuscript, which was published 19 June 2014 in AJCN. Pooled summary estimates are expressed as weighted group mean differences for the RCT and weighted group mean correlation for the prospective observational studies.



- Among randomized clinical trials (n=15), **low calorie sweeteners reduced body weight** (weighted group mean differences - 0.80 kg, 95% CI: -1.17, -0.43) relative to the comparator arm, **BMI** (-0.24 kg/m², 95% CI: -0.41, -0.07), **fat mass** (-1.10 kg, 95% CI: -1.77, -0.44), and **waist circumference** (-0.83 cm, 95% CI: -1.29, -0.37). All were statistically significant at the p<0.05 level (as shown by the 95% CI).
- Results were directionally similar when stratified by children and adults. For example, body weight change among children was -1.06 kg (95% CI: -1.57, -0.56) and among adults -0.72 kg (95% CI: -1.15, -0.30).
- In contrast to randomized trials, prospective observational studies (n=9) among free-living subjects showed self-selected LCS use at baseline was not associated with fat mass, was modestly associated with positive change relative to the comparator arm in **BMI** (weighted group mean correlation 0.03, 95% CI: 0.01, 0.06) and directionally, but not statistically, for **weight gain** (0.02, 95% CI: -0.01, 0.06).

It is an important aspect of this meta-analysis that observational and RCT studies were evaluated in separate quantitative assessments. Observational results alone, as noted by Miller and Perez, are “not easily interpreted” and “may have biased the reported associations with body weight and composition” [8]. In contrast, the meta-analysis of RCT studies does clearly “indicate that substituting LCS for sugar modestly reduces body weight, BMI, fat mass, and waist circumference”.

The duration of RCT studies evaluated within the meta-analysis varied. The longest continuous study lasted for 18 months and determined that “Masked replacement of sugar-containing beverages with noncaloric beverages reduced weight gain and fat accumulation in normal-weight children” [9]. A second study included a three year follow-up which concluded aspartame, as a part of a multidisciplinary weight-control program, better facilitated “long term maintenance of reduced body weight” [10].

Constraints in participation, funding, and structure generally limit the feasibility of RCT studies to extend beyond this length, leading to some confusion over the *2015 Scientific Report* [21] statement from Chapter 6: “Since the long-term effects of low-calorie sweeteners are still uncertain, those sweeteners should not be recommended for use as a primary replacement/substitute for added sugars in foods and beverages.”

In summary, this meta-analysis shows that had prospective studies (with un-accounted for residual biases and confounding factors) been used as evidence for dietary guidance, the conclusions may have missed the potential benefit on body weight and composition shown in randomized clinical trials. Differing results are also suggestive that advice related to consumer behavior may be relevant to reinforce that LCS be used to replace higher calorie options, in order to realize the demonstrated potential to help maintain calorie balance for weight management. Based on findings from the meta-analysis of randomized clinical trials, Miller and Perez state that the findings “provide suggestive evidence that LCS do not, contrary to past hypotheses, increase the desire or inclination to consume more sweet foods.”



In Summary

Recently published and presented scientific evidence summarized herein, support the potential benefit of substituting low-calorie sweeteners for regular calorie sweeteners, to maintain calorie balance.

IV. ADDED SUGARS

Evidence summarized here is based on ILSI NA sponsored work relevant to the *2015 Scientific Report* as it relates to “added sugars” and indicates that the form of sugar is indistinguishable whether added or intrinsic, inadequate evidence exists to establish DRI upper levels, and the public-health benefit of focusing on added sugar has not been demonstrated.

“Added sugars” are not distinguishable structurally from sugar occurring naturally in a food and evidence does not support differentiating by health benefit [11,12].

- In a 2012 summary of dietary guidelines for sugars, experts in the field concluded: “Clearly, excess energy intake in any form results in weight gain; therefore, moderating sugar intake so as to not exceed daily energy requirements can help to reduce the risk for obesity. It is not clear; however, if diets lower in added sugars necessarily result in better or more balanced diets based on currently available scientific evidence.” [11]
- To address the issue of whether added sugars leads to unbalanced micronutrient intakes, ILSI NA sponsored a project to update and expand data on intakes of selected micronutrients at 5% increments of added sugars (from 0 to >35% of energy intake) using NHANES 2003–2006 data [12]. As reported in the publication:
 - “Nutrient intake was less with each 5% increase in added sugars intake above 5-10% [of energy intake].”
 - “Higher added sugars intake were associated with higher proportions of individuals with nutrient intakes below the [Estimated Average Requirement] EAR, but the overall high calorie and low quality of the U.S. diet remained the prominent issue.”
 - The authors concluded that “[h]igh levels of added sugars intake occur among only a small proportion of the population and cannot explain the existing problem of poor nutrient intake in the U.S. population as a whole.”

Evidence is inadequate to quantify limits on added sugar intake.

The *2015 Scientific Report* “recommends limiting added sugars to a maximum of 10% of total daily caloric intake...supported by: 1) the food pattern modeling analysis conducted by the 2015 DGAC



and 2) the scientific evidence review on added sugars and chronic disease risk conducted by the Committee” [21]. According to the report, the food pattern modeling analysis was based on a stated assumption that “empty calories allowances” be split such that “45% of empty calories are allocated to limits for added sugars, with the remainder (55 percent) allocated to solid fats” [21]. Additionally, the report describes that the “DGAC concurs with the World Health Organization’s [WHO] commissioned systematic review that moderate consistent evidence supports a relationship between the amount of free sugars intake and the development of dental caries among children and adults. Moderate evidence also indicates that caries are lower when free sugars intake is less than 10 percent of energy intake.” [21].

The WHO guidance used as primary scientific evidence to recommend 10% of energy limit for free sugars (note that free sugars includes fruit juices), is based on two evidence-based reviews related to dental caries and obesity/overweight. The conditional WHO recommendation to further reduce free sugars intake to 5 percent of total calories was based on evidence described in the DGAC 2015 report as “very low quality.” Furthermore, the following ILSI supported literature reviews are relevant.

- ILSI NA reviewed data related to dental caries in September 2002 and the findings were published in 2003 [13]. An earlier review was conducted in 1994 and published in 1995 [14]. This second, earlier review addresses the issue of dental caries during wartime. Data cited by the WHO review were collected following World War II in Japan, where there were undoubtedly many confounding factors, e.g., undernutrition and lack of dental care. The authors of the 1994 ILSI review state: “Although sugar consumption rose rapidly after World War II and has been ~ 45 kg per capita during the past 40 y, the number of caries-free schoolchildren aged 7-15 y had risen to 65% by 1989 and the DMFT index for 12 y-old children had decreased to 1.0.” The data cited come from Büttner 1991.
- An ILSI Europe concise monograph on this topic reviews studies showing that frequency of consumption of fermentable carbohydrates is a driver of dental caries along with oral hygiene, exposure to fluoride, and salivary flow and composition [15].
- Murphy and Johnson [16] reviewed the DRIs for carbohydrates and stated the following:

“The panel extensively reviewed the literature examining potential adverse effects of overconsumption of sugars. This included the available data on dental caries, behavior, cancer, risk of obesity, and risk of hyperlipidemia. The panel concluded that there was insufficient evidence to set a tolerable upper intake level (UL) for sugars. A UL for sugars was not set because of the limitation in the UL definition that requires a specific endpoint for an adverse effect from excessive nutrient intake.”



- In addition, as cited by Hess et al., a European Food Safety Authority panel concluded that “there are insufficient data to set an upper limit for (added) sugar intake. The basis for this conclusion was a review of the effects of sugar intake on the nutrient density of the diet, body weight, dental caries, and risk factors for cardiovascular disease and type 2 diabetes mellitus” [11].

The recommendation of the *2015 Scientific Report* to label added sugars is an instance of policy advocacy, not a matter of scientific evidence

The *2015 Scientific Report* [21] suggests specifically that: “The Nutrition Facts Panel (NFP) should include added sugars (in grams and teaspoons) and include a percent daily value, to assist consumers in making informed dietary decisions by identifying the amount of added sugars in foods and beverages” [21]. This text is an unfortunate inclusion in the report as it has no basis in a review of the literature or systematic review, but is rather an editorial opinion on regulatory policy.

- With respect to assisting consumers, the following excerpts from published papers are relevant:

“...discussions concerning the health effects of sugars must be framed rationally and be supported by scientific evidence. Underlying assumptions and expectations related to specific nutrient and food choices must be consciously made with the consumer in mind. For consumers to implement dietary recommendations, they must be provided with clear, relevant messages that are based on quality evidence. Such messages are critical to maintaining the trust and confidence of consumers in those who develop the recommendations and in those who deliver them” [23].

“Clearly, excess energy intake in any form results in weight gain; therefore, moderating sugar intake so as to not exceed daily energy requirements can help to reduce the risk for obesity. It is not clear, however, if diets lower in added sugars necessarily result in better or more balanced diets based on currently available scientific evidence. All digestible carbohydrates contain 4 kcal [per] gram, so substitutions of refined starch for added sugars will not lower calorie intake or improve public health” [11].

In Summary

The published literature summarized herein suggests added sugars are indistinguishable from total sugars, that evidence is inadequate to quantifying upper limits, and questions whether a focus on added sugars will result in better or more balanced diets.



V. SODIUM

Sodium and potassium intake in the context of dietary patterns

The *2015 Scientific Report* [21] identifies 3,478mg/day as the current average sodium intake in the U.S. and suggests this should be reduced. Conclusions drawn for the general population set 2,300mg/day as the tolerable upper limit for sodium intake (in concurrence with the 2013 IOM Report Sodium Intake in Populations [17]). Individuals who would benefit from lowering blood pressure are encouraged to consume no more than 2,400mg/day; lower sodium intake to 1,500mg/day for greater reduction in blood pressure, or lower intake by at least 1,000mg/day if goals of 2,400 or 1,500mg/day cannot be achieved (in concurrence with the 2013 AHA/ACC Lifestyle Guideline [18]).

In contrast to sodium intake recommendations, potassium is identified as a nutrient of concern within the *2015 Scientific Report* [21]. From Chapter 1: “Nutrient intake data, together with nutritional biomarker and health outcomes data indicate that vitamin D, calcium, potassium, and fiber are under consumed and may pose a public health concern”. Chapter 2 elaborates: “...research that includes specific nutrients in their description of dietary patterns indicate that patterns that are lower in saturated fat, cholesterol, and sodium and richer in fiber, potassium, and unsaturated fats are beneficial for reducing cardiovascular disease risk”. The *2015 Scientific Report* specifically “...encourages increased potassium intake through potassium-rich foods such as vegetables and fruits”.

Apart from specific, although independent, recommendations to reduce sodium intake and increase potassium intake, when considering the question “What effect does the interrelationship of sodium and potassium have on blood pressure and cardiovascular disease outcomes?” the *2015 Scientific Report* concurs with the 2013 NHLBI Lifestyle Report that “Evidence is not sufficient to determine whether increasing dietary potassium intake lowers blood pressure” and “Evidence is not sufficient to determine an association between dietary potassium intake and coronary heart disease (CHD), heart failure, and cardiovascular mortality.” Further elaboration within the *2015 Scientific Report* states that although a high ratio of sodium intake to potassium intake is hypothesized to be a stronger risk factor for hypertension than individual evaluation: “...the evidence base to support this hypothesis is insufficient for drawing definitive conclusions”.

Despite the assessment of insufficient evidence to support an association with increased dietary potassium and lower blood pressure or risk of cardiovascular disease, the *2015 Scientific Report* concludes that strong evidence exists for increasing dietary potassium intake while decreasing dietary sodium intake; effectively lowering the sodium potassium ratio in the U.S. diet. In considering this recommendation, the availability of dietary patterns which allow for lowering the sodium and potassium ratio must be considered. In ongoing research performed in cooperation with the Food Research Survey Group at the United States Department of Agriculture the importance of food choices to lower the sodium to potassium ratio in U.S. diets has been highlighted [19]:



- Fewer than 2% of adults met the recommended Na/K ratio of 0.49 (based on 2300 mg Na/4700 mg K), in NHANES 2007-2010. Mean Na/K ratio was 1.5 (SEM 0.01) for adult men and 1.4 (SEM 0.01) for adult women
- “Among individuals with $\text{Na/K} < 1.0$ vs. $\text{Na/K} \geq 1.0$, milk and dairy foods contributed 8% vs. 6% of daily Na and 12% vs. 9% of daily K.” Note that consumers with lower Na/K ratios (< 1.0) had higher percent of both Na and K intakes from milk and dairy foods, compared to consumers with higher Na/K ratios. Because nutrient dense milk and dairy foods contributed importantly to potassium intakes, the individuals’ overall dietary Na/K intake ratio was better, even though milk and dairy foods contributed a relatively greater portion of sodium to their diet compared to consumers with high Na/K ratios.
- Similarly, “...fruit and vegetables contributed 12% vs. 6% of total daily Na and 25% vs. 18% of daily K, respectively for individuals with Na/K

Additional challenges in achieving a lower sodium to potassium ratio are illustrated in a recent linear programming model developed using dietary data from the NHANES 2001-2002. Dietary patterns for six age, gender sub-groups and modeling scenarios were evaluated before and after an across-the board 10% reduction in sodium content of all foods in the Food and Nutrition Database for Dietary Studies [20]:

- “The 2300-mg/d sodium guideline was theoretically compatible with the potassium guidelines (4700 mg/d) for all sex-age groups.” Notably, “...women older than 50 years could reach the 4700-mg/d potassium goal only at the maximum level of sodium. For the remaining women and younger men, only a few Na-K combinations were compatible with nutritionally adequate diets...”
- “The 1500-mg/d sodium guideline was theoretically compatible with the potassium guideline (4700 mg/d) only for men older than 50 years and no other group...”
- Across-the-board 10% Na reduction in the food database “had minimal impact on the low energy food patterns. The feasibility of reaching the sodium goals by women was not affected. By contrast, the reduction in sodium content of the food supply led to food patterns for men that were significantly reduced in sodium content; however, the sodium and potassium guidelines could not be met simultaneously.”
- The authors concluded: “If the level of sodium is set too low, the other nutrient requirements cannot be met; hence the sodium goal becomes incompatible with nutrient adequate diets.” And 10% across-the-board reduction in the food supply “proved to be ineffective.”



In Summary

While the 2015 Dietary Guidelines Advisory Committees' conclusions about the nutrients sodium and potassium related to CVD were moderate, the conclusions about dietary patterns that are rich in potassium and not necessarily limited in sodium (DASH, Predimed) were rated as strong. ILSI N.A. supported research demonstrated that meeting current sodium recommendations is incompatible with meeting potassium recommendations within current dietary patterns [20]. Taken in concert, the Drenowski findings that a single nutrient focus is not feasible along with the *2015 Scientific Report's* strong recommendation on dietary patterns shows that a focus on increasing intakes of the 3 key food patterns is more achievable than focusing on sodium reduction across the food supply.

ILSI North America Technical Committees on Food Value Decisions, Fortification, Low-Calorie Sweeteners, Carbohydrates, and Sodium appreciate the opportunity to share comments from our scientific programs which relate to the *2015 Scientific Report* and looks forward to the consideration of this material in the final *2015 Dietary Guidelines for Americans*.

Sincerely,

Eric Hentges, PhD
Executive Director
ILSI North America



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Beyond the sticker price: including and excluding time in comparing food prices¹

Yanliang Yang,^{2*} George C Davis,² and Mary K Muth³

²Department of Agriculture and Applied Economics, College of Agriculture and Life Science, Virginia Tech, Blacksburg, VA; and ³RTI International, Research Triangle Park, NC

ABSTRACT

Background: An ongoing debate in the literature is how to measure the price of food. Most analyses have not considered the value of time in measuring the price of food. Whether or not the value of time is included in measuring the price of a food may have important implications for classifying foods based on their relative cost.

Objective: The purpose of this article is to compare prices that exclude time (time-exclusive price) with prices that include time (time-inclusive price) for 2 types of home foods: home foods using basic ingredients (home recipes) vs. home foods using more processed ingredients (processed recipes). The time-inclusive and time-exclusive prices are compared to determine whether the time-exclusive prices in isolation may mislead in drawing inferences regarding the relative prices of foods.

Design: We calculated the time-exclusive price and time-inclusive price of 100 home recipes and 143 processed recipes and then categorized them into 5 standard food groups: grains, proteins, vegetables, fruit, and dairy. We then examined the relation between the time-exclusive prices and the time-inclusive prices and dietary recommendations.

Results: For any food group, the processed food time-inclusive price was always less than the home recipe time-inclusive price, even if the processed food's time-exclusive price was more expensive. Time-inclusive prices for home recipes were especially higher for the more time-intensive food groups, such as grains, vegetables, and fruit, which are generally underconsumed relative to the guidelines.

Conclusion: Focusing only on the sticker price of a food and ignoring the time cost may lead to different conclusions about relative prices and policy recommendations than when the time cost is included. *Am J Clin Nutr* doi: 10.3945/ajcn.114.101444.

Keywords: food group recommendations, time-exclusive price, time-inclusive price, food price, preparation time

INTRODUCTION

It is well known that consumers generally underconsume fruit, vegetables, dairy, and whole grains but consume about the right amount of proteins (1). Food choices are influenced by many factors (2), but the importance of the price of food has received a great deal of attention in the literature. Numerous studies calculate and compare the prices of different foods (3–18). Some

claim that foods with lower energy densities per weight, such as fruit and vegetables, are more expensive than foods with higher energy densities per weight (3–9), whereas others claim this is not the case (10–17). In their meta-analysis of 27 studies, Rao and colleagues (18) found that price differences were much greater when prices were based on kilocalories as opposed to other units such as serving size. The core of this debate has centered on the appropriate units for measuring the direct price the consumer pays at the store. However, the value of time is another dimension in measuring price that has not received much attention and could be just as important for many consumers.

The term “price” in economics has a broader meaning than just the direct monetary cost of a good, and the direct monetary price alone is unlikely to comprehensively capture the economic factors that determine consumers’ choice. Indeed, when consumers are asked about barriers to healthy food choices, money and convenience often rank high in importance (2, 19–21). Money is considered the direct out-of-pocket cost, but convenience implicitly has a time component as well, where the time cost can be viewed as labor cost. Research supports this broader view by showing that time, not money, is the main factor in preventing individuals from meeting the Supplemental Nutrition Assistance Program nutritional targets in aggregate (22, 23), and a Institute of Medicine report on the adequacy of Supplemental Nutrition Assistance Program benefits calls for investigating ways to incorporate time constraints into the benefit calculations (24). Consequently, focusing solely on the time-exclusive price (i.e., the direct price) of food could give a distorted view of a broader time-inclusive price.

Time can be a substantial constraint affecting food choices for many individuals. Nobel Prize winner Gary Becker stated that “in the United States, the opportunity cost of time may be more important than the direct [money] cost of goods” (p. 47) (25). In Becker’s 1965 seminal work, he demonstrated how time and money constraints can be combined, leading to what is called the “full price” of a good (26). Becker’s full price of a good includes both the direct cost and the time cost. Estimating the

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*To whom correspondence should be addressed. E-mail: ylyang@vt.edu.
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full price of a good is now standard in economics, especially labor economics. The economic and policy implications of analysis based on full price can be quite different from those based on the direct price alone. Becker's full price concept has a very precise meaning in his article as referring to the opportunity cost associated with the individual's main personal resources, money and time. However, it is recognized that the term full price may carry for many an even broader connotation that is not consistent with Becker's definition or as used by economists. To avoid this equivocation, in this article, the term "time-inclusive price" is used for Becker's full price concept, and the term "time-exclusive price" is used for the direct price of a good.

The purpose of this article is to compare prices that exclude time (time-exclusive price) with prices that include time (time-inclusive price) for 2 types of home foods: home foods using basic ingredients (home recipes) vs. home foods using more processed ingredients (processed recipes). The terms "basic" and "processed" as used here refer to differences in ingredients with respect to preparation time. For example, suppose one has a broccoli salad recipe. A basic recipe would be preparation of the salad from basic ingredients and including washing and chopping the broccoli stalks. Alternatively, a processed recipe would be a ready-to-eat broccoli salad or a salad mix that requires only that the consumer open the package and mix the ingredients. The key idea associated with the term "processed recipe" is labor saving, which contains a certain degree of processing but not done by the consumer. It does not refer to the number of additives or preservatives in the food item, which may be present in some but not all processed foods. This study sought to compare prices both inclusive and exclusive of preparation time to assess how the consideration of time affects conclusions about relative costs of foods.

METHODS

Becker's full price, what we are calling time-inclusive price, is described elsewhere (22, 27), so only the final formula is given here:

$$FP_i = p_i + t_i \times w \quad (1)$$

In this formula, p_i is the direct time-exclusive price and t_i is the amount of time associated with the i th food. Time could be preparation time if the food is prepared at home, or if one is eating out, it could be the amount of time waiting, but more generally, it is the relevant time directly associated with production or acquisition of the food. The variable w is the dollar value placed on a unit of time. One can think of w as how much the consumer would be willing to pay someone to do it for him or her per unit of time in this activity.

As a point of clarity and precision, it is important to recognize that the economic approach makes a sharp distinction between costs and benefits. At the individual level, costs are defined as those associated with the allocation of personal resources: how much of your monetary and time resources do you give up in making a choice? Alternatively, benefits refer to the overall satisfaction (utility in the economist lexicon) the individual gets from the purchase or decision. In the economic approach, the individual makes a decision based on considering the net benefits

of the decision that are important to him or her: all benefits (e.g., taste, social, cultural) less all personal resource costs (e.g., money, time). Of course, with any choice, there can be benefits associated with the choice that have nothing to do with the individual's resources (e.g., the taste, a coolness factor, culturally acceptable, or environmentally sustainable). A negative impact on the environment of a choice may be a "cost" in laymen terms but is not technically considered a cost in the economic framework of individual choice. In the economic framework, it is a negative benefit or, more precisely, a disutility referred to as a negative externality. Within this framework, the Becker full price is simply providing a fuller resource-based cost accounting that includes time cost. This does not mean that other factors do not come into play, such as taste, culture, or the environment, only that a higher time cost is an unaccounted for disincentive (not an ultimate determinant) when considering the purchase of a food item. In this context, the time-inclusive price is just a generalization of the direct price of a good, which of course is not the only determinant of food choice.

In this study, the time-inclusive price (Becker's full price) was calculated as the sum of the direct (time-exclusive) price p_i and value of time in the food item, $t_i \times w$. The time-exclusive price p_i was calculated as the total cost paid for all ingredients used in a recipe, which is described in more detail in Results. For the time component of a recipe t_i , only hands-on preparation time (e.g., washing, chopping, and mashing) was considered in the analysis because it was assumed during cooking time (e.g., baking lasagna in an oven) or other preparation time (e.g., soaking dried beans) that the food preparer could be engaged in other activities. To estimate the value of time w , we used the standard market substitute approach from labor economics that has been used elsewhere (22, 23), which values time in the household at the amount the input (labor) could be purchased on the market. Hourly wage information was obtained from the Bureau of Labor Statistics for the Food Preparation and Serving-Related Occupations category (occupation code 35-0000) (28). There are 24 categories of suboccupations in this category. Descriptive analysis of this major group shows a wage distribution with a median of \$9.15 and range of \$6.96 between the 10th percentile and the 90th percentile. Because of the uncertainty on the appropriate value of time to use, we followed the approach of Davis and You (23) to conduct a sensitivity analysis. Specifically, based on the reported wage distribution information, we determined that a normal wage distribution with a median of 9.15 and an SD of 3.5 would match the data given by the Bureau of Labor Statistics. We then drew 1000 wage observations from this wage distribution and calculated the value of the time-inclusive price from the equation 1000 times and then reported the mean and 95% CI from the empirical distribution of the time-inclusive price. The calculations are based on per serving size but also on the MyPlate recommendations for daily servings. MyPlate, formerly MyPyramid, is the current nutrition guide published by USDA. For a 2000-calorie diet, the daily intake should be 6 servings of grains, 5.5 servings of protein, 5 servings of vegetables, 4 servings of fruit, and 3 servings of dairy (29).

Description of data

Simply comparing the direct time-exclusive price of different foods does not require knowledge of how foods are used and is

therefore relatively easy to do. A major difference in estimating the time-inclusive price of a food is that how the food is used must be considered as well; this is a consideration the consumer takes into account that is missing in a time-exclusive analysis. Consequently, in calculating the time-inclusive price of a food, the relevant level of analysis must be at the “recipe” level, defined very broadly as how the food might be used.

In an ideal setting, there would be a national database of many recipes indicating the direct cost and time associated with each recipe, but such a data set does not exist. In this analysis, we used the recipe database created by the North American Branch of the International Life Science Institute for the web-based application called Food Value Analysis (30). This application was initially created to help consumers see not only the direct cost of foods but also the time associated with producing foods. However, the database also allows for analysis in comparing time-exclusive and time-inclusive prices of selected foods. In **Table 1**, a brief overview of the data is given. A more comprehensive discussion can be found in Muth et al. (31).

The foods were selected to represent a range of commonly consumed entrées, entrée components, fruit, vegetables, grains and starches, baked goods, desserts, condiments, and beverages. One hundred recipes were selected from the USDA Food and Nutrition Database for Dietary Studies (FNDDS⁴: version 5) (32) or the USDA National Nutrient Database for Standard References (SR: version 24) (33). These recipes are called home recipes because they are prepared from basic ingredients with most of the cooking process done at home. In some instances, a combination of FNDDS and SR data was used to create a home-recipe form of the food because it was not available within a single code (e.g., garlic bread, meatloaf with mashed potatoes and vegetables, and cheese pizza). The recipes for all foods are available by selecting and viewing foods on www.foodvalueanalysis.org (30). It should be pointed out that the term recipe is being used in its most general form and includes any final consumption food consisting of one or more food ingredients. So there is a “recipe” for apple slices or fresh strawberries, but these require only one ingredient. Of course, other recipes will have more than one ingredient (e.g., lasagna).

In addition to the 100 home recipes, 143 “processed recipes” were chosen to match the 100 home recipes. The processed recipes reflect different points on the continuum of the processing scale from partially processed (canned or frozen ingredient substitutions) to entirely prepared foods (ready-to-serve food). The processed forms of foods were selected from the FNDDS, SR, and Gladson Nutrition Database (GND) (34), and as many as 3 processed forms (e.g., refrigerated, frozen, dry-mix pie crust) were included based on the available data to pair with the unprocessed home recipe; this is why there are 143, not 100, processed recipes.

The data set from the North American Branch of the International Life Science Institute contains estimated price and preparation time for each recipe. Both direct price and preparation time were calculated on a per-serving basis, with serving

size determined according to FNDDS or the Reference Amounts Customarily Consumed (35).

Food prices were obtained from the USDA Center for Nutrition Policy and Promotion Food Prices Database, 2003–2004 (36, 37), if available for the FNDDS code, which accounts for moisture losses and gains and refuse losses in preparing recipes from multiple ingredients. If food prices were not available in the Food Prices Database, national average prices were calculated by using The Nielsen Company’s Homescan database for 2010 (38) by applying calculations comparable to those for the Food Prices Database. All prices were adjusted to 2011 values by using the Bureau of Labor Statistics’ consumer price index for “food at home” (39).

Food preparation and cooking times for home recipes were obtained by using the Betty Crocker Cookbook, Better Homes and Gardens New Cookbook, and FoodNetwork.com’s “Recipes and Cooking” (40–42). For foods prepared from packaged foods, preparation and cooking times were obtained from package instructions (e.g., 7 min for heating a frozen meal or 4 min for heating a canned entrée). If preparation involved opening a package and putting the food in a microwave, preparation time is shown as “minimal” in the application and assumed to be zero in our calculations. The few foods without published preparation and cooking times were prepared to measure times in a test kitchen by a North Carolina State University extension specialist after procedures used by typical consumers. In addition to preparation and cooking time, consumers must clean up cooking surfaces and utensils. We did not include cleanup time because estimates were not available from existing sources.

Given the interest in the implications the analysis will have for dietary recommendations, the recipes were categorized according to their appropriate food group by using either the FNDDS or GND codes (32, 34). Sixty-seven percent of the foods were in the FNDDS database with the corresponding food group code. Twenty-six percent of the remaining foods were in the USDA SR and 7% in the GND. These foods were then matched with comparable foods in the FNDSS database and categorized accordingly. Foods that could not be matched were placed into the residual category called “others.” For example, coffee with milk or hot chocolate was placed in the “others” category. In the analysis, we dropped the “others” group to focus on the main 5 food groups. We grouped these foods into the following: protein, fruit, vegetables, grains, dairy, and a residual other. A mixed-dish recipe, such as lasagna with meat, has the FNDSS code 58130011 and therefore was grouped into grains because in the FNDSS database, a code starting with 5 is considered grains.

RESULTS

The average direct time-exclusive price and preparation time for the 6 food groups for the home recipes and processed recipes per serving are given in Table 1. Most processed recipes are made from canned, frozen, or ready-to-serve ingredients, which have part or most of the preparation process done by manufacturers already, so intuition may suggest that the processed time-exclusive (direct) prices would be greater than the home time-exclusive prices (because of value-added processing). However, we found that the difference in the time-exclusive price per serving for home and processed recipes was statistically

⁴ Abbreviations used: FNDDS, Food and Nutrition Database for Dietary Studies; GND, Gladson Nutrition Database; SR, The USDA National Nutrient Database for Standard Reference.

TABLE 1

Comparison of time-exclusive prices per serving, preparation time per serving, and time-price intensity for processed vs. basic recipes

Food groups ¹	Observation, <i>n</i>	Time-exclusive price, \$/serving	Difference <i>t</i> test, <i>P</i> value	Preparation time, min/serving	Difference <i>t</i> test, <i>P</i> value	Time-price intensity, ² min/\$
Grains						
Home	32	0.34 ± 0.06 ³	0.39	3.49 ± 0.55	<0.01	10.35
Processed	52	0.42 ± 0.06		0.22 ± 0.11		0.53
Proteins						
Home	32	0.82 ± 0.11	0.58	3.31 ± 0.29	<0.01	4.02
Processed	42	0.92 ± 0.12		0.14 ± 0.08		0.15
Vegetables						
Home	19	0.43 ± 0.08	0.05	3.30 ± 0.79	<0.01	7.66
Processed	26	0.27 ± 0.04		0.08 ± 0.08		0.29
Fruit						
Home	8	0.51 ± 0.15	0.53	1.88 ± 0.44	<0.01	3.70
Processed	12	0.40 ± 0.10		0.07 ± 0.07		0.17
Dairy						
Home	5	0.66 ± 0.23	0.85	1.53 ± 0.48	0.33	2.31
Processed	5	0.62 ± 0.10		0.68 ± 0.68		1.10
Others						
Home	4	0.20 ± 0.08	0.71	0.91 ± 0.48	0.06	4.55
Processed	6	0.30 ± 0.21		0.00 ± 0.00		0.00
Subtotal						
Home	100	0.53 ± 0.05	0.96	3.06 ± 0.26	<0.01	5.73
Processed	143	0.54 ± 0.05		0.17 ± 0.05		0.31

¹Here are some recipe examples for each food group. Grains: dinner rolls; proteins: beef pot pie; vegetables: green beans; fruit: apple slices; dairy: whipped cream; others: coffee. Each recipe contains both home and processed forms.

²Time-price intensity is preparation time divided by time-exclusive price.

³Mean ± SD (all such values).

significant only for the vegetable group. Over all groups (subtotal), the time-exclusive price was essentially the same for home and processed recipes, and the difference was not statistically significant. This insignificance suggests that offsetting cost efficiencies (e.g., large-scale production and specialization) associated with the production of value-added (time-saving) products allow them to be sold at a price comparable to less time-saving products.

The comparison of preparation time per serving revealed a much different story than the direct time-exclusive price. All home recipes for each food group showed a greater preparation time than for their corresponding processed forms, and all differences were statistically significant, except for the dairy and others group. Over all groups (subtotal), the preparation time for home recipes was 18 times greater on average than for processed recipes, and the difference was statistically significant.

Following Gronau and Hamermesh (43), the final column in Table 1 gives the time-price intensity. The time-price intensity is the ratio of the mean time to the mean price for each recipe type within each food group and so is simply a measure of minutes per dollar spent on the recipe per serving. The time-price intensity highlighted the huge discrepancy between time per dollar spent for home vs. processed recipes. Processed recipes were much more time efficient per dollar spent.

Time-exclusive and time-inclusive prices for the home and processed recipes are provided in **Table 2**. The difference between the 2 prices per serving within each food group reflected greater prices for home recipes than for processed recipes, reflecting the higher time intensity for home recipes. For the processed recipes, the time-exclusive prices (column 2) and time-inclusive prices (column 5) were very similar, except for

dairy. For the home recipes, the time-inclusive prices were anywhere from 1.4 to 2.5 times higher than the time-exclusive prices for the home recipes (grains, 2.5; vegetables, 2.1; protein, 1.6; fruit, 1.5; and dairy, 1.4). This was the result of differences in time. This pattern does not change even though the sensitivity analysis provides the 95% CI range accounting for the uncertainty related to the value of time. Most foods in the grain groups, such as biscuits and bread, are made from flour based on homemade recipes and require more time. For vegetables, the share of time cost is high because these foods require more time in cleaning, peeling, cutting, or mashing when the ingredients are raw and fresh. Thus, the time-exclusive price gives a distorted view of the broader time-inclusive price of the recipe.

In terms of the MyPlate recommended servings (29), Table 2 shows the calculated mean time-exclusive and time-inclusive price for the recommended numbers of servings per day (columns 3 and 6, respectively). These results show that 1) the processed recipes were always cheaper than the home recipes in terms of the time-inclusive price, and 2) the home recipes showed much greater differences between the time-inclusive and time-exclusive price than did the processed recipes.

Because economic decisions are based on relative prices (44), Table 2 also shows the ratios of the processed to home prices for the time-exclusive prices (column 4) and the time-inclusive prices (column 7). Note that the ratio for the time-inclusive price was always less than that for the time-exclusive price (column 7 vs. column 4) in comparing processed with home recipes. If one focused only on relative time-exclusive (direct) prices, one would conclude that processed grains and proteins were more expensive than their home counterparts (1.24 and 1.12, respectively) and that processed vegetables, fruit, and dairy were less expensive

TABLE 2

Time-exclusive price vs. time-inclusive prices on a per-serving and per-day basis for home and processed recipes

Food group	Time-exclusive price			Time-inclusive price (95% CI) ¹		
	Price, \$/serving	Daily recommended, ² \$/d	Price ratio ³	Price, \$/serving	Daily recommended, ² \$/d	Price ratio ³
Grains						
Home	0.34	2.04	1.24	0.86 (0.48, 1.26)	5.15 (2.86, 7.57)	0.56 (0.38, 0.9)
Processed	0.42	2.52		0.45 (0.43, 0.48)	2.71 (2.56, 2.86)	
Proteins						
Home	0.82	4.51	1.12	1.32 (0.95, 1.7)	7.25 (5.25, 9.35)	0.73 (0.56, 0.97)
Processed	0.92	5.06		0.94 (0.92, 0.96)	5.16 (5.08, 5.25)	
Vegetables						
Home	0.43	2.15	0.62	0.92 (0.56, 1.3)	4.62 (2.81, 6.52)	0.32 (0.22, 0.48)
Processed	0.27	1.35		0.28 (0.27, 0.29)	1.40 (1.36, 1.44)	
Fruit						
Home	0.51	2.04	0.79	0.79 (0.58, 1.01)	3.16 (2.33, 4.03)	0.53 (0.42, 0.69)
Processed	0.4	1.6		0.41 (0.4, 0.42)	1.64 (1.61, 1.68)	
Dairy						
Home	0.66	1.98	0.93	0.89 (0.73, 1.07)	2.68 (2.18, 3.21)	0.81 (0.74, 0.89)
Processed	0.62	1.86		0.72 (0.64, 0.8)	2.15 (1.93, 2.39)	
Subtotal						
Home	0.53	2.76	1.03	0.99 (0.66, 1.35)	5.23 (3.42, 7.14)	0.59 (0.43, 0.83)
Processed	0.54	2.84		0.56 (0.54, 0.58)	2.97 (2.87, 3.07)	

¹Time-inclusive price = time-exclusive price + preparation time × wage rate. The 95% CI is constructed from 1000 bootstrap stimulations based on hourly wage normal distribution with a mean of 9.15 and an SD of 3.5.

²Daily recommended includes price per serving × number of servings for each food group recommended by MyPlate (6 servings of grains, 5.5 servings of protein, 5 servings of vegetables, 4 servings of fruit, and 3 servings of dairy) (29).

³Price ratio = the processed recipe price divided by the home recipe price.

than their home counterparts (0.62, 0.79, and 0.93, respectively). However, once the value of time is taken into consideration, the time-inclusive prices made the relative processed to home prices even cheaper. So for grains and protein, the time value reversed the relative price ratio shown by considering only the time-exclusive (direct) price. For vegetables, fruit, and dairy, the time value reinforced the direct price relation.

DISCUSSION

The direct price of food, exclusive of the time component, is certainly an important cost to consider in choosing a food, but the time cost associated with a food may be just as important, if not more so, for some consumers. For the 243 recipes considered here, even when processed recipes are more expensive than home recipes when time is excluded, when time is included, the processed recipes are always cheaper relative to home recipes. Consequently, consideration of time-exclusive prices alone can give a misleading indication of the relative prices of foods and therefore can potentially lead to different policy implications from those that ignore the time dimension. For example, based solely on a time-exclusive price per serving, one could argue that fruit and vegetables need no special policy, such as a subsidy or purchase incentives, because they are already cheap. However, once the time-inclusive price is considered, this conclusion may no longer be correct. Because the time-inclusive price includes a direct money component and a time component, even if little can be done to reduce the time component, reducing the money component still decreases the time-inclusive price.

This study had limitations. There are thousands of recipes, and we have considered only 243. As more foods are added to the database, this analysis could be repeated to determine whether a broader set of foods changes the magnitude of the estimates.

One of the major challenges in doing time-inclusive price analysis is that, like the consumer, the researcher must not simply know what foods are purchased but how the foods are going to be used, which requires more detailed data and a deeper level analysis than just looking at the direct prices of foods. Here we did not have good information on cleanup time and so did not include it in the analysis, although given a home recipe likely involves more preparation, it also likely has more cleanup. Intuition suggests that the general results found here would extend to a larger database of more recipes and that including cleanup time would tend to reinforce the results found here, but that is an empirical issue. In addition, how much the consumer is willing to pay for the time in food preparation (the cost of the time) has received no real research in the literature, and the market substitute approach has been used as an estimate. Although the sensitivity analysis used here allows for a range on this cost and the general results are not very sensitive to the range, research is needed to better understand how consumers value time in food production. The grouping of individual food items into food groups is always challenging, and one must be aware of the fallacy of composition: what is true of the total is not necessarily true of all its elements. For “mixed recipes” (e.g., lasagna), we used the food group classification scheme provided by either the FNDDS or GND codes (32, 34), but clearly some other classification rule may affect the results. Finally, as indicated earlier, food choices are complex and based on many factors (e.g., taste, cultural, environmental, costs) and are not determined solely by prices. In making a decision, the consumer implicitly, if not explicitly, weighs the benefits and costs associated with the purchase. This research is simply indicating that a fuller cost accounting that captures time may be more relevant for many consumers and hence researchers and policy makers than cost accounting that ignores the role of time.

In conclusion, there has been much discussion in the literature on how to measure the direct price of foods. Although that research is important, the term “price” in economics has a broader meaning, and the goal of this research was to demonstrate how incorporating the value of time when measuring price can provide additional insights that are not captured by considering a time-exclusive price. The direct price of a food in the store is a time-exclusive price that is a special case of the broader time-inclusive price presented here. With the caveat in mind that the results here are limited to 243 recipes, the processed food time-inclusive price was always less than the home recipe time-inclusive price, even if the processed food’s time-exclusive price was more expensive. Increasing the amount of time associated with a food might be a deterrent to the consumption of that food. Focusing only on the direct time-exclusive price of a food in isolation and ignoring the time component could result in different conclusions about relative food prices and therefore policy recommendations.

We thank Shawn Karns for assistance with the data used in the analysis and the North American Branch of the International Life Science Institute for granting permission to use the Food Value Analysis data set for the analysis.

The authors’ responsibilities were as follows—YY and GCD: designed the research; MKM: provided the data set; YY: conducted the analysis and had responsibility for the final content; YY, GCD, and MKM: wrote the article; manuscript; and all authors: read and approved the final manuscript. The authors declared no potential conflict of interest related to this study.

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From: [Delia Murphy](#)
To: [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [fergc@foodsci.umass.edu](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: ILSI North America Scientific Integrity Working Group
Date: Wednesday, May 27, 2015 1:34:23 PM
Attachments: [5-27-15 Plan of Work for Scientific Integrity.docx](#)
[Scientific Integrity Work by Various Organizations and in the Current Literature.docx](#)

To: ILSI North America Scientific Integrity Working Group
Re: Draft Plan of Work

Please find attached the draft plan of work for the ILSI North America Scientific Integrity Working Group which reflects the discussion at the 30 April meeting of the Working Group. Also attached is the Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature presented at the meeting and referenced in the plan of work.

Please read the document and provide comments or edits to the draft by COB Friday, 12 June. The revised document will then be re-distributed to the Working Group for final approval.

The draft plan of work will be shared with the ILSI North America Board of Trustees' Executive Committee on a conference call on 2 June. It will be clearly stated that this current version is a draft and has not been finalized by the Working Group.

The meeting minutes from the 30 April meeting are nearing completion and will be distributed to the Working Group as soon as possible.

Please let Alison and I know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:





1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

1.202.659.0074 voice
1.202.659.3859 fax
www.ilsina.org

Scientific Integrity Working Group

Background/Recommendations from the Scientific Integrity Working Group from 30 April Meeting

1. Given the extensive work being done by federal agencies and other organizations on scientific integrity (see Compilation of Scientific Integrity Work by Various Organizations document completed by ILSI North America), why is there still an issue with scientific integrity? What are the reasons for an apparent increase in scientific fraud and misuse of scientific data? What are the pressures that result in these actions? What can be done to instill scientific integrity in all researchers?
2. ILSI North America should synthesize the Compilation document into a framework (science, research, and people) and publish it to shine a light on the work that has been done by the federal agencies and other organizations. ILSI North America should then develop a set of principles/best practices on scientific integrity from existing efforts.
3. ILSI North America's focus should be on implementation of these principles/best principles. To accomplish this goal, ILSI North America will bring visibility to the published principles/best practices by hosting a "tournament" on an annual basis to identify outstanding papers within specific categories that can be held up as examples and model publications. The following categories are under consideration as they were identified in the ILSI North America membership survey on scientific integrity: study design, statistical analysis, reporting fidelity, open source data sets, best reviewer, and best in class. This "tournament" would show the principles/best practices in action by focusing on the strengths and weaknesses in each category.
4. The Working Group feels that ILSI North America should seek a broader group of collaborators than we have previously worked with in order to have a greater impact; ones that have impeccable reputations and are not focused on area of science. Possible candidates are:
 - a. American Association for the Advancement of Science (AAAS)
 - b. Association of Public and Land-grant Universities (APLU)
 - c. National Science Foundation (NSF)
 - d. Association of American Universities (AAU)
 - e. The National Academies (NAS)
5. As the COI Summit Consortium has agreed to reconvene in two years, ILSI North America could introduce the principles/best practices for scientific integrity and seek endorsement from the nutrition, food science, and food safety professional societies.

Proposed Plan of Work for the Scientific Integrity Working Group

1. A Compilation of Scientific Integrity Work by Federal Agencies and Other Organizations was completed in April 2015. This information will be placed into a framework using three categories that encompass scientific integrity (science, research, and people.)
 - a. This work will be submitted to a peer reviewed journal as the first manuscript in order to have it published in a timely manner while the other scientific integrity work is

undertaken. Dr. Fergus Clydesdale has offered to publish this manuscript in *Critical Reviews in Food Science and Nutrition*.

- b. This compilation should remain a living document. With the journal, explore the possibility of an online version of the publication, capturing activities on scientific integrity on a regular basis.
2. Develop a second paper in collaboration with AAAS and/or APLU that builds on the first manuscript. The paper will synthesize a set of principles/best practices for scientific integrity using the framework (science, research, and people) to establish the first “rulebook” on scientific integrity and will describe how to implement them. Incorporate sports analogies to better illustrate this issue. Examine case studies of scientific misconduct (worst practices) to incorporate into the manuscript (NSF and HHS Office of Research Integrity jointly issue a list of case summaries of scientific misconduct each year https://ori.hhs.gov/case_summary). Highlight the punishments that are currently being dispensed for scientific misconduct. A goal of the publication will be to raise awareness of the real consequences of scientific misconduct, i.e. the “penalty phase.” Little attention has been given to this area within the scientific community.
 - a. The ILSI North America body of work on conflict of interest can be highlighted in the “people” section of the framework. For example, an individual researcher should be aware that he/she has certain conflicts of interest which can affect their personal integrity.
3. In collaboration with AAAS, APLU, and/or NSF, begin development of an annual “tournament” to identify outstanding papers within specific categories across all scientific disciplines. Begin development of criteria/rubric for grading papers at the “tournament” with collaborators (review current grading scales, i.e. HHS NIH National Cancer Institute, USDA National Institute of Food and Agriculture. Dr. David Allison has also begun to outline the procedure for evaluating papers.) The first “tournament” will be held in late 2017-early 2018.
 - a. Nutrition, food science, and food safety professional societies may be interested in sponsoring specific categories within the “tournament” (i.e. award prize money for winners of “tournament”).
4. Present the new framework and principles/best practices at major professional society meetings beginning in 2016-2017, educating attendees on the components of scientific integrity (i.e. learning to throw the baseball before you play the game.) The session would outline current efforts in scientific integrity, what it means for institutions and researchers, and where it is going and will bring to light how it applies to your professional organization. (If an individual researcher does not implement the principles/best practices, it can ruin one’s career.) The case studies used would be specific to the professional meeting. The session will also include a description of the “tournament” and the proposed criteria/rubric developed for grading the papers for additional feedback from attendees.
 - a. Potential Meetings to Present the Framework and Principles/Best Practices:
 - i. American Association for Advancement of Science (AAAS)
 - ii. Association of Public and Land-grant Universities (APLU)
 - iii. Association of American Universities (AAU)
 - iv. World Conference on Research Integrity
 - v. American Society of Nutrition- Experimental Biology (EB)
 - vi. International Association for Food Protection (IAFP)
 - vii. Academy of Nutrition and Dietetics - FNCE
 - viii. Canadian Nutrition Society (CNS)
 - ix. Society of Toxicology (SOT)
 - x. Society for Risk Analysis (SRA)
 - xi. Institute of Food Technologists (IFT)
 - xii. International Union of Food Science and Technology (IUFoST)
 - xiii. International Society for Behavioral Nutrition and Physical Activity (ISBNPA)

5. Finalize the criteria/rubric for grading papers and train the “referees” for the “tournament,” recognizing that over time, the principles/best practices may evolve, as demonstrated in sports.
6. Hold “tournament” in Washington, DC.
7. Post winning papers in the different “tournament” categories to NIH PubMed Commons for recognition.
8. When the COI Summit Consortium reconvenes in two years, ILSI North America will introduce the principles/best practices for scientific integrity and seek endorsement from the nutrition, food science, and food safety professional societies.

Proposed Timeline for Plan of Work:

1. Presentation of plan of work to the ILSI North America Board of Trustees: July 2015
2. Meet with AAAS and APLU to share Plan of Work: Summer 2015
3. First manuscript on Compilation of Scientific Integrity Work: Submission September 2015
4. Second manuscript on principles/best practices, developed in collaboration with AAAS and/or APLU: mid-2016
5. Roadshow at Major Professional Society Meetings: 2016-2017
6. Second COI Summit Consortium Meeting: December 2016- early 2017
7. First Annual “Tournament”: late 2017-early 2018

Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature

Scientific Integrity Work by Federal Agencies

Presidential Memorandum for the Heads of Executive Departments and Agencies

March 9, 2009

https://www.whitehouse.gov/the_press_office/Memorandum-for-the-Heads-of-Executive-Departments-and-Agencies-3-9-09/

Office of Science and Technology Policy (OSTP)

Directive on Scientific Integrity- December 17, 2010

This document is the implementation guide for the federal agencies to respond to the Presidential Memorandum.

<https://www.whitehouse.gov/sites/default/files/microsites/ostp/scientific-integrity-memo-12172010.pdf>

Scientific Integrity Report Card

As of July 2013, fifteen agencies have released final scientific integrity policies.

http://www.peer.org/assets/docs/About_SI_Report_Card_and_Disclaimer.pdf

National Science Foundation

The National Science Foundation (NSF) is an independent federal agency created by Congress in 1950 "to promote the progress of science; to advance the national health, prosperity, and welfare; to secure the national defense..." With an annual budget of \$7.3 billion (FY 2015), we are the funding source for approximately 24 percent of all federally supported basic research conducted by America's colleges and universities. In many fields such as mathematics, computer science and the social sciences, NSF is the major source of federal backing.

NSF Scientific Integrity Policy- released after December 2010

It is the policy of NSF to maintain a culture of scientific integrity in accordance with the President's March 9, 2009 Memorandum for the Heads of Executive Departments and Agencies on Scientific Integrity and the implementation guidance in the Office of Science and Technology Policy (OSTP) December 17, 2010 Memorandum. NSF's policy applies to civil service employees; visiting scientists, engineers, and educators; those working at NSF under the Intergovernmental Personnel Act; and political appointees.

<http://www.nsf.gov/bfa/dias/policy/si/sipolicy.pdf>

Responsible Conduct of Research (RCR)- released after August 2007 when the America Creating Opportunities to Meaningfully Promote Excellence in Technology, Education, and Science (COMPETES) Act was signed into law.

<http://www.nsf.gov/bfa/dias/policy/rcr.jsp>

NSF's Research Misconduct regulation is found at [45 CFR 689](#).

The above regulation only applies to conduct that occurred on or after April 17th, 2002. For alleged misconduct that occurred before April 17, 2002, we use [this](#) definition and follow the procedure described in [45 CFR 689](#) above.



Research Misconduct is defined as fabrication, falsification, or plagiarism in proposing, performing, or reviewing research, or in reporting research results.

- Fabrication is making up results and recording or reporting them
- Falsification is manipulating research materials, equipment, or processes or changing or omitting data or results such that the research is not accurately represented in the research record.
- Plagiarism is the appropriation of another person's ideas, processes, results, or words without giving appropriate credit,
- Policy defines "research" and "research record"

<https://www.nsf.gov/oig/session.pdf>

Searches for "scientific integrity" and "research integrity" grants results included many grants awarded in the 1990s but it seems that not as many have been funded more recently

<http://www.nsf.gov/awardsearch/simpleSearchResult?queryText=%22scientific+integrity%22+%22research+integrity%22+&ActiveAwards=true&ExpiredAwards=true>

Collaborative Research: Foundations of Social and Ethical Responsibility Among Undergraduate Engineering Students: Comparing Across Time, Institutions, and Interventions

Award Number:1449479; Principal Investigator: Brent Jesiek; Co-Principal Investigator: Carla Zoltowski; Organization: Purdue University; NSF Organization: SES Start Date:05/15/2015; Award Amount:\$260,491.00; Relevance:29.51;

Research grants for "research misconduct" have taken place recently, including:

<http://www.nsf.gov/awardsearch/simpleSearchResult?queryText=%22research+misconduct%22>

The Nature of Ethical Decision-Making in Research

Award Number:0924751; Principal Investigator: R. Wayne Fuqua; Co-Principal Investigator: David Hartmann, Thomas Van Valey; Organization: Western Michigan University; NSF Organization: SES Start Date:10/01/2009; Award Amount:\$357,073.00; Relevance:77.79;

Gaming Against Plagiarism

Award Number:1033002; Principal Investigator: Michelle Foss Leonard; Co-Principal Investigator: Amy Buhler, Margeaux Johnson, James Oliverio, Douglas Levey, Benjamin DeVane; Organization: University of Florida; NSF Organization: IIS Start Date:09/01/2010; Award Amount:\$298,660.00; Relevance:72.24;

<http://digitalworlds.ufl.edu/projects/gap/>

Department of Health and Human Services (HHS)

Policies and Principles for Assuring Scientific Integrity

Published in 2011

<http://aspe.hhs.gov/sp/scientificintegrity/principles/index.cfm>

Office of Research Integrity

<https://ori.hhs.gov/>

In 2000, ORI began the [Research on Research Integrity \(RRI\) Program](#) and the biennial [Research Conferences on Research Integrity](#) to expand the knowledge base and develop a research community focused on the responsible conduct of research, research integrity, and research misconduct. That same year ORI started the [Rapid Response for Technical Assistance](#) to provide early and direct assistance to institutions assessing research misconduct allegations.



In 2002, ORI launched the Responsible Conduct Research (RCR) [RCR Resource Development Program](#) and the [RCR Program for Academic Societies](#). The former program was designed to facilitate the development of materials for teaching the responsible conduct of research by the research community for use in the research community. The latter program, a collaboration with the Association of American Medical Colleges, supported activities within academic societies designed to promote the responsible conduct of research among their members. The first RCR Expo was held in 2003 to call attention to the new RCR materials.

ORI published the [ORI Introduction to the Responsible Conduct of Research](#) in 2004 and began the [RCR Program for Graduate Schools](#) in collaboration with the Council of Graduate Schools to institutionalize RCR education in graduate training.

A new regulation, [PHS Policies on Research Misconduct \(pdf\)](#), became effective on June 16, 2005. The regulation is codified at 42 C.F.R. Part 93. ORI began developing a training program for institutional research integrity officers (RIOs) in 2005 that produced an orientation video in 2006 and boot camps in 2007. In 2007, ORI also began the [RCR Program for Postdocs](#) and took another step toward the creation of a laboratory management training program in collaboration with the Laboratory Management Institute at the University of California-Davis to develop on-line instruction on laboratory management. Previously, ORI organized the first national conference on the management of biomedical research laboratories in 1998 in collaboration with the University of Arizona and supported the development of instructional resources on laboratory management through its RCR Resource Development Program.

"The Lab: Avoiding Research Misconduct": An Interactive Movie on Research Misconduct

In "The Lab: Avoiding Research Misconduct," you become the lead characters in an interactive movie and make decisions about integrity in research that can have long-term consequences. The simulation addresses Responsible Conduct of Research topics such as avoiding research misconduct, mentorship responsibilities, handling of data, responsible authorship, and questionable research practices.

<http://ori.hhs.gov/THELAB>

The National Science Foundation and the Office of Research Integrity at the Department of Health and Human Services jointly confirm about 20 cases a year of research misconduct, according to Steneck. The actual number could be 10 times that or more, he said, because some researchers suspect but do not report misconduct, some institutions fail to undertake rigorous investigations and some journals find but do not report misconduct.

National Institutes of Health (NIH)

NIH Policies and Procedures for Promoting Scientific Integrity

November 2012

<http://www.nih.gov/about/director/sci-int-nov2012.pdf>

NIH has not yet finalized the most recent language providing guidance to reviewers

http://enhancing-peer-review.nih.gov/guidance_reviewers.html

<http://grants.nih.gov/grants/peer/peer.htm>

NIH hosts a workshop with journals to unite on reproducibility:

A group of editors representing more than 30 major journals; representatives from funding agencies; and scientific leaders assembled at the American Association for the Advancement of Science's headquarters in June 2014 to discuss principles and guidelines for preclinical biomedical research. The gathering was convened by the US National Institutes of Health, *Nature* and *Science* (see *Science* **346**, 679; 2014). The discussion ranged from what journals were already doing to address reproducibility — and the effectiveness of those measures — to the magnitude of the problem and the cost of solutions. The attendees agreed on a common set of Principles and Guidelines in Reporting Preclinical Research



(see go.nature.com/ezej11p) that list proposed journal policies and author reporting requirements in order to promote transparency and reproducibility.

NIH plans to enhance reproducibility:

- NIH is developing a training module on enhancing reproducibility and transparency of research findings, with an emphasis on good experimental design.
- Several of the NIH's institutes and centres are also testing the use of a checklist to ensure a more systematic evaluation of grant applications.
- A pilot was launched last year that we plan to complete by the end of this year to assess the value of assigning at least one reviewer on each panel the specific task of evaluating the 'scientific premise' of the application: the key publications on which the application is based (which may or may not come from the applicant's own research efforts).
- Big Data initiative, the NIH has requested applications to develop a Data Discovery Index (DDI) to allow investigators to locate and access unpublished, primary data (see go.nature.com/rjjfoj).
- in mid-December, the NIH launched an online forum called PubMed Commons (see go.nature.com/8m4pfp) for open discourse about published articles.
- NIH is contemplating modifying the format of its 'biographical sketch' form, which grant applicants are required to complete, to emphasize the significance of advances resulting from work in which the applicant participated, and to delineate the part played by the applicant.
- NIH is examining ways to anonymize the peer-review process to reduce the effect of unconscious bias (see go.nature.com/g5xr3c)

<http://www.nature.com/news/policy-nih-plans-to-enhance-reproducibility-1.14586>

NIH Regional Consultation Meeting on Peer Review

October 22, 2007 – Washington, D.C.

Meeting Summary: <http://enhancing-peer-review.nih.gov/meetings/102207-summary.html>

Food and Drug Administration (FDA)

<http://www.fda.gov/ScienceResearch/AboutScienceResearchatFDA/ucm306446.htm>

FDA has a long and continuing history of promoting an environment of robust scientific debate, where the integrity of information is ensured, all views are carefully considered, and scientific decisions are protected from political influence. In 2009, we established [FDA's Office of Scientific Integrity](#) (OSI). OSI works to:

1. ensure that FDA's policies and procedures are current and applied across the Agency;
2. resolve scientific disputes that may arise internally or externally and that are not resolved at the Agency's Center levels; and
3. advise the Chief Scientist and other senior FDA leaders on appropriate responses.

Centers for Disease Control and Prevention (CDC)

The Office of the Associate Director for Science (OADS) provides service and support to the CDC scientists as they work to protect people's health and improve the quality of their lives. Our focus is on strengthening the quality and integrity of CDC's science. Furthermore, by fostering innovative and successful scientific collaborations and partnerships we are also working towards enhancing the relevance of our science and its health impact.

Our office is also a home to the Office of Science Quality (OSQ) which is responsible for advancing the quality of CDC's science and championing the translation of research through the development of science policies and best practices (e.g., authorship, scientific clearance, peer review, and extramural research policies); and the Office of Scientific Integrity, which ensures that CDC science and research activities comply with various federal laws,



regulations, and policies; coordinates the agency's 301(d) and 308(d) confidentiality protections; ensures leadership in public health ethics; and provides trainings to promote a well-educated and ethical domestic and international workforce at CDC.

<http://www.cdc.gov/od/science/aboutus/index.htm>

Environmental Protection Agency (EPA)

EPA's Scientific Integrity Policy was issued in February 2012 and provides a framework to promote scientific and ethical standards and to create a proactive culture to support them. The policy establishes a Scientific Integrity Committee to implement the policy. The Committee consists of Deputy Scientific Integrity Officials that represent each of the Agency's Program Offices and Regions. The Scientific Integrity Official (ScIO) chairs the Committee. The ScIO is the Agency's focal point on scientific integrity and serves as the Agency's expert on such matters.

[EPA Scientific Integrity Policy \(PDF\)](#)

<http://www2.epa.gov/osa/basic-information-about-scientific-integrity>

Definition of Scientific Integrity: Scientific Integrity results from adherence to professional values and practices, when conducting and applying the results of science and scholarship. It ensures:

- Objectivity
- Clarity
- Reproducibility
- Utility

Scientific Integrity is important because it provides insulation from:

- Bias
- Fabrication
- Falsification
- Plagiarism
- Outside interference
- Censorship
- Inadequate procedural and information security

Principles of Scientific Integrity

In 1999, the Agency published its Principles of Scientific Integrity, developed in conjunction with the EPA's National Partnership Council, which is comprised of representatives of Agency labor unions and management. The Principles laid out the basic rules for ethical behavior by all EPA employees in:

- Conducting scientific research
- Interpreting and presenting results
- Using scientific information and data

Principles of Scientific Integrity

Community of Practice for Statistics- January 2014

Initiative to strengthen statistics, consideration, and study design and to ensure these same factors are evaluation during the review and approval of study protocols. 3 Working Groups were formed to raise awareness of the importance of statistical issues and provide a forum for robust discussion. The 3 Working Groups developed process and guidance documents.

<http://www.ncbi.nlm.nih.gov/pubmed/25795653>



Revising The Agency's Peer Review Handbook: The Agency's Peer Review Handbook was first issued in 1998. It was revised and reissued in 2000 (2nd Edition) and 2006 (3rd Edition). In 2009 an addendum on the "Appearance of a Lack of Impartiality in External Peer Review" was added. The Handbook is currently being updated to incorporate EPA organizational changes, the 2009 addendum, as well as additional processes that have been put into place since 2006.

[Peer Review Handbook 3rd Edition, 2006](#)

[Addendum to Peer Review Handbook 3rd Edition](#)

United States Department of Agriculture (USDA)

USDA Scientific Integrity Policy - 2013

To ensure that science at USDA is held to the highest standards possible, Secretary Vilsack issued a Departmental Regulation (DR) on Scientific Integrity. It provides guidance to all employees and contractors on the proper use of scientific findings and the principles of conducting scientific activities, and addresses the White House [Office of Science and Technology Policy's](#) request for all federal departments to write these policies. See below for the policy and the handbook, which describes how the policy will be implemented.

- [USDA Scientific Integrity Policy \(DR 1074-001\) \(PDF, 262KB\)](#)
- [USDA Scientific Integrity Policy Handbook \(PDF, 879KB\)](#)
- [Annual USDA Scientific Integrity Allegations Summary Report \(May 2013 - April 2014\) \(PDF, 179KB\)](#)
- [USDA Agency Scientific Integrity Officers](#)

Research misconduct - an important subset of scientific integrity violation - is defined as fabrication, falsification, or plagiarism in proposing, performing, or reviewing research, or in reporting research results. To ensure that the public can trust the objectivity of its science, USDA established policies and procedures for handling research misconduct that occurs in research that is either funded or conducted by USDA.

- [View a list of USDA Research Integrity Officers](#)

Anyone who suspects USDA researchers or researchers performing USDA-funded research of engaging in research misconduct is encouraged to make a formal allegation of research misconduct to USDA's Office of the Inspector General (OIG)



Scientific Integrity Work by Non-Profit Organizations

The National Academies

Institute of Medicine

Does the Public Trust Science? Trust and Confidence at the Intersections of the Life Sciences and Society

A workshop of the Roundtable on Public Interfaces of the Life Sciences

May 5-6, 2015

National Academy of Sciences

2101 Constitution Avenue N.W., Lecture Room

Washington, D.C.

<http://nas-sites.org/publicinterfaces/roundtable/events/trust/>

2002: Integrity in Scientific Research: Creating an Environment That Promotes Responsible Conduct

This report focuses on the research environment and attempts to define and describe those elements that allow and encourage unique individuals, regardless of their role in the research organization or their backgrounds on entry, to act with integrity. The committee's goal was to define the desired outcomes and set forth a set of initiatives that it believes will enhance integrity in the research environment. The committee considered approaches that can be used to ensure integrity and methods that can be used to assess the effectiveness of those efforts.

Several overarching conclusions emerged as the committee addressed the desire of the Department of Health and Human Services' Office of Research Integrity for means to assess and track the state of integrity in the research environment:

- Attention to issues of integrity in scientific research is very important to the public, scientists, the institutions in which they work, and the scientific enterprise itself.
- No established measures for assessing integrity in the research environment exist.
- Promulgation of and adherence to policies and procedures are necessary, but they are not sufficient means to ensure the responsible conduct of research.
- There is a lack of evidence to definitively support any one way to approach the problem of promoting and evaluating research integrity.
- Education in the responsible conduct of research is critical, but if it is not done appropriately and in a creative way, it is likely to be of only modest help and may be ineffective.
- Institutional self-assessment is one promising approach to assessing and continually improving integrity in research.

<https://www.iom.edu/Reports/2002/Integrity-in-Scientific-Research-Creating-an-Environment-That-Promotes-Responsible-Conduct.aspx>

RESPONSIBLE SCIENCE

Ensuring the Integrity of the Research Process

VOLUME I

Panel on Scientific Responsibility and the Conduct of Research

Committee on Science, Engineering, and Public Policy

National Academy of Sciences

National Academy of Engineering

Institute of Medicine

NATIONAL ACADEMY PRESS

Washington, D.C. 1992

http://www.nap.edu/openbook.php?record_id=1864&page=R1



“Conflict of Interest and Medical Innovation:

Ensuring Integrity While Facilitating Innovation in Medical Research: Workshop Summary” (2014)

<http://www.nap.edu/catalog/18723/conflict-of-interest-and-medical-innovation-ensuring-integrity-while-facilitating>

Scientific advances such as the sequencing of the human genome have created great promise for improving human health by providing a greater understanding of disease biology and enabling the development of new drugs, diagnostics, and preventive services. However, the translation of research advances into clinical applications has so far been slower than anticipated. This is due in part to the complexity of the underlying biology as well as the cost and time it takes to develop a product. Pharmaceutical companies are adapting their business models to this new reality for product development by placing increasing emphasis on leveraging alliances, joint development efforts, early-phase research partnerships, and public-private partnerships. These collaborative efforts make it possible to identify new drug targets, enhance the understanding of the underlying basis of disease, discover novel indications for the use of already approved products, and develop biomarkers for disease outcomes or directed drug use. While the potential benefits of collaboration are significant, the fact that the relationships among development partners are often financial means that it is vital to ensure trust by identifying, disclosing, and managing any potential sources of conflict that could create bias in the research being performed together.

Scientific Integrity Work by Foundations

John Templeton Foundation

Increasing Scientific Openness and Integrity

Project Leader(s): Brian Nosek, Jeffrey Spies

Grantee(s): **Center for Open Science** (see below additional projects under the Arnold Foundation)

Description: An academic scientist's professional success depends on publishing. Publishing norms emphasize novel, positive, tidy results. As such, disciplinary incentives encourage design, analysis, and reporting decisions that maximize publishability even at the expense of accuracy. This challenges scientists' character because professional success is enhanced by pursuing suboptimal scientific practices. As such, disciplinary norms guide researchers toward practices that are contrary to personal and scientific values. The end result is inflation of error in published science, and interference with knowledge accumulation. Scientific integrity can be improved with strategies that make the fundamental but abstract accuracy motive—getting it right—competitive with the more tangible and concrete incentive—getting it published. We are building infrastructure (<http://openscienceframework.org/>) to alter the incentives, increase openness and accountability, and provide a means of instilling habits that embody scientific values in the daily behavior of practicing scientists. Also, we are building communities around open science values, and means of providing credit for practicing those values. Ultimately, we aim to enhance the credibility and integrity of individual scientists, the scientific community, and the knowledge base that they produce. We will meet these goals in this grant with three activities: (1) building the Open Science Framework to provide features that provide value to the scientist's existing workflow and enables or automates good practices, (2) building community, training and outreach to facilitate use of the Open Science Framework, and (3) connecting a variety of tools (e.g., data repositories, data visualization tools, analytic tools)



through the OSF to support the entire research lifecycle and facilitate documentation and archival of research materials and data.

Grant Amount: \$2,109,856

Start Date: January 2014, End Date: October 2016

Grant ID: 46545

<http://www.templeton.org/what-we-fund/grants/increasing-scientific-openness-and-integrity>

MacArthur Foundation

The **Center for Scientific Integrity** operates **Retraction Watch** through a generous grant from the MacArthur Foundation. <http://retractionwatch.com/the-retraction-watch-faq/>

The goals of the Center fall under four broad areas:

- A database of retractions, expressions of concern and related publishing events, generated by the work of Retraction Watch. The database will be freely available to scientists, scholars and anyone else interested in analyzing the information.
- Long-form, larger-impact writing, including magazine-length articles, reports and books.
- Aid and assistance to groups and individuals whose interests in transparency and accountability intersect with ours, and who could benefit from shared expertise and resources.

<http://retractionwatch.com/the-center-for-scientific-integrity/>

Arnold Foundation

The Arnold Foundation has 4 areas of focus, one is research integrity. LJAF's Research Integrity initiative aims to improve the reliability and validity of scientific evidence across fields that inform governmental policy, philanthropic endeavors, and individual decision making. As a society, we often rely on published scientific research to guide our policy, health, and lifestyle choices. Although some published research is rigorous and reliable, some is not. Worse, the unreliability of research is often difficult or impossible to ascertain. LJAF is currently working to address this problem by supporting organizations that are committed to improving the openness, transparency, and quality of research. All research projects sponsored in full or in part by LJAF must follow the Guidelines for Investments in Research. [See Guidelines for Investments in Research](#)

Between 2011-2014, the Arnold Foundation granted \$66,859,986 in grant dollars for Research Integrity projects, including grants to:

American Association for the Advancement of Science (AAAS) (see more on AAAS below)

\$100,000 to foster open, reliable, and rigorous scientific research by sponsoring three workshops on publication standards. The grant runs from 2014-2016.

Nutrition Science Initiative

Two grants for a total of up to \$44 million running from 2012-2018 to improve the quality of science in nutrition and obesity research.

The mission of Nutrition Science Initiative is to reduce the individual, social, and economic costs of obesity, diabetes, and their related diseases by improving the quality of science in nutrition and obesity research. The Nutrition Science Initiative is currently focusing on 3 projects:

1. Boston Children's Hospital: This study will determine whether reduced calorie intake or a change in the proportions of fat and carbohydrates is the most effective strategy for maintaining a reduced body weight.



2. Energy Balance Consortium: This highly controlled laboratory study will help determine whether it's the total amount of calories you eat or the proportion of fat and carbohydrate in the diet that most importantly drives body weight gain.
3. Stanford University: This study compares the effects of a very low-carbohydrate and very-low fat diets on body weight in free-living obese patients over a year's time and examines whether genetic or metabolic factors can predict the response to the different diets.

Center for Open Science, Inc. (COS)

(see above for more information under the John Templeton Foundation)

Several million dollars to the Center for Open Science, Inc.

COS Communities blur the boundary between COS and the many individual and organizational contributors to improving scientific practices. COS Communities form around particular products or services to define specifications, maximize applicability, promote adoption, and facilitate evaluation and improvement. There are 4 buckets of COS communities:

Publishing Initiatives

1. Badges to Acknowledge Open Practices: Badges incentivize open research by rewarding authors with visual acknowledgements on published manuscripts. Currently, badges can be earned for three distinct practices: open data, open materials, and preregistration. Badges appear directly on publications along with information regarding where the relevant data, materials, or registration can be found. The badges and their criteria are developed and maintained as a community-driven initiative of the Center for Open Science.
2. Registered Reports: Registered Reports offer journals an alternative structure to the current publishing format to promote transparency and reproducibility in scientific research. In this model, peer review occurs twice. Each study procedure and analysis plan are evaluated prior to data collection for in-principle acceptance; if accepted, the final manuscript is essentially guaranteed publication regardless of the reported outcome, with a second peer review to ensure the accepted methodology was conducted.

Metascience

1. Reproducibility Project: Psychology (RP:P): The RP:P is a collaborative community effort to replicate published psychology experiments from three important journals. Replication teams follow a standard protocol to maximize consistency and quality across replications, and the accumulated data, materials and workflow are to be open for critical review on OSF. The RP:P is coordinated at the Center for Open Science and involves volunteer scientists from all over the world.
2. Reproducibility Project: Cancer Biology (RP:CB): The RP:CB is an initiative to conduct direct replications of 50 high-impact cancer biology studies. The project anticipates learning more about predictors of reproducibility, common obstacles to conducting replications, and how the current scientific incentive structure affects research practices by estimating the rate of reproducibility in a sample of published cancer biology literature. The RP:CB is a collaborative effort between the Center for Open Science and network provider Science Exchange.
3. Many Labs I: Many Labs I project was a crowdsourced replication study in which the same 13 psychological effects were examined in 36 independent samples to examine variability in replicability across sample and setting.
 - a. Results:
 - i. Variations in sample and setting had little impact on observed effect magnitudes



- ii. When there was variation in effect magnitude across samples, it occurred in studies with large effects, not studies with small effects
 - iii. Replicability was much more dependent on the effect of study rather than the sample or setting in which it was studied
 - iv. Replicability held even across lab-web and across nations
 - v. Two effects in a subdomain with substantial debate about reproducibility (flag and currency priming) showed no evidence of an effect in individual samples or in the aggregate.
4. Many Labs II: Conducted in Fall of 2014, Many Labs II employed the same model as Many Labs I but with almost 30 effects, more than 100 laboratories, and including samples from more than 20 countries. The findings should be released in mid-2015.
5. Many Labs III: Many psychologists rely on undergraduate participant pools as their primary source of participants. Most participant pools are made up of undergraduate students taking introductory psychology courses over the course of a semester. Also conducted in Fall of 2014, Many Labs III systematically evaluated time-of-semester effects for 10 psychological effects across many participant pools. Twenty labs administered the same protocol across the academic semester. The aggregate data will provide evidence as to whether the time-of-semester moderates the detectability of effects.
6. Collaborative Replications and Education Project (CREP): The Collaborative Replications and Education Project facilitates student research training through conducting replications. The community-led team composed a list of studies that could be replicated as part of research methods courses, independent studies, or bachelor theses. Replication teams are encouraged to submit their results to an information commons for aggregation for potential publication. This integrates learning and substantive contribution to research.
7. Crowdsourcing a Dataset: Crowdsourcing a dataset is a method of data analysis in which multiple independent analysts investigate the same research question on the same data set in whatever manner they consider to be best. This approach should be particularly useful for complex data sets in which a variety of analytic approaches could be used, and when dealing with controversial issues about which researchers and others have very different priors. This first crowdsourcing project establishes a protocol for independent simultaneous analysis of a single dataset by multiple teams, and resolution of the variation in analytic strategies and effect estimates among them.

Infrastructure

1. Open Source Developers: The Center for Open Science is a Python-based, open source development shop. Developers who want to support open science should definitely consider contributing to our open source community. The Open Science Framework, the flagship platform of the Center for Open Science, is a web application for supporting the research workflow. Essentially, the Center for Open Science wants to bring the core philosophy of open source development to science. Developers have the opportunity to contribute to maturing products, like the Open Science Framework, or to new projects that help make science better.

Interest Groups

1. Ambassadors: Center for Open Science ambassadors act as the local authority on the Center for Open Science, the Open Science Framework, and open science practices in their community. They are trained to talk about the Center for Open Science, lead Open Science Framework demonstrations, and represent us at conferences and meetings. Researchers in any field and from



any country can become COS Ambassadors. This is a great opportunity to promote open science in your community and help us work to increase openness, integrity, and reproducibility across scientific domains.

2. **Open Science Collaboration:** The Open Science Collaboration is a network of researchers, professionals, citizen scientists, and others with an interest in open science, metascience, and good scientific practices. The goal of the Open Science Collaboration is to promote open collaboration of scientific ideas. Collaboration and broadcasting of problems increases the odds a person with the right expertise will see it and be able to solve it easily. In the same vein, collaboration can lead to novel solutions to problems being found. Collaboration also means that projects can be more ambitious, as more people with a variety of expertise and experience are involved to help distribute the work.

Workshop held at the Center for Open Science in 2014 aimed at creating standards for promoting reproducible research in the social-behavioral sciences. Representatives from across disciplines (economics, political science, psychology, sociology, medicine), from funders (NIH, NSF, Laura and John Arnold Foundation, Sloan Foundation), publishers (Science/AAAS, APA, Nature Publishing Group), editors (American Political Science Review, Psychological Science, Perspectives on Psychological Science, Science), data archivists (ICPSR), and researchers from over 40 leading institutions (UC Berkeley, MIT, University of Michigan, University of British Columbia, UVA, UPenn, Northwestern, among many others) came together to push forward on specific action items researchers and publishers can do to promote transparent and reproducible research.

<http://bitss.org/2014/11/06/creating-standards-for-reproducible-research-overview-of-cos-meeting/>

Robert Wood Johnson Foundation (RWJ)

http://www.rwjf.org/reports/grr/038967.htm#int_biblio

Anderson F. "Science Advocacy and Scientific Due Process." *Issues in Science and Technology*, 16(Summer): 71–76, 2000.

Reports

Anderson F, Edens G and Sargeant T. *Science Advocacy and Scientific Due Process: Sourcebook of Materials*. Washington: Cadwalader, Wickersham & Taft, 2000.

Guest Authorship and Ghostwriting in Publications Related to Rofecoxib

A Case Study of Industry Documents From Rofecoxib Litigation

<http://www.rwjf.org/en/library/research/2008/04/guest-authorship-and-ghostwriting-in-publications-related-to-rof.html>

What's Behind Large Disparities in NIH Research Funding

In 2011, the National Institutes of Health revealed, through their own research, that only 16 percent of grant applications submitted by African American researchers were funded. The number for White researchers was 29 percent. Here, Robert Wood Johnson Foundation (RWJF) experts answer questions about the problem, possible solutions and how researchers should proceed.

<http://www.rwjf.org/en/library/articles-and-news/2011/12/breaking-new-ground-in-research/whats-behind-large-disparities-in-nih-research-funding.html>

Sloan Foundation

Opportunities: Big Data is a Big Deal (beginning on page 15)

Launched in 2011 and led by Program Director Joshua M. Greenberg, the Foundation's Digital Information Technology program aims to leverage developments in digital information technology to empower scientists, enable new forms of data intensive research, and improve and expand the dissemination and evaluation of



scholarship. The program has two dimensions, one outward- and one inward-facing. In its outward-facing dimension, the program works directly with researchers, technologists, engineers, academic publishers, and university administrators to speed the development and adoption of tools, standards, norms, and practices that will enable researchers to better communicate with one another and more effectively work with large datasets. It also aims to facilitate the creation of career paths for data scientists and to educate the scholarly community about new big data opportunities, methods, and challenges. In its inward-facing dimension, the program seeks to support and encourage the effective use of new datasets, data repositories, data dissemination, and computational techniques across Sloan's other grant making programs. Big data makes it possible to both improve the quality of existing research and expand the set of questions amenable to scientific investigation and analysis.

http://www.sloan.org/fileadmin/media/files/annual_reports/2013-Annual-Report.pdf

<http://www.sloan.org/major-program-areas/?L=0>

(See funding work under Center for Open Science, Inc. above)

Scientific Integrity Work by Associations

American Association for the Advancement of Science (AAAS)

<http://www.aaas.org/page/scientific-integrity>

In 2006, at the 31st annual AAAS Forum on Science and Technology Policy, a Forum panel that explored the subtle dilemmas of science ethics and integrity

<http://www.aaas.org/news/aaas-panel-explores-subtle-dilemmas-science-ethics-and-integrity>

“Forbidding science? Balancing freedom, security, innovation, & precaution”

Workshop held on January 12-13, 2006

Conference cosponsored with AAAS that explored whether and how restrictions on scientific research should be imposed [2006]

Council of Science Editors

The Council of Science Editors (CSE) is an international membership organization for editorial professionals publishing in the sciences. Our purpose is to serve over 800 members in the scientific, scientific publishing, and information science communities by fostering networking, education, discussion, and exchange. Our aim is to be an authoritative resource on current and emerging issues in the communication of scientific information.

CSE has an Editorial Policy Committee- The Editorial Policy Committee serves as a resource regarding editorial and publishing policies applying to publications in the sciences. The committee studies and analyzes procedural, ethical, legal, and economic policies and recommends policies and/or guidelines that relate to the editing, review, and publication of manuscripts in books and journals in the sciences. The committee may suggest policy to the CSE board of directors affecting CSE's own publications. Policy guidelines developed by the committee will be presented to the membership via publication in Science Editor and the Web site, by presentation at CSE annual meetings, or in other ways, and after appropriate revision in consultation with the board, may be published and disseminated by CSE through the Publications, Education, Membership, and Program Committees.



White Paper on Publication Ethics

CSE's White Paper on Promoting Integrity in Scientific Journal Publications, 2012 Update
(approved by the CSE Board of Directors on March 30, 2012)

PDF of the [entire White Paper](#)

Introduction to White Paper:

The Council of Science Editors and its Editorial Policy Committee encourage everyone involved in the journal publishing process to take responsibility for promoting integrity in scientific journal publishing. This paper will serve as a basis for developing and improving effective practices to achieve that goal. We first wrote this white paper in 2006 and it was last updated in 2009. For the 2012 Update, we substantially revised and updated each section; included information on citation manipulation, publication planning by study sponsors, and ethical conduct of sponsors; reorganized the section on reporting suspect manuscripts; updated information on international models for responding to research misconduct; and provided more recent examples of corrections, retractions, and expressions of concern. Through this White Paper and other activities, the Editorial Policy Committee aims to open dialogue about ethical publishing practices, inform those involved in the editorial process, and foster informed decision-making by editors. We intend to work with other professional organizations to shape the scientific journal environment so the integrity of our publications is upheld. With the understanding that what may be appropriate for one discipline or organization may not be so for another, the White Paper intends to inform and guide rather than direct. Where there is more published information available from the biomedical community on some of the topics in this paper, more references or examples in those areas are given. However, our intention is to provide information that is useful to all the sciences. Please help us to keep this living document current by pointing out areas that need to be expanded or updated. We will build on the work of this White Paper through the continued work of the Committee and your contributions. Please send comments and suggestions to CSE@CouncilScienceEditors.org and include "Editorial Policy Committee" in the subject line

American Chemical Society (ACS)

Scientific Integrity in Public Policy

ACS Position Statement

<http://www.acs.org/content/acs/en/policy/publicpolicies/promote/scientificintegrity.html>

"Catching Errors: Peer Review and Retractions in Publishing"

Thursday, April 16, 2015, 2:00-3:00 PM ET

We have all seen the headlines where unintentional errors and falsified data have caused papers to be retracted. These instances can damage the reputation of the researchers, journals, and the institutions associated with the erroneous research. Join Dr. Ivan Oransky of *Retraction Watch*, Dr. Charon Pierson of the Governing Council of the Committee on Publication Ethics (see more on this organization below), and Dr. James DuBois of the Center for Clinical Research Ethics (see more on this organization below) as they discuss the efforts that are being made to combat this issue as well as what could be changed to improve the review process.

Center for Science in the Public Interest (CSPI)

Integrity in Science Project 2006

Promoting Disclosure <http://www.cspinet.org/integrity/disclosure.html>

The Integrity in Science project promotes full disclosure of conflicts of interest when scientists publish in journals, are quoted in the press or appear before legislative or regulatory bodies at all levels of government. The project and its allies in the scientific community believe total disclosure of conflicts of interest is mandatory if the public is to maintain its faith in the integrity of the scientific process, and the government is to remain a fair and



impartial arbiter of scientific disputes that determine the laws and regulations that affect the health and safety of the American people.

Scientific Integrity Work by Other Organizations

Center for Clinical Research Ethics (CCRE)

The **Center for Clinical Research Ethics** (CCRE) was established through a partnership between the Institute of Clinical and Translational Sciences (ICTS) at Washington University and the **Center for Health Care Ethics** at Saint Louis University, both in St. Louis, MO.

The Center for Clinical Research Ethics (CCRE):

- Helps ensure that all ICTS trainees receive training in clinical research ethics (CRE) and the responsible conduct of research (RCR) that exceeds the minimum standards set by NIH;
- Conducts and supports collaborative research on clinical research ethics, research integrity, and the intersection of ethics and community engagement; and
- Shares expertise in research ethics with individuals, policy committees, and others through consulting activities.

CCRE Education

- CCRE aims to help ensure that all ICTS trainees receive **training in clinical research ethics (CRE) and the responsible conduct of research (RCR)** that exceeds the minimum standards set by the National Institutes of Health. We accomplish this aim by directing the course, M17-510 "Ethical and Regulatory Issues in Clinical Research" and by providing speakers in the "Research Ethics Lecture Series" of the Human Research Protections Office at Washington University.
- The **Professional Integrity** (PI) program (previously known as Restoring Professionalism and Integrity in Research or RePAIR) provides intensive professional development education for investigators who have engaged in wrongdoing or unprofessional behavior. The PI Program will also sponsor a webinar series on institutional strategies for preventing wrongdoing and fostering professionalism in research.
- We also offer a library of research **case studies**.
- The Institute for Clinical and Translational Sciences (ICTS) and the Office of the Vice Chancellor for Research (OVCR) at Washington University in St. Louis jointly sponsor a course on the responsible conduct of research (RCR). The RCR course is designed to satisfy the National Institutes of Health Requirement for Instruction in the Responsible Conduct of Research. It may also be incorporated into plans to satisfy National Science Foundation RCR training requirements.

CCRE Consultations



- Consultation on Training: We consult with training grant program directors to assist them in developing, identifying, or describing training in the Responsible Conduct of Research (RCR) or Clinical Research Ethics (CRE). Ongoing collaboration with CCRE faculty on funded training programs should be budgeted into grant applications.
- Consultation on Research Design: We consult on the design of research on ethical issues in human subjects research, research integrity, and ELSI in genetics. An initial consultation is funded by the CTSA. Ongoing collaboration with CCRE faculty on funded research projects should be budgeted into grant applications.

Current Projects

CCRE faculty have ongoing research and scholarly projects in the areas of mental health research ethics, understanding and preventing wrongdoing in research, community engagement strategies for addressing questions of research ethics, disclosure of results of genetic testing, and first-in-human research. CCRE faculty research has received support from the US Office of Research Integrity, the National Institutes of Health, the Greenwall Foundation, and other agencies. See the recent CCRE **publications** and a list of **grants and contracts**.

- DuBois, J.M. "The Role of Culture and Experience in the Perception of Research Regulations, Norms and Values," Office of Research Integrity, HHS (IR-ORI-14-001-018712). 8/1/2014-7/31/2016. \$98,360. Principal Investigator.
- DuBois, J.M. "Validating Outcome Measures for Remediation of Research Wrongdoing," Office of Research Integrity, HHS (1 ORIIR 130002-01-00). 9/1/2013-8/31/2015. \$277,700. Principal Investigator.
- DuBois, J.M. "Preventing Ethical Disasters in the Practice of Medicine," NIH National Institute of Aging (1R01AG043527-01). 6/1/2013-5/31/2018. \$1,258,500. Principal Investigator.
- DuBois, J. M. "Restoring Professionalism and Integrity in Research (RePAIR)," \$500,000 funded by NIH (Administrative Supplement to WU ICTS). September 17, 2007-May 31, 2012.
DuBois is serving as Project Director for this project and PI of the SLU subaward (\$476,564). The project involves developing a curriculum for a remediation training program for investigators caught violating the rules for the responsible conduct of research.
- DuBois, J. M. "ORI Research Integrity Casebook," \$155,579 funded by the Office of Research Integrity. March 1, 2011-September 30, 2012.
The major goal of this project is to produce a casebook that is suitable for use in face-to-face training in the responsible conduct of research.
- Solomon, S. Sarah Gehlert (Site PI for WU) "Development of a Nationally Implementable, Locally Deliverable Human Research Participants Training Workshop for Community-Based Researchers, Collaborators and Staff." (2011). Supplement to the CTSA from the National Center for Research Resources, National Institutes of Health to Michigan Institute for Clinical and Health Research (MICHR), \$34,513
- DuBois, J. M. "Environmental Factors Predictive of Misbehavior in Collaborative Health Research," National Institutes of Health (1R21RR026313-01). 9/25/2009-8/31/2010. \$376,000. Principal Investigator.
- DuBois, J. M. "Environmental Factors Associated with Professional Misconduct in Medical Research and Practice," BF Foundation. 1/1/2009-12/31/2011. \$100,000. Principal Investigator.



- DuBois, J. M. "Responsible Conduct of Research Instructional Assessment Program. Part II," Office of Research Integrity, Contract, 7/1/2008-9/30/2009. \$60,000, Principal Investigator.
- DuBois, J. M. "Center for Clinical Research Ethics," within the Washington University of St. Louis, Institute for Clinical and Translational Science. (NIH: 1 U54 RR023496-01A1, Principal Investigator: Polonsky, K.) 9/1/2007-8/31/2012. Role: 15% effort as Director. \$500,000 subcontract with St. Louis University, DuBois, Principal Investigator.
- DuBois, J. M. "Best Practices in Mental Health Research Ethics Conference Series," National Institute of Mental Health (1R13MH079690). 9/1/2007 - 8/31/2011. \$200,000. Principal Investigator.

Committee on Publication Ethics (COPE)

The Committee on Publication Ethics (COPE) was established in 1997 by a small group of medical journal editors in the UK but now has over 9000 members worldwide from all academic fields. Membership is open to editors of academic journals and others interested in publication ethics. Several major publishers (including [Elsevier](#), [Wiley-Blackwell](#), [Springer](#), [Taylor & Francis](#), [Palgrave Macmillan](#) and [Wolters Kluwer](#)) have signed up some, if not all, of their journals as COPE members.

COPE provides advice to editors and publishers on all aspects of publication ethics and, in particular, how to handle cases of research and publication misconduct. It also provides a forum for its members to discuss individual cases. COPE does not investigate individual cases but encourages editors to ensure that cases are investigated by the appropriate authorities (usually a research institution or employer).

All COPE members are expected to follow the Code of Conduct for Journal Editors.

COPE has produced an eLearning course for new editors. Eleven modules in total, the course currently includes: An Introduction to Publication Ethics, Plagiarism, and Authorship among others. COPE also funds [research](#) on publication ethics, organizes [annual seminars](#) globally and has created an [audit tool](#) for members to measure compliance with its [Code of Conduct and Best Practice Guidelines for Journal Editors](#).

- COPE [Code of Conduct and Best Practice Guidelines for Journal Editors](#)
- [Flowcharts](#) on how to handle common ethical problems
- Other [COPE guidelines](#) (eg on retractions)
- [Sample letters](#) (to adapt for use)
- [Database of all cases](#) discussed at COPE Forum (including podcasts of the discussion (where available), the advice given and the outcome of cases)



Scientific Integrity Literature Review

A search through PubMed using the guidelines of publications in the past ten years (2005-2015) and the key terms “scientific integrity”, “research integrity”, and “misconduct”, resulted in 835 publications. We have not evaluated all these publications but instead narrowed the search terms to the following:

Search (("1/1/2005"[Date - Publication] : "3000"[Date - Publication])) **AND** research integrity; scientific integrity; transparency; misconduct; ethics

Results: 13

Protecting our science.

Seixas NS.

Ann Occup Hyg. 2013 Oct;57(8):963-5. doi: 10.1093/annhyg/met056.

PMID: 24130260

[Related citations](#)

Transparency for each **research** article. Institutions must also be accountable for **research** integrity.

Cosentino M, Picozzi M.

BMJ. 2013 Sep 10;347:f5477. doi: 10.1136/bmj.f5477. No abstract available.

PMID: 24022040

[Related citations](#)

Conflicts of interest for medical publishers and editors: protecting the integrity of **scientific** scholarship.

Desai SS, Shortell CK.

J Vasc Surg. 2011 Sep;54(3 Suppl):59S-63S. doi: 10.1016/j.jvs.2011.05.111.

PMID: 21872119

[Related citations](#)

Misinformation in the medical literature: what role do error and fraud play?

Steen RG.

J Med **Ethics**. 2011 Aug;37(8):498-503. doi: 10.1136/jme.2010.041830. Epub 2011 Feb 22.

PMID: 21343631

[Related citations](#)

Editors' overview: topics in the responsible management of **research** data.

Giffels J, Vollmer SH, Bird SJ.

Sci Eng **Ethics**. 2010 Dec;16(4):631-7. doi: 10.1007/s11948-010-9243-1. Epub 2010 Oct 28.

PMID: 20981506

Rethinking the meaning of being a scientist--the role of **scientific** integrity boards and some thoughts about **scientific** culture.

Werner-Felmayer G.

Med Law. 2010 Sep;29(3):329-39.

PMID: 22145555

[Related citations](#)

Publication **ethics**.

Morton NS.



Paediatr Anaesth. 2009 Oct;19(10):1011-3. doi: 10.1111/j.1460-9592.2009.03086.x. Epub 2009 Jun 13. Review.

PMID: 19619189

[Related citations](#)

[Role of editors and journals in detecting and preventing **scientific** misconduct: strengths, weaknesses, opportunities, and threats.](#)

Marusic A, Katavic V, Marusic M.

Med Law. 2007 Sep;26(3):545-66.

PMID: 17970252

[Related citations](#)

[When conflict-of-interest is a factor in **scientific** misconduct.](#)

Krimsky S.

Med Law. 2007 Sep;26(3):447-63.

PMID: 17970245

[Related citations](#)

[Issues on **research** integrity: a perspective.](#)

Pascal CB.

Exp Biol Med (Maywood). 2006 Jul;231(7):1262-3.

PMID: 16816132

[Related citations](#)

[Research integrity and pharmaceutical industry sponsorship.](#)

Götzsche PC.

Med J Aust. 2005 Jun 6;182(11):549-50.

PMID: 15938676

[Related citations](#)

[The IARC monographs program: changing attitudes towards public health.](#)

Tomatis L.

Int J Occup Environ Health. 2002 Apr-Jun;8(2):144-52.

PMID: 12019681

[Related citations](#)

[The Medical **Research** Council's approach to allegations of **scientific** misconduct.](#)

Evans I.

Sci Eng **Ethics**. 2000 Jan;6(1):91-4.

PMID: 11273442

[Related citations](#)

[Research misconduct definitions adopted by U.S. **research** institutions.](#)

Resnik DB, Neal T, Raymond A, Kissling GE.

Account Res. 2015;22(1):14-21. doi: 10.1080/08989621.2014.891943.

PMID: 25275621

[Related citations](#)



Search (("1/1/2005"[Date - Publication] : "3000"[Date - Publication])) AND scientific integrity; research integrity; quality of papers

Results: 78

We have highlighted 12 of the publications that are most relevant.

Research ethics education for community-engaged research: a review and research agenda.

Anderson EE, Solomon S, Heitman E, DuBois JM, Fisher CB, Kost RG, Lawless ME, Ramsey C, Jones B, Ammerman A, Ross LF.

J Empir Res Hum Res Ethics. 2012 Apr;7(2):3-19. doi: 10.1525/jer.2012.7.2.3. Review.

PMID: 22565579

[Related citations](#)

Professional ethics: an overview from health research ethics point of view.

Nyika A.

Acta Trop. 2009 Nov;112 Suppl 1:S84-90. doi: 10.1016/j.actatropica.2009.07.033. Epub 2009 Aug 7.

Review.

PMID: 19665439

[Related citations](#)

Fraud and misconduct in science: the stem cell seduction: Implications for the peer-review process.

van der Heyden MA, van de Ven T, Ophhof T.

Neth Heart J. 2009 Jan;17(1):25-9.

PMID: 19148335

[Related citations](#)

“The (anonymous) peer review process serves as goalkeeper of scientific quality rather than scientific integrity.”

Issues on research integrity: a perspective.

Pascal CB.

Exp Biol Med (Maywood). 2006 Jul;231(7):1262-3.

PMID: 16816132

[Related citations](#)

Making sense of research: A guide for critiquing a paper.

Stockhausen L, Conrick M.

Contemp Nurse. 2002 Dec;14(1):38-48. Review.

PMID: 16114192

[Related citations](#)

Beyond conflict of interest: the responsible conduct of research.

Rhoades LJ.

Sci Eng Ethics. 2002 Jul;8(3):459-68. Review.

PMID: 12353376



[Related citations](#)

[Maintaining data integrity in randomized clinical trials.](#)

Moody LE, McMillan S.

Nurs Res. 2002 Mar-Apr;51(2):129-33.

PMID: 11984384

[Related citations](#)

[\[Quality assurance of data collection and data processing in epidemiologic study data\].](#)

Greiner M, Baumann MP, Zessin KH.

Dtsch Tierarztl Wochenschr. 2001 Nov;108(11):443-9. German.

PMID: 11765598

[Related citations](#)

[Guidelines for quality assurance in multicenter trials: a position paper.](#)

Knatterud GL, Rockhold FW, George SL, Barton FB, Davis CE, Fairweather WR, Honohan T, Mowery R, O'Neill R.

Control Clin Trials. 1998 Oct;19(5):477-93.

PMID: 9741868

[Related citations](#)

[Quality data: what are they?](#)

Sforza VA.

Ann Ist Super Sanita. 1994;30(4):439-43.

PMID: 7762939

[Related citations](#)

[Research data integrity: a result of an integrated information system.](#)

Cranmer MF, Lawrence LR, Konvicka AK, Taylor DW, Herrick SS.

J Toxicol Environ Health. 1976 Nov;2(2):285-99.

PMID: 1011288

[Related citations](#)

[A guide to critiquing a research paper on clinical supervision: enhancing skills for practice.](#)

Fothergill A, Lipp A.

J Psychiatr Ment Health Nurs. 2014 Nov;21(9):834-40. doi: 10.1111/jpm.12161. Epub 2014 May 13.

PMID: 24818837

[Related citations](#)

Other Notable Publications Found

[Peer review.](#)

Twaij H, Oussedik S, Hoffmeyer P.

Bone Joint J. 2014 Apr;96-B(4):436-41. doi: 10.1302/0301-620X.96B4.33041. Review.

PMID: 24692607

[Related citations](#)



[Peer review: a view based on recent experience as an author and reviewer.](#)

Clark RK.

Br Dent J. 2012 Aug;213(4):153-4. doi: 10.1038/sj.bdj.2012.721.

PMID: 22918342

[Related citations](#)

[Good practice in reviewing and publishing studies on herbal medicine, with special emphasis on traditional Chinese medicine and Chinese materia medica.](#)

Chan K, Shaw D, Simmonds MS, Leon CJ, Xu Q, Lu A, Sutherland I, Ignatova S, Zhu YP, Verpoorte R, Williamson EM, Duez P.

J Ethnopharmacol. 2012 Apr 10;140(3):469-75. doi: 10.1016/j.jep.2012.01.038. Epub 2012 Feb 11.

Review.

PMID: 22330011

[Related citations](#)

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Subject: ILSI North America Technical Committee on Food Microbiology
Date: Thursday, June 04, 2015 6:04:37 PM
Attachments: [6-4-15 Sodium Workshop Draft Outline.docx](#)

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org



The ILSI North America Technical Committees on Sodium and Food Microbiology jointly present

The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

I. Background and Rationale

Sodium intake levels are currently a topic of debate and concern in the U.S. In 2010, the Dietary Guidelines for Americans recommended two levels of sodium intake for adults. For healthy adults, the recommendation is 2300mg/day and for adults considered to be “at-risk” for hypertension, the recommendation is 1500mg/day¹. Previously, both the American Heart Association (AHA) and the Institute of Medicine (IOM) issued sodium intake recommendations of 1500 mg/day for nearly all adults^{2,4}. While target recommendations are decreasing, adults over the age of 19 are consistently consuming amounts well above those recommended, with men and women consuming 4,380mg/day and 3,103 mg/day respectively (NHANES 2003-2006)³.

Extensive debate continues on how to lower the sodium intakes of the population. Ninety four per cent of sodium intake comes from food², making it easy to hold food manufacturers responsible for the high intakes of sodium and expecting drastic changes in product formulations in order for recommendations to be feasible. However, the neglected part of the current sodium dialogue is the myriad of functions that sodium has in the food supply, sodium reduction is not a matter as simple as removing salt from food. Sodium plays a critical role in food preservation and safety by decreasing water activity and reducing growth of pathogens, food spoilage organisms, and unwanted chemical reactions, among other functions. A critical examination of these functions, and the unintended consequences of decreasing sodium on food safety, is a necessary first step.

In a 2010 report published by the Institute of Medicine (IOM), *Strategies to Reduce Sodium Intake in the United States*⁴, the committee acknowledged the functional need for salt in the food supply for both meeting consumer preference and keeping food safe. Importantly, the report calls for further research to explore where the threshold is in sodium reduction in order to avoid compromising food safety:

Research is needed to better understand the minimal levels of sodium necessary for those products in which salt provides a safety function, including allowing adequate shelf life. As products are reformulated to reduce sodium content it will be essential that manufacturers test the new formulations to ensure that the product remains safe over its intended shelf life, factoring in common mishandling of the product.⁴

Given the need for a coordinated cross-disciplinary dialogue regarding sodium reduction, the ILSI North America Sodium and Food Microbiology Committees aim to jointly convene a workshop that identifies the scientific issues and future research needs for sodium reduction. This workshop will broaden the dialogue and present what we have learned in the last 5 years since the release of the IOM Report about the functional challenges with sodium reduction.



II. Objectives

- a. To merge the dialogues of food safety and technology with public-health influenced sodium reduction initiatives in the food supply by engaging various disciplines to participate in collaborative, solution-oriented, dialogue regarding:
 - i. Progress that has been made to reduce sodium in the food supply.
 - ii. Barriers that still exist to reduce sodium in the foods supply, focusing on food safety, shelf life, flavor and quality (color, texture, and processing).
- b. To engage policy makers and health care professionals in a forum to educate and broaden the scope of conversation regarding sodium reduction initiatives and impacts, ultimately identifying areas where future research is needed.

III. Communication Strategy

- a. **Peer Review Proceedings Manuscript**
Speakers requested to discuss: “while decreasing sodium content in this food category, what, if any, are the limitations, consequences, and considerations of stepwise, quantified percentile reductions (i.e. 5% and 10%; or 25% and 50%).
- b. **Soundbite Videos**
Short communication videos to highlight key points (R DeVirgiliis)
- c. **Non-technical Communications Manuscript**
Food Technology or Nutrition Today

IV. Audience

a. Agency	b. Associations	c. Other
NIH	AND	Academics / Professors
FDA	ASN	Public Health Professionals
USDA	IFT	Food Safety Professionals
CDC	IFIC	Food R&D Scientists
NYC Pub Health	CSPI	Food Research Institute (UW)
Health Canada	AHA	ACHEMS
UK FSA	AMA	Monell Institute
	IOM	
	CFI	

V. Schedule

- a. **September 17**
- b. **October 14**

VI. Workshop Agenda

8:15 am Welcome Alison Kretser

- 2015 IAFP roundtable video: Is Sodium Reduction in Processed Foods a Risk to Food Safety?

8:30a Introductory Remarks from Moderators: Christine Taylor, NIH ODS & (tentative) Michael Doyle, University of Georgia (25 min)

- Frame workshop objective:

Sodium intake is currently ~3400mg/d; dietary guidance suggests reducing to ~2400mg/d or 1,500mg/d for certain populations. Achieving this guidance within the food supply requires approximate intake reductions of 30% or 60% to meet these goals. The objective today will be



to identify the feasibility of product reduction of 10-25% within food categories that most contribute to sodium intake in the U.S. This workshop will explore food safety and food technical considerations that have been left out of the sodium reduction discussion.

- Address safety/technology gap from IOM sodium report
- Highlight current U.S. sodium intakes (NHANES 2012)
- Brief highlights of reduction initiative progress and challenges (ILSI North America will provide this information)
 - CDC Sodium Reduction in Communities Program (SRCP)
 - NYC Public Health National Salt Reduction Initiative Phase II Status
 - Partnership for a Healthy America collaboration with Wal-Mart
 - UK Voluntary
 - Health Canada Voluntary

8:55a FDA CFSAN Office of Food Additive Safety (speaker TBD) (25 min)

- Presentation on FDA current sodium program

9:20a Technological Considerations of Sodium Reduction

Microbiological Roles of Sodium in Food

- 9:20a - Intro: Salt and sodium preservatives for microbiological stability - *Jeff Sindelar, UW Madison*
- 9:30a - Processed (cured and deli) meats *Iksoo Kang, MSU* (30 min)

10:00a *Morning Break (15 min)*

- 10:15a - Cheese and other dairy – *Kathy Glass* (30 min)
- 10:45a - Refrigerated doughs: food spoilage and waste – *academic / gov't official speaker* (30 min)
- 11:15a - Discussant Panel *Moderated by M Doyle* (30 min)

- 11:45p - Industry Case Study: Meat – *Cargill speaker or Peter Taormina, Smithfield* (10 min)
- 11:55p - Industry Case Study: Cheese/Dairy – (10 min)
- 12:05p - Industry Case Study: *Bread or Refrigerated Dough Products* – (10 min)

12:15p *Lunch*

Other Functional Roles of Sodium in Food

- Consumer considerations including clean labeling, market reaction, etc.

- 1:15p - Intro to functional and quality applications of sodium – *academic / gov't official speaker* (15 min)
- 1:30p - Texture/mouthfeel in grain products – *academic / gov't official speaker* (30 min)
- 2:00p - Salt taste and substitutes – *Charles Zucker, Columbia University or Monell Institute* (30 min)
- 2:30p - Regulatory considerations (claims / standards of identity) – *academic / Kantha Shelke, Corvus Blue* (30 min)
- 3:00p - Discussant Panel – *Moderated by Intro Speaker* (30 min)

3:30p *Afternoon Break (20 min)*

- 3:50p - Industry Case Study: *Grain products / bread* – (10 min)
- 4:00p - Industry Case Study: *Frozen (mixed dish) products* – (10 min)
- 4:10p - Industry Case Study: *Soup* – (10 min)
- 4:20p - Industry Case Study: *Regulatory considerations (claims / standards of identity)* – (10 min)

4:30p Closing Remark: Christine Taylor & Michael Doyle (30 min)

- Highlights and identification of future research needs

5:00p Reception



References

1. US Department of Health and Human Services, USDA. *Dietary guidelines for Americans, 2010*. 7th ed. Washington, DC: USDA, 2011.
2. Lloyd-Jones DM, Hong Y, Labarthe D, Mozaffarian D, Appel LJ, Van Horn L, Greenlund K, Daniels S, Nichol G, Tomaselli GF, et al. *Defining and setting national goals for cardiovascular health promotion and disease reduction, the American Heart Association's Strategic Impact Goal through 2020 and beyond*. *Circulation* 2010;121:586–613
3. USDA, Agricultural Research Service. 2010. Nutrient intakes from food. Mean amounts consumed per individual, by gender and age. What we eat in America, NHANES 2007–2008. Updated 14 April 2011. Available from: www.ars.usda.gov/ba/bhnrc/fsrg
4. IOM (Institute of Medicine). 2010. *Strategies to Reduce Sodium Intake in the United States*. Washington, DC: The National Academies Press

From: [Delia Murphy](#)
To: [Michael Doyle](#)
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Thursday, July 09, 2015 2:00:07 PM

Hello Mike,

Shortly, I will be sending you a survey monkey for a conference call with the planning committee of the ILSI North America workshop, The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act. Chris Taylor will be invited to the call as well as your co-moderator. She is also the government liaison for the Sodium Committee so she has participated on a previous planning call and I did not want to leave you out!

Please do not feel obligated to join the planning committee call if you are not able to do so. We will hold a call with both you and Chris as well as the rest of the speakers in early September before the workshop so you can wait until then to participate if you would like. On this planning committee call I am surveying for, we will be discussing the speaker list, finalizing the attendee list before invitations are sent, and discussing the science writer and plans for publication. If you cannot attend but would like to share your input, I can also send you the most up to date version of the agenda and the attendee list.

Thanks,
Delia
Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsa.org
www.ILSINA.org
Follow ILSI North America:



From: [Delia Murphy](#)
To: [Michael Doyle](#)
Cc: [Alison Kretser](#)
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 12:48:33 PM
Attachments: [Agenda for Speakers The Safety of Sodium Reduction.doc](#)

Hello Mike,

We are hitting a wall trying to find a speaker for the “Introduction: Salt and Sodium Preservatives for Microbiological Stability” talk for The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act workshop. We originally invited Dr. Jeff Sindelar, University of Wisconsin-Madison, who would like to speak but is only comfortable talking about meat and poultry. We then invited Dr. Bill Sperber, per your recommendation, but he is unable to participate. Dr. Sperber suggested Dr. Guy Johnson, Johnson Nutrition Solutions but Dr. Johnson is a nutritionist and not comfortable addressing this topic. Alison and I have discussed it and we feel that you are the best individual to speak on this topic. We had originally wanted to invite you to give this talk but tapped you to be a co-moderator because of your broad expertise in this field.

You really are the best person to give this talk so would you be willing to still co-moderate and give this presentation? You would also lead the morning discussant panel.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:





1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

1.202.659.0074 voice
1.202.659.3859 fax
www.ilsina.org

**The ILSI North America Technical Committees
on Sodium and Food Microbiology jointly present**

The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

**Tuesday, 22 September
Washington Plaza Hotel, Washington DC**

- | | | |
|-------------------------------|---|---|
| I. 8:15 am | Welcome | Alison Kretser, ILSI North America |
| II. 8:30 am | Introductory Remarks from Moderators | Christine Taylor, FDA (retired)
Michael Doyle, University of Georgia |
| III. 8:55 am | FDA CFSAN Office of Food Additive Safety | |
| IV. 9:20am | Technological Considerations of Sodium Reduction | |
| | <u>Microbiological Roles of Sodium in Food</u> | |
| V. 9:20a | Introduction: Salt and Sodium Preservatives for Microbiological Stability | |
| VI. 9:40a | Processed (Cured and Deli) Meats | |
| <i>Morning Break 10:00 am</i> | | |
| VII. 10:15am | Cheese and Other Dairy | |
| VIII. 10:45 am | Refrigerated Doughs: Food Spoilage and Waste | |
| IX. 11:15 am | Case Study: Meat | |
| X. 11:25 am | Case Study: Cheese/Dairy | |
| XI. 11:35 pm | Case Study: Bread/Refrigerated Dough Products | |
| XII. 11:45am | Discussant Panel | |
| <i>Lunch 12:20 pm</i> | | |
| | <u>Other Functional Roles of Sodium in Food</u> | |
| XIII. 1:20 pm | Introduction to Functional and Quality Applications of Sodium | |
| XIV. 1:45 pm | Texture/Mouthfeel in Grain Products | |
| XV. 2:10 pm | Salt Taste and Substitutes | |



- XVI. 2:35 pm Regulatory Considerations (Claims / Standards of Identity)
- XVII. 3:00 pm Case Study: Frozen (Mixed Dish) Products
- XVIII. 3:10 pm Case Study: Soup
- XIX. 3:20 pm Case Study: Salt Substitutes
- XX. 3:30 pm Case Study: Regulatory Considerations (Claims / Standards of Identity)

Afternoon Break 3:40 pm

- XXI. 3:55 pm Discussant Panel
- XXII. 4:30 pm Closing Remarks**

Christine Taylor, FDA (retired)
Michael Doyle, University of Georgia

Reception 5:00 pm

From: [Libby Williams](#)
Subject: ILSI Research Foundation 2014 Annual Report
Date: Monday, July 20, 2015 11:09:20 AM



Dear ILSI Research Foundation Colleagues and Friends:

It is my pleasure to provide you with a copy of the first ILSI Research Foundation Annual Report. This report highlights just some of the scientific and capacity building programs that the Research Foundation led, or contributed to, in 2014.

The ILSI Research Foundation could not achieve the successes it has without the generous financial and in-kind support we receive from individual and institutional partners around the world. Please know this is highly valued and much appreciated.

To view the report, please click [here](#) or visit our website www.ilsf.org/researchfoundation.

Kind regards,

Libby

Libby Williams
Communications and Program Specialist
ILSI Research Foundation
1156 Fifteenth Street NW, Suite 200
Washington, DC 20005
Phone: 202-659-3306 x170
Fax: 202-659-3617



From: [Eric Hentges](#)
To: ["liz.westring@genmills.com"](#); ["dallison@uab.edu"](#); ["nelson.almeida@kellogg.com"](#); ["satkins@mcmaster.ca"](#); ["douglas.balentine@unilever.com"](#); ["beauchamp@monell.org"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["todd.chemak@abbott.com"](#); ["fergc@foodsci.umass.edu"](#); ["kerr_dow@cargill.com"](#); [Michael Doyle](#); ["jwerdman@illinois.edu"](#); ["steven.hermansky@conagrafoods.com"](#); ["james.hill@ucdenver.edu"](#); ["shill@kraftfoods.com"](#); ["richard.lane@pepsico.com"](#); ["belloyd@coca-cola.com"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["jim@jmmead.com"](#); ["simin.meydani@tufts.edu"](#); ["timothy.morck@us.nestle.com"](#); ["eamurano@tamu.edu"](#); ["Gabriella.Parisse@tateandlyle.com"](#); ["steve.rizk@effem.com"](#); ["fsabella@mdlz.com"](#); ["joe.speroni@dsm.com"](#); ["david.thomas@dpsg.com"](#); ["stella.l.volpe@drexel.edu"](#); ["r.yada@ubc.ca"](#)
Cc: [Amanda Haight](#)
Subject: ILSI's Official Relations with the World Health Organization Discontinued
Date: Wednesday, April 08, 2015 2:23:10 PM

To the ILSI North America Board of Trustees:

As you are aware, at the 2015 ILSI Annual Meeting, the ILSI Board passed a bylaw amendment under Article 2, Section 1 of the ILSI Bylaws which stated, "In addition, a company is ineligible for membership in ILSI if that company or an affiliate engages in the manufacture, production, marketing, sale, or distribution of tobacco products. For purposes of this provision, the term "affiliate" means any company that controls, is controlled by, or is under common control with another company." Subsequently, under the guidance of the ILSI Board, ILSI North America also passed a similar bylaw amendment. This was done in an attempt to address concerns regarding ILSI's official relations status with the World Health Organization.

Although these bylaw changes were made, in late January 2015, the World Health Organization's Executive Board decided to discontinue official relations with the International Life Sciences Institute (ILSI). While ILSI has enjoyed official relations status with the World Health Organization (WHO) for over 20 years, this change does not impact the ongoing joint projects between the two organizations, including those being conducted at the ILSI branch level.

ILSI will no longer be able to say that it is recognized by WHO with the official relations status and will no longer be invited to attend the World Health Assembly, the WHO Executive Board meetings, and meetings of the WHO Regional Committees.

This is provided for your information. There are no formal actions needed at this time. Please let me know if you have any questions regarding this matter.

Thank you,

Eric Hentges

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, Ext. 196
ehentges@ilsi.org

From: [Katherine Autry](#)
To: [Michael Doyle](#); [Brenda H Banister](#); [Ann J Autry](#)
Subject: M. Doyle's Updated CV, June 2015.
Date: Tuesday, June 09, 2015 10:30:07 AM
Attachments: [MPD Revised CV June 9, 2015.doc](#)

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** 1949; Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. National Academy of Medicine (Institute of Medicine of the National Academies)
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, National Academy of Medicine (Institute of Medicine, National Academies), 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003

35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009.
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao).
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors, 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate", by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)
47. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Surface and internalized *Escherichia coli* O157:H7 on field-grown spinach and lettuce treated with spray-contaminated irrigation water," by M.C. Erickson, C.C. Webb, J.C. Diaz-Perez, S.C. Phatak, J.J. Silvey, L. Davey, A.S. Payton, J. Liao, L. Ma, and M. P. Doyle. 73:1023-1029
48. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Infrequent internalization of *Escherichia coli* O157:H7 into field-grown leafy greens," by M.C. Erickson, C.C. Webb, J. C. Diaz-Perez, S.C. Phatak, J. J. Silvey, L. Davey, A. S. Payton, J. Liao, L. Ma and M. P. Doyle. 73: 500-507
49. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.
4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011; 70th edition, 2016.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention

and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health

Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology, 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians, 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs), 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology, 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in Ground Beef Draft Risk Assessment, 2001-2002.

Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on Food Safety and Food Microbiology, 2002-

Member, Partnership for Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-2015.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009.
 Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014
 Member, International Life Sciences Institute Board of Trustees, 2014-
 Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017
 Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

BIBLIOGRAPHY OF PUBLICATIONS

Papers Published in Refereed Journals/Publications

1. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. I. Effects of moist heat, age of conidia, and sporulation medium. J. Milk Food Technol. 38:678-682.
2. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. II. Effects of pH and buffers, glucose, sucrose, and sodium chloride. J. Milk Food Technol. 38:750-758.
3. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by fragmented and intact mycelia of Aspergillus parasiticus grown 5 to 18 days with and without agitation. J. Food Prot. 41:549-555.
4. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of temperature and concentration of bisulfite. J. Food Prot. 41:774-780.
5. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of citric acid and methanol and possible mechanism of degradation. J. Food Prot. 41:891-896.
6. Doyle, M. P., and E. H. Marth. 1978. Degradation of aflatoxin by lactoperoxidase. Z. Lebensm. Unters.-Forsch. 166:271-273.
7. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin at several initial concentrations is degraded by different amounts of mycelium of Aspergillus parasiticus. Z. Lebensm. Unters.-Forsch. 166:359-362.
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5. Food News for Consumers. 1993. E. coli O157:H7 - Asking researchers about their latest findings. Vol. 10(3). Summer Supplement:6.
6. ASM News. 1994. Chicken feed. Vol. 60(10).
7. Food Control. 1997. Michigan State University "Food Safety in North America: Regulatory and Scientific Issues." Vol. 8:63-66.
8. Poultry Tech. 1997. "Mega-reg" puts greater emphasis on microbial monitoring and reduction. Vol. 8(3):1-2.
9. Meat & Poultry. 1997. Microbial monitoring and the mega-reg. March: 42-43.
10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.

15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.
18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.
19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.

4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.
6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.

15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.
17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.
18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983

Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983
Kathy Glass	1983-1991
Tom Knapp	1984-1986
Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988

Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988
Rolf Donhowe	1988
Kathy Niesen	1988
Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimner	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 – 1989
Alison Scott	1993
Xiujuan Zhou	2015-2016
Magdalena Olszewska	2015

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2005;, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.

3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorong-Meng Chang, Ph.D. (Food Science, UW-Madison) 1993.
10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004

20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983
2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988
7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.
15. Sahan Guran, Dicle University, Diyarbakir Turkey, 2014- Sept. 2015.
16. Fang Liu, Jiangsu Academy of Agricultural Sciences, Nanjing, Jiangsu Province, China 2015-2016.
17. Lihui Du, Nanjing University of Finance & Economics, Nanjing, China. 2015-2016.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982.
Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982. Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982. Virulence of Yersinia enterocolitica.

Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.

Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.

Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.

Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.

Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.

Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.

Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.

Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.

Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.

- Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.
- Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.
- Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.
- Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.
- Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.
- Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.
- Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.
- Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.
- Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.
- Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.
- Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.
- Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.
- Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.
- Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.
- Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985. Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993.

Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

- Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.
- Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.
- Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.
- Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.
- Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.
- Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.
- Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.
- Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.
- Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.
- Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.
- Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.
- Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.
- Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.
- Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.
- Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium “Food Safety Policy, Science and Risk Assessment: Strengthening the Connection,” Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. *Listeria* 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinnic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, “*Salmonella* - Where Does it Come From?” Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on “A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald’s Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004.

Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Coposan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Coposan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Neuvo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFDOA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFDOA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on "Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product," New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on "Future Challenges to Microbial Food Safety," Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what's in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control *Listeriae* Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation,

Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. “A glimpse at the future of food safety.”

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic's Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, "Research Activities at the UGA Center for Food Safety."

Invited presentation and Chair, McDonald's Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. "The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, "Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science.cathy" Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. "The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers."

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. "The importance of detection methods for food safety and quality."

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, "IFT Status Summary on "Antibiotic Resistance,"

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for 02/2015

Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampton, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI), South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on
02/2015

Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC’s foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen’s Group, Athens, GA. Research at University of Georgia Center for Food Safety, “Food safety: A glimpse at the future.” May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, “Food Safety Challenges: Research Opportunities for NSF.” October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, “Increasing opportunities in food safety: In search of solutions,” September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. “New Trends in Food Safety,” Sept. 22-25, 2014.

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, “State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm,” Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through “One Health,” January 14, 2015.

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Keynote Speaker. 2016. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison, May, 2016.

Invited Keynote Speaker. Southern Section of AOAC International 29th Annual Meeting , Challenges in Food Protection: A Global Opportunity, April 14, 2015.

02/2015

Invited Keynote Speaker, 29th Annual Meeting of the Southern Section of the AOAC International in Atlanta, GA, April 14, 2015. “Challenges in Food Protection: A Global Opportunity”

Invited Lecture , Introductory Microbiology, University of Georgia, Athens, Georgia, September 18, 2015.

Invited Speaker, UGA Arch Alumni Seminar, Facing the Challenges of Safe Food, Athens, GA, May 2, 2015.

Invited Speaker, Georgia Veterinary Scholars Program, “The Ecology of Safe Food”, University of Georgia, Athens, GA, May 15, 2015.

RESEARCH SUPPORT

Starbucks, Gift, Center for Food Safety Research, June 2015-June 2016, \$25,000.00. (PI)

Kroger Co., Gift, Center for Food Safety Research, June 2015-June 2016, \$5000.00. (PI)

Neogen Corporation, Gift, Center for Food Safety Research, May 2015-May 2016, \$5,000. (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2015-May 2016. \$25,000.00

ConAgra Foods, Gift, Center for Food Safety Research, May 2015-May 2016. \$25,000.00

The Coca-Cola Company, Gift, Center for Food Safety Research, May 2015-May 2016. (PI)

Foster Farms, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

Ecolab, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

MOM Brands, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

East Balt Bakeries, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbuck's Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

02/2015

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s,, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)
 Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc.. Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 -April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

02/2015

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.
10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.

2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.
13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.

20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.
33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.

40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2015
Publications Committee 1981-86
3. Applied and Environmental Microbiology
Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014, 2015
4. Journal of Food Science

Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988

9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992
18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care

Reviewer 1994, 97-98

24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998
33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety (Springer Publishing)

Series Editor 1999-2015

39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012, 2015
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010
48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology

Reviewer 2003

54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews), 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011
Reviewer 2004-2005
61. Infection and Immunity
Reviewer 2004-2005, 2010
62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
PCR Methods in Foods (J. Maurer), 2006
Foodborne Parasites (Y. Ortega), 2006
Viruses in Foods (S. Goyal), 2006
Food Safety Culture: Creating a Behavior-Based Food Safety Management System (F. Yiannis), 2008
Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin and Danilo Ercolini), 2008
Compendium of the Microbiological Spoilage of Foods and Beverages (William Sperber and Michael Doyle), published in 2010

Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger), 2008
 Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Jeff Kornacki), 2010
 Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang) 2011
 Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos Papadimitriou), 2011
 Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet), 2013
 Food Safety Management (Hal King), 2013
 Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014
 Food Safety= Behavior: 30 Proven Techniques to Enhance Employee Compliance (Frank Yiannes, ed) 2015

63. Medical Science Monitor
 Editorial Board 2005-
 Reviewer 2005-2007
64. Acta Tropica
 Reviewer 2005
65. Turkish Journal of Biology
 Reviewer 2005
66. Waste Management
 Reviewer 2005
67. Journal of Water and Health
 Reviewer 2006
68. Microbial Ecology
 Reviewer 2006, 2008
69. Journal of Environmental Management
 Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
 Reviewer 2006, 2010
71. Future Microbiology
 Reviewer 2007
72. Journal of Infectious Diseases
 Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015

73. Environmental Science & Technology
Reviewer 2007
74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011, 2014
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
Volume 2, 2011
Volume 3, 2012
Volume 4, 2013
Volume 5, 2014
Volume 6, 2015
Volume 7, 2016
82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009

86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009
89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition
Reviewer 2010
97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010

102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science
Reviewer 2011
105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011, 2014, 2015
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011
112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research

Invited Reviewer, 2012

118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012
120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013
128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Invited Editorial Board Member, 2013-2015.
130. British Journal of Applied Science and Technology
Invited Reviewer, 2013
131. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
132. Food Bioscience
Invited Reviewer, 2013

133. International Journal of Food Science
Invited Reviewer, 2013
134. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
135. ISRN Bacteriology
Invited Editorial Board Member, 2013
136. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
137. International Journal of Plant & Soil Science
Invited reviewer, 2014
138. Food Science & Nutrition
Invited reviewer, 2014
139. Applied Engineering in Agriculture
Invited reviewer, 2014
140. Journal of Scientific Research and Reports
Invited reviewer, 2014
141. Gene Therapy & Molecular Biology
Invited reviewer, 2014
142. Chemical Engineering Journal
Invited reviewer, 2014
143. The Scientific World Journal
Invited reviewer, 2014
144. BioMed Research International
Invited reviewer, 2014,2015
145. Journal of Functional Foods
Invited Reviewer, 2014
146. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
147. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
148. International Journal of Food Contamination

Invited Reviewer, 2015

157. Advances in Public Health
Invited Reviewer, 2014
149. American Journal of Experimental Agriculture
Invited Reviewer 2014
150. Scientific World Journal
Invited Reviewer, 2014
151. Journal of Bacteriology
Invited Reviewer, 2014
152. Journal of Applied Microbiology
Invited Reviewer, 2014
153. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
154. Journal of Chemistry
Invited Reviewer, 2015
155. Poultry Science
Invited Reviewer, 2015
156. Biotechnology Agronomy Society Environment
Invited Reviewer, 2014
157. Bionalysis
Invited Reviewer, 2015
158. Scopus and Science Direct
Invited Reviewer, 2014
159. Journal of Veterinary Medicine and Research
Invited Reviewer, 2014

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

- Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.
- Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.
- Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.
- Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.
- Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.
- Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.
- Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.
- Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.
- Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.
- Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.
- Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.
- Ad Hoc Reviewer, Freedom Magazine, 1988.
- Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.
- Member, Membership Committee, American Academy of Microbiology, 1989-90.
- Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.
- Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.
'Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaiaj, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiatio Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.

Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.

Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.

Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.

Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.

Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on "Pests and Pestilence in the Modern Age of Medicine," 1995.

Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-

Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.

Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.

Invited Participant, The Food Drug Law Institute, Food Update '95 (Academic Fellowship), 1995.

Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.

Member, The Advancement of Sound Science Coalition, 1995-99.

Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.

Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.

Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on "The Production of Mozzarella Cheese from Buffalo Milk," 1995.

Member, Rhône-Poulenc, Food Safety Expert Team, 1995.

Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.

Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.

Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.

Member, American Meat Institute's Science and Education Panel, 1995-96.

Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.

Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.

Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.

Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.

Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.

External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.

Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).

Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.

- Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.
- Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.
- Reviewer, International Life Sciences Institute, World Health Organization book on “Health Education in Food Safety,” 1996-97.
- Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on “Control of Pathogens in Poultry Meat,” 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.
- Editorial Board, John Wiley & Sons, Inc., “Encyclopedia of Food Science and Technology” (Second Edition), 1997-2000.
- Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.
- Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “Coliforms and *E. coli*: Problem or Solution?”, 1998.
- Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.
- External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.
- Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.
- Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.
- External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.
- Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.
- Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "*Escherichia coli*: Mechanisms of virulence," 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, "Food Chemicals Codex: First Supplement to the Fourth Edition," 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, "Food Safety" (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals’ Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on “Functional Foods: Strategies for the Food Industry,” Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examine, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-02/2015

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agricultural Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinauth, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cerveny, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.

Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.

Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.

Advisory Board, Partnership for Food Safety Education, 2002-2005.

Member, International Life Sciences Institute-North America, Nominations Committee, 2002.

Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on "Detection and Enumeration of *Listeria monocytogenes* in Foods," 2002.

Reviewer, Versar, Environmental Protection Agency "*E. coli* O157:H7 Criteria Document," 2002.

Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.

Drafting Team, President's Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.

GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.

Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.

Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.

Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-

Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.

Steering Committee Member, Food Safety Research Consortium, 2003-2009.

Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on "Use of Scientific Criteria and Performance Standards for Safe Foods," 2003.

Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.

Member, American Meat Institute Foundation, Research Committee, 2001-2009.

Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference "Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis," Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary's Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on "Workshop on Exploring a Vision: Integrating Knowledge for Food and Health," 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled "Microbial Opportunistic Pathogens - A Severe Problem to Human Health," 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled "The Center for the Ecology of Pathogenic Traits in the Environment and Humans," 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference "*Listeria monocytogenes* Risk Analysis," Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/), Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

- Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.
- Member, State of Georgia Agroterrorism Committee, 2004.
- Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.
- Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.
- Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.
- Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.
- Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.
- Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.
- Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004
- Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.
- Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.
- Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.
- Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.
- Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.
- Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.
- Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.
- Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.
- Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

- Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.
- Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.
- Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.
- Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.
- Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.
- Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.
- Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.
- Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.
- Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.
- Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008
- Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.
- Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.
- Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-
- Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.
- Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.
- Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.

Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.

Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.

Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.

Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.

Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-

Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.

Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.

Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.

Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.

Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on “Science Resulting from ILSI-North America Committee Projects” 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009-

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, “Providing Healthy and Safe Foods as We Age” Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg’s Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, “Improving Import Food Safety” book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for "The National Center for Food Safety and Defense" proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Reviewer, Qatar National Research Fund (QNRF), "The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010
02/2015

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, “A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens,” IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, “Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, “Retail Food Safety,” 2011.

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

02/2015

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Prepara X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding macrowave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, “A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years,” 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, “Preharvest Food Safety,” 2011.

Invited reviewer, Springer, Book Proposal, “Proteomics,” 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, “Food connections: Our global food safety system,” 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, “Gut Health and Food Safety,” 2011. Invited Reviewer, Institute of Medicine draft report by Committee on “Nutrition, Trauma, and the Brain,” 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert , Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, “Bacteriophage based technologies and human health applications,” 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft Cheeses”. August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang’s dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant

proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, “ Exploring the true costs of food report”, 2012.

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. Int. J. Food Micro. 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, Microbiological Safety and Quality of Food by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, Frontiers in Microbiology, of a Frontiers Research Topic homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and Frontiers, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to serve on interview committee for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang.

02/2015

2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA's Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali's nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, "Foodborne Pathogens." May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, "Antimicrobial resistance complex", March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith's nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: "*International Journal of Food Contamination*", Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, "Role of testing in FDA's Hazard Analysis and Risk-Based Preventive Controls Rule", March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, "The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime," by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

02/2015

Invited 'safe salsa' recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & Randeep Rakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann's nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization). September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on USDA's Agriculture and Food Research Initiative program, National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

02/2015

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA’s Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, “Antimicrobial food equipment coatings: Applications and challenges”, by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled “Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water”, Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of Evaluation, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert and Speaker, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group, December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. "An intervention to reduce antimicrobial resistance in animal production in Vietnam," grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Book Proposal, "Studies in Natural Products Chemistry", Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal "Food Safety for Farmers Markets," Springer US.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, "Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products," by David Kitts and Evan Frazier, Canada.

Invited Speaker. 2014. The University of Georgia Obesity Initiative, Food Industry Academia Consortium Conference, Athens, GA.

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress abstracts, Istanbul, Turkey.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

Invited Letter of Support, Fort Valley State University (Young Park), proposal to implement a B.S. degree program in Food Science, 2015.

Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.

Invited Collaborator for a Fresh Produce Safety Centre (FPSC) project at New South Wales Department of Primary Industries in Sydney, Australia, 2015.

Invited Reviewer, 2015. Publication on Physicians Roundtable on Microbe Magazine. American Society of Microbiology

External Evaluator, 2014. Nanyang, Technological University (NTU), Professor Jrgen Schlundt, to Full Professor in the College of Engineering.

Invited Reviewer, 2014. Proposals entitled "UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf-life of Sliced Mushrooms". Mitacs Accelerate Program, Canada

Invited Reviewer, 2015. Manuscript entitled "Shiga Toxin-Producing *Escheria coli* in Food: Incidence, Ecology, and Detection Strategies." Elsevier Science Publisher.

Invited Reviewer, 2015. Manuscript entitled "Effect of Adding Glucono & Lactone, Different of Starters, Rennet on the Chemical Composition, Yield and Economic Study of Kareish Cheese." IJAP-15-035.

Invited Reviewer, 2015. Manuscript entitled "Impact of infection dose and previous serum antibodies against the locus of enterocyte effacement proteins on *Escherichia coli* O157: H7 shedding in calves following experimental infection," BioMed Research International.

Invited Reviewer, 2015. Manuscript entitled "Effects of 5-hydroxytryptophan and m-hydroxybenzylhydrazine associated to *Lactobacillus* spp. On the immune response of broilers chickens challenged with *Salmonella Enteritidis*." Poultry Science

Invited Speaker, 2015. Global Microbiology Meeting, The Coca-Cola Company, Atlanta, GA July 22, 2015.

Invited Reviewer, 2015. International Foundation for Science Research Grant , Khamis Youssef, Egypt.

Invited Letter of Evaluation, Technion-Israel Institute of Technology, promotion of Assoc. Prof. Sima Yaron to the rank of Full Professor in the Faculty of Biotechnology and Food Engineering. Haifa, Israel May, 2015.

Invited Reviewer , Annual Review of Food Science and Technology, 2015, Vol.6.

Invited Reviewer, 2015. Manuscript entitled “Application of Innovative Deep UV- LED Processing to Control Food-borne Pathogens”. Applied and Environmental Microbiology

External Evaluator, 2015. Technion-IIT, Haifa, Israel. Promotion evaluation for Associate Professor Sima Yaron to Full Professor.

Invited Reviewer, 2015. Manuscript entitled “Effect of Chicken Litter Freshness on Thermal Resistance of Desiccation-Adapted *Salmonella* spp.)” Applied and Environmental Microbiology

Invited Reviewer, 2015. Manuscript entitled “Twenty years of *Listeria* in Brazil: Occurrence of *Listeria monocytogenes* Serotypes and other species in food samples between 1990- 2012.” BioMed Research International

Invited Reviewer, 2015. Manuscript entitled “The pipeline development for biomarker identification in foodborne pathogen detection and surveillance.”

Invited Speaker, 2015. Crisis communication and issue management for the Extend Leadership Group. Griffin, Georgia May 29, 2015.

Invited Reviewer, 2015. Manuscript entitled “Flouroquinolone and Macrolide Resistance in *Camplobacter jejuni* Isolated from Broiler Slaughterhouses in Southern Brazil.”

Invited Reviewer, 2015. Georgia Research Alliance, Project entitled “ Micro Gas Chromatography for Agriculture Inspection/Evaluation Purposes.”

Invited Reviewer, 2015. Manuscript entitled “ Incidence and antimicrobial susceptibility pattern of extended-spectrum- β -lactamase-producing *Escherichia coli* isolated from retail imported mackerel fish in Saudi Arabi.”

Invited to co-moderate a workshop, 2015. “The Science of Sodium Reduction in the Food Supply.” Sponsored by ILSI North America Technical Committees on Food Microbiology and Sodium.

Invited Reviewer, 2015. Manuscript entitled “Development of an Improved selective medium for the detection of *Shigella* spp.” Food Science & Technology

Invited Reviewer, 2015. Manuscript entitled, “Antimicrobial and antioxidant activities of spice extracts on raw chicken meat quality.” Food Science and Human Wellness

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.

2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.
3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.
9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.

14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.
15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.
21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.

27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.
28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.
31. Requested by Nelson Cox, USDA, Science Hall of Fame to collaborate on research to test the efficacy of levulinic acid on poultry parts to eliminate or reduce *Salmonella*, May 2015.
32. Requested by Peter Hesketh, Georgia Institute of Technology, to collaborate on the "Advanced Rapid Ultra-low Power Portable MEMS-GC System for Agriculture and Food Processing" for NSF SBIR. May 2015.

From: [Amanda Haight](#)
To: [Michael Doyle](#)
Subject: Mid-year 2015 Reimbursement
Date: Monday, July 13, 2015 10:48:17 AM
Attachments: [image002.png](#)

Hi Dr. Doyle,

I received your reimbursement request via fax and will have it processed this week.

Thank you,
Amanda

*Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org*

Follow ILSI North America:



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From: [Eric Hentges](#)
To: ["liz.westring@genmills.com"](#); ["dallison@uab.edu"](#); ["nelson.almeida@kellogg.com"](#); ["satkings@mcmaster.ca"](#); ["douglas.balentine@unilever.com"](#); ["beauchamp@monell.org"](#); ["kjb4@cornell.edu"](#); ["caballero@jhu.edu"](#); ["todd.chemak@abbott.com"](#); ["fergc@foodsci.umass.edu"](#); ["kerr_dow@cargill.com"](#); [Michael Doyle](#); ["jwerdman@illinois.edu"](#); ["steven.hermansky@conagrafoods.com"](#); ["james.hill@ucdenver.edu"](#); ["shill@kraftfoods.com"](#); ["richard.lane@pepsico.com"](#); ["belloyd@coca-cola.com"](#); ["dblund@wisc.edu"](#); ["maynarda@umich.edu"](#); ["jim@jmmead.com"](#); ["simin.meydani@tufts.edu"](#); ["timothy.morck@us.nestle.com"](#); ["eamurano@tamu.edu"](#); ["Gabriella.Parisse@tateandlyle.com"](#); ["steve.rizk@effem.com"](#); ["fsabella@mdlz.com"](#); ["joe.speroni@dsm.com"](#); ["david.thomas@dpsg.com"](#); ["stella.l.volpe@drexel.edu"](#); ["r.yada@ubc.ca"](#)
Cc: [Amanda Haight](#)
Subject: New Faculty Position for ILSI North America Trustee
Date: Tuesday, April 21, 2015 8:49:42 AM

To the ILSI North America Board of Trustees:

Please join me in congratulating Dr. Andrew Maynard, ILSI North America Board of Trustees Member, on his appointment to a faculty position at Arizona State University (ASU) starting this August. The ASU position is in the new School for the Future of Innovation and Society - which is building on the success of the Consortium for Science and Policy Outcomes (<http://cspo.org/>). In this position, Andrew will be establishing a new center - the Risk Innovation Lab - which will be focused on creative approaches to thinking and acting differently on risk across multiple domains, but especially around emerging technologies and responsible innovation. Andrew will continue to serve on the ILSI North America Board and I, personally, look forward to hearing more about the new Center as it evolves.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org

From: [Suzanne Harris](#)
To: ["a.boobis@imperial.ac.uk"](#); ["peter.vanbladeren@nestle.com"](#); [Michael Doyle](#); [Catherine Field](#)
([cjfield@ualberta.ca](#)); ["llsone@btinternet.com"](#); ["sara@unam.mx"](#); ["weavercm@purdue.edu"](#); [Flavio Zambrone](#)
Cc: [Burnand, Valerie.VEVEY.CT-RSA](#) ([Valerie.Burnand@nestle.com](#)); [Haan, Dawn E](#)
Subject: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call
Date: Wednesday, April 08, 2015 11:37:15 AM

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Dr. Boobis and Dr. van Bladeren would like to organize a conference call for the Science Advisory Group – a one-hour call beginning at 9:00 a.m. Eastern Daylight Time. Please indicate on which of the days listed below you are available for such a conference call:

Monday, May 4 _____

Tuesday, May 5 _____

Monday, May 11 _____

Tuesday, May 12 _____

Wednesday, May 13 _____

Tuesday, May 19 _____

Please return this information to me as soon as possible. Thank you.

From: [Suzanne Harris](#)
To: [Michael Doyle](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [weavercm@purdue.edu](#); "Flavio Zambrone"
Cc: [a.boobis@imperial.ac.uk](#); [peter.vanbladeren@nestle.com](#); "Haan, Dawn E"; [Burnand.Valerie.VEVEY.CT-RSA \(Valerie.Burnand@nestle.com\)](#)
Subject: Polling for date for an ILSI Science Advisory Group conference call
Date: Tuesday, July 14, 2015 10:37:06 AM

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 _____

Wednesday, August 19 _____

Thursday, August 20 _____

Friday, August 21 _____

Thank you for responding to this request. I welcome any questions you have.

From: [Kenesia Cason](#)
To: [Michael Doyle](#)
Cc: [Indaue Mello](#)
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS
Date: Wednesday, July 15, 2015 1:16:19 AM
Attachments: [image002.png](#)
[image009.png](#)
[image010.png](#)
[image011.png](#)
[image012.png](#)
[Mike Doyle CV with pic.docx](#)
[Doyle Abbrev CV\(2\) May 2015.doc](#)

Michael,

Can you please send a one page bio. Thank you.

Kenesia Cason



The Coca-Cola Company
1 Coca-Cola Plaza, NW
TEC 417
Atlanta, Ga 30313
Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 13, 2015 8:49 AM
To: Kenesia Cason
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Hi Kenesia,

Attached is my PowerPoint presentation. You have my permission to send the presentation to internal guests.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Kenesia Cason [<mailto:kencason@coca-cola.com>]
Sent: Friday, July 10, 2015 11:07 PM
To: Michael Doyle; emilia.rico@bcnlabs.com; Martin.Cole@csiro.au; RBrackett@iit.edu; emilio.esteban@fsis.usda.gov; Tim_Freier@cargill.com; Greg_Holler@cargill.com
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

We are getting closer to the BIG EVENT!

I wanted to touch basis with you all to make sure we have everything.

Please see overview below

- Hotel rooms have been blocked
- All guest have been registered
- Virtual connections information have been given out

ACTION REQUIRED: PLEASE Provide : DUE DATE* JULY 17th**

- Presentation
- Permission to send presentation to internal guest.

PLEASE CONTACT ME/ INDAUE MELLO IF YOU HAVE ANY QUESTIONS.

Kenesia Cason



The Coca-Cola Company
1 Coca-Cola Plaza, NW
TEC 417
Atlanta, Ga 30313

From: kencason@coca-cola.com

Sent: Saturday, July 04, 2015 9:13 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrckett@iit.edu'; 'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

Please see links below to connect to the Global Microbiology Technical Meeting.

Have also attached link below if you have not yet registered. Thank you

Please click on link below to submit your Presentation information.

Register NOW



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-
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-

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3. Press green call button
4. Wait for voice prompt
5. Enter Meeting ID 2704425232#
6. Press # again

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3. You see "Send Video and Audio?"
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5. Click "Join"

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5. Click "Join"
6. Then "Join by phone" below

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Atlanta Office Complex (AOC) Desk Phone: [404-381-8527](tel:404-381-8527)
Australia <tel:+61289852450,,2704425232#>
Austria <tel:+431253021732,,2704425232#>
Bahamas <tel:+14043818527,,2704425232#>
Bahrain <tel:+442034333528,,2704425232#>
Bangalore: <tel:+8039191231,,2704425232#>
Belarus <tel:+442034333528,,2704425232#>
Belgium <tel:+3227933855,,2704425232#>
Bermuda <tel:+14043818527,,2704425232#>
Bolivia <tel:+800100061,,2704425232#>
Brazil <tel:+08008921839,,2704425232#>
Brunei Darussalam <tel:+442034333528,,2704425232#>
Bulgaria <tel:+35924917609,,2704425232#>
Canada <tel:+14043818527,,2704425232#>
Cayman Islands <tel:+14043818527,,2704425232#>
Chile <tel:+12300200671,,2704425232#>
China <tel:+864006920023,,2704425232#>
Colombia <tel:+018005182535,,2704425232#>
Costa Rica <tel:+08000150425,,2704425232#>
Croatia (Hrvatska) <tel:+38517776340,,2704425232#>
Cyprus <tel:+442034333528,,2704425232#>
Czech Republic <tel:+420228881963,,2704425232#>

Denmark <tel:+4532727626,,2704425232#>
Dominican Republic <tel:+18772540601,,2704425232#>
Ecuador <tel:+14043818527,,2704425232#>
Egypt <tel:+442034333528,,2704425232#>
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Slovenia <tel:+38616001486,,2704425232#>
South Africa <tel:+270214273015,,2704425232#>
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Switzerland <tel:+41445806513,,2704425232#>

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Turkey <tel:+442034333528,2704425232#>
Ukraine <tel:+442034333528,2704425232#>
United Arab Emirates <tel:+800035702521,2704425232#>
United Kingdom <tel:+442034333528,2704425232#>
Uruguay <tel:+0004162044156,2704425232#>
Venezuela <tel:+08001009267,2704425232#>
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Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: kencason@coca-cola.com

Sent: Monday, May 18, 2015 7:40 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu'; 'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Importance: High



The Coca-Cola Company
Annual Microbiology Technical Meeting

Welcome,

Congratulations!

You have been chosen to present at our 1st Coca-Cola Annual Microbiology Technical Meeting!

Please see our tentative Presenters Schedule.

Presenters Schedule

Date: Tuesday July 21, 2015

Location: 1 Coca-Cola Plaza NW Atlanta GA 30301

Time: 8:30am– 4:15pm

Time	Speaker	Name	From
8:30am	1	Mike Doyle	UGA

9:15am	2	Emilia Rico	BCN
10:00am	Break		
10:30am	3	Martin Cole	CSIRO
11:15am	4	Emilio Esteban	US Debt of Agriculture
12:00pm	Lunch		
1:00pm	5	Robert Brackett	IFSH
1:45pm	6	Timothy Freier	Cargill
2:30pm	Break		
3:00pm	7	Greag Holler	Cargill
3:45pm	Wrap Up		
5:30pm– 7:30pm	Dinner The Optimist 914 Howell Mill Rd, Atlanta, GA 30318		

Travel

Please see a list of Hotels near us.

<http://findhotelsnearthaddress.com/coca-cola-headquarters.htm>

Our Address: 1 Coca-Cola Plaza NW Atlanta GA 30313

Hotel	Address	Distance from Coke
Hampton Inn Atlanta-Georgia Tech-Downtown	244 North Ave Nw, Atlanta, GA 30313	.1 miles
Hyatt House Atlanta Downtown	431 Marietta Street Nw, Atlanta, GA 30313	.5 miles
Crowne Plaza Atlanta - Midtown	590 W Peachtree St Nw, Atlanta, GA 30308	.6 miles
Georgia Tech Hotel and Conference Center	800 Spring St Nw, Atlanta, GA 30308	.6 miles
W Atlanta Downtown	45 Ivan Allen Jr. Blvd Nw, Atlanta, GA 30308	.6 miles
Hilton Garden Inn Atlanta Downtown	275 Baker St Nw, Atlanta, GA 30313	.7 miles
Twelve Centennial Park Hotel	400 West Peachtree Street, Atlanta, GA	.7 miles

	30308	
The Georgian Terrace Hotel	659 Peachtree St Ne,	.7 miles
	Atlanta, GA 30308	
Hotel Indigo Atlanta Midtown	683 Peachtree St,	.7miles
	Atlanta, GA 30308	

NOTE****

We need a little bit more information from you. Just click on the “Register Now” button to fill out form. Thank you.

Kenesia Cason



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1 Coca-Cola Plaza, NW

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Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

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CURRICULUM VITAE

NAME: Michael Patrick Doyle **TELEPHONE:** 770-228-7284
FAX: 770-229-3216
E-mail:mdoyle@uga.edu

DEGREES:

1973	B.S.	University of Wisconsin-Madison	Bacteriology
1975	M.S.	University of Wisconsin-Madison	Food Microbiology
1977	Ph.D.	University of Wisconsin-Madison	Food Microbiology

PROFESSIONAL EXPERIENCE:

1977-1980	Senior Project Leader, Corporate Research, Ralston Purina Company
1980-1984	Assistant Professor, Department of Food Microbiology and Toxicology (Food Research Institute), University of Wisconsin-Madison
1984-1988	Associate Professor, Department of Food Microbiology and Toxicology, University of Wisconsin-Madison
1988-1991	Professor and Wisconsin Distinguished Professor of Food Microbiology, Department of Food Microbiology and Toxicology, Department of Food Science, University of Wisconsin-Madison
1991-1999	Department Head, Department of Food Science and Technology, University of Georgia, Agricultural Experiment Station, Griffin, GA
1993-1999	Department Head, Department of Food Science and Technology, University of Georgia, Athens, GA
1993-2000	Director, Center for Food Safety and Quality Enhancement, University Georgia, Griffin, GA
1997-	Regents Professor of Food Microbiology, University of Georgia
2000-	Director, Center for Food Safety, University of Georgia, Griffin, GA

PROFESSIONAL SOCIETIES:

Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, and the National Academy of Inventors and serves as a scientific advisor to the National Academies. Member of the National Academy of Medicine.

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EXAMPLES OF PROFESSIONAL ACTIVITIES:

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, World Health Organization, Moscow, USSR, 1984
 Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva,

Switzerland, 1988

Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988

Scientific Advisor, International Life Sciences Institute - Nutrition Foundation, Food Microbiology Committee, 1987-1996

Scientific Advisor, National Dairy Promotion and Research Board, 1989-1993

Scientific Advisor, National Live Stock and Meat Board, 1990-1996

Executive Committee, Conference for Food Protection, 1985-1986

IFT Scientific Lecturer, Institute of Food Technologists, 1987, 1990

ASM Scientific Lecturer, American Society for Microbiology, 1991-1993

Member, National Advisory Committee on Microbiological Criteria for Food, 1988-1990; 1994-2000

Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987

Board of Trustees, International Life Sciences Institute-North America, 1992-present

Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-1997; 2005-2009

Executive Board, International Association of Milk, Food and Environmental Sanitarians, 1989-94; President, 1992-93

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Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

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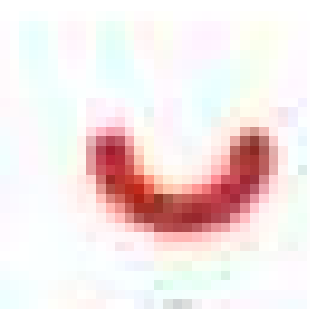
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Workshop: An Exchange of Ideas and Experiences, 2007
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 Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009
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Doyle has more than 320 refereed journal articles, 17 books, 66 book chapters, 86 invited papers/conference proceedings, 30 patents, and more than 800 invited presentations at national and international professional meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. His research has focused on the study of microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens in foods.

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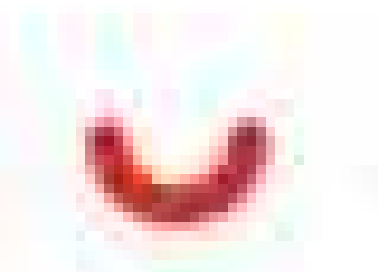
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Open Meetings

Mike Doyle, Ph.D

Regents Prof. of Food Microbiology Director, Center for Food Safety



DEGREES:

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 proceedings, 30 patents, and more than 800 invited presentations at national and international professional
 meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the
 food industry on issues related to the microbiological safety of foods. His research has focused on the study of
 microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to
 control or eliminate pathogens in foods.

From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Subject: RE: Asking for ideas
Date: Wednesday, April 08, 2015 3:14:05 PM

Thanks, Mike. A nice long list that is of great help.

Suzie

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Wednesday, April 08, 2015 2:57 PM
To: Suzanne Harris
Subject: RE: Asking for ideas

Hi Suzie,

Unfortunately, I am already committed for those dates so am not available. You might consider inviting Don Schaffner at Rutgers (e-mail: schaffner@AESOP.Rutgers.edu); Anna Lammerding (retired but formerly with Public Health Agency of Canada; e-mail: [REDACTED]); Tom Ross at the University of Tasmania (e-mail: Tom.Ross@utas.edu.au); Ewen Todd at Michigan State University (e-mail: todde@msu.edu); Aamir Fazil at Public Health Agency of Canada, Guelph (e-mail: aamir.fazil@phac-aspc.gc.ca); or Rafiq Ahmed at Public Health Agency of Canada, Winnipeg (e-mail: rafiq_ahmed@phac-aspc.gc.ca).

I hope this helps. If not, let me know.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Suzanne Harris [mailto:sharris@ilsa.org]
Sent: Wednesday, April 08, 2015 11:06 AM
To: Michael Doyle
Cc: ILSI South Africa
Subject: Asking for ideas

Good morning, Mike. I hope you are doing well.

I am writing to ask for suggestions of a food micro risk assessment expert who may be willing to go to Namibia to take part in an ILSI/FAO capacity building activity there in June. This training meeting will take place in Windhoek, Namibia on June 9-12, 2015. Individuals involved in food control work for the neighboring countries (2 per country) will be invited to participate. The microbiological risk assessment course work was prepared by WHO and FAO, but has not been offered in this part of the world.

Prof. Lucia Anelich, copied on this message, is the ILSI person in charge and she is eager to find someone from outside of the region who would be able to help lead the 3.5 day trainings session. There will be plenary sessions as well as discussion of case studies in small working groups.

She would like to have a US or Canadian government person, but such is likely to be difficult to find given the short lead time. ILSI will cover all travel expenses and living expenses while in Namibia. Do you have any suggestions of individuals with microbial risk assessment expertise who might be interested in participating?

Lucia has already contacted Bob Buchanan and he is not available. Any suggestions you have will be greatly appreciated.

Best regards,

Suzie

From: [Ferg Clydesdale](#)
To: [Delia Murphy](#); [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: Re: ILSI North America Conflict of Interest and Scientific Integrity Working Group- 30 April Agenda & Materials
Date: Tuesday, April 28, 2015 3:38:10 PM

Dear Delia

I have managed to clear some of the day so will plan to join the webinar for the first several hours and then later in the day

I am sorry I am unable to be with you in person as this is such an important topic

Best regards

Ferg

On 4/24/2015 10:24 AM, Delia Murphy wrote:

To: ILSI North America Conflict of Interest and Scientific Integrity Working Group
Re: Agenda and Materials for 30 April In-Person Meeting

Please find attached the agenda for the 30 April in-person meeting of the Conflict of Interest and Scientific Integrity Working Group. Additionally, attached are two documents for Working Group members to review prior to the meeting: the meeting minutes from the 2 December 2014 conference call with the Working Group and a document that compiles Scientific Integrity Work by Various Organizations and in the Current Literature.

If you cannot attend the 30 April meeting in person, a webinar will be available. Please click on the link below to log into the webinar. You will then receive a phone number on your screen to dial into the call.

<https://gotomeet.me/akretser>

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



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Ferg Clydesdale
UMass Department of Food Science
fergc@foodsci.umass.edu

From: [Ferg Clydesdale](#)
To: [Delia Murphy](#); [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyer1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: Re: ILSI North America Scientific Integrity Working Group
Date: Friday, May 29, 2015 9:47:48 AM

Hi Delia
All this looks excellent
Best regards
Ferg

On 5/27/2015 1:34 PM, Delia Murphy wrote:

To: ILSI North America Scientific Integrity Working Group
Re: Draft Plan of Work

Please find attached the draft plan of work for the ILSI North America Scientific Integrity Working Group which reflects the discussion at the 30 April meeting of the Working Group. Also attached is the Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature presented at the meeting and referenced in the plan of work.

Please read the document and provide comments or edits to the draft by COB Friday, 12 June. The revised document will then be re-distributed to the Working Group for final approval.

-

The draft plan of work will be shared with the ILSI North America Board of Trustees' Executive Committee on a conference call on 2 June. It will be clearly stated that this current version is a draft and has not been finalized by the Working Group.

The meeting minutes from the 30 April meeting are nearing completion and will be distributed to the Working Group as soon as possible.

Please let Alison and I know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200

Washington, DC 20005

202.659.0074 ext. 135

dmurphy@ilsi.org

www.ILSINA.org

Follow ILSI North America:



--

Ferg Clydesdale

UMass Department of Food Science

fergc@foodsci.umass.edu

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Cc: [Delia Murphy](#); [Alison Kretser](#)
Subject: RE: ILSI North America Sodium Reduction Workshop
Date: Wednesday, June 24, 2015 11:36:10 AM
Attachments: [Workshop Agenda_The Science of Sodium Reduction.doc](#)
Importance: High

Mike,

We are so pleased that you will be able to serve as a co-moderator for the sodium workshop on 22 September in Washington, DC. A formal invitation will be sent to you this week. We are finalizing the list of speakers and we would welcome your recommendations for an academic or government speaker to cover several topics which are all highlighted in the attached agenda. Given the timeframe, there is urgency in this request. If you have any other thoughts on other potential speakers, please chime in.

Thank you,
Alison



1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

1.202.659.0074 voice
1.202.659.3859 fax
www.ilsina.org

**The ILSI North America Technical Committees on Sodium and
Food Microbiology jointly present**

The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

**Tuesday, 22 September
Washington Plaza Hotel, Washington DC**

I. 8:15 am	Welcome	Alison Kretser, ILSI North America
II. 8:30 am	Introductory Remarks from Moderators	Christine Taylor, NIH ODS Michael Doyle, University of Georgia
III. 8:55 am	FDA CFSAN Office of Food Additive Safety	FDA speaker TBD
IV. 9:20am	Technological Considerations of Sodium Reduction <u>Microbiological Roles of Sodium in Food</u>	
V. 9:20a	Introduction: Salt and Sodium Preservatives for Microbiological Stability	Jeff Sindelar, University of Wisconsin-Madison
VI. 9:40a	Processed (Cured and Deli) Meats	Iksoon Kang, Michigan State University
<i>Morning Break 10:00 am</i>		
VII. 10:15am	Cheese and Other Dairy	Kathy Glass, University of Wisconsin-Madison
VIII. 10:45 am	Refrigerated Doughs: Food Spoilage and Waste	<i>academic/government speaker</i>
IX. 11:15 am	Case Study: Meat	Peter Taormina, Smithfield Foods
X. 11:25 am	Case Study: Cheese/Dairy	<i>Kraft Foods Group Inc.</i>
XI. 11:35 pm	Case Study: Bread/Refrigerated Dough Products	<i>General Mills Inc.</i>
XII. 11:45am	Discussant Panel	Moderated by Jeff Sindelar, University of Wisconsin-Madison
<i>Lunch 12:20 pm</i>		
<u>Other Functional Roles of Sodium in Food</u>		
XIII. 1:20 pm	Introduction to Functional and Quality Applications of Sodium	<i>academic/government speaker</i>
XIV. 1:45 pm	Texture/Mouthfeel in Grain Products	<i>academic/government speaker</i>



XV. 2:10 pm	Salt Taste and Substitutes	Charles Zuker, Columbia University
XVI. 2:35 pm	Regulatory Considerations (Claims / Standards of Identity)	Kantha Shelke, Corvus Blue
XVII. 3:00 pm	Case Study: Frozen (Mixed Dish) Products	<i>ConAgra Foods</i>
XVIII. 3:10 pm	Case Study: Soup	<i>Campbell Soup Company</i>
XIX. 3:20 pm	Case Study: Salt Substitutes	<i>Tate & Lyle</i>
XX. 3:30 pm	Case Study: Regulatory Considerations (Claims / Standards of Identity)	<i>TBD</i>
<i>Afternoon Break 3:40 pm</i>		
XXI. 3:55 pm	Discussant Panel	<i>Moderated by Intro Speaker</i>
XXII. 4:30 pm	Closing Remarks	Christine Taylor, NIH ODS Michael Doyle, University of Georgia

Reception 5:00 pm

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Subject: RE: ILSI North America Sodium Reduction Workshop
Date: Friday, June 26, 2015 9:27:42 AM

Mike,

Thank-you for the suggestions. We'll keep you posted as planning progresses.

Alison

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Thursday, June 25, 2015 2:39 PM
To: Alison Kretser
Subject: RE: ILSI North America Sodium Reduction Workshop

Hi Alison,

Thanks for the update.

Some suggested speakers include:

1. Refrigerated Doughs: Food Spoilage and Waste
 - a. Bill Sperber (e-mail: [REDACTED])
 - b. Katie Swanson (e-mail: [REDACTED])
2. Functional and Quality Applications of Sodium
 - a. Janice Johnson, Cargill (e-mail: Janice_Johnson@cargill.com)
3. Texture/Mouthfeel in Grain Products
 - a. Gary Beauchamp, Monell (e-mail: beauchamp@monell.org)

Good luck.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [<mailto:akretser@ilsj.org>]
Sent: Wednesday, June 24, 2015 11:35 AM
To: Michael Doyle
Cc: Delia Murphy; Alison Kretser
Subject: RE: ILSI North America Sodium Reduction Workshop
Importance: High

Mike,

We are so pleased that you will be able to serve as a co-moderator for the sodium workshop on 22 September in Washington, DC. A formal invitation will be sent to you this week. We are finalizing the list of speakers and we would welcome your recommendations for an academic or government speaker to cover several topics which are all highlighted in the attached agenda.

Given the timeframe, there is urgency in this request. If you have any other thoughts on other potential speakers, please chime in.

Thank you,
Alison

From: [Alison Kretser](#)
To: [Michael Doyle](#)
Cc: [Brenda H Banister](#)
Subject: RE: ILSI North America Technical Committee on Food Microbiology
Date: Friday, June 05, 2015 10:25:35 AM

Mike,

This is great to hear. I'll plan to follow up with Brenda on Monday and determine some dates that will work for you.

Alison

-----Original Message-----

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Friday, June 05, 2015 10:01 AM
To: Alison Kretser
Cc: Brenda H Banister
Subject: RE: ILSI North America Technical Committee on Food Microbiology

Hoi Alison,

I would be willing to do this but neither date would work for me. My assistant Brenda can tell you the dates I am available.

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Alison Kretser [akretser@ilsi.org]
Sent: Thursday, June 4, 2015 6:04 PM
To: Michael Doyle
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org<<mailto:akretser@ilsi.org>>

From: [Joan Menke \(ConAgra Foods\)](#)
To: [Michael Doyle](#); [Steven Hermansky \(ConAgra Foods\)](#)
Subject: RE: ILSI North America Technical Committee on Food Microbiology
Date: Sunday, June 07, 2015 11:00:56 PM

Mike, many thanks!

Joan

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Thursday, June 04, 2015 5:16 PM
To: Menke, Joan (Research Quality Innovation); Hermansky, Steven (Research Quality Innovation)
Subject: Fwd: ILSI North America Technical Committee on Food Microbiology

Joan and Steve,

FYI

Mike

Sent from my iPhone

Begin forwarded message:

From: Alison Kretser <akretser@ilsi.org>
Date: June 4, 2015 at 5:04:24 PM CDT
To: Michael Doyle <mdoyle@uga.edu>
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005

202.659.0074 ex 161

akretser@ilsa.org

From: [Delia Murphy](#)
To: [Michael Doyle](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 9:15:51 AM

Hello Mike,

I completely understand- this summer has been so busy! We will keep you in the loop with the outcome of the call.

Best,
Delia

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Friday, July 10, 2015 8:54 AM
To: Delia Murphy
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hi Delia,

Thank you for putting me in the loop on this. My schedule is very full so I don't want to delay things. I will be involved with the planning committee when I am available but don't feel the need to schedule a meeting based on my schedule.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Thursday, July 09, 2015 2:00 PM
To: Michael Doyle
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

Shortly, I will be sending you a survey monkey for a conference call with the planning committee of the ILSI North America workshop, The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act. Chris Taylor will be invited to the call as well as your co-moderator. She is also the government liaison for the Sodium Committee so she has participated on a previous planning call and I did not want to leave you out!

Please do not feel obligated to join the planning committee call if you are not able to do so. We will hold a call with both you and Chris as well as the rest of the speakers in early September before the workshop so you can wait until then to participate if you would like. On this planning committee call I am surveying for, we will be discussing the speaker list, finalizing the attendee list before invitations are sent, and discussing the science writer and plans for publication. If you cannot attend but would like to share your input, I can also send you the most up to date version of the agenda and the attendee list.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsi.org

www.ILSINA.org

Follow ILSI North America:



From: [Delia Murphy](#)
To: [Michael Doyle](#)
Cc: [Alison Kretser](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Monday, July 13, 2015 11:20:41 AM

Hi Mike,

Thank you for accepting, Mike. We truly appreciate your willingness to present on this topic.

Delia

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Friday, July 10, 2015 5:17 PM
To: Delia Murphy
Cc: Alison Kretser
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hi Delia,

I am certainly not looking for more to do, but considering the difficulties you are having with finding a speaker, I would be willing to do it.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [mailto:dmurphy@ilsi.org]
Sent: Friday, July 10, 2015 12:48 PM
To: Michael Doyle
Cc: Alison Kretser
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

We are hitting a wall trying to find a speaker for the “Introduction: Salt and Sodium Preservatives for Microbiological Stability” talk for The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act workshop. We originally invited Dr. Jeff Sindelar, University of Wisconsin-Madison, who would like to speak but is only comfortable talking about meat and poultry. We then invited Dr. Bill Sperber, per your recommendation, but he is unable to participate. Dr. Sperber suggested Dr. Guy Johnson, Johnson Nutrition Solutions but Dr. Johnson is a nutritionist and not comfortable addressing this topic. Alison and I have discussed it and we feel that you are the best individual to speak on this topic. We had originally wanted to invite you to give this talk but tapped you to be a co-moderator because of your broad expertise in this field.

You really are the best person to give this talk so would you be willing to still co-moderate and give this presentation? You would also lead the morning discussant panel.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsi.org

www.ILSINA.org

Follow ILSI North America:



From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Subject: RE: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call
Date: Wednesday, April 08, 2015 2:00:21 PM

Thank you, Brenda.

Suzie

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Wednesday, April 08, 2015 1:58 PM
To: Suzanne Harris
Subject: RE: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call

Hi Suzie,

Mike Doyle is available from 9:00 – 10:00 on May 11 and 19.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, April 08, 2015 11:37 AM
To: 'a.boobis@imperial.ac.uk'; 'peter.vanbladeren@nestle.com'; Michael Doyle; Catherine Field (cjfield@ualberta.ca); 'llsone@btinternet.com'; 'sara@unam.mx'; 'weavercm@purdue.edu'; Flavio Zambrone
Cc: Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com); Haan, Dawn E
Subject: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Dr. Boobis and Dr. van Bladeren would like to organize a conference call for the Science Advisory Group – a one-hour call beginning at 9:00 a.m. Eastern Daylight Time. Please indicate on which of the days listed below you are available for such a conference call:

Monday, May 4 _____
Tuesday, May 5 _____

Monday, May 11 x
Tuesday, May 12 _____
Wednesday, May 13 _____

Tuesday, May 19 x

Please return this information to me as soon as possible. Thank you.

From: [Suzanne Harris](#)
To: [Michael Doyle](#)
Subject: RE: Polling for date for the mid-year ILSI Board of Trustees conference call
Date: Thursday, March 05, 2015 6:26:23 PM

Thank you, Brenda.

Suzie

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Thursday, March 05, 2015 5:34 PM
To: Suzanne Harris
Cc: Brenda H Banister
Subject: RE: Polling for date for the mid-year ILSI Board of Trustees conference call

Hi Suzie,

Attached is the calendar with Mike Doyle's availability in July for a two-hour conference call.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, February 25, 2015 10:43 AM
To: 'tabraham@mdlz.com'; 'rapplebaum@coca-cola.com'; 'belanger.se@pg.com'; 'a.boobis@imperial.ac.uk'; 's.chang@griffith.edu.au'; 'scohen@unmc.edu'; 'ary.bucione@dupont.com'; 'dennis.j.devlin@exxonmobil.com'; Michael Doyle; [adamdrew@u.washington.edu](#); 'marion@vt.edu'; 'eisenbra@rhrk.uni-kl.de'; Catherine Field ([cjfield@ualberta.ca](#)); 'jerry.j.hjelle@monsanto.com'; 'takeshi_kimura@ajinomoto.com'; [REDACTED] 'm.t.kuwata@jcom.home.ne.jp'; [REDACTED] 'jlupton@tamu.edu'; 'johnmartin.obrien@rdls.nestle.com'; 'john.c.peters@ucdenver.edu'; 'Praesident@mri.bund.de'; [REDACTED]; 'geoffsmith@ilsisea.org.sg'; 'llsone@btinternet.com'; 'sara@unam.mx'; 'peter.vanbladeren@nestle.com'; 'kwallace@d.umn.edu'; 'weavercm@purdue.edu'; 'peter.weber@dsm.com'; 'liz.westring@genmills.com'
Cc: 'eholz@mdlz.com'; Maureen Clarke ([mauclarke@coca-cola.com](#)); 'carmel.james@griffith.edu.au'; 'jbradford@unmc.edu'; 'melinda.s.fleming@exxonmobil.com'; 'hemm@rhrk.uni-kl.de'; 'donna.o.triplett@monsanto.com'; Usui-Etsuko(笛吹 悦子) ([etsuko_usui@ajinomoto.com](#)); 'clbishop@tamu.edu'; 'christine.combe@rdls.nestle.com'; [andrea.schmid@mri.bund.de](#); Burnand, Valerie, VEVEY, CT-RSA ([Valerie.Burnand@nestle.com](#)); 'haan@purdue.edu'; 'christine.lagerquist@genmills.com'; Flavio Zambrone; Beth Brueggemeyer
Subject: Polling for date for the mid-year ILSI Board of Trustees conference call

TO: ILSI Board of Trustees

FROM: Suzie Harris

Greetings to each of you. 2015 is off and running. I hope you are keeping up with all the various ILSI activities through the ILSI website and ILSI News.

It is time to set the date for the Board's mid-year conference call – a two-hour call that will begin at 9:00 a.m. Eastern Daylight Time. Please use the attached calendar to indicate the days in July when

you are available to participate. The days marked with “X” are days when there are conflicts for that time slot. The call will not be held on these days.

Once you have marked your availability on the calendar, please return it to me. I will then send out another email confirming the date.

Please let me know if you have any questions.

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](mailto:apl1@cdc.gov)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 2:53:30 PM

Dear Mike and Art,

Below is the link to Eric Brown's presentation. Please let me know if you have further questions or any problems with the link.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org

ILSI NA: Whole-Genome Sequencing for Regulatory Science and the Forging of a Global Food Safety Network for Source Tracking of Bacterial Pathogens (Eric Brown)
<https://youtu.be/MuHX8Y7hA98>

From: Michael Doyle [mailto:mdoyle@uga.edu]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety

University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Eric Hentges](#)
To: [Michael Doyle](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#); [Heather Steele](#); [Amanda Haight](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 9:35:24 AM

Dear Mike,

I will be glad to share the link to Eric Brown's presentation with Art. Staff tells me that the editing and posting to our website will not be finished until tomorrow, so as soon as that is done I can send out the link.

Regards,

Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org

From: Michael Doyle [mailto:mdoyle@uga.edu]
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Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

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Michael P. Doyle, Ph.D.
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Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Liang, Arthur P. \(CDC/OID/NCEZID\)](#)
To: [Eric Hentges](#); [Michael Doyle](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 3:00:19 PM

Eric,

Thanks very much! This will be very helpful.

- Art

Arthur P. Liang, MD, MPH
Senior Advisor for Food Safety
CDC Mailstop A-38
Phone: 404/639-2237
Mobile: [REDACTED]
E-mail: aliang@cdc.gov

From: Eric Hentges [<mailto:ehentges@ilsil.org>]
Sent: Tuesday, July 07, 2015 2:53 PM
To: Michael Doyle
Cc: Liang, Arthur P. (CDC/OID/NCEZID)
Subject: RE: YouTube Request

Dear Mike and Art,

Below is the link to Eric Brown's presentation. Please let me know if you have further questions or any problems with the link.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsil.org

ILSI NA: Whole-Genome Sequencing for Regulatory Science and the Forging of a Global Food Safety Network for Source Tracking of Bacterial Pathogens (Eric Brown)
<https://youtu.be/MuHX8Y7hA98>

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Sent: Monday, July 06, 2015 4:01 PM
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Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

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Many thanks.

A handwritten signature in black ink, appearing to read "Mike", is positioned above the typed name and title.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Courtney McComber](#)
To: [Michael Doyle](#)
Subject: Registration Confirmation
Date: Tuesday, April 21, 2015 4:19:31 PM

ILSI North America Mid-Year Board Meetings/Events 2015 - Confirmation and Receipt
4/21/2015
4/21/2015

Dr. Michael Doyle
1109 Experiment St.
Center for Food Safety
Griffin, GA 30223

Dear Michael,

Thank you for registering for ILSI North America Mid-Year Board Meetings/Events 2015.
We are pleased to confirm that we have received and processed your Complimentary registration in the amount listed below. Please print this message as your receipt.

Details:

4/21/2015

1	Registration	\$ 0.00
	Dr. Michael Doyle (3621071)	

Total Purchase:	\$ 0.00
------------------------	---------

Total Payment:	\$ 0.00
-----------------------	---------

Total Due:	\$ 0.00
-------------------	---------

Your registrant ID is: 3621071

Your confirmation code is: H6QX-CE9C-DPE7-JQC8-R43G-25N-HBJ

You can make changes to your registration record, transfer your registration to another individual or upgrade your registration, at any time by going to:

<https://ww2.eventrebels.com/er/Update.jsp?A=13073>

and typing in your e-mail and registrantID or confirmation #.

Sincerely,
Courtney McComber
ILSI North America Mid-Year Board Meetings/Events 2015 Registrar

Powered by www.EventRebels.com

From: Suzanne Harris
To: "tabraham@mdlz.com"; "rapplebaum@coca-cola.com"; "belanger.se@pg.com"; "a.boobis@imperial.ac.uk"; "s.chang@griffith.edu.au"; "scohen@unmc.edu"; "ary.bucione@dupont.com"; "dennis.j.devlin@exxonmobil.com"; Michael Doyle; "adamdrew@u.washington.edu"; "marion@vt.edu"; "eisenbra@hrk.uni-kl.de"; "Catherine Field"; "jerry.j.hjelle@monsanto.com"; "takeshi_kimura@ajinomoto.com"; [REDACTED]; "m.t.kuwata@jcom.home.ne.jp"; [REDACTED]; "jlupton@tamu.edu"; "johnmartin.obrien@rdls.nestle.com"; "john.c.peters@ucdenver.edu"; "Praesident@mri.bund.de"; [REDACTED]; "geoffsmith@ilsisea.org.sg"; "llsone@btinternet.com"; "sara@unam.mx"; "peter.vanbladeren@nestle.com"; "kwallace@d.umn.edu"; "weavercm@purdue.edu"; "peter.weber@dsm.com"; "liz.westring@genmills.com"; "Flavio Zambrone"
Cc: "eholz@mdlz.com"; "Maureen Clarke"; "carmel.james@griffith.edu.au"; "jbradford@unmc.edu"; "melinda.s.fleming@exxonmobil.com"; "hemm@hrk.uni-kl.de"; "donna.o.triplett@monsanto.com"; "Usui-Etsuko(田吹 悦子)"; "clbishop@tamu.edu"; "christine.combe@rdls.nestle.com"; "andrea.schmid@mri.bund.de"; "Burnand.Valerie.VEVEY.CT-RSA"; "haan@purdue.edu"; "christine.lagerquist@genmills.com"; Beth Brueggemeyer; Beth-Ellen Berry; Michael Shirreffs; Shawn Sullivan
Subject: Reminder for the mid-year ILSI Board of Trustees conference call -- Thursday, July 9, 2015
Date: Wednesday, July 08, 2015 11:19:54 AM
Attachments: [2015 Dial-in information.doc](#)
[ILSI BOT 2015-07-09 agd.doc](#)
[ILSI-BOARD-20150117 DRAFT+ AB.docx](#)

Just a reminder that the mid-year ILSI Board of Trustees conference call is tomorrow – July 9, 2015 – beginning at 9:00 a.m. Eastern Daylight Time. All briefing documents are available on the ILSI Board of Trustees portal –

<https://www.ilsixtra.org/ilsibot/SitePages/Upcoming%20Meetings.aspx>

See instructions on user name and password at the end of the message below.

TO: ILSI Board of Trustees

FROM: Suzie Harris

The ILSI Board of Trustees mid-year conference call is scheduled for **Thursday, July 9, beginning at 9:00 a.m. Eastern Daylight Time.** The call will not last longer than 2 hours. The dial-in instructions are attached here:

The proposed agenda for the conference call is attached here:

Agenda Item II. Draft minutes from the January 17, 2015 ILSI Board of Trustees meeting

All other documents for the ILSI Board of Trustees mid-year conference call will be posted on the ILSI Board portal not later than Wednesday, July 1. You may reach the ILSI Board portal through this link: <https://www.ilsixtra.org/ilsibot/SitePages/Home.aspx>

Your username is the information in your email address before the "@".

Password: Password1

To reset your password, go to: <https://www.ilsixtra.org/Pages/Change%20Password.aspx>

I will send a reminder message on or about July 1. Please let me know if you have questions or need help accessing the documents on the Board portal.

ILSI Board of Trustees 2015 Mid-year Conference Call Information

The conference room number for all calls is 476-399-389 #

Country	Toll Free Dial-In Number	Note
Australia	1-800-064-762	
Brazil	0800-047-4905	
Canada	1-888-299-2873	
Germany	0-800-723-5123	
Greece	00-800-4414-2827	
India	000-800-852-1446	
Japan	0-120-615-800	
Korea	0806140880	
Mexico	01-800-083-5534	
Singapore	800-852-3903	
Switzerland	0-800-002-347	41-(0)-225-3311-19 – long distance
United Kingdom	0-800-169-0430	
United States	1-888-585-9008	

If you are calling from a country not listed, please contact Beth Brueggemeyer (bbrueggemeyer@ilsi.org)

**ILSI Board of Trustees
Mid-year Conference Call**

**Thursday, July 9, 2015
9:00 – 11:00 a.m. Eastern Daylight Time**

AGENDA

- | | | |
|-------|---|------------------------|
| I. | Call to Order | Dr. Alan Boobis |
| II. | Approval of Minutes from the 17 January
ILSI Board of Trustees Meeting | Dr. Alan Boobis |
| III. | President's Report | Dr. Rhona Applebaum |
| IV. | Progress with Implementing the One ILSI Strategy | |
| | a. Science Advisory Group | Dr. Peter van Bladeren |
| | b. Value/Stakeholder Group | Dr. Sam Cohen |
| | c. Thematic area activities | Dr. Suzie Harris |
| | d. Governance policies and best practices | Mr. Shawn Sullivan |
| V. | Impact of Communications | Mr. Michael Shirreffs |
| VI. | Report from the Publications Committee | Dr. Connie Weaver |
| VII. | Report of the Financial Oversight Committee | Dr. Liz Westring |
| VIII. | Update on Branch Development | Dr. Michael Knowles |
| IX. | Report from the ILSI Research Foundation | Dr. Adam Drewnowski |
| X. | Report from the ILSI Platform for International
Partnerships | Dr. Suzie Harris |
| XI. | Other Business | |
| | a. Follow-up on Center for Health Promotion proposal | Dr. Peter van Bladeren |
| | b. Malaspina International Scholars Travel Award | Dr. Suzie Harris |
| | c. Plans for 2016 Annual Meeting | Dr. Suzie Harris |
| XII. | Adjournment | |

**Annual Meeting
Saturday, January 17, 2015
Chandler, Arizona**

DRAFT MINUTES

I. Call to Order

Dr. Samuel Cohen, Chair, ILSI Board of Trustees, called the meeting to order at 8:00 a.m. Mountain Standard Time. He welcomed the trustees, nominees for the Board, staff and guests. Dr. Cohen reviewed the operational rules for the ILSI Board of Trustees meeting. Observers were welcome but were asked to remain silent unless called upon by the chair. The ILSI Board may hold an executive session during which all non-trustees would be asked to leave. All motions, except motions attached to specific agenda items, must be submitted in writing at the time they are offered. Motion forms were included in each trustee's briefing book. Nominees for the ILSI Board of Trustees are welcome to participate in the Board discussions, but may not offer motions or vote. All trustees were asked to complete, sign and turn-in the Conflict of Interest form, which was included in the front pocket of the trustee briefing books.

The meeting agenda and list of participants and observers are attached.

II. Approval of Minutes from the July 14, 2014 ILSI Board of Trustees Conference Call

These draft minutes were distributed to the ILSI Board of Trustees electronically prior to the meeting and were included in the briefing book given to each trustee. Dr. Alan Boobis requested that the term "worthy" be removed from the last line of the "action" paragraph under Agenda Item VII, and be replaced with less value-laden language. With this change the minutes were unanimously approved.

III. President's Report

Dr. Jerry Hjelle, ILSI President, began his remarks by thanking the ILSI professional staff based in Washington as well as those based in the branches and Research Foundation for all of their support and efforts to implement the One ILSI strategy over the past two years. The One ILSI strategy was developed by the ILSI Board and professional staff during 2012-2013 and was formally launched at the beginning of his two-year term as ILSI President. Referring to the One ILSI Implementation Plan, which was included in the trustee briefing book, Dr. Hjelle described the components of the plan and its focus on foresight to increase ILSI's credibility and vision.

Four thematic areas were identified that together cover most of the scientific areas addressed by the organization. Dr. Hjelle specifically thanked the professional staff from the branches who had volunteered to lead these four thematic areas over the past two years. Professional development for key staff in the branches and the Research Foundation is a fundamental part of the implementation plan as well.

Dr. Hjelle said that he enjoyed visiting the various branches during his term as ILSI President. This experience allowed him to understand more clearly what a truly remarkable organization ILSI is. He

found his term as ILSI President to be personally gratifying and he thanked the trustees for their support.

IV. Progress with Implementation of the One ILSI Strategy

- a. ILSI Board Science Advisory Group** – Dr. Boobis reviewed the accomplishments of the Science Advisory Groups, whose members are himself and Dr. Peter van Bladeren, serving as Co-Chairs, Dr. Michael Doyle, Dr. Catherine Field, Dr. Lewis Smith, Dra. Sara Valdés, Dr. Connie Weaver and Dr. Flávio Zambrone. The group interacted with the leaders of the four thematic areas and oversaw the development of the key activities chart which is organized by the four thematic area topics. The advisory group also reviewed the Best Practice Guide for Identification of Emerging Issues and surveyed the branches to assess how they went about identifying emerging issues.

The survey results showed that a range of stakeholders were being consulted in the emerging issues identification process, though who is involved varies from branch to branch. The process of prioritization was even more variable with fewer branches involving external stakeholders. The survey results and the issues identified were included in the trustee briefing books. There is substantial overlap among the emerging issues identified by different branches, thus offering opportunities for collaboration.

Dr. Sushila Chang noted that branches operate in culturally different environments, making it unlikely that one specific process would work for all. The best practice approach which provides guidelines and concrete examples would be more helpful. Other trustees noted that some branches list activities rather than emerging issues. Dr. Lewis Smith commented that governance of the One ILSI strategy was needed to increase visibility. There was general agreement that the branches were communicating more effectively with each other, but cooperative and collaborative activities were still rare. More time during the annual meeting should be devoted to identifying areas of synergy and mechanisms to allow collaboration. Dr. Rhona Applebaum noted that doing so requires the branch staff to build the necessary skill set.

Dr. van Bladeren invited all interested trustees to participate in the Science Advisory Group's meeting with the thematic area leaders on Monday afternoon, January 19 at 5:30 pm. The advisory group relies on Board members to volunteer.

- b. ILSI Board Value/Stakeholder Group** – This advisory group is led by Dr. Todd Abraham, Dr. Cohen and Mr. Geoff Smith. Dr. Applebaum is also an active member of the group. The group worked with Mr. Michael Shirreffs, ILSI Director of Communications to draft a series of value statements for industry members and public advisors based on an online survey of trustees and academic advisors, interviews with key leaders and branch input.

Dr. Abraham noted that a series of materials (handed out at the meeting) were developed to reflect these value statements. Dr. Cohen commented that ILSI was being more proactive, less reactive in its messaging.

Mr. Shirreffs briefly reviewed the materials that were distributed. All are intended to be used as development materials and use a modular approach. There are three versions

of the fold-out document to demonstrate how it can be tailored to different audiences. One of the examples is in Korean, showing that languages other than English may be used. Such materials allow ILSI to centrally control the message, i.e., ensure that everyone speaks with one voice, as long as the translations are accurate. The set of program guides – linked to the four thematic areas – are still in draft so that the branches can comment on them. The objective of these documents is to present what ILSI is doing in a specific area, e.g., healthy aging, in an easy-to-read format. The final document is a case study on caffeine, which provides more detail on what ILSI accomplished with a body of work on a single topic. Additional case studies will be developed. Mr. Shirreffs is still developing the best practices guide for development that will go along with these communications tools.

Dr. Doyle suggested that more detail was needed in the program guide for food and water safety as the current text does not include all that ILSI is doing. Dr. Abraham acknowledged that the guides were still in draft and that he wanted to see the thematic area leaders take ownership of what goes in each guide.

In response to a question about how these materials will be used, Dr. Abraham said that this would be part of the advisory group's work for 2015. He acknowledged that it is hard to know all the ways the materials could be used at the local level and that some customization will be needed. This is why the modular approach was selected. Dr. Hjelle suggested that a master list of contacts made each year be compiled and metrics be developed to track the effectiveness of the materials for each of these contacts.

In 2015, the advisory group's priorities will be to validate the value statements, update the program guides based on branch feedback, identify specific topics for additional case studies highlighting ILSI science, prioritizing additional stakeholders for targeted outreach, and setting outreach goals with measures of success. Dr. Abraham ended his report by asking for volunteers.

- c. **Thematic area collaborations** – Dr. Suzie Harris briefly reviewed the outcome of the thematic area discussions during the ILSI Branch Staff Meeting on the previous day. All four groups experienced good cross-branch participation.

Food and Water Safety – This group is led by Dr. Eric Hentges, ILSI North America, and Mr. Keng Ngee Teoh, ILSI Southeast Asia Region. In 2015, the branches involved in this thematic area will continue to focus on capacity building on food safety risk assessment in Asia and Africa. Several ILSI branches are involved with the World Bank Global Food Safety Partnership (GSFP) and will undertake pilot testing of a new training module being developed by GSFP. This work links with the Toxicology/Risk Science thematic area as well. The two thematic areas are communicating with each other to leverage each's activity to the greatest extent possible. ILSI Europe volunteered to take on the leadership of the iFoodExposure project and proposed that interested branches join with them to support the expansion of the GUIDEA database of dietary intake/exposure methods beyond Europe. ILSI Japan Center for Health Promotion made a presentation to the group on Project SWAN, a community-based clean water activity.

Sustainable Agriculture and Nutrition Security – This group is led by Dra. Mariela Berezovsky, ILSI Brasil, and Dr. Morven McLean, ILSI Research Foundation. The group discussed further the plan to help the ILSI Research Foundation Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security (CIMSANS) in identifying data in countries around the world that could be used to assess sustainable nutrition security for the very first time.

Nutrition, Health and Well-being – This group is led by Dr. Diána Bánáti, ILSI Europe, and Mrs. Yeong Boon Yee, ILSI Southeast Asia Region. The group discussed their ongoing effort to collect information on successful healthy aging interventions and to compile these into a public database for others to use in deciding how to support healthy aging. They are planning to organize a session during the 2015 SLAN (Latin American Nutrition Society) meeting and the 2017 International Union of Nutritional Scientists (IUNS) meeting. In addition to this work, the group agreed to explore two other important nutrition topics – nutrition for the first 1000 days of life and nutritional impact on the microbiome. This group also plans to update the matrix of branch activities for this thematic area.

Toxicology and Risk Science – This group is led by Ms. Syril Pettit and Dr. Michelle Embry, ILSI Health and Environmental Sciences Institute (HESI). The Risk Science Forum, a branch staff group, is up and running with an online portal. The forum is designed as a way to enhance the understanding of state-of-the-art risk science by the branch staff. The branches involved in the thematic area are also contributing information about risk assessment training courses being offered in their regions. This information will be added to the WHO Risk Assessment Network database, which is managed by HESI. As a new activity the branches involved in this thematic area decided to try to identify groups for which such training is needed and to contribute to planning a workshop to identify best practices for such training.

Dr. Hjelle commented that there was a very high level of participation by the branches and, especially the thematic area leaders, during the discussions on the previous day. He urged trustees to volunteer as “champions” to help the thematic area groups identify potential funding sources. Shortening the period to raise funds will greatly impact the success of these programs.

- d. **One ILSI accountability** – Having annual performance evaluation goals linked to One ILSI for branch executive directors is part of the One ILSI Strategic Plan. Dr. Harris noted that this topic was addressed during the ILSI Branch Staff Meeting and all branches were encouraged to develop performance goals for the executive directors and for other staff, if feasible. At present not all branches use an annual performance evaluation system. The branch board should be responsible for ensuring that the branch executive director has a performance goal related to implementation of One ILSI.

Dr. Abraham asked that a common goal be developed, especially for the One ILSI thematic leaders, so that performance can be evaluated across the branch network.

V. Communications

Mr. Shirreffs began his report by acknowledging the help he receives from the Value/Stakeholder Advisory Group. He urged other trustees to volunteer to join this group, noting that he would like to have Latin America represented in the group. The primary components of the communications program are: developing messages, crafting strategies to deliver these messages, creating online and print materials, enhancing and maintaining the website, conducting outreach via social media, responding to the media, and improving search engine optimization (SEO) for ILSI. There are three communications tracks – traditional, internal or corporate, and development (the ask).

In 2014, a development kit was initiated. The process of developing the ILSI promotional materials pointed to the need to develop a case study on how to go about developing such materials, a project which he plans to take on this year. In addition, ILSI's social media program, which includes Facebook, Twitter, YouTube and LinkedIn, was enhanced. ILSI's presence on various social media platforms is steadily increasing. Videos of ILSI scientific programs posted on YouTube are popular, with over 69,000 viewing minutes recorded in 2014. In terms of ILSI's media presence, the organization is still not pursuing a proactive media program.

In 2015, Mr. Shirreffs will accelerate ILSI's social media program by adding more scientific content, exploring the feasibility of blogging and developing best practices. Dr. Applebaum endorsed blogging as a tool ILSI should use more. Mr. Shirreffs suggested that a guest editorial approach may be the way to begin. The focus of such blogs would be on science communication. In response to a question from Dr. Boobis about benchmarks for social media, Mr. Shirreffs said that he planned to track the return on investment of the social media tools to determine what is working and what is not. The communications budget includes funding for Mr. Shirreffs to attend several large scientific meetings in 2015, where he will tweet to enhance ILSI's presence on this platform. The Research Foundation and several branches have individuals who do the same for meetings they attend.

Mr. Shirreffs will focus on reenergizing ILSI EXTRA and refreshing the ILSI website, using information collected through surveys of users. ILSI has contracted with a professional web design group to oversee the refresh and a technology group to take care of the technical needs. The transition from the current site to the new one will be managed by him and Mr. Steve Parker, ILSI Information Technology Manager. The transition should be seamless over the course of 2015. The branch staff has been invited to participate in a meeting on Monday afternoon, January 19, with the professional design group to discuss what the branches need and want. The return on investment will be tracked for these communications tools, too. Further into the future, Mr. Shirreffs plans to work closely with ILSI's Information Technology department to determine the feasibility of a customer relations management database more suited to ILSI's communications needs than the current one.

Dr. Adam Drewnowski suggested that the re-fresh process should also include the needs of various international groups with whom ILSI works or wants to work. Mr. Shirreffs acknowledged this potential audience and noted that many were currently "following" ILSI through social media. Personal contact was suggested by Dr. Cohen as another way to reach the broader stakeholder audience.

Dr. John O'Brien complemented Mr. Shirreffs for developing such a clear path to enhancing ILSI's impact, but he also asked for more.

VI. Report from the Publications Committee

Dr. Connie Weaver, Chair of the Publications Committee, thanked the other members of the committee, Dr. Chang, Dr. Field, Dr. Michael Knowles, Dr. M.T. Kuwata, Mr. Felipe Rodriguez, Dra. Valdés, and Dr. Zambrone, for their help throughout the past year. The committee will meet on Monday, January 19, and other trustees are welcome to attend. Dr. Weaver also thanked Ms. Allison Worden, ILSI Publications Manager, for all of her work over the past year.

In 2014, the committee oversaw the search and selection process for a new publishing partner for *Nutrition Reviews*. One of the primary reasons was to improve financial returns from the journal. The committee also began exploring the potential benefits and risks of open data and open access initiatives with the goal of developing best practices guidelines. The committee also provided input toward the development of a new textbook, *Present Knowledge in Food Safety*.

Dr. Naomi Fukagawa is the current editor-in-chief of *Nutrition Reviews* and has been in this position since 2009. Beginning in January 2015, the journal will be published in partnership with Oxford University Press. The new publishing agreement included a signing bonus (\$100,000), increased royalty payments, and increased annual stipend for ILSI's costs associated with preparing manuscripts for publication. Dr. Weaver noted that *Nutrition Reviews* is the most highly cited monthly review journal in nutrition (Impact Factor = 5.541). ISI ranks *Nutrition Reviews* as fifth out of 78 journals in nutrition and dietetics. The journal is being translated into Japanese, Chinese, and Spanish by ILSI branches. Furthermore, as shown in Appendix A of the committee's report, *Nutrition Reviews* makes a profit for ILSI (\$87,386 projected in 2014). Dr. Abraham asked for information about how ILSI's revenue from *Nutrition Reviews* compares to that of other journals.

ILSI's other publication, *Present Knowledge in Nutrition (PKN)*, Tenth Edition, was published in print and electronic formats in 2012. It is an essential reference text for researchers, health professionals, policy experts, educators and students. Dr. Weaver said that work on the eleventh edition is expected to begin in 2015. This work will include evaluating potential publishers, beginning a search and selection process for the new edition's editors, and conducting a market analysis to optimize the new edition for current research and teaching methods.

Dr. Knowles was given credit by Dr. Weaver for developing an exciting proposal for a new textbook, *Present Knowledge in Food Safety*. He serves as the lead editor for this proposed publication, which is intended to serve as a reference and teaching tool in the model of PKN. A publishing proposal will be sent to potential publishers in 2015.

Ms. Worden also led the initiative to find new metrics with which to measure the impact of ILSI scientific publications. She gave a well-received presentation on a new tool, Altmetric, during the ILSI Branch Staff meeting on Friday, January 16. Some of the Oxford University Press signing bonus will be used to subscribe to Altmetric and track the coverage of ILSI publications in social media, traditional media and government policy documents. These data will be used by each of ILSI's entities to set their own goals.

The committee recently began looking at issues related to open access and open data in an effort to understand the trends and potential implications for ILSI's publications. In line with most journals, *Nutrition Reviews* provides an opportunity for authors to purchase instant open access for their articles as well as gratis online space for sharing supplementary data sets related to their articles. To convert the journal to an entirely open access model in the current pricing environment would not be financially sustainable. Since the issues of open access and open data affect much of ILSI's work beyond

publications ILSI owns, the committee will draft best practice guidelines for open data and open access projects and share them with the ILSI Board for review.

Thus, the future work of the committee includes overseeing *Nutrition Reviews*' progress under its new publisher, overseeing development of *Present Knowledge in Food Safety* and the eleventh edition of PKN, monitoring evolving trends in scholarly publishing, proposing best practice guidelines for open data and open access endeavors, overseeing selection of metric tools to measure the impact of ILSI's scientific outputs, and exploring other publishing opportunities.

VII. Report of the Financial Oversight Committee

Dr. Liz Westring, ILSI Treasurer and Chair of the ILSI Board of Trustees Financial Oversight Committee, began her report by thanking the members of the committee – Dr. Abraham, Dr. Chang, Dr. Gerhard Eisenbrand, Dr. Joanne Lupton, Mr. Rodriguez, and Dr. Lewis Smith. She also thanked Ms. Beth-Ellen Berry, ILSI Chief Financial Officer, for her excellent work throughout the year. The committee's report and ILSI financial statements were distributed to the trustees electronically prior to the meeting and were included in the trustee briefing book. The financial statements were the balance sheet as of November 30, 2014 and the functional activity statement with 2014 year-end projections and 2015 proposed budget. Also included in the briefing books was a document titled, "How to Read Your ILSI Financial Statements."

Beginning with the balance sheet, which shows assets, liabilities and net assets on November 30, 2014, Dr. Westring noted that the final balances for the year were not provided. However, the November 30, 2014 balances provide a reasonable indication of ILSI's financial health. The year-end balances will be prepared and will be audited in early 2015. The November 30, 2014 balances show that ILSI is maintaining sufficient liquidity and has healthy assets in both the ILSI unrestricted and restricted activities.

ILSI has a Board-designated reserve fund which was officially established in 2013, with a target balance of 50 percent of the annual unrestricted budget (~\$600,000). The investment policy for this reserve fund was revised by the Financial Oversight Committee in the fourth quarter of 2014. Going forward the asset allocation will change from being 100 percent invested in fixed income instruments to 40 percent equity and 60 percent fixed income. While this change to a more diversified portfolio will increase opportunities for long-term growth, it will also mean that month-to-month volatility is more likely. The Board-designated reserve fund is invested in broad market index funds with low fees. On December 31, 2014, the balance was \$576,229 with earnings of 1.7 percent for the year.

Moving to the revenue and expenses (income statement) by functional area, Dr. Westring first focused on the unrestricted activities of ILSI Governance and Coordination (GC), Communications and Press. ILSI GC covers the international network of branches, the ILSI Board of Trustees, and ILSI's portion of the annual meeting. Communications covers proactive outreach, the ILSI website and the branch extranet. ILSI Press covers *Nutrition Reviews*, ILSI's monthly scientific journal, and *Present Knowledge in Nutrition*, 10th edition. Looking at the subtotal for the ILSI unrestricted functions, Dr. Westring noted that revenue in 2014 exceeded budget by 9 percent, primarily due to the \$100,000 signing bonus from Oxford University Press, the new publisher for *Nutrition Reviews*, beginning in 2015. In response to a question about advertising revenue, Ms. Berry said that banner ads are being run in the online journal. Such revenue is included in the publishing agreement with Oxford University Press.

Expenses exceeded budget by 7 percent due to two unbudgeted grants for One ILSI projects, one to ILSI Health and Environmental Sciences Institute (HESI) and the other to ILSI Southeast Asia Region. Funds were raised in 2013 to provide support for the One ILSI projects in the thematic areas, although the particular projects and necessary funding were not mapped out at the time the 2014 budget was developed. ILSI is projected to end 2014 with net assets of \$1,078,256, which will be a decline in net assets of \$2,901 from the beginning of 2014.

In comparing 2014 projections to the 2015 proposed budget, Dr. Westring noted that ILSI had been sharing an executive director with the ILSI Research Foundation and received reimbursement for the foundation's share of salary/benefit expenses. This is shown in the "fee for service" line under revenue. In 2015, Dr. Harris will move to 60 percent effort for ILSI only and the foundation will employ its own full-time executive director. Thus, both salary/benefit expenses and "fee for service" revenue will be reduced in 2015 by approximately \$95,000. Small increases for operating costs have been included in the 2015 budget and the annual meeting expenses have been increased to account for a more expensive venue, compared to 2014. The proposed 2015 budget shows year end net assets of \$1,103,893 compared to \$1,078,256 at the projected 2014 year-end net assets.

Turning to the restricted functions, which include functions mandated by branch leadership, steering committees, or outside donors, Dr. Westring reminded the ILSI Board of Trustees that these funds are not available to fund unrestricted activities and these accounts must maintain positive net assets. The current restricted functions are:

- Platform for International Partnerships (PIP) -- manages ILSI's interactions with WHO and FAO
- Global Travel Fund – supports branch staff travel to other branches
- Developing Food and Water Safety Capacity in Sub-Saharan Africa and Asia – supports training and internship programs in developing countries
- Malaspina Travel Award – supports outreach to young scientists
- International Branch Activity – supports local activities for ILSI Focal Point in China and Latin American branches coordination
- Shared Services – support human resources, accounting, legal, and information technology for the ILSI corporations based in Washington, DC, USA.

The revenue from contributions in 2014 exceeded the budget by 25 percent. In addition to annual contributions from ILSI member companies, PIP received a one-time contribution from the Industry Council for Development (ICD). The Coca-Cola Company contributed \$325,000 for 2014 and \$350,000 for 2015 to fund PIP activities, food and water safety programs, the Malaspina International Scholar Travel Award, and a coordination position to strengthen the ILSI branch network in Latin America. Plans for the restricted programs were not developed at the time that the 2014 budget was prepared, thus expenses exceed what was included in the budget by 13 percent. The projected 2014 year-end net assets for the restricted functions are \$857,355 compared to the budget value of \$539,225.

Comparing the projected 2014 year-end restricted functions to the proposed 2015 budget, Dr. Westring noted that revenue from contributions is down by 22 percent, though substantial contributions made in 2014 were for 2015 activities. Annual contributions from ILSI member companies for PIP and the Sub-Saharan Africa program are expected to continue. Expenses are budgeted to be down by four percent, as program plans are still being developed for some of the 2015 restricted activities. The proposed 2015

budget shows net assets at the end of the year of \$769,003, compared to the projected 2014 year-end net assets of \$857,355.

Summarizing the total ILSI functional activity statement, the 2014 projected year-end net assets are \$1,935,610, compared to the year-end net assets for the 2014 budget, which were \$1,585,236. The proposed 2015 budget shows total year-end net assets of \$1,872,897.

VIII. Adoption of the ILSI Budget

Action: Dr. Westring moved that the 2015 ILSI budget be approved as presented to the board. The motion was seconded and passed unanimously.

IX. Report from the ILSI Research Foundation

Dr. Adam Drewnowski, Chair, ILSI Research Foundation Board of Trustees, began his report by thanking the members of the ILSI Research Foundation Executive Director Search Committee, several of whom are ILSI Trustees. He also congratulated Dr. Morven McLean, who accepted the offer to become the first full-time executive director for the foundation.

A written report of the foundation's accomplishments in 2014 was included in the trustees' briefing book. Dr. Drewnowski described the ILSI Research Foundation as an international entity that works both independently and in concert with other ILSI entities, to advance the mission of ILSI. In 2014, the foundation had four centers of excellence – Center for Environmental Risk Assessment (CERA), Center for Risk Science Innovation and Application (RSIA), Center for Safety Assessment of Food and Feed (CSAFF), and the Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security (CIMSANS). There was also a program on nutrition and health.

To date, CERA has focused largely on applied research, related to improving how genetically-modified crops are evaluated for potential adverse environmental impacts. Developing environmental risk assessment tools for low exposure scenarios continues to be an important topic for CERA as the disproportionate focus on hazard assessment has led to trade disruptions as well as limitations on research and development. The so-called “low-level presence” occurs when small amounts of genetically-modified grain that has been commercially approved in the country of export is subsequently discovered in shipments to countries of import where approval for the specific grain is absent or pending.

CERA also works collaboratively with multiple public and private sector organizations to improve and standardize the risk assessment methods applied to evaluating the potential environmental impacts that a transgenic protein may have on non-target organisms. This work has been translated into hands-on field and lab training programs, with attendees from many of the developing countries where CERA is active. CERA developed a conceptual framework that provides a scientifically defensible process for evaluating if existing data from experimental field trials are relevant and/or sufficient for environmental risk assessments conducted in other countries. Additionally, it promotes a strategic approach to identifying field trial site locations, so that field data will be transportable from one regulatory jurisdiction to another.

Capacity building is a key function for CERA, making sure that the good science being done at ILSI and elsewhere is accessible to the people who need it to support their work. The Partnership Project in

Biosafety Risk Assessment & Regulation, which ended in 2014, was active in eight countries (Bangladesh, Colombia, Kenya, Paraguay, Tanzania, Uruguay, Uganda, and Vietnam). Having met all of its milestones, the project is now undergoing an external assessment as part of the funding agreement with the World Bank.

CSAFF promotes science-based approaches to the safety assessment of food and feed, with a strong emphasis on improved knowledge dissemination and capacity building. A tripartite scientific advisory council is being established to provide scientific guidance to the center, in line with the councils that have been put together for CERA and CIMSANS.

CSAFF also maintains the ILSI Crop Composition Database, a valuable tool for comparative food safety assessment. The most recent update (Version 5.0) contains over 800,000 data points for comparative assessment, covering 3150 compositional components for six crops, including newly added canola, sweet corn and rice.

In 2014, CSAFF organized a tripartite, multi-stage capacity building program on toxicity testing relevant to safety assessment of genetically modified foods. This work was supported by a grant from the U. S. Agency for International Development and with materials donated by DuPont Pioneer. The first phase of the training, in New Delhi, India, included classroom lectures and practical exercises for food safety training. The second phase, which took place at the Stine Haskell Research Facility in Newark, Delaware, USA, involved actual laboratory experience related to toxicity testing.

The primary mission of CIMSANS is to foster new public-private partnerships on integrated modeling that improve both scientific understanding and public policy around the growing impacts of climate change and resource scarcity – especially water – on sustainable nutrition security (SNS). Through a series of peer-reviewed publications, the center has already helped release private-sector maize breeding trial data as Open Data and has produced improved assessment methodologies for maize and other major row crops. As with other ILSI entities, CIMSANS has quickly become an important global partner, engaging hundreds of influential scientists among dozens of key organizations within academia, governments, and the private sector. CIMSANS has co-hosted a series of conferences with increasing levels of global impact. CIMSANS is now gathering the partners and resources needed to produce the first credible, comprehensive, global SNS assessment that includes all of the world's most important staple and non-staple foods.

Active partnerships include GEOSHARE and SUSFANS, which also includes ILSI Europe. CIMSANS is partnering with several public and private sector organizations to finalize the metrics that will be included in the sustainable nutrition security assessment. A workshop is scheduled for February 17, Washington to “co-create” with a broad set of stakeholders, including the International Food Policy Research Institute (IFPRI), mathematical expressions for the nutrition metrics. These expressions will then be added to the available integrated models. A paper describing the finalized SNS metrics will be published in the peer-reviewed scientific literature.

RSIA was active with two major topics in 2014. The center provided a grant to the Harvard Center for Risk Analysis to support a conference and development of a series of case studies on risk of risk perception. After publishing a series of papers on how to go about measuring the release of nanomaterial in various products, RSIA handed off the standard methods development to the U.S. National Institute for Occupational Safety and Health and the National Institute of Standards and Technology. RSIA ceased operation at the end of 2014.

Dr. Drewnowski reported that 59 percent of the foundation's funding came from the public sector in 2014, with 36 percent from the private sector, 2 percent from foundations, 2 percent from other ILSI entities and 1 percent from nongovernmental organizations. The foundation actively collaborated with nine ILSI branches in 2014 – Argentina, Brasil, Europe, India, Korea, North America, North Andean, South Andean, and Southeast Asia Region. He also called attention to the foundation's output during the past year – 35 conferences, meetings and workshops and 18 peer-reviewed publications.

Going forward, Dr. Drewnowski described the focus of the Research Foundation as agriculture, food safety, sustainability and nutrition security. In his view, health and non-communicable disease prevention easily fit within these topics. In the future, he suggested that there would be more emphasis on understanding dietary intake, both from the risk assessment and the nutrition perspectives.

Dr. Knowles pointed out that the Horizon 2020 program in Europe is actively seeking to increase international partnerships, particularly with the United States, BRIC countries, Africa and Latin America. He encouraged the foundation to utilize this interest to their advantage.

In response to trustee questions about why RSIA activities were terminated and what would be done with the remaining funds, Dr. Harris said that she made the decision to close RSIA because the center was not able to fund its programs. The ILSI Research Foundation Board of Trustees set a policy of maintaining positive net assets for all centers. RSIA had not been able to meet this criterion for several years and plans for 2015 did not show that meeting the criterion would be feasible. Any remaining funding commitments made by RSIA will be honored.

X. Report from the ILSI Platform for International Partnerships

A written report on the 2014 activities of the ILSI Platform for International Partnerships (PIP) was included in the trustee briefing book.

Dr. Harris asked the ILSI Board of Trustees to consider an amendment to the membership section of the ILSI bylaws as a way of addressing a concern recently raised by the World Health Organization (WHO). ILSI's status as a recognized nongovernmental organization is up for renewal as part of an ongoing three-year cycle used by WHO. ILSI provided the requested information about its performance under the 2012-2014 WHO/ILSI Plan of Work and developed a new three-year plan of work with various parts of WHO. These materials were all submitted on time. In late December, Dr. Harris received an email request to update an informational database which included a question about whether ILSI had members that were involved with tobacco. ILSI answered the question accurately, saying that one member – ITC Food Businesses – was part of a conglomerate that included a tobacco company. ITC actually stands for Indian Tobacco Company. This company has been a member of ILSI-India for many years and ILSI has repeatedly acknowledge them as a member and told WHO that ILSI-India and ILSI were not in any way involved with tobacco.

About one week prior to the ILSI Annual Meeting, Dr. Harris learned that the WHO Secretariat's report on the "Review of nongovernmental organizations in official relations with WHO" (EB136/NGO/WP/1) specifically called attention to the fact that "a member company of one of its branches is owned by a company that manufactures and sells tobacco products." The secretariat report goes on to recommend that ILSI's status be renewed. In talking with the ILSI assigned technical officer at WHO, Dr. Harris was encouraged to take action to resolve the problem – membership by a tobacco-associated company.

Hence, with help from Mr. Shawn Sullivan, ILSI Legal Counsel, and others, an amendment to the bylaws (attached) was drafted and was distributed to the ILSI Board of Trustees for consideration.

During the discussion that followed several trustees expressed frustration that this member was being singled-out unfairly as the member was not involved in tobacco production, manufacturing, marketing or sales. Others noted that this is a serious issue. Dr. Boobis said that as an academic working at a United Kingdom university, he is required to annually certify that he is not involved with any organization associated with tobacco. Failure to do so would limit his ability to receive government funding. Dr. Peter van Bladeren said that if ILSI were to be publicly linked with tobacco, his company, Nestlé, would seriously consider dropping out of the organization. Others suggested that ILSI should carefully monitor its relations with WHO.

Action: A motion was made to amend Article II: Membership of the ILSI bylaws to add the proposed two final sentences. The motion was seconded and passed by a hand vote of 28 in favor and one abstention.

Dr. Harris thanked the Board for their swift and decisive action and said that she would report this action to WHO immediately. She then turned to a second, and perhaps more difficult issue, of how ILSI may be categorized by WHO in the draft non-State actors framework. The draft being considered by the WHO Executive Board has four categories – nongovernmental organizations, private sector entities, philanthropic foundations and academic institutions. ILSI categorized itself as a scientific/academic entity in an online questionnaire distributed by WHO. The WHO Secretariat states in their “Review of nongovernmental organizations in official relations with WHO” (EB136/NGO/WP/1; para 7) that ILSI should be listed as a private sector entity. Such a categorization by WHO is unacceptable to ILSI, because ILSI is incorporated as a public charity. Should WHO insist on calling ILSI a private sector entity, ILSI may have to end all activities with WHO to avoid such a classification. ILSI is preparing a letter to WHO explaining its concerns and asking for a meeting at which to discuss them.

Before moving on to the next agenda item, Dr. Cohen called attention to the new Malaspina International Scholar Travel Award. Ten such awards were given this first year and nine of the ten awardees have come to the 2015 ILSI Annual Meeting. These scholars were nominated by the branches in the region where the scholar lives and the final list of awardees was chosen by a selection committee composed of mostly ILSI trustees. The scholars are at a mid-level point in their careers and will hopefully gain a good appreciation of ILSI from the annual meeting experience. Dr. Cohen acknowledged The Coca-Cola Company for supporting this award. He also encouraged all trustees to meet the awardees. They will be recognized during the ILSI Assembly of Members meeting on Sunday, January 18, 2015.

XI. Report of the ILSI Nomination Review Committee

Dr. Takeshi Kimura, Chair, ILSI Nomination Review Committee, began his report by thanking the members of the committee – Dr. Cohen, Dr. Knowles, Dr. Weaver, and Dr. Flávio Zambrone – for their assistance with the committee’s tasks. The committee’s report was included in the trustees briefing book.

The first of the three tasks given to the ILSI Nomination Review Committee was to review the nominees for seats on the ILSI Board of Trustees. Three trustees will retire from the board – Mr. Felipe Rodriguez, Dr. P.K. Seth, and Dr. Geoff Thompson (resigned mid-year). Dr. Kimura asked the board members to acknowledge the service of these three trustees with a round of applause.

The following individuals were re-nominated by the branches in the respective regions for additional three-year terms on the ILSI Board of Trustees:

Asia-Pacific North	Dr. Takeshi Kimura (I)
Europe/Africa	Dr. John O'Brien (I)
	Dr. Peter van Bladeren (I)
HESI	Dr. Alan Boobis (P)
	Dr. Lewis Smith (P)
Latin America	Dr. Flávio Zambrone (P)
North America	Dr. Todd Abraham (I)
	Dr. Michael Doyle (P)
	Dr. Catherine Field (P)
	Dr. Joanne Lupton (P)
Research Foundation	Dr. Adam Drewnowski (P)

New Nominees offered by the branches are:

Asia Pacific South	Dr. B. Sesikeran (P)
Europe/Africa	Dr. Peter Weber (I)
Latin America	Mr. Ary Bucione (I)

Bios for the new nominees were included in the trustee briefing book. Dr. Kimura reminded the trustees that in January 2013, the ILSI Board of Trustees elected Dr. Applebaum as the ILSI Vice-President. She was added to the ILSI Board of Trustees in a special 32nd seat as allowed under the bylaws (Article IV, Section 1). But this special seat is only valid for a year at a time, so it is necessary to re-elect her for this year.

The ILSI Nomination Review Committee approved all of these nominations and Dr. Kimura will present these names to the ILSI Assembly of members meeting on Sunday, January 18, 2015, for election.

To allow Dr. Applebaum to remain on the ILSI Board, Dr. Kimura asked that the ILSI Board approve the expansion of the Board by one seat, as allowed by the bylaws. The number of public sector trustees will still exceed the number of private sector trustees with Dr. Applebaum's election to this additional seat.

Action: Dr. Kimura moved that the ILSI Board of Trustees be expanded by one seat to 32 seats to allow Dr. Rhona Applebaum to remain a member of the ILSI Board of Trustees. The motion was seconded and passed unanimously.

The second task for the ILSI Nomination Review Committee was to nominate officers of the board and at-large members of the ILSI Executive Committee. Officers serve two-year terms; at-large members are elected annually. The succession plan adopted several years ago calls for the Vice President and Vice Chair to move up to the positions of President and Chair, if acceptable. The Nomination Review Committee agreed that the current Vice President, Rhona Applebaum, should become the ILSI President. The committee also agreed to nominate Dr. Peter van Bladeren as the new Vice President. If elected both are willing to serve.

In January 2014, Dr. Alan Boobis agreed to move into the Chair role in January 2015, assuming the next Nomination Review Committee agreed. Dr. Kimura reported that the committee did agree. The committee also agreed to nominate Dr. Connie Weaver as the ILSI Vice Chair for one year. Both Dr. Boobis and Dr. Weaver are being proposed for one-year terms to return to the regular rotation cycle in January 2016. Both may be re-elected at that time for full two-year terms as Chair and Vice Chair, respectively. Both were willing to serve.

The committee nominated Dr. Flavio Zambrone for a two-year term as Secretary. Dr. Zambrone was willing to serve, if elected. The committee nominated Dr. Marion Ehrich, Dr. Tamotsu Kuwata, Mr. Geoff Smith and Dr. Peter Weber for one-year terms as At-Large Members of the ILSI Executive Committee. All agreed to serve, if elected.

Action: Dr. Kimura moved the election of Dr. Applebaum as President, Dr. van Bladeren as Vice President, Dr. Boobis as Chair for one year, Dr. Weaver for Vice Chair for one year, Dr. Zambrone for Secretary, and Drs. Ehrich, Weber, and Kuwata and Mr. Geoff Smith as At-Large Members, with the understanding that Dr. Applebaum and Dr. Weber would be elected to the Board by the Assembly of Members on Sunday, January 18, 2015. The motion was seconded and carried unanimously.

The third and final task of the ILSI Nomination Review Committee was to nominate candidates for three-year terms on the ILSI Research Foundation Board of Trustees. Nominees submitted by the ILSI Research Foundation Nominating Committee were reviewed by the ILSI Nomination Review Committee and approved. The nominees were Dr. Jerry Hjelle (renomination), Dr. Ronald Kleinman, and Dr. Ivonne Rietjens. Bios for Drs. Kleinman and Rietjens were included in the trustee briefing book. Dr. Applebaum, as ILSI President, has an assigned seat on the ILSI Research Foundation Board of Trustees.

Action: Dr. Kimura moved the election of Drs. Hjelle, Kleinman and Rietjens each for a three-year term on the ILSI Research Foundation Board of Trustees. The motion was seconded and passed unanimously.

Dr. Kimura also recognized the ILSI Research Foundation trustees whose terms expired at the end of the 2015 ILSI Annual Meeting -- Dr. Dennis Bier, Dr. Jim Bus, and Dr. John Peters.

XII. Comments from the ILSI President and ILSI Board Chair

Dr. Applebaum thanked the ILSI Board of Trustees for their support, saying that she was honored to serve as president for ILSI, an organization about which she was passionate. She said that she would operate with an “open-door” policy and encouraged trustees to contact her with questions, comments or concerns at any time. She described her belief in the strength of “threes”, such as ILSI’s tripartite nature. She likes to use scorecards to follow complex and competitive tasks. Though she admitted that she would not be able to fill Dr. Hjelle’s shoes, she will focus on collaboration, value and communication as the three areas she will strengthen during her two-year tenure as the ILSI President.

Dr. Boobis also thanked the ILSI Board of Trustees for their support. He noted that leading ILSI presents a substantial challenge. The organization is dynamic and not afraid to ask itself tough questions. ILSI carries out substantial work with very small resources. He noted that ILSI needs to think carefully about the challenges it faces, as the organization is still under attack. Dr. Boobis also complimented Dr. Cohen on his outstanding service to ILSI as the chair for the past three years. He described Dr. Cohen as a leader who makes ILSI an organization worth being involved with. Dr. Cohen is also a strong leader who executes with kindness and tact. He presented Dr. Cohen with a gift.

In turning over the chairmanship of the ILSI Board of Trustees to Dr. Boobis, Dr. Cohen stated that he greatly enjoyed serving as the board chair and noted that working with ILSI has given him the opportunity to work with the “most phenomenal people in the world.”

XIII. Other Business

- a. New Branch Proposals** – Dr. Knowles, Chair of the ILSI Branch Development Committee, briefly described the application for branch status from the study group in the Middle East. The ILSI Branch Development Committee reviewed the application in detail during their meeting on Friday evening, January 16. The committee members present (Mike Knowles, P.K. Seth, and Geoff Smith) agreed that the study group had satisfied the eight criteria for forming a new branch. While the proposed branch constitution still needs some editorial revisions, the committee recommended that the new branch, ILSI Middle East, as described in the written motion distributed at the meeting (attached), be approved.

Action: Dr. Knowles moved adoption of the motion. There was a second and the motion carried unanimously.

Dr. Knowles also reminded the board that the former branch, ILSI North Africa and Gulf Region, had been closed. There is some interest in North African countries like Morocco, especially among academics to develop ILSI-led collaborations. He will monitor this situation and report back to the ILSI Board of Trustees.

ILSI South Africa is still interested in expanding to cover more of Sub-Saharan Africa and they may establish a study group to explore which countries and the timetable for such expansion. Dr. Knowles said there was substantial external interest in such an expansion.

- b. Proposal from ILSI Japan Center for Health Promotion** – Mr. Takashi Togami, Director, ILSI Japan Center for Health Promotion (CHP), was invited by the chair to make a presentation about the center’s work to the ILSI Board of Trustees. Mr. Togami’s presentation was distributed to the trustees prior to the meeting.

Mr. Togami reviewed the significant outcomes from three programs managed by his center – Project IDEA, Project SWAN and Project PAN, all of which are contributing to improving public health in one or more Asian countries. To date ILSI Japan CHP has been supported by strong links with respected academic and administrative networks in these countries. ILSI Southeast Asia has been an important collaborator for ILSI Japan CHP. Other opportunities have been suggested especially in Africa. However, ILSI Japan CHP is facing a critical shortage of resources – funds and professional manpower. The annual budget of ILSI Japan CHP has been in the range of \$300,000 – 500,000 in recent years. This funding has come from members of ILSI Japan and public funds from the government of Japan. Mr. Togami said that the programs now need a broader funding base.

Over the past 15 years, ILSI Japan CHP showed that ILSI could contribute to and improve the public health and directly benefit at-risk populations. Especially, ILSI Japan CHP has

shown that ILSI's tripartite partnership can effectively work to solve public health problems based on scientific evidence. Mr. Togami asked the ILSI Board of Trustees to study whether ILSI organizations can initiate and participate in social programs and how ILSI fundraising, financial operation, and collaboration with international organizations could contribute.

Several trustees suggested possible partners for ILSI Japan CHP, including the International Water Association (IWA) for Project SWAN and the International Finance Corporation (IFC) at the World Bank.

Dr. Boobis suggested that Dr. van Bladeren lead a study group with the following members – Dr. Hjelle, Mr. Geoff Smith and Mr. Togami – to review the information provided by Mr. Togami and report back to the ILSI Board of Trustees.

c. Plans for 2016, 2017, and 2018 ILSI Annual Meetings

Dr. Harris referred the trustees to the flyer at the back of the trustees briefing book for the dates and venues for these three meetings:

22-26 January 2016 – Renaissance Vinoy Resort & Golf Club, St. Petersburg , FL, USA

20-25 January 2017 – Hilton La Jolla Torrey Pines, LaJolla, CA, USA

19-24 January 2018 – Fairmont Southampton, Southampton, Bermuda

Mr. Geoff Smith suggested that staff investigate having the ILSI Annual Meeting outside of the United States.

XIV. Adjournment

As there was not further business, Dr. Boobis thanked the trustees for their active participation and adjourned the meeting at noon.

Signed:_____ Date:_____

**ILSI Board of Trustees
Meeting**

**Saturday, 17 January 2015
8:00 am –Noon
Chandler, Arizona**

AGENDA

- | | | |
|-------|--|-----------------------|
| I. | Call to Order | Dr. Sam Cohen |
| II. | Approval of Minutes from the July 14, 2014
ILSI Board of Trustees Conference Call | Dr. Sam Cohen |
| III. | President's Report | Dr. Jerry Hjelle |
| IV. | Progress with Implementation of the One ILSI Strategy <ul style="list-style-type: none">a. ILSI Board Science Advisory Group -- Dr. Peter van Bladeren/Dr. Alan Boobisb. ILSI Board Value/Stakeholder Group – Dr. Todd Abraham/Dr. Sam Cohen/Mr. Geoff Smithc. Thematic area collaborationsd. One ILSI accountability | |
| V. | Impact of Communications | Mr. Michael Shirreffs |
| VI. | Report from the Publications Committee | Dr. Connie Weaver |
| VII. | Report of the Financial Oversight Committee <ul style="list-style-type: none">a. 2014 Year-end Projections and 2015 Budget | Dr. Liz Westring |
| VIII. | Adoption of the ILSI Budget for 2015 | Dr. Sam Cohen |

BREAK – PHOTO (30 minutes)

- | | | |
|------|---|--|
| IX. | Report from the ILSI Research Foundation | Dr. Adam Drewnowski |
| X. | Report from the ILSI Platform for International
Partnerships | Dr. Suzie Harris |
| XI. | Report of the Nomination Review Committee <ul style="list-style-type: none">a. Introduction of Nominees to the ILSI Board of Trusteesb. Election of Officers and Executive Committee Membersc. Election of Trustees to the ILSI Research Foundation Board | Dr. Takeshi Kimura |
| XII. | Comments from the ILSI Board Chair
and Comments from the ILSI President | Dr. Alan Boobis
Dr. Rhona Applebaum |

- XIII. Other Business
 - a. New Branch Proposal
 - b. Proposal from ILSI Japan
 - c. Plans for 2016 and 2017 Annual Meetings

Dr. Sam Cohen
Dr. Michael Knowles
Mr. Takashi Togami
Dr. Suzie Harris

- IX. Adjournment



ILSI Board of Trustees Meeting

**Saturday, 17 January 2015
Chandler, Arizona, USA**

ATTENDEES

Dr. Todd Abraham
Mondelēz International HQ

Dr. Rhona Applebaum
The Coca-Cola Company

Dr. Scott Belanger
The Procter & Gamble Company

Ms. Beth-Ellen Berry
ILSI

Dr. Alan Boobis
Imperial College London

Mr. Ary Bucione
Dupont do Brasil

Dr. Sushila Chang
Griffith University

Dr. Samuel Cohen
University of Nebraska Medical
Center

Frederick H. Degnan, Esq.
King & Spalding

Dr. Dennis Devlin
Exxon Mobil Corporation

Dr. Michael Doyle
University of Georgia

Dr. Adam Drewnowski
University of Washington

Dr. Marion Ehrich
VA-MD Regional College of
Veterinary Medicine

Prof. Gerhard Eisenbrand
University of Kaiserslautern

Dr. Catherine Field
University of Alberta

Dr. Jerry Hjelle
Monsanto Company

Dr. Suzanne Harris
ILSI

Dr. Takeshi Kimura
Ajinomoto Co., Inc.

Dr. Michael E. Knowles (retired)
The Coca-Cola Company

Dr. Tamotsu Kuwata
University of Human Arts and
Sciences

Dr. Joanne Lupton
Texas A&M University

Prof. John O'Brien
Nestlé Research Center

Prof. Gerhard Rechkemmer

Max Rubner-Institute (Federal
Research Institute of Nutrition and
Food)

Mr. John Ruff
ILSI Past President

Dr. Prahlad K. Seth
Lucknow Biotechnology Park

Mr. Michael Shirreffs
ILSI

Mr. Geoff Smith
Nutrition Strategies International

Dr. Lewis Smith (retired)
University of Leicester

Mr. Shawn N. Sullivan
ILSI

Dr. Sara Valdés Martínez
Universidad Nacional Autónoma de
Mexico

Dr. Peter van Bladeren
Nestec S.A

Prof. Kendall Wallace
University of Minnesota Med School

Dr. Connie Weaver
Purdue University

Prof. Peter Weber
DSM Nutritionals

Dr. Elizabeth Westring
General Mills

Dr. Flávio A.D. Zambrone
Planitox

OBSERVERS

Prof. Lucia Anelich
ILSI South Africa

Mrs. Olga Mora
ILSI North Andean

Dr. Ryuji Yamaguchi
ILSI Japan

Ms. Vivian Aranda
ILSI South Andean

Ms. Syril Pettit
HESI

Mrs. Boon Yee Yeong
ILSI Southeast Asia Region

Prof. Dianá Bánáti
ILSI Europe

Dr. Andrew Roberts
ILSI Research Foundation/CERA

Dr. Myeong-Ae Yu
ILSI Korea

Ms. Mariela Berezovsky
ILSI Brazil

Ms. Rekha Sinha
ILSI-India

Mr. Javier Castellanos
ILSI Latin America Coordinator

Mr. Takashi Togami
ILSI Japan

Dr. Morven McLean
ILSI Research Foundation

Ms. Allison Worden
ILSI

From: [Courtney McComber](#)
To: [Courtney McComber](#)
Cc: [Heather Steele](#)
Subject: Reminder: Please respond to a brief survey regarding the recent ILSI North America FNSP Mid-Year Meeting
Date: Thursday, July 09, 2015 1:27:12 PM
Attachments: [image001.png](#)



Sent on behalf of Heather Steele

Thank you for attending the ILSI North America Food, Nutrition & Safety Program (FNSP) Mid-Year Meeting held on Tuesday, 30 June 2015, at the Madison Hotel in Washington, DC.

The Mid-Year meeting provides an opportunity to present information on topics of current member interest, review key results from recent ILSI North America scientific programs, and report on the progress of new and ongoing projects since the ILSI Annual Meeting in January.

To help us evaluate this meeting and to improve our future meetings, we would appreciate your input on the program and meeting logistics. If you have not already done so, please click on the link below to access the survey. It should take just a few minutes of your time.

<https://www.surveymonkey.com/r/8B3ZHG2>

Please contact Heather Steele (hsteele@ilsi.org) or Courtney McComber (cmccomber@ilsi.org) with any questions. Thank you for your comments; we appreciate and value your input.

Heather H. Steele
Director, Program Development
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
hsteele@ilsi.org
202-659-0074 x150
www.ILSINA.org

Unable to Process

From: [Amanda Haight](#)
To: [Michael Doyle](#)
Cc: [Ann J Autry](#); [Brenda H Banister](#)
Subject: Reservation Confirmation for the 2015 Mid-year Meeting
Date: Tuesday, June 16, 2015 12:47:41 PM
Attachments: [image002.png](#)

Good afternoon Dr. Doyle,

I hope you are doing well. I wanted to send a quick note to confirm your hotel arrangements for the upcoming Mid-year Meetings.

All of the Mid-year meetings will be held at:

The Loews Madison Hotel
1177 Fifteenth Street NW
Washington, DC 20005
202-862-1600

Your hotel reservation is confirmed for the night of 30 June with check out on 1 July. Your reservation number is **13340614**.

Please let me know if you have any questions.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org

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From: [Katherine Autry](#)
To: [Michael Doyle](#)
Subject: Revised CV 03-20-15
Date: Friday, March 20, 2015 9:40:16 AM
Attachments: [MPD CV Mar. 2015.doc](#)

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. Institute of Medicine of the National Academies
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, Institute of Medicine, National Academies, 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003

36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors , 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate, by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009).
47. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016.

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.

4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86
 Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984
 Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition

Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology,
 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians,
 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and
 Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council,
 World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide,
 Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from
 Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs),
 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory
 Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology,
 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological
 Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological
 Hazards in Foods, World Health Organization and Food and Agricultural
 Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S.
 Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in
 Ground Beef Draft Risk Assessment, 2001-2002.
 Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on
 Food Safety and Food Microbiology, 2002-
 Member, Partnership for Food Safety Education Advisory Board, 2002-2005
 Member, American Academy of Microbiology, Committee on Election to Fellowship,
 2002-2007
 Member, American Council on Science and Health, Board of Scientific and Policy Advisors,
 2003-2008
 Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012
 Chairman, American Society for Microbiology, Public and Scientific Affairs Board,
 Committee on Agricultural and Food Microbiology, 2003-2012
 Consultant, U.S. Department of Agriculture, Agricultural Marketing Service,
 Microbiological Data Program, 2003-2009
 Member, Expert College of Reviewers, The Canada Foundation for Innovation,
 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimon Peres, October 22, 2009.

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

BIBLIOGRAPHY OF PUBLICATIONS

Papers Published in Refereed Journals/Publications

1. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. I. Effects of moist heat, age of conidia, and sporulation medium. J. Milk Food Technol. 38:678-682.
2. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. II. Effects of pH and buffers, glucose, sucrose, and sodium chloride. J. Milk Food Technol. 38:750-758.
3. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by fragmented and intact mycelia of Aspergillus parasiticus grown 5 to 18 days with and without agitation. J. Food Prot. 41:549-555.
4. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of temperature and concentration of bisulfite. J. Food Prot. 41:774-780.
5. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of citric acid and methanol and possible mechanism of degradation. J. Food Prot. 41:891-896.
6. Doyle, M. P., and E. H. Marth. 1978. Degradation of aflatoxin by lactoperoxidase. Z. Lebensm. Unters.-Forsch. 166:271-273.
7. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin at several initial concentrations is degraded by different amounts of mycelium of Aspergillus parasiticus. Z. Lebensm. Unters.-Forsch. 166:359-362.
8. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by mycelia from toxigenic and nontoxigenic strains of aspergilli grown on different substrates. Mycopathologia 63:145-153.
9. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by heated and unheated mycelia, filtrates of homogenized mycelia and filtrates of broth cultures of Aspergillus parasiticus. Mycopathologia 64:59-62.
10. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded at different temperatures and pH values by mycelia of Aspergillus parasiticus. Eur. J. Appl. Microbiol. Biotechnol. 6:95-100.
11. Marth, E. H., and M. P. Doyle. 1979. Update on molds: degradation of aflatoxin. Food Technol. 33(1):81-87.
12. Doyle, M. P., and E. H. Marth. 1979. Peroxidase activity in mycelia of Aspergillus parasiticus that degrade aflatoxin. Eur. J. Appl. Microbiol. Biotechnol. 7:211-217.
13. Doyle, M. P. 1981. Campylobacter fetus subsp. jejuni: an old pathogen of new concern. J. Food Prot. 44:480-488.
14. Doyle, M. P., and D. J. Roman. 1981. Growth and survival of Campylobacter fetus subsp. jejuni as a function of temperature and pH. J. Food Prot. 44:596-601.

15. Doyle, M. P., M. B. Hugdahl, and S. L. Taylor. 1981. Isolation of virulent Yersinia enterocolitica from porcine tongues. *Appl. Environ. Microbiol.* 42:661-666.
16. Doyle, M. P., N. J. Bains, J. L. Schoeni, and E. M. Foster. 1982. Fate of Salmonella typhimurium and Staphylococcus aureus in meat salads prepared with mayonnaise. *J. Food Prot.* 45:152-156, 168.
17. Doyle, M. P., and D. J. Roman. 1982. Sensitivity of Campylobacter jejuni to sodium chloride. *Appl. Environ. Microbiol.* 43:561-565.
18. Doyle, M. P., and D. J. Roman. 1982. Sensitivity of Campylobacter jejuni to drying. *J. Food Prot.* 45:507-510.
19. Doyle, M. P., and D. J. Roman. 1982. Recovery of Campylobacter jejuni and Campylobacter coli from foods by selective enrichment. *Appl. Environ. Microbiol.* 43:1343-1353.
20. Doyle, M. P., R. S. Applebaum, R. E. Brackett, and E. H. Marth. 1982. Physical, chemical, and biological degradation of mycotoxins in foods and agricultural commodities. *J. Food Prot.* 45:964-971.
21. Doyle, M. P., M. B. Hugdahl, M. Tu Chang, and J. T. Beery. 1982. Serological relatedness of mouse-virulent Yersinia enterocolitica. *Infect. Immun.* 37:1234-1240.
22. Doyle, M. P., and D. J. Roman. 1982. Prevalence and survival of Campylobacter jejuni in unpasteurized milk. *Appl. Environ. Microbiol.* 44:1154-1158.
23. Doyle, M. P., and M. B. Hugdahl. 1983. Improved procedure for recovery of Yersinia enterocolitica from meats. *Appl. Environ. Microbiol.* 45:127-135.
24. Doyle, M. P. 1983. Effect of carbon dioxide on toxin production by Clostridium botulinum. *Eur. J. Appl. Microbiol. Biotechnol.* 17:53-56.
25. Koidis, P., and M. P. Doyle. 1983. Survival of Campylobacter jejuni in presence of bisulfite and different atmospheres. *Eur. J. Clin. Microbiol.* 2:384-388.
26. Koidis, P., and M. P. Doyle. 1983. Survival of Campylobacter jejuni in fresh and heated red meat. *J. Food Prot.* 46:771-774.
27. Chang, M. T., and M. P. Doyle. 1984. Identification of specific outer membrane polypeptides associated with virulent Yersinia enterocolitica. *Infect. Immun.* 43:472-476.
28. Koidis, P., and M. P. Doyle. 1984. Procedure for increased recovery of Campylobacter jejuni from inoculated unpasteurized milk. *Appl. Environ. Microbiol.* 47:455-460.
29. Doyle, M. P. 1984. Association of Campylobacter jejuni with laying hens and eggs. *Appl. Environ. Microbiol.* 47:533-536.

30. Kovats, S. K., M. P. Doyle, and N. Tanaka. 1984. Evaluation of microbiological safety of tofu. *J. Food Prot.* 47:618-622.
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Chen, Dong, Tong Zhao, and Michael Doyle. 2014. Growth and control of pathogens in biofilms on the surface of stainless steel by temperature and chemical sanitizers. Abstr. IAFP Annual Meeting, Indianapolis, IN.

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Editorials

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2. Doyle, M. P. 1992. Committees, Task Forces, and Professional Develop Groups. Dairy, Food and Environmental Sanitation 12:611.
3. Doyle, M. P. 1992. An industry award for commitment to food safety. Dairy, Food and Environmental Sanitation 12:662.
4. Doyle, M. P. 1992. A glimpse of the IAMFES 1993 Annual Meeting. Dairy, Food and Environmental Sanitation 12:738.
5. Doyle, M. P. 1992. Meeting the professional needs of IAMFES members. Dairy, Food and Environmental Sanitation 12:790.
6. Doyle, M. P. 1993. Putting food safety issues in perspective. Dairy, Food and Environmental Sanitation 13:6.
7. Doyle, M. P. 1993. What is the International Life Sciences Institute? Dairy, Food and Environmental Sanitation 23:66.
8. Doyle, M. P. 1993. Escherichia coli O157:H7 strikes again. Dairy, Food and Environmental Sanitation 23:150.
9. Doyle, M. P. 1993. The search for new members; where do we go from here? Dairy, Food and Environmental Sanitation 23:206.
10. Doyle, M. P. 1993. See you in Atlanta. Dairy, Food and Environmental Sanitation 23:267.
11. Doyle, M. P. 1993. Dairy, Food and Environmental Sanitation - Who wants it? Dairy, Food and Environmental Sanitation 23:319.
12. Doyle, M. P. 1993. Food Safety in the 21st Century. Dairy, Food and Environmental Sanitation 23:383.
13. Doyle, M. P. 1993. FY 92-93 - It was a very good year. (President's Report), Dairy, Food and Environmental Sanitation 23:656-657.
14. Doyle, M. P. 1998. Food safety: Everyone's concern, everyone's responsibility. Published in many newspapers and newsletters, including Today in Peachtree City; Fitness Link.
15. Doyle, M. P. 1998. Cattle diet linked to bacterial growth. Science 281:1578-79.
16. Doyle, M. P. 2001. Redesigning food safety is long overdue. Issues in Science and Technology (NAS).

17. Doyle, M. P. 2010. Investing in food safety research saves lives. Atlanta Journal Constitution, December 8, 2010.

Popular Articles (including citation of research; participated in preparation of article)

1. ASM News. 1993. Hemorrhagic E. coli: The danger increases. Vol. 59(5):247-250.
2. Food Technology. 1993. Controlling E. coli O157:H7 in meat. Vol. 47(4):90-91.
3. American Health. 1993. Good-bye rare hamburgers. May:80-81.
4. Meat Marketing and Technology. 1993. Debriefing on the "War on Pathogens." August:18-20, 22.
5. Food News for Consumers. 1993. E. coli O157:H7 - Asking researchers about their latest findings. Vol. 10(3). Summer Supplement:6.
6. ASM News. 1994. Chicken feed. Vol. 60(10).
7. Food Control. 1997. Michigan State University "Food Safety in North America: Regulatory and Scientific Issues." Vol. 8:63-66.
8. Poultry Tech. 1997. "Mega-reg" puts greater emphasis on microbial monitoring and reduction. Vol. 8(3):1-2.
9. Meat & Poultry. 1997. Microbial monitoring and the mega-reg. March: 42-43.
10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.
15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.
18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.

19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.
4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.
6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.
15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.
17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.

18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983
Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983
Kathy Glass	1983-1991
Tom Knapp	1984-1986

Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988
Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988
Rolf Donhowe	1988
Kathy Niesen	1988

Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimmer	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 - 1989

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2000, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.
3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D. (Food Science, UW-Madison) 1993.
10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004
20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983
2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988

7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982.
Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982.
Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982.
Virulence of Yersinia enterocolitica.

Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.

Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.

Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.

Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.

Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.

Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.

Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.

Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.

Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.

Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.

Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.

Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.

Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.

Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.

Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.

Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.

Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.

Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.

Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.

Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.

Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985.
Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993. Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.

Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.

Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.

Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.

Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.

Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.

Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.

Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.

Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.

Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.

Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.

Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.

Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium "Food Safety Policy, Science and Risk Assessment: Strengthening the Connection," Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. Listeria 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, "Salmonella - Where Does it Come From?" Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on "A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald's Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004. Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Nuevo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on “Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product,” New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on “Future Challenges to Microbial Food Safety,” Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what’s in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control Listeriae Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and
02/2015

the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation, Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. "A glimpse at the future of food safety."

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe

food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic’s Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, “Research Activities at the UGA Center for Food Safety.”

Invited presentation and Chair, McDonald’s Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. “The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, “Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science>” Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. “The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers.”

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. “The importance of detection methods for food safety and quality.”

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, “IFT Status Summary on “Antibiotic Resistance,”

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in

Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampson, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI) , South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC's foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen's Group, Athens, GA. Research at University of Georgia Center for Food Safety, "Food safety: A glimpse at the future." May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, "Food Safety Challenges: Research Opportunities for NSF." October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, "Increasing opportunities in food safety: In search of solutions," September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. "New Trends in Food Safety," Sept. 22-25, 2014.

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, "State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm," Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through "One Health," January 14, 2015.

Invited Keynote Speaker. 2014. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison.

Invited Keynote Speaker. 2015. Southern Section of AOAC International 29th Annual Meeting in Atlanta, Georgia.

RESEARCH SUPPORT

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

02/2015

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever, Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbucks Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s,, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

02/2015

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

02/2015

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

02/2015

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc.. Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 -April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

02/2015

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.
10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.

2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.
13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.

20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.
33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.

40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2012
Publications Committee 1981-86
3. Applied and Environmental Microbiology
Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014
4. Journal of Food Science

Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988

9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992
18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care

Reviewer 1994, 97-98

24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998
33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety

Series Editor 1999-2014

39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010
48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology

Reviewer 2003

54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews), 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011
Reviewer 2004-2005
61. Infection and Immunity
Reviewer 2004-2005, 2010
62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
PCR Methods in Foods (J. Maurer), 2006
Foodborne Parasites (Y. Ortega), 2006
Viruses in Foods (S. Goyal), 2006
Food Safety Culture: Creating a Behavior-Based Food Safety Management System (F. Yiannis), 2008
Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin and Danilo Ercolini), 2008
Compendium of the Microbiological Spoilage of Foods and Beverages (William Sperber and Michael Doyle), published in 2010

Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger), 2008
 Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Jeff Kornacki), 2010
 Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang) 2011
 Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos Papadimitriou), 2011
 Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet), 2013
 Food Safety Management (Hal King), 2013
 Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014

63. Medical Science Monitor
 Editorial Board 2005-
 Reviewer 2005-2007
64. Acta Tropica
 Reviewer 2005
65. Turkish Journal of Biology
 Reviewer 2005
66. Waste Management
 Reviewer 2005
67. Journal of Water and Health
 Reviewer 2006
68. Microbial Ecology
 Reviewer 2006, 2008
69. Journal of Environmental Management
 Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
 Reviewer 2006, 2010
71. Future Microbiology
 Reviewer 2007
72. Journal of Infectious Diseases
 Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015
73. Environmental Science & Technology

Reviewer 2007

74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009
86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009

89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition
Reviewer 2010
97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010
102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science

Reviewer 2011

105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011
112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research
Invited Reviewer, 2012
118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012

120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013
128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Editorial Board, 2013-2015.
- 139, British Journal of Applied Science and Technology
Invited Reviewer, 2013
140. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
141. Food Bioscience
Invited Reviewer, 2013
142. International Journal of Food Science
Invited Reviewer, 2013
143. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
144. ISRN Bacteriology
Invited Editorial Board Member, 2013

145. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
146. International Journal of Plant & Soil Science
Invited reviewer, 2014
147. Food Science & Nutrition
Invited reviewer, 2014
148. Applied Engineering in Agriculture
Invited reviewer, 2014
148. Journal of Scientific Research and Reports
Invited reviewer, 2014
149. Gene Therapy & Molecular Biology
Invited reviewer, 2014
150. Chemical Engineering Journal
Invited reviewer, 2014
151. The Scientific World Journal
Invited reviewer, 2014
152. BioMed Research International
Invited reviewer, 2014
153. Journal of Functional Foods
Invited Reviewer, 2014
154. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
155. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
156. International Journal of Food Contamination
Invited Reviewer, 2015
157. Advances in Public Health
Invited Reviewer, 2014
158. American Journal of Experimental Agriculture
Invited Reviewer 2014

159. Scientific World Journal
Invited Reviewer, 2014
160. Journal of Bacteriology
Invited Reviewer, 2014
161. Journal of Applied Microbiology
Invited Reviewer, 2014
162. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
163. Journal of Chemistry
Invited Reviewer, 2015

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

02/2015

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.

Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.

Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.

Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.

Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.

Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.

Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.

Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.

Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.

Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.

Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.

Ad Hoc Reviewer, Freedom Magazine, 1988.

Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.

Member, Membership Committee, American Academy of Microbiology, 1989-90.

Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.

Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology
 Epidemiological Approaches for Food Safety
 Food Characterization/Process/Product Research

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.

‘Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaij, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiation Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.

Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.

Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.

Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.

Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.

Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on "Pests and Pestilence in the Modern Age of Medicine," 1995.

Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-

Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.

Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.

Invited Participant, The Food Drug Law Institute, Food Update '95 (Academic Fellowship), 1995.

Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.

Member, The Advancement of Sound Science Coalition, 1995-99.

Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.

Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.

Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on "The Production of Mozzarella Cheese from Buffalo Milk," 1995.

Member, Rhône-Poulenc, Food Safety Expert Team, 1995.

Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.

Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.

Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.

Member, American Meat Institute's Science and Education Panel, 1995-96.

- Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.
- Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.
- Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.
- Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.
- Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.
- External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.
- Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).
- Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.
- Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.
- Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.
- Reviewer, International Life Sciences Institute, World Health Organization book on "Health Education in Food Safety," 1996-97.
- Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on "Control of Pathogens in Poultry Meat," 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.
- Editorial Board, John Wiley & Sons, Inc., "Encyclopedia of Food Science and Technology" (Second Edition), 1997-2000.
- Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.
- Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "Coliforms and *E. coli*: Problem or Solution?", 1998.

Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.

Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.

Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.

External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro ‘99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “*Escherichia coli*: Mechanisms of virulence,” 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, “Food Chemicals Codex: First Supplement to the Fourth Edition,” 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, “Food Safety” (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals' Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on "Functional Foods: Strategies for the Food Industry," Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinath, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cerveny, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.

Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.

Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.

Advisory Board, Partnership for Food Safety Education, 2002-2005.

Member, International Life Sciences Institute-North America, Nominations Committee, 2002.

Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on “Detection and Enumeration of *Listeria monocytogenes* in Foods,” 2002.

Reviewer, Versar, Environmental Protection Agency “*E. coli* O157:H7 Criteria Document,” 2002.

Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.

Drafting Team, President’s Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.

GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.

Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.

Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.

Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-

Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.

Steering Committee Member, Food Safety Research Consortium, 2003-2009.

Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on “Use of Scientific Criteria and Performance Standards for Safe Foods,” 2003.

Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.

Member, American Meat Institute Foundation, Research Committee, 2001-2009.

Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference “Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis,” Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary’s Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on “Workshop on Exploring a Vision: Integrating Knowledge for Food and Health,” 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled “Microbial Opportunistic Pathogens - A Severe Problem to Human Health,” 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled “The Center for the Ecology of Pathogenic Traits in the Environment and Humans,” 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference “*Listeria monocytogenes* Risk Analysis,” Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/). Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.

Member, State of Georgia Agroterrorism Committee, 2004.

Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.

Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.

Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.

Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.

Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.

Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.

Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004

Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.

Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.

Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.

Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.

Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.

Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.

Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.

Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.

Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.

Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.

Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.

Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.

Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.

- Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008
- Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.
- Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.
- Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-
- Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.
- Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.
- Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.
- Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.
- Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.
- Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.
- Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.
- Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-
- Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.
- Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.
- Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.
- Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.
- Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on "Science Resulting from ILSI-North America Committee Projects" 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

02/2015

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009–

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, "Providing Healthy and Safe Foods as We Age" Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg's Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, "Improving Import Food Safety" book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for “The National Center for Food Safety and Defense” proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on “Toward Sustainable Agricultural Systems in the 21st Century,” 2010.

Reviewer, Qatar National Research Fund (QNRF), “The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, "A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens," IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, "Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, "Retail Food Safety," 2011.

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Preparis X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding macrowave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, "A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years," 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, "Preharvest Food Safety," 2011.

Invited reviewer, Springer, Book Proposal, "Proteomics," 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, "Food connections: Our global food safety system," 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, "Gut Health and Food Safety," 2011. Invited Reviewer, Institute of Medicine draft report by Committee on "Nutrition, Trauma, and the Brain," 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert, Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, "Bacteriophage based technologies and human health applications," 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft

Cheeses". August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang's dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, "Exploring the true costs of food report", 2012.

02/2015

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. *Int. J. Food Micro.* 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, *Microbiological Safety and Quality of Food* by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, *Frontiers in Microbiology*, of a *Frontiers Research Topic* homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and *Frontiers*, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to participate in interview process for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang. 2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA’s Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali’s nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, “Foodborne Pathogens.” May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, “Antimicrobial resistance complex”, March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith's nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: "*International Journal of Food Contamination*", Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, "Role of testing in FDA's Hazard Analysis and Risk-Based Preventive Controls Rule", March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, "The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime," by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

Request for 'safe salsa' recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & Randeep Rakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann's nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization).
September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on Agriculture and Food Research Initiative program, USDA's National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Proposal Review, 2014. Xiangyu Deng, “Physical and molecular mechanisms of *Listeria* attachment and internalization of melons and apples”. Submitted to USDA.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA's Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, "Antimicrobial food equipment coatings: Applications and challenges", by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled "Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water", Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of support, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University, 2014. The University of Georgia Obesity Initiative, Food Industry Academiai Consortium Conference, March 27.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group, December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. “An intervention to reduce antimicrobial resistance in animal production in Vietnam,” grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Studies in Natural Products Chemistry, Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal “Food Safety for Farmers Markets,” Springer US.

Invited Reviewer, 2014. ASABE, “Image Analysis of a Fluorescent Physical Surrogate for Quantifying *Listeria monocytogenes* transfer between Delicatessen Meats and Product Contact Surfaces,” by Amanda N. Benoit, Bradley Marks, Elliot Ryser, Sanghyup Jeong, and Philip G. Crandall.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, “Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products,” by David Kitts and Evan Frazier, Canada.

Invited Reviewer, 2014. Manuscript entitled “Influence of Compost Particle Size on Pathogen Survival under Greenhouse Conditions” Foodborne Pathogens and Disease (FDP).

Invited Reviewer, 2014. Article entitled “Vegetables contamination by fecal germs of poultry manure: case study of gardening sites in southern Benin. Biotechnology Agronomy Society Environment (Base Editorial Board)

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Keynote Lecture, 2014. Frazier Lecturer. Food Research Institute, Madison, WI

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress presentations.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Manuscript, “Antimicrobial activity of leaf and fruit methanol extracts of the Chilean berries *Arrayan* (*Luma apiculata*) ...” Journal of Food Science (JFS).

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

- Invited Reviewer, 2015. Manuscript, “Production of Alfalfa Sprouts with Application of Vegetable Regulators”. African Journal of Agriculture Research , (AJAR).
- Invited Reviewer, 2015. Manuscript, “*Salmonella* on Raw Poultry in Retail Markets in Guatemala...”, Walid Alali.
- Invited Letter of Support, Fort Valley State University, Young Park proposal to implement a B.S. degree program in Food Science, 2015.
- Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.
- Invited Collaborator for a Fresh Produce Safety Centre (FPSC) at UC Davis in Sydney, Australia, 2015.
- Invited Reviewer, 2015. Article entitled “Thermal inactivation of enzymes and pathogen in biosamples for mass spectrometric analysis”. Bionalysis, published by Future Science Group Ltd.
- Invited Reviewer, 2015. Article entitled “*Salmonella enterica* serotype Typhimurium and Eggs: A current scenario in Australia”. Clinical Infectious Diseases
- Invited Reviewer, 2015. Publication on Physicians Roundtable on Antibiotic Resistance. American Society of Microbiology Microbe Magazine
- Invited Reviewer, 2015. Article entitled “ Insights in agricultural practices and management systems linked to microbiological contamination of lettuce in conventional production systems in Southern Brazil”.
- Invited Reviewer, 2014. Manuscript entitled “The green metrics evaluation and synthesis of diesel-blend compounds from biomass derived levulinic acid using immobilized lipase Biomass and Bioenergy”. Scopus and Science Direct.
- Invited Reviewer, 2015. Manuscript entitled “*Ascaris* and *Escherichia coli* Inactivation in an Ecological Sanitation System in Port-au-Prince, Haiti”. PLOS ONE.
- Invited Reviewer, 2014. Manuscript entitled “Prevalence of avian pathogenic *Escherichia coli* (APEC) isolated from broilers in Dakahlia Governorate, Egypt”. Journal of Veterinary Medicine and Research
- External Evaluator, 2014. Danmarks Tekniske Universitet (DTU) Management Engineering, Denmark to Nanyang, Technological University (NTU), Professor Jørgen Schlundt, to Full Professor in the College of Engineering.
- Invited Reviewer, 2014. Manuscript entitled “ Inactivation of *Escherichia coli* 0157:H7, *Salmonella Typhimurium* and *Listeria monocytogenes* in apple juice at different pH levels by gaseous ozone treatment”. Journal of Applied Microbiology (JAM)
- Invited Reviewer, 2014. Manuscript entitled “UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf –life of Sliced Mushrooms”. Mitacs Accelerate Program

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Reviewer, 2015. Manuscript entitled “Pneumonia by *Listeria monocytogenes*: a common infection by an uncommon pathogen”, Case Report in Infectious Diseases.

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.
2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.
3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.

9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.
14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.
15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.

21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.
27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.
28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.

From: [Suzanne Harris](#)
To: [a.boobis@imperial.ac.uk](#); [s.chang@griffith.edu.au](#); [scohen@unmc.edu](#); [Michael Doyle](#); ["adamdrew@u.washington.edu"](#); [marion@vt.edu](#); [eisenbra@rhrk.uni-kl.de](#); [Catherine Field \(cjfield@ualberta.ca\)](#); [m.t.kuwata@com.home.ne.jp](#); [Joanne Lupton \(Joanne.Lupton@agnet.tamu.edu\)](#); [john.c.peters@ucdenver.edu](#); [Praesident@mri.bund.de](#); [sesikeran@gmail.com](#); [llsone@btinternet.com](#); [sara@unam.mx](#); [kwallace@d.umn.edu](#); [weavercm@purdue.edu](#); ["Flavio Zambrone"](#)
Cc: [carmel.james@griffith.edu.au](#); [jbradford@unmc.edu](#); [hemm@rhrk.uni-kl.de](#); [andrea.schmid@mri.bund.de](#); ["Haan, Dawn E"](#); [Michael Shirreffs](#)
Subject: Survey for ILSI Public Sector Trustees
Date: Tuesday, May 26, 2015 3:05:11 PM

TO: ILSI Public Sector Trustees

FROM: Suzie Harris

The ILSI Board of Trustees Science Advisory Group, led by Dr. Alan Boobis and Dr. Peter van Bladeren, asked that we gather some information about the areas of expertise held by the ILSI public sector trustees and then by the branch public sector trustees and science advisors. With input from the ILSI Executive Committee, some questions were also added to get an idea of how involved you are with other science-based organizations like FAO and WHO.

We are using you as guinea pigs for this effort. I hope you will use this link

https://www.surveymonkey.com/r/Adviser_Expertise

to access the survey and to complete it. At the end there are two questions to gauge what you thought of the earlier questions.

Please let me know if you have any questions. It would be very helpful if you would complete the survey by **Friday, June 12, 2015**. Thank you.

From: [Libby Williams](#)
To: [CERA](#)
Subject: The Partnership for Biosafety Risk Assessment and Regulation Newsletter Is Now Available
Date: Tuesday, March 31, 2015 12:27:06 PM



The March Edition of the **Partnership for Biosafety Risk Assessment and Regulation Newsletter** Is Now Available!

This Issue Features:

- The Partnership Program Comes to a Close
- Reflections on the Partnership Program
- Kenya Biosafety Activities Enhanced through the Partnership
- Milestones Reached through the Partnership
- The Impact of the Partnership
- Feedback from Partnership Activities

Click [here](#) to access the newsletter online.

Visit CERA's [website](#) to view previous issues of this newsletter and see other resources available.

Libby Williams
Communications and Program Specialist
ILSI Research Foundation
1156 Fifteenth Street NW, Suite 200
Washington, DC 20005
Phone: 202-659-3306 x170
Fax: 202-659-3617



To unsubscribe to this newsletter, please email williams@ilsf.org with your contact information.

From: [Katherine Autry](#)
To: [Michael Doyle](#)
Subject: Update CV April, 2015
Date: Monday, April 06, 2015 4:48:15 PM
Attachments: [MPD CV April 2015.doc](#)

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. Institute of Medicine of the National Academies
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, Institute of Medicine, National Academies, 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003

36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors , 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate, by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009).
47. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016.

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.

4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86
 Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984
 Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition

Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology,
 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians,
 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and
 Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council,
 World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide,
 Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from
 Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs),
 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory
 Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology,
 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological
 Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological
 Hazards in Foods, World Health Organization and Food and Agricultural
 Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S.
 Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in
 Ground Beef Draft Risk Assessment, 2001-2002.
 Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on
 Food Safety and Food Microbiology, 2002-
 Member, Partnership for Food Safety Education Advisory Board, 2002-2005
 Member, American Academy of Microbiology, Committee on Election to Fellowship,
 2002-2007
 Member, American Council on Science and Health, Board of Scientific and Policy Advisors,
 2003-2008
 Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012
 Chairman, American Society for Microbiology, Public and Scientific Affairs Board,
 Committee on Agricultural and Food Microbiology, 2003-2012
 Consultant, U.S. Department of Agriculture, Agricultural Marketing Service,
 Microbiological Data Program, 2003-2009
 Member, Expert College of Reviewers, The Canada Foundation for Innovation,
 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimon Peres, October 22, 2009.

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

BIBLIOGRAPHY OF PUBLICATIONS

Papers Published in Refereed Journals/Publications

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10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.
15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.
18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.

19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.
4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.
6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.
15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.
17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.

18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983
Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983
Kathy Glass	1983-1991
Tom Knapp	1984-1986

Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988
Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988
Rolf Donhowe	1988
Kathy Niesen	1988

Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimmer	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 - 1989

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2000, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.
3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D. (Food Science, UW-Madison) 1993.
10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004
20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983
2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988

7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982. Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982. Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982. Virulence of Yersinia enterocolitica.

Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.

Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.

Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.

Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.

Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.

Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.

Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.

Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.

Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.

Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.

Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.

Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.

Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.

Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.

Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.

Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.

Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.

Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.

Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.

Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.

Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985.
Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993. Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.

Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.

Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.

Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.

Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.

Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.

Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.

Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.

Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.

Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.

Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.

Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.

Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium "Food Safety Policy, Science and Risk Assessment: Strengthening the Connection," Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. Listeria 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, "Salmonella - Where Does it Come From?" Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on "A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald's Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004. Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Nuevo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on “Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product,” New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on “Future Challenges to Microbial Food Safety,” Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what’s in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control *Listeriae* Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and
02/2015

the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation, Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. "A glimpse at the future of food safety."

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe

food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic’s Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, “Research Activities at the UGA Center for Food Safety.”

Invited presentation and Chair, McDonald’s Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. “The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, “Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science>” Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. “The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers.”

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. “The importance of detection methods for food safety and quality.”

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, “IFT Status Summary on “Antibiotic Resistance,”

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in

Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampson, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI) , South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC's foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen's Group, Athens, GA. Research at University of Georgia Center for Food Safety, "Food safety: A glimpse at the future." May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, "Food Safety Challenges: Research Opportunities for NSF." October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, "Increasing opportunities in food safety: In search of solutions," September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. "New Trends in Food Safety," Sept. 22-25, 2014.

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, "State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm," Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through "One Health," January 14, 2015.

Invited Keynote Speaker. 2014. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison.

Invited Keynote Speaker. 2015. Southern Section of AOAC International 29th Annual Meeting in Atlanta, Georgia.

RESEARCH SUPPORT

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

02/2015

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbuck's Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s,, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

02/2015

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc.. Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 0 August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 -April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

02/2015

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.
10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.

2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.
13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.

20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.
33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.

40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2012
Publications Committee 1981-86
3. Applied and Environmental Microbiology
Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014
4. Journal of Food Science

Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988

9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992
18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care

Reviewer 1994, 97-98

24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998
33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety

Series Editor 1999-2014

39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010
48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology

Reviewer 2003

54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews), 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011
Reviewer 2004-2005
61. Infection and Immunity
Reviewer 2004-2005, 2010
62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
PCR Methods in Foods (J. Maurer), 2006
Foodborne Parasites (Y. Ortega), 2006
Viruses in Foods (S. Goyal), 2006
Food Safety Culture: Creating a Behavior-Based Food Safety Management System (F. Yiannis), 2008
Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin and Danilo Ercolini), 2008
Compendium of the Microbiological Spoilage of Foods and Beverages (William Sperber and Michael Doyle), published in 2010

- Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger), 2008
- Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Jeff Kornacki), 2010
- Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang) 2011
- Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos Papadimitriou), 2011
- Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet), 2013
- Food Safety Management (Hal King), 2013
- Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
- Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014

63. Medical Science Monitor
Editorial Board 2005-
Reviewer 2005-2007
64. Acta Tropica
Reviewer 2005
65. Turkish Journal of Biology
Reviewer 2005
66. Waste Management
Reviewer 2005
67. Journal of Water and Health
Reviewer 2006
68. Microbial Ecology
Reviewer 2006, 2008
69. Journal of Environmental Management
Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
Reviewer 2006, 2010
71. Future Microbiology
Reviewer 2007
72. Journal of Infectious Diseases
Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015
73. Environmental Science & Technology

Reviewer 2007

74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009
86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009

89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition
Reviewer 2010
97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010
102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science

Reviewer 2011

105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011
112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research
Invited Reviewer, 2012
118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012

120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013
128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Editorial Board, 2013-2015.
- 139, British Journal of Applied Science and Technology
Invited Reviewer, 2013
140. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
141. Food Bioscience
Invited Reviewer, 2013
142. International Journal of Food Science
Invited Reviewer, 2013
143. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
144. ISRN Bacteriology
Invited Editorial Board Member, 2013

145. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
146. International Journal of Plant & Soil Science
Invited reviewer, 2014
147. Food Science & Nutrition
Invited reviewer, 2014
148. Applied Engineering in Agriculture
Invited reviewer, 2014
148. Journal of Scientific Research and Reports
Invited reviewer, 2014
149. Gene Therapy & Molecular Biology
Invited reviewer, 2014
150. Chemical Engineering Journal
Invited reviewer, 2014
151. The Scientific World Journal
Invited reviewer, 2014
152. BioMed Research International
Invited reviewer, 2014
153. Journal of Functional Foods
Invited Reviewer, 2014
154. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
155. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
156. International Journal of Food Contamination
Invited Reviewer, 2015
157. Advances in Public Health
Invited Reviewer, 2014
158. American Journal of Experimental Agriculture
Invited Reviewer 2014

159. Scientific World Journal
Invited Reviewer, 2014
160. Journal of Bacteriology
Invited Reviewer, 2014
161. Journal of Applied Microbiology
Invited Reviewer, 2014
162. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
163. Journal of Chemistry
Invited Reviewer, 2015

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

02/2015

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.

Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.

Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.

Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.

Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.

Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.

Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.

Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.

Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.

Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.

Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.

Ad Hoc Reviewer, Freedom Magazine, 1988.

Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.

Member, Membership Committee, American Academy of Microbiology, 1989-90.

Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.

Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology
 Epidemiological Approaches for Food Safety
 Food Characterization/Process/Product Research

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.

‘Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaiaj, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiation Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

- Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.
- Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.
- Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.
- Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.
- Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.
- Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on "Pests and Pestilence in the Modern Age of Medicine," 1995.
- Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-
- Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.
- Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.
- Invited Participant, The Food Drug Law Institute, Food Update '95 (Academic Fellowship), 1995.
- Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.
- Member, The Advancement of Sound Science Coalition, 1995-99.
- Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.
- Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.
- Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on "The Production of Mozzarella Cheese from Buffalo Milk," 1995.
- Member, Rhône-Poulenc, Food Safety Expert Team, 1995.
- Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.
- Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.
- Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.
- Member, American Meat Institute's Science and Education Panel, 1995-96.

- Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.
- Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.
- Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.
- Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.
- Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.
- External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.
- Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).
- Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.
- Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.
- Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.
- Reviewer, International Life Sciences Institute, World Health Organization book on "Health Education in Food Safety," 1996-97.
- Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on "Control of Pathogens in Poultry Meat," 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.
- Editorial Board, John Wiley & Sons, Inc., "Encyclopedia of Food Science and Technology" (Second Edition), 1997-2000.
- Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.
- Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "Coliforms and *E. coli*: Problem or Solution?", 1998.

Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.

Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.

Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.

External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro ‘99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “*Escherichia coli*: Mechanisms of virulence,” 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, “Food Chemicals Codex: First Supplement to the Fourth Edition,” 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, “Food Safety” (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals' Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on "Functional Foods: Strategies for the Food Industry," Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal "Predictive models for growth and inactivation of pathogens relevant to minimally processed foods," 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA's Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on "The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment" Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA's HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinath, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cerveny, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

- Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.
- Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.
- Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.
- Advisory Board, Partnership for Food Safety Education, 2002-2005.
- Member, International Life Sciences Institute-North America, Nominations Committee, 2002.
- Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on “Detection and Enumeration of *Listeria monocytogenes* in Foods,” 2002.
- Reviewer, Versar, Environmental Protection Agency “*E. coli* O157:H7 Criteria Document,” 2002.
- Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.
- Drafting Team, President’s Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.
- GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.
- Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.
- Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.
- Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-
- Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.
- Steering Committee Member, Food Safety Research Consortium, 2003-2009.
- Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on “Use of Scientific Criteria and Performance Standards for Safe Foods,” 2003.
- Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.
- Member, American Meat Institute Foundation, Research Committee, 2001-2009.
- Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference “Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis,” Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary’s Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on “Workshop on Exploring a Vision: Integrating Knowledge for Food and Health,” 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled “Microbial Opportunistic Pathogens - A Severe Problem to Human Health,” 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled “The Center for the Ecology of Pathogenic Traits in the Environment and Humans,” 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference “*Listeria monocytogenes* Risk Analysis,” Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/). Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.

Member, State of Georgia Agroterrorism Committee, 2004.

Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.

Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.

Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.

Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.

Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.

Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.

Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004

Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.

Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.

Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.

Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.

Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.

Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.

Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.

Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.

Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.

Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.

Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.

Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.

Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.

Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008

Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.

Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.

Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-

Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.

Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.

Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.

Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.

Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.

Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.

Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-

Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.

Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.

Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.

Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.

Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on "Science Resulting from ILSI-North America Committee Projects" 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

02/2015

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009-

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, "Providing Healthy and Safe Foods as We Age" Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg's Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, "Improving Import Food Safety" book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for “The National Center for Food Safety and Defense” proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on “Toward Sustainable Agricultural Systems in the 21st Century,” 2010.

Reviewer, Qatar National Research Fund (QNRF), “The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, "A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens," IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, "Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, "Retail Food Safety," 2011.

02/2015

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Prepara X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding microwave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, "A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years," 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, "Preharvest Food Safety," 2011.

Invited reviewer, Springer, Book Proposal, "Proteomics," 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, "Food connections: Our global food safety system," 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, "Gut Health and Food Safety," 2011. Invited Reviewer, Institute of Medicine draft report by Committee on "Nutrition, Trauma, and the Brain," 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert, Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, "Bacteriophage based technologies and human health applications," 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft

Cheeses". August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang's dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, "Exploring the true costs of food report", 2012.

02/2015

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. *Int. J. Food Micro.* 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, *Microbiological Safety and Quality of Food* by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, *Frontiers in Microbiology*, of a *Frontiers Research Topic* homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and *Frontiers*, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to participate in interview process for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang. 2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA’s Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali’s nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, “Foodborne Pathogens.” May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, “Antimicrobial resistance complex”, March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith's nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: "*International Journal of Food Contamination*", Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, "Role of testing in FDA's Hazard Analysis and Risk-Based Preventive Controls Rule", March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, "The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime," by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

Request for 'safe salsa' recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & RandeepRakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann's nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization).
September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on Agriculture and Food Research Initiative program, USDA's National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Bataz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Proposal Review, 2014. Xiangyu Deng, “Physical and molecular mechanisms of *Listeria* attachment and internalization of melons and apples”. Submitted to USDA.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA's Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, "Antimicrobial food equipment coatings: Applications and challenges", by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled "Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water", Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of support, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University, 2014. The University of Georgia Obesity Initiative, Food Industry Academiai Consortium Conference, March 27.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

02/2015

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group, December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. “An intervention to reduce antimicrobial resistance in animal production in Vietnam,” grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Studies in Natural Products Chemistry, Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal “Food Safety for Farmers Markets,” Springer US.

Invited Reviewer, 2014. ASABE, “Image Analysis of a Fluorescent Physical Surrogate for Quantifying *Listeria monocytogenes* transfer between Delicatessen Meats and Product Contact Surfaces,” by Amanda N. Benoit, Bradley Marks, Elliot Ryser, Sanghyup Jeong, and Philip G. Crandall.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, “Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products,” by David Kitts and Evan Frazier, Canada.

Invited Reviewer, 2014. Manuscript entitled “Influence of Compost Particle Size on Pathogen Survival under Greenhouse Conditions” Foodborne Pathogens and Disease (FDP).

Invited Reviewer, 2014. Article entitled “Vegetables contamination by fecal germs of poultry manure: case study of gardening sites in southern Benin. Biotechnology Agronomy Society Environment (Base Editorial Board)

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Keynote Lecture, 2014. Frazier Lecturer. Food Research Institute, Madison, WI

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress presentations.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Manuscript, “Antimicrobial activity of leaf and fruit methanol extracts of the Chilean berries *Arrayan* (*Luma apiculata*) ...” Journal of Food Science (JFS).

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

- Invited Reviewer, 2015. Manuscript, “Production of Alfalfa Sprouts with Application of Vegetable Regulators”. African Journal of Agriculture Research , (AJAR).
- Invited Reviewer, 2015. Manuscript, “*Salmonella* on Raw Poultry in Retail Markets in Guatemala...”, Walid Alali.
- Invited Letter of Support, Fort Valley State University, Young Park proposal to implement a B.S. degree program in Food Science, 2015.
- Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.
- Invited Collaborator for a Fresh Produce Safety Centre (FPSC) at UC Davis in Sydney, Australia, 2015.
- Invited Reviewer, 2015. Article entitled “Thermal inactivation of enzymes and pathogen in biosamples for mass spectromic analysis”. Bionalysis, published by Future Science Group Ltd.
- Invited Reviewer, 2015. Article entitled “*Salmonella enterica* serotype Typhimurium and Eggs: A current scenario in Australia”. Clinical Infectious Diseases
- Invited Reviewer, 2015. Publication on Physicians Roundtable on Antibiotic Resistance. American Society of Microbiology Microbe Magazine
- Invited Reviewer, 2015. Article entitled “ Insights in agricultural practices and management systems linked to microbiological contamination of lettuce in conventional production systems in Southern Brazil”.
- Invited Reviewer, 2014. Manuscript entitled “The green metrics evaluation and synthesis of diesel-blend compounds from biomass derived levulinic acid using immobilized lipase Biomass and Bioenergy”. Scopus and Science Direct.
- Invited Reviewer, 2015. Manuscript entitled “*Ascaris* and *Escherichia coli* Inactivation in an Ecological Sanitation System in Port-au-Prince, Haiti”. PLOS ONE.
- Invited Reviewer, 2014. Manuscript entitled “Prevalence of avian pathogenic *Escherichia coli* (APEC) isolated from broilers in Dakahlia Governorate, Egypt”. Journal of Veterinary Medicine and Research
- External Evaluator, 2014. Danmarks Tekniske Universitet (DTU) Management Engineering, Denmark to Nanyang, Technological University (NTU), Professor Jørgen Schlundt, to Full Professor in the College of Engineering.
- Invited Reviewer, 2014. Manuscript entitled “ Inactivation of *Escherichia coli* 0157:H7, *Salmonella Typhimurium* and *Listeria monocytogenes* in apple juice at different pH levels by gaseous ozone treatment”. Journal of Applied Microbiology (JAM)
- Invited Reviewer, 2014. Manuscript entitled “UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf –life of Sliced Mushrooms”. Mitacs Accelerate Program

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Reviewer, 2015. Manuscript entitled “Pneumonia by *Listeria monocytogenes*: a common infection by an uncommon pathogen”, Case Report in Infectious Diseases.

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.
2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.
3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.

9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.
14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.
15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.

21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.
27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.
28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.

From: [Katherine Autry](#)
To: [Michael Doyle](#)
Subject: Updated CV
Date: Wednesday, April 22, 2015 4:46:17 PM
Attachments: [MPD Revised CV April 2015.doc](#)

Hi Dr. Doyle,

I updated your CV and have attached a copy for you. I sent Ann and Brenda an update also.

Thanks,
Susie

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** 1949; Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. Institute of Medicine of the National Academies
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, Institute of Medicine, National Academies, 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003

36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors , 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate, by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009).
47. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016.

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.

4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86
 Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984
 Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition

Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology,
 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians,
 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and
 Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council,
 World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide,
 Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from
 Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs),
 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory
 Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology,
 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological
 Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological
 Hazards in Foods, World Health Organization and Food and Agricultural
 Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S.
 Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in
 Ground Beef Draft Risk Assessment, 2001-2002.
 Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on
 Food Safety and Food Microbiology, 2002-
 Member, Partnership for Food Safety Education Advisory Board, 2002-2005
 Member, American Academy of Microbiology, Committee on Election to Fellowship,
 2002-2007
 Member, American Council on Science and Health, Board of Scientific and Policy Advisors,
 2003-2008
 Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012
 Chairman, American Society for Microbiology, Public and Scientific Affairs Board,
 Committee on Agricultural and Food Microbiology, 2003-2012
 Consultant, U.S. Department of Agriculture, Agricultural Marketing Service,
 Microbiological Data Program, 2003-2009
 Member, Expert College of Reviewers, The Canada Foundation for Innovation,
 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimon Peres, October 22, 2009.

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

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- Alali, W. B. Yang, P. Donado, Y. Ta, R. Gaidashov, C. Jarquin, I. Walls, and M.P. Doyle. 2013. Prevalence of *Salmonella* on raw poultry in emerging market countries. Abstr. IAFP Annual Meeting, Charlotte, NC, July 28-31. No. T1-07.
- Jadeja, R., Yen-Con Hung, Tong Zhao, Ping Zhao, and Michael P. Doyle. 2013. Comparison of current and novel chemical treatments to control *Escherichia coli* O157:H7 and O26 on beef trim and ground beef patties. Abstr. Beef Industry Safety Summit, Dallas, TX. March 13-15.
- Doyle, Michael P. 2013. Global Trends in Food Safety, Abstr. 3rd Asia Pacific International Conference on Food Safety, Taiwan. October 29 – November 1.
- Chen, Dong, Tong Zhao, and Michael Doyle. 2014. Growth and control of pathogens in biofilms on the surface of stainless steel by temperature and chemical sanitizers. Abstr. IAFP Annual Meeting, Indianapolis, IN.

Doyle, Michael P. One Health Spring Seminar, February 27, 2015 CDC in Atlanta, Georgia.

Editorials

1. Doyle, M. P. 1992. IAMFES-Leading the way in food safety. Dairy, Food and Environmental Sanitation 12:550.
2. Doyle, M. P. 1992. Committees, Task Forces, and Professional Develop Groups. Dairy, Food and Environmental Sanitation 12:611.
3. Doyle, M. P. 1992. An industry award for commitment to food safety. Dairy, Food and Environmental Sanitation 12:662.
4. Doyle, M. P. 1992. A glimpse of the IAMFES 1993 Annual Meeting. Dairy, Food and Environmental Sanitation 12:738.
5. Doyle, M. P. 1992. Meeting the professional needs of IAMFES members. Dairy, Food and Environmental Sanitation 12:790.
6. Doyle, M. P. 1993. Putting food safety issues in perspective. Dairy, Food and Environmental Sanitation 13:6.
7. Doyle, M. P. 1993. What is the International Life Sciences Institute? Dairy, Food and Environmental Sanitation 23:66.
8. Doyle, M. P. 1993. Escherichia coli O157:H7 strikes again. Dairy, Food and Environmental Sanitation 23:150.
9. Doyle, M. P. 1993. The search for new members; where do we go from here? Dairy, Food and Environmental Sanitation 23:206.
10. Doyle, M. P. 1993. See you in Atlanta. Dairy, Food and Environmental Sanitation 23:267.
11. Doyle, M. P. 1993. Dairy, Food and Environmental Sanitation - Who wants it? Dairy, Food and Environmental Sanitation 23:319.
12. Doyle, M. P. 1993. Food Safety in the 21st Century. Dairy, Food and Environmental Sanitation 23:383.
13. Doyle, M. P. 1993. FY 92-93 - It was a very good year. (President's Report), Dairy, Food and Environmental Sanitation 23:656-657.

14. Doyle, M. P. 1998. Food safety: Everyone's concern, everyone's responsibility. Published in many newspapers and newsletters, including Today in Peachtree City; Fitness Link.
15. Doyle, M. P. 1998. Cattle diet linked to bacterial growth. *Science* 281:1578-79.
16. Doyle, M. P. 2001. Redesigning food safety is long overdue. *Issues in Science and Technology* (NAS).
17. Doyle, M. P. 2010. Investing in food safety research saves lives. *Atlanta Journal Constitution*, December 8, 2010.

Popular Articles (including citation of research; participated in preparation of article)

1. ASM News. 1993. Hemorrhagic E. coli: The danger increases. Vol. 59(5):247-250.
2. Food Technology. 1993. Controlling E. coli O157:H7 in meat. Vol. 47(4):90-91.
3. American Health. 1993. Good-bye rare hamburgers. May:80-81.
4. Meat Marketing and Technology. 1993. Debriefing on the "War on Pathogens." August:18-20, 22.
5. Food News for Consumers. 1993. E. coli O157:H7 - Asking researchers about their latest findings. Vol. 10(3). Summer Supplement:6.
6. ASM News. 1994. Chicken feed. Vol. 60(10).
7. Food Control. 1997. Michigan State University "Food Safety in North America: Regulatory and Scientific Issues." Vol. 8:63-66.
8. Poultry Tech. 1997. "Mega-reg" puts greater emphasis on microbial monitoring and reduction. Vol. 8(3):1-2.
9. Meat & Poultry. 1997. Microbial monitoring and the mega-reg. March: 42-43.
10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.

15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.
18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.
19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.

4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.
6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.

15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.
17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.
18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983

Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983
Kathy Glass	1983-1991
Tom Knapp	1984-1986
Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988

Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988
Rolf Donhowe	1988
Kathy Niesen	1988
Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimmer	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 - 1989

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2000; 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.
3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.

6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D.(Food Science, UW-Madison) 1993.
10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004
20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983
2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988
7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982.
Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982.
Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982.
Virulence of Yersinia enterocolitica.

- Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.
- Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.
- Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.
- Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.
- Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.
- Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.
- Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.
- Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.
- Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.
- Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.
- Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.
- Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.
- Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.
- Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.
- Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.
- Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.

Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.

Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.

Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.

Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.

Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.

Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.

Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.

Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.

Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985. Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993.

Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.

Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.

Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.

Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.

Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.

Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.

Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.

Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.

Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.

Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.

Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.

Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.

Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium "Food Safety Policy, Science and Risk Assessment: Strengthening the Connection," Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. *Listeria* 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinnic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, “*Salmonella* - Where Does it Come From?” Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on “A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald’s Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004.

Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Coposan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Coposan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Neuvo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on "Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product," New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on "Future Challenges to Microbial Food Safety," Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what's in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control *Listeria* Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation,

Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. “A glimpse at the future of food safety.”

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic's Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, "Research Activities at the UGA Center for Food Safety."

Invited presentation and Chair, McDonald's Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. "The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, "Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science>" Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. "The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers."

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. "The importance of detection methods for food safety and quality."

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, "IFT Status Summary on "Antibiotic Resistance,"

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for 02/2015

Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampton, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI), South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on 02/2015

Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC’s foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen’s Group, Athens, GA. Research at University of Georgia Center for Food Safety, “Food safety: A glimpse at the future.” May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, “Food Safety Challenges: Research Opportunities for NSF.” October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, “Increasing opportunities in food safety: In search of solutions,” September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. “New Trends in Food Safety,” Sept. 22-25, 2014.

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, “State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm,” Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through “One Health,” January 14, 2015.

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Keynote Speaker. 2016. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison, May, 2016.

Invited Keynote Speaker. Southern Section of AOAC International 29th Annual Meeting , Challenges in Food Protection: A Global Opportunity, April 14, 2015.

02/2015

Invited Lecture , Introductory Microbiology, University of Georgia, Athens, Georgia, September 18, 2015.

Invited Speaker, UGA Arch Alumni Seminar, Facing the Challenges of Safe Food, Athens, GA, May 2, 2015.

Invited Speaker, Georgia Veterinary Scholars Program, University of Georgia, Athens, GA, May 15, 2015.

RESEARCH SUPPORT

MOM Brands, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

East Balt Bakeries, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

02/2015

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbuck's Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), "Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp," Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg's, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald's, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 0 August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.

8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.
10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.
2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.

11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.
13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.
20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.

31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.
33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.
40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection

Associate Editor 1981-86
 Reviewer 1979-88, 2001-2015
 Publications Committee 1981-86

3. Applied and Environmental Microbiology
 Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014, 2015
4. Journal of Food Science
 Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
 Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
 Reviewer 1987
7. Journal of the American Veterinary Medical Association
 Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
 Reviewer 1988
9. Clinical Microbiology Reviews
 Reviewer 1988
10. Journal of Animal Science
 Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
 Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
 Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
 Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
 Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
 Reviewer 1991
 Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
 Editorial Board 1992-2001

Book Reviewer 1993

17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992
18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care
Reviewer 1994, 97-98
24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology

Reviewer 1997, 2000-2001, 2004-2008

32. Journal of the American Medical Association
Reviewer 1998
33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety (Springer Publishing)
Series Editor 1999-2015
39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012, 2015
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics

Reviewer 2002

47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010
48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology
Reviewer 2003
54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews). 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008

60. Polish Journal of Environmental Studies
Editorial Board 2005-2011
Reviewer 2004-2005

61. Infection and Immunity
Reviewer 2004-2005, 2010

62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
 - PCR Methods in Foods (J. Maurer), 2006
 - Foodborne Parasites (Y. Ortega), 2006
 - Viruses in Foods (S. Goyal), 2006
 - Food Safety Culture: Creating a Behavior-Based Food Safety Management System (F. Yiannis), 2008
 - Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin and Danilo Ercolini), 2008
 - Compendium of the Microbiological Spoilage of Foods and Beverages (William Sperber and Michael Doyle), published in 2010
 - Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger), 2008
 - Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Jeff Kornacki), 2010
 - Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang) 2011
 - Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos Papadimitriou), 2011
 - Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet), 2013
 - Food Safety Management (Hal King), 2013
 - Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 - Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014
 - Food Safety= Behavior: 30 Proven Techniques to Enhance Employee Compliance (Frank Yiannes, ed) 2015

63. Medical Science Monitor
Editorial Board 2005-
Reviewer 2005-2007

64. Acta Tropica
Reviewer 2005

65. Turkish Journal of Biology
Reviewer 2005

66. Waste Management
Reviewer 2005
67. Journal of Water and Health
Reviewer 2006
68. Microbial Ecology
Reviewer 2006, 2008
69. Journal of Environmental Management
Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
Reviewer 2006, 2010
71. Future Microbiology
Reviewer 2007
72. Journal of Infectious Diseases
Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015
73. Environmental Science & Technology
Reviewer 2007
74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011, 2014
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology

Co-Editor 2008-

Volume 1, 2010

Volume 2, 2011

Volume 3, 2012

Volume 4, 2013

Volume 5, 2014

Volume 6, 2015

82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009
86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009
89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010

95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition
Reviewer 2010
97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010
102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science
Reviewer 2011
105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011, 2014, 2015
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011

111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011
112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research
Invited Reviewer, 2012
118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012
120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International

Invited Reviewer, 2013, 2014

127. Annual Review and Research in Biology
Invited Reviewer, 2013
128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Invited Editorial Board Member, 2013-2015.
130. British Journal of Applied Science and Technology
Invited Reviewer, 2013
131. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
132. Food Bioscience
Invited Reviewer, 2013
133. International Journal of Food Science
Invited Reviewer, 2013
134. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
135. ISRN Bacteriology
Invited Editorial Board Member, 2013
136. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
137. International Journal of Plant & Soil Science
Invited reviewer, 2014
138. Food Science & Nutrition
Invited reviewer, 2014
139. Applied Engineering in Agriculture
Invited reviewer, 2014
140. Journal of Scientific Research and Reports
Invited reviewer, 2014
141. Gene Therapy & Molecular Biology
Invited reviewer, 2014

142. Chemical Engineering Journal
Invited reviewer, 2014
143. The Scientific World Journal
Invited reviewer, 2014
144. BioMed Research International
Invited reviewer, 2014,2015
145. Journal of Functional Foods
Invited Reviewer, 2014
146. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
147. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
148. International Journal of Food Contamination
Invited Reviewer, 2015
157. Advances in Public Health
Invited Reviewer, 2014
149. American Journal of Experimental Agriculture
Invited Reviewer 2014
150. Scientific World Journal
Invited Reviewer, 2014
151. Journal of Bacteriology
Invited Reviewer, 2014
152. Journal of Applied Microbiology
Invited Reviewer, 2014
153. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
154. Journal of Chemistry
Invited Reviewer, 2015
155. Poultry Science
Invited Reviewer, 2015
156. Biotechnology Agronomy Society Environment

Invited Reviewer, 2014

157. Bionalysis
Invited Reviewer, 2015
158. Scopus and Science Direct
Invited Reviewer, 2014
159. Journal of Veterinary Medicine and Research
Invited Reviewer, 2014

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zensors in the Specific Aims.

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.

Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.

Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.

Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.

Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.

Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.

Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.

Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.

Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.

Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.

Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.

Ad Hoc Reviewer, Freedom Magazine, 1988.

Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.

Member, Membership Committee, American Academy of Microbiology, 1989-90.

Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.

Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology
 Epidemiological Approaches for Food Safety
 Food Characterization/Process/Product Research

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

- Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.
- Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.
- Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.
- Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.
- Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.
- Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.
- Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.
- Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.
- Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.
- Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.
- Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.
- External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.
- Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.
- Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.
- Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service. Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.
- Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.
- Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.
 'Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaij, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiating Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

- Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.
- Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.
- Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.
- Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.
- Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.
- Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on "Pests and Pestilence in the Modern Age of Medicine," 1995.
- Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-
- Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.
- Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.
- Invited Participant, The Food Drug Law Institute, Food Update '95 (Academic Fellowship), 1995.
- Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.
- Member, The Advancement of Sound Science Coalition, 1995-99.
- Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.
- Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.
- Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on "The Production of Mozzarella Cheese from Buffalo Milk," 1995.
- Member, Rhône-Poulenc, Food Safety Expert Team, 1995.
- Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.
- Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.
- Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.
- Member, American Meat Institute's Science and Education Panel, 1995-96.

- Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.
- Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.
- Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.
- Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.
- Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.
- External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.
- Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).
- Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.
- Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.
- Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.
- Reviewer, International Life Sciences Institute, World Health Organization book on "Health Education in Food Safety," 1996-97.
- Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on "Control of Pathogens in Poultry Meat," 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.
- Editorial Board, John Wiley & Sons, Inc., "Encyclopedia of Food Science and Technology" (Second Edition), 1997-2000.
- Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.
- Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "Coliforms and *E. coli*: Problem or Solution?", 1998.

Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.

Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.

Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.

External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro ‘99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “*Escherichia coli*: Mechanisms of virulence,” 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, “Food Chemicals Codex: First Supplement to the Fourth Edition,” 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, “Food Safety” (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattlemen’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals' Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on "Functional Foods: Strategies for the Food Industry," Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

- External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.
- Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.
- Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.
- Vice Chairperson, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.
- Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.
- Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.
- Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.
- Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.
- Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.
- Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.
- Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.
- External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.
- External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.
- External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.
- Panel Member, GRAS Review of Pullulan, 2001-2002.
- External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinath, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cerveny, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.

Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.

Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.

Advisory Board, Partnership for Food Safety Education, 2002-2005.

Member, International Life Sciences Institute-North America, Nominations Committee, 2002.

Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on “Detection and Enumeration of *Listeria monocytogenes* in Foods,” 2002.

Reviewer, Versar, Environmental Protection Agency “*E. coli* O157:H7 Criteria Document,” 2002.

Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.

Drafting Team, President’s Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.

GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.

Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.

Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.

Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-

Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.

Steering Committee Member, Food Safety Research Consortium, 2003-2009.

Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on “Use of Scientific Criteria and Performance Standards for Safe Foods,” 2003.

Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.

Member, American Meat Institute Foundation, Research Committee, 2001-2009.

Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference “Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis,” Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary’s Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on “Workshop on Exploring a Vision: Integrating Knowledge for Food and Health,” 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled “Microbial Opportunistic Pathogens - A Severe Problem to Human Health,” 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled “The Center for the Ecology of Pathogenic Traits in the Environment and Humans,” 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference “*Listeria monocytogenes* Risk Analysis,” Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/). Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.

Member, State of Georgia Agroterrorism Committee, 2004.

Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.

Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.

Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.

Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.

Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.

Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.

Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004

Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.

Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.

Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.

Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.

Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.

Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.

Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.

Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.

Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.

Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.

Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.

Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.

Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.

- Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008
- Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.
- Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.
- Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-
- Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.
- Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.
- Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.
- Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.
- Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.
- Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.
- Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.
- Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-
- Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.
- Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.
- Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.
- Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.
- Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on "Science Resulting from ILSI-North America Committee Projects" 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

02/2015

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009-

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, "Providing Healthy and Safe Foods as We Age" Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg's Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, "Improving Import Food Safety" book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for “The National Center for Food Safety and Defense” proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on “Toward Sustainable Agricultural Systems in the 21st Century,” 2010.

Reviewer, Qatar National Research Fund (QNRF), “The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, "A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens," IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, "Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, "Retail Food Safety," 2011.

02/2015

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Prepara X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding macrowave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, "A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years," 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, "Preharvest Food Safety," 2011.

Invited reviewer, Springer, Book Proposal, "Proteomics," 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, "Food connections: Our global food safety system," 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, "Gut Health and Food Safety," 2011. Invited Reviewer, Institute of Medicine draft report by Committee on "Nutrition, Trauma, and the Brain," 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert, Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, "Bacteriophage based technologies and human health applications," 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft

Cheeses". August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang's dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, "Exploring the true costs of food report", 2012.

02/2015

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

02/2015

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. *Int. J. Food Micro.* 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, *Microbiological Safety and Quality of Food* by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, *Frontiers in Microbiology*, of a *Frontiers Research Topic* homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and *Frontiers*, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and

those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to serve on interview committee for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang. 2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA’s Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali’s nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, “Foodborne Pathogens.” May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, “Antimicrobial resistance complex”, March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith’s nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: “*International Journal of Food Contamination*”, Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, “Role of testing in FDA’s Hazard Analysis and Risk-Based Preventive Controls Rule”, March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, “The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime,” by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

Invited ‘safe salsa’ recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & RandeepRakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann’s nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization).
September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on USDA's Agriculture and Food Research Initiative program, National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

02/2015

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

02/2015

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA's Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, "Antimicrobial food equipment coatings: Applications and challenges", by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled "Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water", Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of Evaluation, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert and Speaker, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group,

December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. “An intervention to reduce antimicrobial resistance in animal production in Vietnam,” grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Book Proposal, “Studies in Natural Products Chemistry”, Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal “Food Safety for Farmers Markets,” Springer US.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, “Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products,” by David Kitts and Evan Frazier, Canada.

Invited Speaker. 2014. The University of Georgia Obesity Initiative, Food Industry Academia Consortium Conference, Athens, GA.

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress abstracts, Istanbul, Turkey.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

Invited Letter of Support, Fort Valley State University (Young Park), proposal to implement a B.S. degree program in Food Science, 2015.

Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.

Invited Collaborator for a Fresh Produce Safety Centre (FPSC) project at New South Wales Department of Primary Industries in Sydney, Australia, 2015.

Invited Reviewer, 2015. Publication on Physicians Roundtable on Microbe Magazine. American Society of Microbiology

External Evaluator, 2014. Nanyang, Technological University (NTU), Professor Jørgen Schlundt, to Full Professor in the College of Engineering.

Invited Reviewer, 2014. Proposals entitled “UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf–life of Sliced Mushrooms”. Mitacs Accelerate Program, Canada

Invited Reviewer, 2015. Manuscript entitled “Shiga Toxin-Producing *Escheria coli* in Food: Incidence, Ecology, and Detection Strategies.” Elsevier Science Publisher.

Invited Reviewer, 2015. Manuscript entitled “Effect of Adding Glucono & Lactone, Different of Starters, Rennet on the Chemical Composition, Yield and Economic Study of Kareish Cheese.” IJAP-15-035.

Invited Reviewer, 2015. Manuscript entitled “Impact of infection dose and previous serum antibodies against the locus of enterocyte effacement proteins on *Escherichia coli* O157: H7 shedding in calves following experimental infection,” BioMed Research International.

Invited Reviewer, 2015. Manuscript entitled “Effects of 5-hydroxytryptophan and m-hydroxybenzylhydrazine associated to *Lactobacillus* spp. On the immune response of broilers chickens challenged with *Salmonella Enteritidis*.” Poultry Science

Invited Speaker, 2015. Global Microbiology Meeting, The Coca-Cola Company, Atlanta, GA July 22, 2015.

Invited Reviewer, 2015. International Foundation for Science Research Grant , Khamis Youssef, Egypt.

Invited Letter of Evaluation, Technion-Israel Institute of Technology, promotion of Assoc. Prof. Sima Yaron to the rank of Full Professor in the Faculty of Biotechnology and Food Engineering. Haifa, Israel May, 2015.

Invited Reviewer , Annual Review of Food Science and Technology, 2015, Vol.6.

Invited Reviewer, 2015. Manuscript entitled “Application of Innovative Deep UV- LED Processing to Control Food-borne Pathogens”. Applied and Environmental Microbiology

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.
2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.
3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.

5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.
9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.
14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.
15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.

17. Requested by Centers for Disease Control to analyze for *E. coli* O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for *E. coli* O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for *E. coli* O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.
21. Requested by Centers for Disease Control to analyze for *E. coli* O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for *E. coli* O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for *E. coli* O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.
27. Requested by Centers for Disease Control and Prevention to analyze for *E. coli* O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.
28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of *E. coli* O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)

30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.

From: [Katherine Autry](#)
To: [Michael Doyle](#); [Brenda H Banister](#); [Ann J Autry](#)
Subject: Updated Michael Doyle CV
Date: Thursday, July 02, 2015 4:55:08 PM
Attachments: [MPD Revised CV July 2, 2015.doc](#)

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** 1949; Madison, Wisconsin**FORMAL EDUCATION**

1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors

1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)

1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. National Academy of Medicine (Institute of Medicine of the National Academies)
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, National Academy of Medicine (Institute of Medicine, National Academies), 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003

35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009.
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao).
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors, 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate", by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)
47. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Surface and internalized *Escherichia coli* O157:H7 on field-grown spinach and lettuce treated with spray-contaminated irrigation water," by M.C. Erickson, C.C. Webb, J.C. Diaz-Perez, S.C. Phatak, J.J. Silvey, L. Davey, A.S. Payton, J. Liao, L. Ma, and M. P. Doyle. 73:1023-1029
48. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Infrequent internalization of *Escherichia coli* O157:H7 into field-grown leafy greens," by M.C. Erickson, C.C. Webb, J. C. Diaz-Perez, S.C. Phatak, J. J. Silvey, L. Davey, A. S. Payton, J. Liao, L. Ma and M. P. Doyle. 73: 500-507
49. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.
4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011; 70th edition, 2016.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention

and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health

Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology, 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians, 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs), 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology, 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in Ground Beef Draft Risk Assessment, 2001-2002.

Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on Food Safety and Food Microbiology, 2002-

Member, Partnership for Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-2015.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009.
 Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014
 Member, International Life Sciences Institute Board of Trustees, 2014-
 Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017
 Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

BIBLIOGRAPHY OF PUBLICATIONS

Papers Published in Refereed Journals/Publications

1. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. I. Effects of moist heat, age of conidia, and sporulation medium. J. Milk Food Technol. 38:678-682.
2. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. II. Effects of pH and buffers, glucose, sucrose, and sodium chloride. J. Milk Food Technol. 38:750-758.
3. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by fragmented and intact mycelia of Aspergillus parasiticus grown 5 to 18 days with and without agitation. J. Food Prot. 41:549-555.
4. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of temperature and concentration of bisulfite. J. Food Prot. 41:774-780.
5. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of citric acid and methanol and possible mechanism of degradation. J. Food Prot. 41:891-896.
6. Doyle, M. P., and E. H. Marth. 1978. Degradation of aflatoxin by lactoperoxidase. Z. Lebensm. Unters.-Forsch. 166:271-273.
7. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin at several initial concentrations is degraded by different amounts of mycelium of Aspergillus parasiticus. Z. Lebensm. Unters.-Forsch. 166:359-362.
8. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by mycelia from toxigenic and nontoxigenic strains of aspergilli grown on different substrates. Mycopathologia 63:145-153.
9. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by heated and unheated mycelia, filtrates of homogenized mycelia and filtrates of broth cultures of Aspergillus parasiticus. Mycopathologia 64:59-62.

10. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded at different temperatures and pH values by mycelia of Aspergillus parasiticus. Eur. J. Appl. Microbiol. Biotechnol. 6:95-100.
11. Marth, E. H., and M. P. Doyle. 1979. Update on molds: degradation of aflatoxin. Food Technol. 33(1):81-87.
12. Doyle, M. P., and E. H. Marth. 1979. Peroxidase activity in mycelia of Aspergillus parasiticus that degrade aflatoxin. Eur. J. Appl. Microbiol. Biotechnol. 7:211-217.
13. Doyle, M. P. 1981. Campylobacter fetus subsp. jejuni: an old pathogen of new concern. J. Food Prot. 44:480-488.
14. Doyle, M. P., and D. J. Roman. 1981. Growth and survival of Campylobacter fetus subsp. jejuni as a function of temperature and pH. J. Food Prot. 44:596-601.
15. Doyle, M. P., M. B. Hugdahl, and S. L. Taylor. 1981. Isolation of virulent Yersinia enterocolitica from porcine tongues. Appl. Environ. Microbiol. 42:661-666.
16. Doyle, M. P., N. J. Bains, J. L. Schoeni, and E. M. Foster. 1982. Fate of Salmonella typhimurium and Staphylococcus aureus in meat salads prepared with mayonnaise. J. Food Prot. 45:152-156, 168.
17. Doyle, M. P., and D. J. Roman. 1982. Sensitivity of Campylobacter jejuni to sodium chloride. Appl. Environ. Microbiol. 43:561-565.
18. Doyle, M. P., and D. J. Roman. 1982. Sensitivity of Campylobacter jejuni to drying. J. Food Prot. 45:507-510.
19. Doyle, M. P., and D. J. Roman. 1982. Recovery of Campylobacter jejuni and Campylobacter coli from foods by selective enrichment. Appl. Environ. Microbiol. 43:1343-1353.
20. Doyle, M. P., R. S. Applebaum, R. E. Brackett, and E. H. Marth. 1982. Physical, chemical, and biological degradation of mycotoxins in foods and agricultural commodities. J. Food Prot. 45:964-971.
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22. Doyle, M. P., and D. J. Roman. 1982. Prevalence and survival of Campylobacter jejuni in unpasteurized milk. Appl. Environ. Microbiol. 44:1154-1158.
23. Doyle, M. P., and M. B. Hugdahl. 1983. Improved procedure for recovery of Yersinia enterocolitica from meats. Appl. Environ. Microbiol. 45:127-135.
24. Doyle, M. P. 1983. Effect of carbon dioxide on toxin production by Clostridium botulinum. Eur. J. Appl. Microbiol. Biotechnol. 17:53-56.

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27. Chang, M. T., and M. P. Doyle. 1984. Identification of specific outer membrane polypeptides associated with virulent Yersinia enterocolitica. Infect. Immun. 43:472-476.
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30. Kovats, S. K., M. P. Doyle, and N. Tanaka. 1984. Evaluation of microbiological safety of tofu. J. Food Prot. 47:618-622.
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32. Doyle, M. P., and J. L. Schoeni. 1984. Survival and growth characteristics of Escherichia coli associated with hemorrhagic colitis. Appl. Environ. Microbiol. 48:855-856.
33. Beery, J. T., M. P. Doyle, and N. A. Higley. 1984. Cytotoxic activity of Escherichia coli O157:H7 culture filtrate on the mouse colon and kidney. Curr. Microbiol. 11:335-342.
34. Beery, J. T., M. P. Doyle, and J. L. Schoeni. 1985. Colonization of chicken ceca by Escherichia coli associated with hemorrhagic colitis. Appl. Environ. Microbiol. 49:310-315.
35. Tanaka, N., S. K. Kovats, J. A. Guggisberg, L. M. Meske, and M. P. Doyle. 1985. Evaluation of the microbiological safety of tempeh made with unacidified soybeans. J. Food Prot. 48:438-441.
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60. Glass, K. A., and M. P. Doyle. 1989. Fate of Listeria monocytogenes in processed meat products during refrigerated storage. *Appl. Environ. Microbiol.* 55:1565-1569.
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62. Maas, M. R., K. A. Glass, and M. P. Doyle. 1989. Sodium lactate delays toxin production by Clostridium botulinum in cook-in-bag turkey products. *Appl. Environ. Microbiol.* 55:2226-2229.
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64. Johnson, J. L., M. P. Doyle, and R. G. Cassens. 1990. Listeria monocytogenes and other Listeria spp. in meat and meat products--A review. *J. Food Prot.* 53:81-91.
65. Johnson, J. L., M. P. Doyle, and R. G. Cassens. 1990. Incidence of Listeria spp. in retail meat roasts. *J. Food Sci.* 55:572, 574.
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67. Doyle, M. P. 1990. Foodborne illness: pathogenic Escherichia coli, Yersinia enterocolitica, and Vibrio parahaemolyticus. *Lancet* 336:1111-1115.
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73. Doyle, M. P. 1991. Escherichia coli O157:H7 and its significance in foods. *Int. J. Food Microbiol.* 12:289-301.
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75. Glass, K. A., and M. P. Doyle. 1991. Relationship between water activity of fresh pasta and toxin production by proteolytic Clostridium botulinum. *J. Food. Prot.* 54:162-165.
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81. Doyle, M. P. 1991. A new generation of foodborne pathogens. Boletin-Asociacion Medica de Puerto Rico Assoc. 83:561-563.
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91. Zhao, T., M. P. Doyle, and R. E. Besser. 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives. Appl. Environ. Microbiol. 59:2526-2530.
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93. Brackett, R. E., Y.-Y. Hao, and M. P. Doyle. 1994. Ineffectiveness of hot acid sprays to decontaminate Escherichia coli O157:H7 on beef. J. Food Prot. 57:198-203.
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Doyle, M. P. 2010. Food Safety Concerns Associated with Reducing the Sodium Content of Foods. Abstr. 2010 International Life Sciences Institute Annual Meeting, p. 24.

Doyle, M. P., and M. C. Erickson. 2010. Opportunities for mitigating pathogen contamination during food production. 22nd International ICFMH Symposium, Food Micro 2010.

Alali, W., L. Beuchat, J. Cannon, F. Critzer, and M. P. Doyle. 2010. The Changing Face of Food Safety in the U.S. Abstr. 2010 Georgia Ag Forecast, p. 36.

Heringa, S., JK. Kim, M. Doyle, M. Erickson, and X. Jiang. 2010. The Elimination of *Escherichia coli* O157:H7 from Dairy Manure Slurry Using Bacteriophages. Abstr. 110th General Meeting, American Society for Microbiology.

Doyle, M. P. 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community. Abstr. 5th Saudi Conference for Food and Nutrition. p. 10.

Doyle, M. P. 2010. Need for Effective, Internationally Accepted Food Safety Management Systems. Abstr. 5th Saudi Conference for Food and Nutrition. p. 15.

Webb, Cathy C., Marilyn C. Erickson, Juan Carlos Dias-Perez, Sharad Phatak, Lindsey E. Davey, Alison S. Payton and Michael P. Doyle. 2011. Potential Internalization of *Escherichia coli* O157:H7 into Field Grown Lettuce and Spinach Grown from Seed or Re-grown after Cut Back. Abstr. Int. Assoc. Food Protect. 98th Annu. Meet.

Webb, Cathy C., Marilyn C. Erickson, Lindsey E. Davey, Alison S. Payton, Ian D. Flitcroft, and Michael P. Doyle. 2011. Comparison of Lettuce, Spinach, and Parsley Leaves for Internalization of

Escherichia coli O157:H7 After Repeated Exposure to Low-dose Contaminated Irrigation Water. Abstr. Int. Assoc. Food Protect. 98th Annu. Meet.

Webb, Cathy C., Marilyn C. Erickson, Juan Carlos Dias-Perez, Sharad Phatak, Lindsey E. Davey, Alison S. Payton and Michael P. Doyle. 2011. Pre-harvest Field Exposure of Seeds or Cut-back Baby Leafy Greens to *Escherichia coli* O157:H7: Potential for Internalization of Pathogen. Abstr. Int. Assoc. Food Protect. 98th Annu. Meet. No. P2-69.

Alali, W.A., B. Yang, J. Meng, P. Donado, I. Walls, D. Lo Fo Wong, and M.P. Doyle. 2011. Prevalence of *Salmonella* on raw broilers at the retail level in China and Columbia. Abstr. Int. Assoc. Food Protect. 98th Annu. Meet. No. T3-01.

Zhao, Tong, Ping Zhao, and Michael P. Doyle. 2011. Reduction of *Escherichia coli* O157:H7 and *Salmonella* Typhimurium on Beef Trim. Abstr. Int. Assoc. Food Protect. 98th Annu. Meet. No. P1-52.

Doyle, Michael P. and Marilyn C. Erickson. 2011. Opportunities for mitigating pathogen contamination during on-farm food production. Abstr. BITES, March 09, 2011.

Shepherd, Marion W., Jr., Jinkyung Kim, Xiuping Jiang, Michael P. Doyle and Marilyn C. Erickson. Evaluation of physical coverings used to control *Escherichia coli* at the surface of compost heaps. Abstr. BITES, May 28, 2011.

Zhao, Tong, Ping Zhao, and Michael P. Doyle. 2011. Inactivation of Foodborne Pathogens on Tomatoes by Levulinic Acid Plus Sodium Dodecyl Sulfate. Abstr. ASEAN Food Conference 2001, Bangkok, Thailand. June 16-18.

Doyle, Michael P. 2011. Antibiotic Resistance: Implications for the Food System and Public Health. Abstr. 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19.

Doyle, Michael P. 2011. Microbiology Food Safety Challenges for the Food Industry. Abstr. 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19.

Zhao, Tong, Ping Zhao, M. Doyle, B. Wang, J. Cannon, J. Hong, S. Ciancio, and C. Quinn. 2012. A potential novel topical microbicide for pre- and post-sex prophylaxis. Abstr. International Microbiocides Conference, Sydney, Australia, April 15-28.

Wang, B., J. Hong, S. G. Ciancio, T. Zhao and M. Doyle. 2012. A novel formulation effective in killing oral biofilm bacteria. Abstr., IADR 83rd General Session, Rio de Janeiro, Brazil, June 20-23.

Zhao, Tong, Ping Zhao, Michael P. Doyle, Ravirajsinh Jadeja, and Yen-con Hung. 2012. Bactericidal characteristics of lactic acid and levulinic acid plus sodium dodecyl sulfate in pure culture and comparison of different intervention approaches for inactivation of Shiga toxin-producing *Escherichia coli* on beef trim. 2012. IAFP Annual Meeting, Providence, RI, July 22-25. No. P3-18.

Alali, W. Q., C. L. Hofacre, G. F. Mathis, G. Faltys, S. C. Ricke, and M. P. Doyle. 2012. Effect of non-pharmaceutical compounds on *Salmonella* shedding and colonization in broiler chickens. IAFP Annual Meeting, Providence, RI, July 22-25. No. T5-05.

Becker, Michael M., Nelson Cox, Kristin Livezey, Michele Wisniewski, and Michael P. Doyle. 2012. The next generation of microbiological testing of poultry, World's Poultry Congress, August 5-9, Salvador, Bahia, Brazil.

Zhao, Tong, Ping Zhao, Michael P. Doyle, and Pingsheng Ji. 2013. Reduction of foodborne pathogens and microbial load on pre-, during and post-harvest tomatoes by a bactericide composed of levulinic acid and sodium dodecyl sulfate. SE Regional Fruit and Vegetable Meeting, January 10-13, Savannah, GA.

Chen, Dong, Tong Zhao, and Michael P. Doyle. 2013. Transfer of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* during slicing of deli meats and cheese, and validation of the efficacy of sanitizers. Abstr., Poster Presentation, CFS Annual Meeting, Atlanta, GA, March 5-6.

Dong Chen, Tong Zhao, and Michael P. Doyle. 2013. Cross-contamination between deli foods and slicers by *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* and slicer disinfection by sanitizers. IAFP Annual Meeting, Charlotte, NC, July 28-31. No. P1-166.

Wang, B.Y., J. Hong, S.G. Ciancio, T. Zhao, and M.P. Doyle. 2013. Elimination of oral biofilm pathogens by a novel antimicrobial formulation. Abstr. Inter. Acad. Periodontology Biennial Congress, Guangdong, PR China, May 31-June 1.

Alali, W. B. Yang, P. Donado, Y. Ta, R. Gaidashov, C. Jarquin, I. Walls, and M.P. Doyle. 2013. Prevalence of *Salmonella* on raw poultry in emerging market countries. Abstr. IAFP Annual Meeting, Charlotte, NC, July 28-31. No. T1-07.

Jadeja, R., Yen-Con Hung, Tong Zhao, Ping Zhao, and Michael P. Doyle. 2013. Comparison of current and novel chemical treatments to control *Escherichia coli* O157:H7 and O26 on beef trim and ground beef patties. Abstr. Beef Industry Safety Summit, Dallas, TX. March 13-15.

Doyle, Michael P. 2013. Global Trends in Food Safety, Abstr. 3rd Asia Pacific International Conference on Food Safety, Taiwan. October 29 – November 1.

Chen, Dong, Tong Zhao, and Michael Doyle. 2014. Growth and control of pathogens in biofilms on the surface of stainless steel by temperature and chemical sanitizers. Abstr. IAFP Annual Meeting, Indianapolis, IN.

Doyle, Michael P. One Health Spring Seminar, February 27, 2015 CDC in Atlanta, Georgia.

Zhao, Tong, Michael P. Doyle, Poster Presentation for IAFP, Reduction of Shiga Toxin-producing *E. Coli* and *Salmonella* Typhimurium on cattle hides by spray treatment with levulinic acid plus sodium dodecyl sulfate. Portland, Oregon, July 25-28, 2015.

1. Doyle, M. P. 1992. IAMFES-Leading the way in food safety. Dairy, Food and Environmental Sanitation 12:550.
2. Doyle, M. P. 1992. Committees, Task Forces, and Professional Develop Groups. Dairy, Food and Environmental Sanitation 12:611.
3. Doyle, M. P. 1992. An industry award for commitment to food safety. Dairy, Food and Environmental Sanitation 12:662.
4. Doyle, M. P. 1992. A glimpse of the IAMFES 1993 Annual Meeting. Dairy, Food and Environmental Sanitation 12:738.
5. Doyle, M. P. 1992. Meeting the professional needs of IAMFES members. Dairy, Food and Environmental Sanitation 12:790.
6. Doyle, M. P. 1993. Putting food safety issues in perspective. Dairy, Food and Environmental Sanitation 13:6.
7. Doyle, M. P. 1993. What is the International Life Sciences Institute? Dairy, Food and Environmental Sanitation 23:66.
8. Doyle, M. P. 1993. Escherichia coli O157:H7 strikes again. Dairy, Food and Environmental Sanitation 23:150.
9. Doyle, M. P. 1993. The search for new members; where do we go from here? Dairy, Food and Environmental Sanitation 23:206.
10. Doyle, M. P. 1993. See you in Atlanta. Dairy, Food and Environmental Sanitation 23:267.
11. Doyle, M. P. 1993. Dairy, Food and Environmental Sanitation - Who wants it? Dairy, Food and Environmental Sanitation 23:319.
12. Doyle, M. P. 1993. Food Safety in the 21st Century. Dairy, Food and Environmental Sanitation 23:383.
13. Doyle, M. P. 1993. FY 92-93 - It was a very good year. (President's Report), Dairy, Food and Environmental Sanitation 23:656-657.
14. Doyle, M. P. 1998. Food safety: Everyone's concern, everyone's responsibility. Published in many newspapers and newsletters, including Today in Peachtree City; Fitness Link.
15. Doyle, M. P. 1998. Cattle diet linked to bacterial growth. Science 281:1578-79.
16. Doyle, M. P. 2001. Redesigning food safety is long overdue. Issues in Science and Technology (NAS).

17. Doyle, M. P. 2010. Investing in food safety research saves lives. Atlanta Journal Constitution, December 8, 2010.

Popular Articles (including citation of research; participated in preparation of article)

1. ASM News. 1993. Hemorrhagic E. coli: The danger increases. Vol. 59(5):247-250.
2. Food Technology. 1993. Controlling E. coli O157:H7 in meat. Vol. 47(4):90-91.
3. American Health. 1993. Good-bye rare hamburgers. May:80-81.
4. Meat Marketing and Technology. 1993. Debriefing on the "War on Pathogens." August:18-20, 22.
5. Food News for Consumers. 1993. E. coli O157:H7 - Asking researchers about their latest findings. Vol. 10(3). Summer Supplement:6.
6. ASM News. 1994. Chicken feed. Vol. 60(10).
7. Food Control. 1997. Michigan State University "Food Safety in North America: Regulatory and Scientific Issues." Vol. 8:63-66.
8. Poultry Tech. 1997. "Mega-reg" puts greater emphasis on microbial monitoring and reduction. Vol. 8(3):1-2.
9. Meat & Poultry. 1997. Microbial monitoring and the mega-reg. March: 42-43.
10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.
15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.

18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.
19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.
4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.

6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.
15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.

17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.
18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983
Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983

Kathy Glass	1983-1991
Tom Knapp	1984-1986
Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988
Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988

Rolf Donhowe	1988
Kathy Niesen	1988
Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimner	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 – 1989
Alison Scott	1993
Xiujuan Zhou	2015-2016
Magdalena Olszewska	2015

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2005;, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.
3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D.(Food Science, UW-Madison) 1993.

10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004
20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983

2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988
7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.
15. Sahan Guran, Dicle University, Diyarbakir Turkey, 2014- Sept. 2015.
16. Fang Liu, Jiangsu Academy of Agricultural Sciences, Nanjing, Jiangsu Province, China 2015-2016.
17. Lihui Du, Nanjing University of Finance & Economics, Nanjing, China. 2015-2016.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982.
Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982.
Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982.
Virulence of Yersinia enterocolitica.

- Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.
- Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.
- Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.
- Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.
- Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.
- Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.
- Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.
- Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.
- Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.
- Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.
- Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.
- Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.
- Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.
- Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.
- Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.
- Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.

Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.

Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.

Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.

Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.

Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.

Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.

Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.

Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.

Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985. Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993.

Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

- Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.
- Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.
- Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.
- Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.
- Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.
- Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.
- Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.
- Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.
- Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.
- Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.
- Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.
- Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.
- Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.
- Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.
- Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium “Food Safety Policy, Science and Risk Assessment: Strengthening the Connection,” Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. *Listeria* 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinnic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, “*Salmonella* - Where Does it Come From?” Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on “A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald’s Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004.

Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Neuvo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on "Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product," New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on "Future Challenges to Microbial Food Safety," Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what's in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control *Listeriae* Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation,

Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. “A glimpse at the future of food safety.”

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic's Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, "Research Activities at the UGA Center for Food Safety."

Invited presentation and Chair, McDonald's Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. "The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, "Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science.cathy" Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. "The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers."

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. "The importance of detection methods for food safety and quality."

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, "IFT Status Summary on "Antibiotic Resistance,"

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for 02/2015

Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampton, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI), South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on
02/2015

Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC’s foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen’s Group, Athens, GA. Research at University of Georgia Center for Food Safety, “Food safety: A glimpse at the future.” May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, “Food Safety Challenges: Research Opportunities for NSF.” October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, “Increasing opportunities in food safety: In search of solutions,” September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. “New Trends in Food Safety,” Sept. 22-25, 2014.

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, “State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm,” Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through “One Health,” January 14, 2015.

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Keynote Speaker. 2016. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison, May, 2016.

Invited Keynote Speaker. Southern Section of AOAC International 29th Annual Meeting , Challenges in Food Protection: A Global Opportunity, April 14, 2015.

02/2015

Invited Keynote Speaker, 29th Annual Meeting of the Southern Section of the AOAC International in Atlanta, GA, April 14, 2015. “Challenges in Food Protection: A Global Opportunity”

Invited Lecture , Introductory Microbiology, University of Georgia, Athens, Georgia, September 18, 2015.

Invited Speaker, UGA Arch Alumni Seminar, “Facing the Challenges of Safe Food”, Athens, GA, May 2, 2015.

Invited Speaker, Georgia Veterinary Scholars Program, “The Ecology of Safe Food”, University of Georgia, Athens, GA, May 15, 2015.

Invited Speaker, Coca-Cola Global Microbiology Meeting, “Microbiology of Beverages”, Atlanta, Georgia, July 21, 2015.

Invited Keynote Speaker, 32nd World Veterinary Congress, “A Global View on Safety of Foods of Animal Origin.” Istanbul, Turkey, September 14. 2015.

Invited Panelist, Project Review Scientific Advisory Group for Bolthouse Farms. Campbell World Headquarters, Camden, New Jersey, 2015.

RESEARCH SUPPORT

Tyson Foods, Inc., Center for Food Safety Research, June 2015-June 2016, \$5,000.00 (PI)

Chick-fil-A, Gift, Center for Food Saety Research, June 2015-June 2016, \$5,000.00 (PI)

Starbucks, Gift, Center for Food Safety Research, June 2015-June 2016, \$25,000.00. (PI)

Heinz, Gift, Center for Food Safety Research, June 2015-June 2016, \$25,000.00. (PI)

Kroger Co., Gift, Center for Food Safety Research, June 2015-June 2016, \$5000.00. (PI)

Neogen Corporation, Gift, Center for Food Safety Research, May 2015-May 2016, \$5,000. (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2015-May 2016. \$25,000.00

ConAgra Foods, Gift, Center for Food Safety Resarch, May 2015-May 2016. \$25,000.00

The Coca-Cola Company, Gift, Center for Food Safety Research, May 2015-May 2016. (PI)

Foster Farms, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

Ecolab, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

MOM Brands, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

02/2015

East Balt Bakeries, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbucks Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 0 August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + 15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.

10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.
2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.

13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.
20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.

33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.
40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2015
Publications Committee 1981-86
3. Applied and Environmental Microbiology

Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014, 2015

4. Journal of Food Science
Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988
9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992

18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care
Reviewer 1994, 97-98
24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998

33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety (Springer Publishing)
Series Editor 1999-2015
39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012, 2015
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010

48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology
Reviewer 2003
54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews). 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011

Reviewer 2004-2005

61. Infection and Immunity
Reviewer 2004-2005, 2010

62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
 PCR Methods in Foods (J. Maurer), 2006
 Foodborne Parasites (Y. Ortega), 2006
 Viruses in Foods (S. Goyal), 2006
 Food Safety Culture: Creating a Behavior-Based Food Safety Management System
 (F. Yiannis), 2008
 Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin
 and Danilo Ercolini), 2008
 Compendium of the Microbiological Spoilage of Foods and Beverages (William
 Sperber and Michael Doyle), published in 2010
 Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger),
 2008
 Principles of Microbiological Troubleshooting in the Industrial Food Processing
 Environment (Jeff Kornacki), 2010
 Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang)
 2011
 Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos
 Papadimitriou), 2011
 Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet),
 2013
 Food Safety Management (Hal King), 2013
 Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014
 Food Safety= Behavior: 30 Proven Techniques to Enhance Employee Compliance
 (Frank Yiannes, ed) 2015

63. Medical Science Monitor
Editorial Board 2005-
Reviewer 2005-2007

64. Acta Tropica
Reviewer 2005

65. Turkish Journal of Biology
Reviewer 2005

66. Waste Management
Reviewer 2005

67. Journal of Water and Health

Reviewer 2006

68. Microbial Ecology
Reviewer 2006, 2008
69. Journal of Environmental Management
Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
Reviewer 2006, 2010
71. Future Microbiology
Reviewer 2007
72. Journal of Infectious Diseases
Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015
73. Environmental Science & Technology
Reviewer 2007
74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011, 2014
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
Volume 2, 2011
Volume 3, 2012
Volume 4, 2013

Volume 5, 2014

Volume 6, 2015

Volume 7, 2016

82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009
86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009
89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition

Reviewer 2010

97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010
102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science
Reviewer 2011
105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011, 2014, 2015
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011

112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research
Invited Reviewer, 2012
118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012
120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013

128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Invited Editorial Board Member, 2013-2015.
130. British Journal of Applied Science and Technology
Invited Reviewer, 2013
131. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
132. Food Bioscience
Invited Reviewer, 2013
133. International Journal of Food Science
Invited Reviewer, 2013
134. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
135. ISRN Bacteriology
Invited Editorial Board Member, 2013
136. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
137. International Journal of Plant & Soil Science
Invited reviewer, 2014
138. Food Science & Nutrition
Invited reviewer, 2014
139. Applied Engineering in Agriculture
Invited reviewer, 2014
140. Journal of Scientific Research and Reports
Invited reviewer, 2014
141. Gene Therapy & Molecular Biology
Invited reviewer, 2014
142. Chemical Engineering Journal
Invited reviewer, 2014
143. The Scientific World Journal

Invited reviewer, 2014

144. BioMed Research International
Invited reviewer, 2014,2015
145. Journal of Functional Foods
Invited Reviewer, 2014
146. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
147. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
148. International Journal of Food Contamination
Invited Reviewer, 2015
157. Advances in Public Health
Invited Reviewer, 2014
149. American Journal of Experimental Agriculture
Invited Reviewer 2014
150. Scientific World Journal
Invited Reviewer, 2014
151. Journal of Bacteriology
Invited Reviewer, 2014
152. Journal of Applied Microbiology
Invited Reviewer, 2014
153. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
154. Journal of Chemistry
Invited Reviewer, 2015
155. Poultry Science
Invited Reviewer, 2015
156. Biotechnology Agronomy Society Environment
Invited Reviwer, 2014
157. Bionalysis
Invited Reviewer, 2015

158. Scopus and Science Direct
Invited Reviewer, 2014
159. Journal of Veterinary Medicine and Research
Invited Reviewer, 2014

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

02/2015

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.

Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.

Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.

Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.

Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.

Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.

Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.

Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.

Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.

Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.

Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.

Ad Hoc Reviewer, Freedom Magazine, 1988.

Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.

Member, Membership Committee, American Academy of Microbiology, 1989-90.

Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.

Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology
 Epidemiological Approaches for Food Safety
 Food Characterization/Process/Product Research

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service. Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.

‘Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaiaj, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiation Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.

Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.

Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.

Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.

Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.

Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on “Pests and Pestilence in the Modern Age of Medicine,” 1995.

Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-

Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.

Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.

Invited Participant, The Food Drug Law Institute, Food Update ‘95 (Academic Fellowship), 1995.

Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.

Member, The Advancement of Sound Science Coalition, 1995-99.

Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.

Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.

Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on “The Production of Mozzarella Cheese from Buffalo Milk,” 1995.

Member, Rhône-Poulenc, Food Safety Expert Team, 1995.

Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.

Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.

Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.

Member, American Meat Institute’s Science and Education Panel, 1995-96.

Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.

Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.

Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.

Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.

Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.

External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.

Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).

Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.

Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.

Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.

Reviewer, International Life Sciences Institute, World Health Organization book on "Health Education in Food Safety," 1996-97.

Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on "Control of Pathogens in Poultry Meat," 1996.

External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.

External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.

External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.

Editorial Board, John Wiley & Sons, Inc., "Encyclopedia of Food Science and Technology" (Second Edition), 1997-2000.

Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "Coliforms and *E. coli*: Problem or Solution?", 1998.

Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.

Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.

Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.

External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro ‘99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “*Escherichia coli*: Mechanisms of virulence,” 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, “Food Chemicals Codex: First Supplement to the Fourth Edition,” 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, “Food Safety” (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

- Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.
- Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.
- Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.
- Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.
- Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.
- Reviewer, National Science Foundation, Centers proposals, 1998.
- Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.
- Scientific Communicator, Institute of Food Technologists, 1998-
- Reviewer, The Wellcome Trust, Research proposal, 1998.
- Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.
- External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.
- Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.
- Reviewer, Canada Foundation for Innovation, Center proposal, 1998.
- Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.
- Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.
- Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.
- Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.
- External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.
- External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998
- Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals’ Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on “Functional Foods: Strategies for the Food Industry,” Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agricultural Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinath, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cervený, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.

Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.

Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.

Advisory Board, Partnership for Food Safety Education, 2002-2005.

Member, International Life Sciences Institute-North America, Nominations Committee, 2002.

Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on “Detection and Enumeration of *Listeria monocytogenes* in Foods,” 2002.

Reviewer, Versar, Environmental Protection Agency “*E. coli* O157:H7 Criteria Document,” 2002.

Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.

Drafting Team, President’s Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.

GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.

Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.

Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.

Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-

Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.

Steering Committee Member, Food Safety Research Consortium, 2003-2009.

Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on “Use of Scientific Criteria and Performance Standards for Safe Foods,” 2003.

Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.

Member, American Meat Institute Foundation, Research Committee, 2001-2009.

Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference “Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis,” Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary’s Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on “Workshop on Exploring a Vision: Integrating Knowledge for Food and Health,” 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled “Microbial Opportunistic Pathogens - A Severe Problem to Human Health,” 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled “The Center for the Ecology of Pathogenic Traits in the Environment and Humans,” 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference “*Listeria monocytogenes* Risk Analysis,” Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/). Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.

Member, State of Georgia Agroterrorism Committee, 2004.

Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.

Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.

Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.

Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.

Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.

Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.

Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004

Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.

Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.

Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.

Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.

Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.

Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.

Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.

Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.

Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.

Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.

Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.

Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.

Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.

Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008

Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.

Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.

Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-

Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.

Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.

Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.

Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.

Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.

Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.

Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-

Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.

Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.

Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.

Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.

Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on "Science Resulting from ILSI-North America Committee Projects" 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

02/2015

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009–

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, "Providing Healthy and Safe Foods as We Age" Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg's Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, "Improving Import Food Safety" book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for “The National Center for Food Safety and Defense” proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on “Toward Sustainable Agricultural Systems in the 21st Century,” 2010.

Reviewer, Qatar National Research Fund (QNRF), “The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, "A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens," IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, "Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, "Retail Food Safety," 2011.

02/2015

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Preparis X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding macrowave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, "A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years," 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, "Preharvest Food Safety," 2011.

Invited reviewer, Springer, Book Proposal, "Proteomics," 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, "Food connections: Our global food safety system," 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, "Gut Health and Food Safety," 2011. Invited Reviewer, Institute of Medicine draft report by Committee on "Nutrition, Trauma, and the Brain," 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert, Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

02/2015

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, "Bacteriophage based technologies and human health applications," 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft

Cheeses". August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang's dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, "Exploring the true costs of food report", 2012.

02/2015

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. *Int. J. Food Micro.* 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, *Microbiological Safety and Quality of Food* by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, *Frontiers in Microbiology*, of a *Frontiers Research Topic* homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and *Frontiers*, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and

those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to serve on interview committee for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang. 2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA’s Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali’s nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, “Foodborne Pathogens.” May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, “Antimicrobial resistance complex”, March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith’s nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: “*International Journal of Food Contamination*”, Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, “Role of testing in FDA’s Hazard Analysis and Risk-Based Preventive Controls Rule”, March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, “The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime,” by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

Invited ‘safe salsa’ recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & RandeepRakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann’s nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization).
September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on USDA's Agriculture and Food Research Initiative program, National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

02/2015

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

02/2015

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA's Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, "Antimicrobial food equipment coatings: Applications and challenges", by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled "Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water", Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of Evaluation, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert and Speaker, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group,

02/2015

December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. “An intervention to reduce antimicrobial resistance in animal production in Vietnam,” grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Book Proposal, “Studies in Natural Products Chemistry”, Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal “Food Safety for Farmers Markets,” Springer US.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, “Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products,” by David Kitts and Evan Frazier, Canada.

Invited Speaker. 2014. The University of Georgia Obesity Initiative, Food Industry Academia Consortium Conference, Athens, GA.

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress abstracts, Istanbul, Turkey.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

Invited Letter of Support, Fort Valley State University (Young Park), proposal to implement a B.S. degree program in Food Science, 2015.

Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.

Invited Collaborator for a Fresh Produce Safety Centre (FPSC) project at New South Wales Department of Primary Industries in Sydney, Australia, 2015.

Invited Reviewer, 2015. Publication on Physicians Roundtable on Microbe Magazine. American Society of Microbiology

External Evaluator, 2014. Nanyang, Technological University (NTU), Professor Jørgen Schlundt, to Full Professor in the College of Engineering.

Invited Reviewer, 2014. Proposals entitled “UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf–life of Sliced Mushrooms”. Mitacs Accelerate Program, Canada

- Invited Reviewer, 2015. Manuscript entitled “Shiga Toxin-Producing *Escheria coli* in Food: Incidence, Ecology, and Detection Strategies.” Elsevier Science Publisher.
- Invited Reviewer, 2015. Manuscript entitled “Effect of Adding Glucono & Lactone, Different of Starters, Rennet on the Chemical Composition, Yield and Economic Study of Kareish Cheese.” IJAP-15-035.
- Invited Reviewer, 2015. Manuscript entitled “Impact of infection dose and previous serum antibodies against the locus of enterocyte effacement proteins on *Escherichia coli* O157: H7 shedding in calves following experimental infection,” BioMed Research International.
- Invited Reviewer, 2015. Manuscript entitled “Effects of 5-hydroxytryptophan and m-hydroxybenzylhydrazine associated to *Lactobacillus* spp. On the immune response of broilers chickens challenged with *Salmonella Enteritidis*.” Poultry Science
- Invited Speaker, 2015. Global Microbiology Meeting, The Coca-Cola Company, Atlanta, GA July 22, 2015.
- Invited Reviewer, 2015. International Foundation for Science Research Grant , Khamis Youssef, Egypt.
- Invited Letter of Evaluation, Technion-Israel Institute of Technology, promotion of Assoc. Prof. Sima Yaron to the rank of Full Professor in the Faculty of Biotechnology and Food Engineering. Haifa, Israel May, 2015.
- Invited Reviewer , Annual Review of Food Science and Technology, 2015, Vol.6.
- Invited Reviewer, 2015. Manuscript entitled “Application of Innovative Deep UV- LED Processing to Control Food-borne Pathogens”. Applied and Environmental Microbiology
- External Evaluator, 2015. Technion-IIT, Haifa, Israel. Promotion evaluation for Associate Professor Sima Yaron to Full Professor.
- Invited Reviewer, 2015. Manuscript entitled “Effect of Chicken Litter Freshness on Thermal Resistance of Desciccation-Adapted *Salmonella* spp.)” Applied and Environmental Microbiology
- Invited Reviewer, 2015. Manuscript entitled “Twenty years of *Listeria* in Brazil: Occurrence of *Listeria monocytogenes* Serotypes and other species in food samples between 1990- 2012.” BioMed Research International
- Invited Reviewer, 2015. Manuscript entitled “The pipeline development for biomarker identification in foodborne pathogen detection and surveillance.”
- Invited Speaker, 2015. Crisis communication and issue management for the Extend Leadership Group. Griffin, Georgia May 29, 2015.
- Invited Reviewer, 2015. Manuscript entitled “Flouroquinolone and Macrolide Resistance in *Camplobacter jejuni* Isolated from Broiler Slaughterhouses in Southern Brazil.”

Invited Reviewer, 2015. Georgia Research Alliance, Project entitled “ Micro Gas Chromatography for Agriculture Inspection/Evaluation Purposes.”

Invited Reviewer, 2015. Manuscript entitled “ Incidence and antimicrobial susceptibility pattern of extended-spectrum- β -lactamase-producing *Escherichia coli* isolated from retail imported mackerel fish in Saudi Arabi.”

Invited to co-moderate a workshop, 2015. “The Science of Sodium Reduction in the Food Supply.” Sponsored by ILSI North America Technical Committees on Food Microbiology and Sodium, Washington, DC, September 22, 2015.

Invited Reviewer, 2015. Manuscript entitled “Development of an Improved selective medium for the detection of *Shigella* spp.” Food Science & Technology

Invited Reviewer, 2015. Manuscript entitled, “Antimicrobial and antioxidant activities of spice extracts on raw chicken meat quality.” Food Science and Human Wellness

Invited Reviewer, 2015. Manuscript entitled, “Determination Of Optimum Commercial Fertilizers Rate for Common Bean (*Phaseolus Vulgaris* L.) Production at Areka, South Region of Ethiopia.” Journal of Agriculture and Crops

Invited Reviewer, 2015. Manuscript entitled “Biofilm formation by food isolated *Staphylococcus* spp.” Academic Journal

Invited member of the Evaluation Panel, Center Director position of US National Poultry Research Center (USNPRC), July 20, 2015.

Invited Letter of Recommendation for Publix, SQFI Manufacturer of the Year Award, June 17, 2015.

Invited Reviewer, 2015. Book entitled “**Food Safety in China**” by Joseph Jen, John Wiley & Sons Limited (publishing company)

Nominator, for the Heinz 2015 Awards.

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.
2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for *E. coli* O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.

3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.
9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.
14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.

15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.
21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.
27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.

28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.
31. Requested by Nelson Cox, USDA, Science Hall of Fame to collaborate on research to test the efficacy of levulinic acid on poultry parts to eliminate or reduce *Salmonella*, May 2015.
32. Requested by Peter Hesketh, Georgia Institute of Technology, to collaborate on the "Advanced Rapid Ultra-low Power Portable MEMS-GC System for Agriculture and Food Processing" for NSF SBIR. May 2015.

From: [Libby Williams](#)
Subject: World Bank FARMD Webinar Series featuring Dr. McLean and Dr. Gustafson from the ILSI Research Foundation
Date: Monday, May 04, 2015 12:08:16 PM
Attachments: [image004.png](#)



**Join us for the World Bank FARMD Webinar Series featuring
Dr. McLean and Dr. Gustafson
from the ILSI Research Foundation**

On Wednesday, May 6th from 9:00 am EST until 10:00 am EST, Dr. Morven McLean, the Executive Director of the [ILSI Research Foundation](#), and Dr. David Gustafson, the Director of the ILSI Research Foundation's Center for Integrated Modeling of Sustainable Agriculture and Nutrition Security ([CIMSANS](#)) will introduce the ILSI Research Foundation and the work it does regarding risk management, agriculture and food security.

They will emphasize the role of food systems, explaining how the nutritional content of food consumed contributes to the 'nutrient' security aspects of sustainable nutrition security. They will further detail the ILSI Research Foundation efforts to better quantify food system contributions to sustainable agriculture and nutrition security.

To find out more about this webinar organized by FARMD, please visit this [page](#). You can register directly for the webinar by clicking [here](#).

We hope you can join us!

Libby Williams
Communications and Program Specialist
ILSI Research Foundation
1156 Fifteenth Street NW, Suite 200
Washington, DC 20005
Phone: 202-659-3306 x170
Fax: 202-659-3617





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From: [Michael Doyle](#)
To: mdoyle103@msn.com
Subject: FW: M. Doyle's Updated CV, June 2015.
Date: Monday, June 15, 2015 5:35:33 PM
Attachments: [MPD Revised CV June 9, 2015.doc](#)

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Katherine Autry
Sent: Tuesday, June 9, 2015 10:29 AM
To: Michael Doyle; Brenda H Banister; Ann J Autry
Subject: M. Doyle's Updated CV, June 2015.

From: [Michael Doyle](#)
To: fexxl@scut.edu.cn
Cc: [Xiangyu Deng](#)
Subject: FW: Re: RE: RE: CV Xing-long Xiao from South China University of Technology
Date: Thursday, May 28, 2015 11:55:00 AM
Attachments: [Letter to Xing-long Xiao 5-28-15.pdf](#)
[Doyle CV.pdf](#)
[Deng CV.docx](#)

Dear Xing-long,

The invitation letter and CVs you requested are attached.

Please keep me informed about your scholarship application. I wish you all the best.

Sincerely,

Michael Doyle

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

-----Original Message-----

From: Michael Doyle
Sent: Tuesday, May 26, 2015 9:06 AM
To: 肖性龙; Xiangyu Deng
Subject: RE: Re: RE: RE: CV Xing-long Xiao from South China University of Technology

Hi Xing-long,

Yes, I shall send you a letter.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: 肖性龙 [fexxl@scut.edu.cn]
Sent: Monday, May 25, 2015 9:19 PM
To: Xiangyu Deng
Cc: Michael Doyle
Subject: Fw: Re: RE: RE: CV Xing-long Xiao from South China University of Technology

Dear Prof. Deng,

Did you have received the letter on May 23? I doubt if there was anything wrong with my expression because I asked for Prof. Mdoyle for an invitation letter instead of Prof. Deng. Maybe I have misunderstood the relationship between Prof. Mdoyle and Dr. Deng. In China here, several researchers work as an academic group and the group leader make decisions for us. Because Dr. Mdoyle said he could co-host me but would be retired within 2 years and then recommended me to Dr. Deng, so i thought you were in the same group as in our university. I have thought I would just work under Dr. Mdoyle and Dr. Deng's guidance and if Prof. Deng approved my application Dr. Mdoyle would send me the invitation. This phenomenon is very common in China. I regard it as a misunderstanding now. If it is true, I feel very sorry for that. I would like to work with you because your projects fit me well. Please could you send me an invitation letter? Thank you very much.

Best regards,

Xing-long

-----原始邮件-----

发件人: "肖性龙" <fexxl@scut.edu.cn>

发送时间: 2015年5月23日 星期六

收件人: "Xiangyu Deng" <xdeng@uga.edu>

抄送: mdoyle <mdoyle@uga.edu>

主题: Re: RE: RE: CV Xing-long Xiao from South China University of Technology

Dear Dr. Deng,

I am happy to hear that. I just come back from the English training courses and feel a little bit tired now. Your message sounds great! I think it will be my greatest honor to learn from you and Prof. Doyle. My current research work here in china is divided to: (1) Molecular response mechanism involved in Escherichia coli O157:H7 to acid stress, with the help of transcriptome, proteomics and gene deletion. Also, why the Cronobacter sakazakii can resist to desiccation in PIF? (2) New detection methods to foodborne pathogens, such as HRM, real-time PCR, quantum dot.etc.

I would like to conduct the research projects you have mentioned. It really impressed me and I know something about that since I have worked with them for many years. I sincerely appreciate the opportunity Prof. Doyle and you give to me. Could I ask for Prof. Doyle to write an invitation letter for me? If any other information were needed, please let me know. Thank you very much.

With my best regards,

Xinglong

-----原始邮件-----

发件人: "Xiangyu Deng" <xdeng@uga.edu<<mailto:xdeng@uga.edu>>>

发送时间: 2015年5月23日 星期六

收件人: "肖性龙" <fexxl@scut.edu.cn<<mailto:fexxl@scut.edu.cn>>>

抄送:

主题: RE: RE: CV Xing-long Xiao from South China University of Technology

Sounds good. Our specialty is genomics and bioinformatics. And we do have an ongoing project to explore sequencing-based, enrichment- independent pathogen detection, which might be a good fit for you.

Best,

Xiangyu

From: 肖性龙 [<mailto:fexxl@scut.edu.cn><<mailto:fexxl@scut.edu.cn>>]

Sent: Friday, May 22, 2015 11:09 AM

To: Xiangyu Deng

Subject: Re: RE: CV Xing-long Xiao from South China University of Technology

Dear Dr.Deng,

Nice to hear from you. I will write to you about my research work and plan the next time because it is late night now. Tomorrow morning i will get up early to join in the English training program organized by the Chinese Ministry of Education. I am sorry for that. Hope i would have the opportunity to join in Prof. Doyle and your group.
yours sincerely,
Xing-long

-----原始邮件-----

发件人: "Xiangyu Deng" <xdeng@uga.edu<<mailto:xdeng@uga.edu>>>

发送时间: 2015年5月22日 星期五

收件人: "肖性龙" <fexxl@scut.edu.cn<<mailto:fexxl@scut.edu.cn>>>

抄送:

主题: RE: CV Xing-long Xiao from South China University of Technology Dear Dr. Xiao,

Thanks for your interest. Any specific topics you would like to work on?

Best,
Xiangyu

From: 肖性龙 [<mailto:fexxl@scut.edu.cn><<mailto:fexxl@scut.edu.cn>>]

Sent: Thursday, May 21, 2015 11:21 PM

To: Xiangyu Deng

Subject: CV Xing-long Xiao from South China University of Technology

Dear Prof. Xiang-yu Deng,

I wish to apply for a visiting scholar position in your group. I completed my Ph.D. degree requirement from South China University of Technology (SCUT) in 2010 and I am currently teaching Food Safety and detection at College of Light Industry and Food Sciences of this University, China. Now I have a funding opportunity for conducting overseas research for 12 months in the scholarship program called "government-sponsored visiting scholar/postdoctoral research", which is launched by China Scholarship Council. By that the fee for my studying and living abroad will be totally supported by China Scholarship Council.

During my Ph.D. study at South China University of Technology and thereafter, I have been doing researches in the fields of food Safety and detection, food microbiology and recently the molecular pathways of pathogen under stress. Some of my past projects include Molecular mechanism and application research on the detection of viable bacteria based on the metabolic activity (National Natural science Foundation of china), Molecular mechanism involved in the resuscitation of Escherichia coli O157:H7 in food from Viable but nonculturable state(Fundamental Research Funds for the Central Universities), Research on application elements for viable pathogens detection based on isothermal helicase-dependent amplification (the Research Foundation for the Doctoral Program of Chinese Higher Education), etc. I know that you have deep interest in the area of food safety and foodborne pathogen. The world-leading research level and the excellent equipped labs of yours in this area really impressed me. It would be a great honour for me if I can have this opportunity to study in your prestigious group as an academic visitor at the University of Georgia. Since the costs of this trip will be sponsored by Chinese Government, I only need an invitation letter from you indicating you are willing to be the advisor and UGA is going to be the host university.

Attached please find my CV with details of my education, research interests, research experience, etc. I welcome any questions from you regarding this application, and I look forward to your response. If any other information were needed, please let me know.

Thank you very much for your time and consideration.

I am looking forward to hearing from you soon.

Best regards,

Dr. Xing-long Xiao

College of Light Industry and Food Sciences, South China University of Technology Wushan RD., Tianhe District,
Guangzhou, P.R. China, 510640
Tel(O): +86-2022236819 , +86-13826279058
e-mail: fexxl@scut.edu.cn<<mailto:fexxl@scut.edu.cn>>

From: [Michael Doyle](#)
To: [REDACTED]
Subject: FW: Update CV April, 2015
Date: Monday, April 06, 2015 5:04:39 PM
Attachments: [MPD CV April 2015.doc](#)

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Katherine Autry
Sent: Monday, April 06, 2015 4:48 PM
To: Michael Doyle
Subject: Update CV April, 2015

From: [Michael Doyle](#)
To: [REDACTED]
Subject: FW: Updated Michael Doyle CV
Date: Thursday, July 02, 2015 4:57:28 PM
Attachments: [MPD Revised CV July 2, 2015.doc](#)

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Katherine Autry
Sent: Thursday, July 2, 2015 4:55 PM
To: Michael Doyle; Brenda H Banister; Ann J Autry
Subject: Updated Michael Doyle CV

From: [Michael Doyle](#)
To: [Brenda H Banister](#)
Subject: Fwd: Graduate Faculty Reappointment - Doyle
Date: Tuesday, February 10, 2015 10:33:10 AM
Attachments: [Doyle Abbrev CV REVISED for GRAD FAC APPT 2-3-15 w-Pubs.doc](#)
[ATT00001.htm](#)

Brenda

Please respond, yes. Thanks.
Mike

Sent from my iPhone

Begin forwarded message:

From: Beth Knight <bknight@uga.edu>
Date: February 10, 2015 at 9:55:55 AM EST
To: Anand Mohan <anandmohan@uga.edu>, Beth Knight <bknight@uga.edu>, william L kerr <wlkerr@uga.edu>, Casimir C Akoh <cakoh@uga.edu>, Fanbin Kong <fkong@uga.edu>, Jose Reyes de corcuera <jireyes@uga.edu>, Joseph F Frank <cmsjoe@uga.edu>, Louise Wicker <lwicker@uga.edu>, Mark A Harrison <mahfst@uga.edu>, Rakesh K Singh <rsingh@uga.edu>, Ronald Pegg <rpegg@uga.edu>, Yao-wen Huang <huang@uga.edu>, Ann J Autry <aastry@uga.edu>, Brenda H Banister <bbanist5@uga.edu>, "Donna Brown" <dwb315@uga.edu>, Jennifer L Cannon <jcannon@uga.edu>, Jinru Chen <jchen@uga.edu>, Koushik Adhikari <koushik7@uga.edu>, Michael Doyle <mdoyle@uga.edu>, Walid Alali <walali@uga.edu>, Xiangyu Deng <xdeng@uga.edu>, Yen-con Hung <yhung@uga.edu>, Ynes Ortega <ortega@uga.edu>
Subject: Graduate Faculty Reappointment - Doyle

FST Faculty-

Dr. Mike Doyle is up for reappointment to the Graduate Faculty. Attached is his CV. His reappointment will be discussed at the faculty meeting on Friday. If you do not plan on attending the faculty meeting, please return your ballot to me by Friday morning, February 13, 2015. Thanks.

Rakesh Singh-

Ballot

Reappointment to the Graduate Faculty - Dr. Mike Doyle

Yes:

No:

From: [Michael Doyle](#)
To: [joanmenke-schaenzer](#); [Steven Hermansky](#)
Subject: Fwd: ILSI North America Technical Committee on Food Microbiology
Date: Thursday, June 04, 2015 6:16:25 PM
Attachments: [6-4-15 Sodium Workshop Draft Outline.docx](#)
[ATT00001.htm](#)

Joan and Steve,
FYI
Mike

Sent from my iPhone

Begin forwarded message:

From: Alison Kretser <akretser@ilsi.org>
Date: June 4, 2015 at 5:04:24 PM CDT
To: Michael Doyle <mdoyle@uga.edu>
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

From: [Michae Dove](#)
To: [Kenesia Cason](#)
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS
Date: Wednesday, July 15, 2015 10:39:00 AM
Attachments: [Bo Dove 8-16-13.docx](#)
[image001.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)

Hi Kenesia,

Attached is a bio for Mike Doyle.

Brenda Banister

Assistant to Mike Doyle

bbanist5@uga.edu

From: Kenesia Cason [<mailto:kencason@coca-cola.com>]
Sent: Wednesday, July 15, 2015 1:16 AM
To: Michael Doyle
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Michael,

Can you please send a one page bio. Thank you.

Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: Michael Doyle [<mailto:m.doyle@uga.edu>]
Sent: Monday, July 13, 2015 8:49 AM
To: Kenesia Cason
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Hi Kenesia,

Attached is my PowerPoint presentation. You have my permission to send the presentation to internal guests.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7234
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Kenesia Cason [<mailto:kencason@coca-cola.com>]
Sent: Friday, July 10, 2015 11:07 PM
To: Michael Doyle; emilia.rico@hcnlabs.com; Martin.Cole@csiro.au; BBrckett@iit.edu; emilio.esteban@lsis.usda.gov; Tim_Freier@cargill.com; Greg_Holler@cargill.com
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

We are getting closer to the BIG EVENT!

I wanted to touch basis with you all to make sure we have everything.

Please see overview below

- Hotel rooms have been blocked
- All guest have been registered
- Virtual connections information have been given out

ACTION REQUIRED: PLEASE Provide : DUE DATE* JULY 17th**

- Presentation
- Permission to send presentation to internal guest.

PLEASE CONTACT ME/ INDAUE MELLO IF YOU HAVE ANY QUESTIONS.

Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: kencason@coca-cola.com

Sent: Saturday, July 04, 2015 9:13 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu';
'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

Please see links below to connect to the Global Microbiology Technical Meeting.

Have also attached link below if you have not yet registered. Thank you

Please click on link below to submit your Presentation information.

Register NOW



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Open Meetings

- Since Open Meetings provides integrated audio, there's no need to have a separate audio conference bridge.
- It is always best to use a computer or smartphone headset to insure best audio quality.
- Are you a first time host or first time participant?.....Visit OpenMeetings.KO.com for training and FAQs.
- Need help? Call the Global Support Center (IT Helpdesk), then select option 3, then option 1

FIRST TIME USERS PLEASE SEE SIMPLE INSTRUCTIONS BELOW.

BROWSER & LINK INSTRUCTIONS

To join the meeting:

Via Computer Browser:

- 1) Click on the link provided. You will be asked to sign in with your name.
- 2) In the browser window, click the "Join Meeting" button. (If this is your first time using the browser option, you will be directed to download a plugin. Install it using the normal Windows dialogue on screen).
- 3) Once installed, click on the link, then the "Join meeting" button in the browser window.
- 4) choose the option to "send and receive audio and video"
- 5) The browser will auto-detect your camera and microphone.

To test your web camera and microphone, users can visit <https://bluejeans.com/111/>

A couple of tips before your Video Call:

- For best Video quality, we recommend having your computer hardwired to the Ethernet port [recommended if video quality is poor using wireless].
- For best audio quality, we recommend using a pair of headphones with a mic [a smartphone headset will work just fine].

-
- NOTE* During Meeting Please MUTE your Laptop Microphone press your mute button.

Open Meetings brings audio & video conferencing together for you!

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New Open Meeting Room w/ Table Top touchpad

1. Tap Open Meetings
2. Follow prompts

Standard Video Conference Room w/ Handheld Remote

1. Press address book button 
2. Choose Open Meetings contact (KO partners dial 199.48.152.149)
3. Press green call button
4. Wait for voice prompt
5. Enter Meeting ID 2704425232#
6. Press # again

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With Laptop Headset

1. Click this link..... <https://ko.bluejeans.com/2704425232>
2. Choose Connection method, then click "Join Meeting"
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4. Choose "Send and Receive"
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1. Click this link..... <https://ko.bluejeans.com/2704425232>
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3. You see "Send Video and Audio?"
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5. Click "Join"
6. Then "Join by phone" below

Joining from a Telephone (Usage Charges Apply):

Global Mobile Auto-Dial

- Argentina <tel:+08005557430..2704425232#>
Atlanta Office Complex (AOC) Desk Phone: [404-381-8527](tel:404-381-8527)
Australia <tel:+61289852450..2704425232#>
Austria <tel:+431253021732..2704425232#>
Bahamas <tel:+14043818527..2704425232#>
Bahrain <tel:+442034333528..2704425232#>
Bangalore: <tel:+8039191231..2704425232#>

Belarus <tel:+442034333528..2704425232#>
Belgium <tel:+3227933855..2704425232#>
Bermuda <tel:+14043818527..2704425232#>
Bolivia <tel:+800100061..2704425232#>
Brazil <tel:+08008921839..2704425232#>
Brunei Darussalam <tel:+442034333528..2704425232#>
Bulgaria <tel:+35924917609..2704425232#>
Canada <tel:+14043818527..2704425232#>
Cayman Islands <tel:+14043818527..2704425232#>
Chile <tel:+12300200671..2704425232#>
China <tel:+864006920023..2704425232#>
Colombia <tel:+018005182535..2704425232#>
Costa Rica <tel:+08000150425..2704425232#>
Croatia (Hrvatska) <tel:+38517776340..2704425232#>
Cyprus <tel:+442034333528..2704425232#>
Czech Republic <tel:+420228881963..2704425232#>
Denmark <tel:+4532727626..2704425232#>
Dominican Republic <tel:+18772540601..2704425232#>
Ecuador <tel:+14043818527..2704425232#>
Egypt <tel:+442034333528..2704425232#>
El Salvador <tel:+14043818527..2704425232#>
Estonia <tel:+3726682563..2704425232#>
Finland <tel:+358923195170..2704425232#>
France <tel:+33170918852..2704425232#>
Germany <tel:+496924432127..2704425232#>
Greece <tel:+302106888134..2704425232#>
Guam <tel:+6568829751..2704425232#>
Guyana <tel:+18775713162..2704425232#>
Hong Kong <tel:+85230512737..2704425232#>
Hungary <tel:+3617789356..2704425232#>
Iceland <tel:+442034333528..2704425232#>
India <tel:+911133660040..2704425232#>
Indonesia <tel:+6568829751..2704425232#>
Ireland <tel:+35315269591..2704425232#>
Israel <tel:+97237631181..2704425232#>
Italy <tel:+390200661902..2704425232#>
Jamaica <tel:+18558854691..2704425232#>
Japan <tel:+81345036065..2704425232#>
Kazakhstan <tel:+442034333528..2704425232#>
Korea (South) <tel:+820264903636..2704425232#>
Latvia <tel:+37167782520..2704425232#>
Lithuania <tel:+37052596020..2704425232#>
Luxembourg <tel:+35220880398..2704425232#>
Malaysia <tel:+85360348190053..2704425232#>
Malta <tel:+6568829751..2704425232#>
Mexico <tel:+018009269373..2704425232#>
Monaco <tel:+442034333528..2704425232#>
Netherlands <tel:+31207946530..2704425232#>
New Zealand <tel:+64099291733..2704425232#>
North America <tel:+14043818527..2704425232#>
North America Field Office Desk Phones: [Toll Free: 877-906-9811](tel:877-906-9811)
North America Mobile Phones: [#26538](tel:#26538) (for AT&T and Verizon subscribers only)
Norway <tel:+4721033984..2704425232#>
Panama <tel:+0018002044854..2704425232#>
Peru <tel:+080053242..2704425232#>
Philippines <tel:+6568829751..2704425232#>
Poland <tel:+48223970127..2704425232#>

Portugal <tel:+351308800144..2704425232#>
Puerto Rico <tel:+8552189884..2704425232#>
Romania <tel:+40217940804..2704425232#>
Russian Federation <tel:+74952499817..2704425232#>
Saint Kitts and Nevis <tel:+14043818527..2704425232#>
San Marino <tel:+442034333528..2704425232#>
Saudi Arabia <tel:+442034333528..2704425232#>
Singapore <tel:+65688829751..2704425232#>
Slovak Republic <tel:+421233006893..2704425232#>
Slovenia <tel:+38616001486..2704425232#>
South Africa <tel:+270214273015..2704425232#>
Spain <tel:+34935452852..2704425232#>
Sri Lanka <tel:+65688829751..2704425232#>
Swaziland <tel:+26827214273015..2704425232#>
Sweden <tel:+46850510197..2704425232#>
Switzerland <tel:+41445806513..2704425232#>
Taiwan <tel:+65688829751..2704425232#>
Thailand <tel:+65688829751..2704425232#>
Trinidad and Tobago <tel:+18002021610..2704425232#>
Turkey <tel:+442034333528..2704425232#>
Ukraine <tel:+442034333528..2704425232#>
United Arab Emirates <tel:+800035702521..2704425232#>
United Kingdom <tel:+442034333528..2704425232#>
Uruguay <tel:+0004162044156..2704425232#>
Venezuela <tel:+08001009267..2704425232#>
Vietnam <tel:+84838012413..2704425232#>
Virgin Islands (U.S.) <tel:+14043818527..2704425232#>

-

When prompted, enter Meeting ID (see above)

- North America: (Atlanta area only) 404-381-8527
- North America Field Office Desk Phones: (Toll Free) 877-906-9811
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-

 Collaboration Just Got Easier!

Open Meetings

-

-

Keresia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.675.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: kencason@coca-cola.com

Sent: Monday, May 18, 2015 7:40 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu'; 'emilio.esteban@fsis.usda.gov'; 'Tim Freier@cargill.com'; 'Greg Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Importance: High



The Coca-Cola Company
Annual Microbiology Technical Meeting

Welcome,

Congratulations!

You have been chosen to present at our 1st Coca-Cola Annual Microbiology Technical Meeting!
Please see our tentative Presenters Schedule.

Presenters Schedule

Date: Tuesday July 21, 2015

Location: 1 Coca-Cola Plaza NW Atlanta GA 30301

Time: 8:30am– 4:15pm

Time	Speaker	Name	From
8:30am	1	Mike Doyle	UGA
9:15am	2	Emilia Rico	BCN
10:00am	Break		
10:30am	3	Martin Cole	CSIRO
11:15am	4	Emilio Esteban	US Dept of Agriculture
12:00pm	Lunch		
1:00pm	5	Robert Brackett	IFSH
1:45pm	6	Timothy Freier	Cargill
2:30pm	Break		
3:00pm	7	Greag Holler	Cargill
3:45pm	Wrap Up		
5:30pm– 7:30pm	Dinner The Optimist 914 Howell Mill Rd, Atlanta, GA 30318		

Travel

Please see a list of Hotels near us.

<http://findhotelsnearanaddress.com/coca-cola-headquarters.htm>

Our Address: 1 Coca-Cola Plaza NW Atlanta GA 30313

Hotel	Address	Distance from Coke
Hampton Inn Atlanta-Georgia Tech-Downtown	244 North Ave Nw, Atlanta, GA 30313	.1 miles
Hyatt House Atlanta Downtown	431 Marietta Street Nw, Atlanta, GA 30313	.5 miles

Crowne Plaza Atlanta - Midtown	590 W Peachtree St Nw, Atlanta, GA 30308	.6 miles
Georgia Tech Hotel and Conference Center	800 Spring St Nw, Atlanta, GA 30308	.6 miles
W Atlanta Downtown	45 Ivan Allen Jr. Blvd Nw, Atlanta, GA 30308	.6 miles
Hilton Garden Inn Atlanta Downtown	275 Baker St Nw, Atlanta, GA 30313	.7 miles
Twelve Centennial Park Hotel	400 West Peachtree Street, Atlanta, GA 30308	.7 miles
The Georgian Terrace Hotel	659 Peachtree St Ne, Atlanta, GA 30308	.7 miles
Hotel Indigo Atlanta Midtown	683 Peachtree St, Atlanta, GA 30308	.7miles

NOTE****

We need a little bit more information from you. Just click on the “Register Now” button to fill out form. Thank you.

Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

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From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Subject: RE: Asking for ideas
Date: Wednesday, Apr 08, 2015 2:54:00 PM

Hi Suzie,

Unfortunately, I am already committed for those dates so am not available. You might consider inviting Don Schaffner at Rutgers (e-mail: schaffner@AESOP.Rutgers.edu); Anna Lammerding (retired but formerly with Public Health Agency of Canada; e-mail: [REDACTED]); Tom Ross at the University of Tasmania (e-mail: Tom.Ross@utas.edu.au); Ewen Todd at Michigan State University (e-mail: todde@msu.edu); Aamir Fazil at Public Health Agency of Canada, Guelph (e-mail: aamir_fazil@phac-aspc.gc.ca); or Rafiq Ahmed at Public Health Agency of Canada, Winnipeg (e-mail: rafiq_ahmed@phac-aspc.gc.ca).

I hope this helps. If not, let me know.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Suzanne Harris [<mailto:sharris@ilsi.org>]
Sent: Wednesday, April 08, 2015 11:06 AM
To: Michael Doyle
Cc: ILSI South Africa
Subject: Asking for ideas

Good morning, Mike. I hope you are doing well.

I am writing to ask for suggestions of a food micro risk assessment expert who may be willing to go to Namibia to take part in an ILSI/FAO capacity building activity there in June. This training meeting will take place in Windhoek, Namibia on June 9-12, 2015. Individuals involved in food control work for the neighboring countries (2 per country) will be invited to participate. The microbiological risk assessment course work was prepared by WHO and FAO, but has not been offered in this part of the world.

Prof. Lucia Anelich, copied on this message, is the ILSI person in charge and she is eager to find someone from outside of the region who would be able to help lead the 3.5 day trainings session. There will be plenary sessions as well as discussion of case studies in small working groups.

She would like to have a US or Canadian government person, but such is likely to be difficult to find given the short lead time. ILSI will cover all travel expenses and living expenses while in Namibia. Do you have any suggestions of individuals with microbial risk assessment expertise who might be interested in participating?

Lucia has already contacted Bob Buchanan and he is not available. Any suggestions you have will be greatly appreciated.

Best regards,

Suzie

From: [Michael Doyle](#)
To: [Indaue Mello](#)
Subject: RE: Coca-Cola Global Microbiology Meeting
Date: Tuesday, June 23, 2015 11:23:00 AM
Attachments: [Doyle Abbrev CV\(21 May 2015\).doc](#)

Hi Indaue,

Yes, I plan to present at the meeting and shall plan to join the group for dinner. My abbreviated CV is attached.

Please let me know if you need anything else.

All the best.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Indaue Mello [mailto:imello@coca-cola.com]
Sent: Tuesday, June 23, 2015 5:32 AM
To: Michael Doyle
Subject: Coca-Cola Global Microbiology Meeting

Dear Mike,

I spoke to our adman and she has not received confirmation that you will be speaking at the Coca-Cola global microbiology meeting on July 21.

Could you please confirm with me the following:

- 1) You will be presenting at the meeting
- 2) If you will join us for dinner
- 3) If you already emailed your CV to us

Below is the agenda for the day. Please let me know if you have any additional questions.

I look forward to seeing you in a few weeks.

Best regards,

Indaue

Date: Tuesday, July 21, 2015

Location: 1 Coca-Cola Plaza NW Atlanta GA 30301

NAT Live B meeting room (2nd floor)

Time: 8:30 am- 4:15 pm

Time	Name	Topic	From
8:00 am	Breakfast		
8:30 am	Mike Doyle, Ph.D. Regents Prof. of Food Microbiology Director, Center for Food Safety	Microbiology of Beverages	UGA
9:15 am	Emilia Rico, Ph.D. President	Mycology of Beverages	BCN Research Laboratories, Inc.
10:00 am	Break		
10:30 am	Martin Cole, Ph.D. Chief of the Division of Animal, Food and Health Sciences	ICMSF Sampling Plans - WEBEX	CSIRO, ICMSF
11:15 am	Emilio Esteban, DVM, MBA, Ph.D. Executive Associate for Laboratory Services	Food Hygiene Standards	USDA, WHO
12:00 pm	Lunch		
1:00 pm	Robert Brackett, Ph.D. Vice President and Director	Validation of Processing Parameters	IFSH
1:45 pm	Timothy Freier, Ph.D. Senior Director, Global Food Safety Innovation	NACMF Challenge Studies Guidelines	Cargill, NACMF
2:30 pm	Break		
3:00 pm	Greg Holler Food Safety Lead	Nutritive Sweetener Processing	Cargill
3:45 pm	Wrap Up		
6:30 pm	Dinner The Optimist 914 Howell Mill Rd, Atlanta, GA 30318		



Indauê Mello, Ph.D.
Global R&D
Director, Microbiology

The Coca-Cola Company
One Coca-Cola Plaza
Atlanta, GA 30313
USA

imello@coca-cola.com
T +1 404.676.2473
M +1 404.596.2879
F +1 404.598.2473

The Coca-Cola Company

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From: [Michael Doyle](#)
To: [Mike Robach](#); [Barb Masters](#)
Subject: RE: Follow up on ILSI PHO Report
Date: Friday, February 27, 2015 6:45:19 AM

Excellent.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Mike Robach [Mike_Robach@cargill.com]
Sent: Thursday, February 26, 2015 6:35 PM
To: Michael Doyle; Barb Masters
Subject: Fwd: Follow up on ILSI PHO Report

fyi, good outcome

Sent from my iPad

Begin forwarded message:

From: "Bruner, Leon" <LBruner@gmaonline.org<<mailto:LBruner@gmaonline.org>>>
Date: February 26, 2015 at 15:24:30 CST
To: "Bond, Susan E" <susan.bond@abbott.com<<mailto:susan.bond@abbott.com>>>, "craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>" <craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>, Mike Robach <Mike_Robach@cargill.com<mailto:Mike_Robach@cargill.com>>, "roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>" <roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>, "al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>" <al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>, "steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>" <steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>, "pkerr@solae.com<<mailto:pkerr@solae.com>>>" <pkerr@solae.com<<mailto:pkerr@solae.com>>>, Courtney Bidney <Courtney.Bidney@genmills.com<<mailto:Courtney.Bidney@genmills.com>>>, "Slayne, Martin" <mslayne@hersheys.com<<mailto:mslayne@hersheys.com>>>, "Reinhard, Bob" <Bob.Reinhard@hillshirebrands.com<<mailto:Bob.Reinhard@hillshirebrands.com>>>, "Moorman, Mark" <Mark.Moorman@kellogg.com<<mailto:Mark.Moorman@kellogg.com>>>, "ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>" <ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>, "Vollmuth, Thomas" <Thomas.Vollmuth@Wrigley.com<<mailto:Thomas.Vollmuth@Wrigley.com>>>, "ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>" <ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>, "Nelson, Mark, GLENDALE, NUSA T&P - Regulatory & Scientific Affairs" <Mark.Nelson@us.nestle.com<<mailto:Mark.Nelson@us.nestle.com>>>, "rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>" <rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>, "Barone, Patrizia" <Patrizia.Barone@unilever.com<<mailto:Patrizia.Barone@unilever.com>>>, Liz Westring

<Liz.Westring@genmills.com<<mailto:Liz.Westring@genmills.com>>>
Cc: "Lonardo, Emilia" <ELonardo@gmaonline.org<<mailto:ELonardo@gmaonline.org>>>, "Moore, Karin"
<KMoore@gmaonline.org<<mailto:KMoore@gmaonline.org>>>
Subject: Follow up on ILSI PHO Report

I just received a message for Eric Hentges that his Executive Committee met today and agreed to provide the PHO report to Exponent under a confidentiality agreement. The report will be made available after it has been shared with the ILSI PHO Task Force and the FDA. The report is expected to go to FDA on March 4, and Exponent will receive it immediately thereafter. I want to thank you for the support you provided in this situation. Your input helped to facilitate a quick response and a good outcome. Regards, Leon

From: Bruner, Leon

Sent: Tuesday, February 24, 2015 18:06

To: 'Bond, Susan E'; 'craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>'; Mike Rorbach; 'roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>'; 'al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>'; steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>; 'pkerr@solae.com<<mailto:pkerr@solae.com>>'; 'Courtney Bidney'; 'Slayne, Martin'; 'Reinhard, Bob'; 'Moorman, Mark'; 'ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>'; 'Vollmuth, Thomas'; 'ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>'; 'Nelson, Mark, GLENDALE, NUSA T&P - Regulatory & Scientific Affairs'; rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>; 'Barone, Patrizia'

Cc: Lonardo, Emilia; Moore, Karin

Subject: Urgent Request related to ILSI Analysis of low dose effects of PHO/TFA on LDL-Cholesterol
Importance: High

The GMA team working the development of the Food Additive Petition needs your help/support in finding a way to gain access to the results of a study ILSI is concluding on the relationship between low level human consumption of PHO/TFA and serum LDL-Cholesterol (LDL-C) so that the results can be used in the development of the Food Additive Petition (FAP) we will submit this coming May.

The background to this situation is as follows: Last summer ILSI commissioned a study to conduct a meta-analysis of the relationship between dietary consumption of PHO and serum LDL Cholesterol (LDL-C). The study is completed and ILSI plan to submit a report of the results to FDA next Monday, March 2. We understand the results of this study challenge FDA and CDC's assertion that the PHO/LDL-C dose response is linear and are supportive of the identification of a safe consumption level. These results will therefore be of great importance in the development of the PHO FAP.

ILSI are not willing to share the study report with us until after the results are published in the peer-reviewed scientific literature unless they receive an approval from ILSI Executive Board to do so. If ILSI do not share the results of this study we will not have the data needed to prepare an FAP supporting FDA approval for low level uses of PHO. We would like to have the results as soon as possible to maximize the time available for development of the FAP.

Here is where we need your help: Under the assumption that you support our need to have access to the full study report for development of the FAP we need you to take the following action: We would appreciate your reaching out to your ILSI Board Member/primary ILSI contact and to Erik Hentges (phone: +1 (202) 659-0074 ex 196; email: ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>) asking that ILSI release the data for use in the development of the industry coalition-led preparation of the PHO FAP. We would like to have the report on the same day it is shared with FDA, March 2, 2015. We need you to reach out to your board member and/or Erik as soon as possible

Finally, if it is necessary, we are willing to make arrangements for the report to be shared with Exponent through an independent 3rd party intermediary so that only Exponent staff have access to the results. We would use the same protocol we followed to collect data for the exposure assessment Exponent is now completing. We can also establish confidentiality agreements if needed.

Thank you for your help with this. Please let us know if you have questions.

Regards,

Leon

Leon H. Bruner DVM, PhD
Executive Vice President Science and Regulatory Affairs and Chief Science Officer
Grocery Manufacturer's Association
1350 I Street NW Suite 300
Washington, DC 20005

Phone: +1.202.639.5954

From: [Michael Doyle](#)
To: [Delia Murphy](#)
Subject: RE: ILSI North America Conflict of Interest and Scientific Integrity Working Group Meeting 30 April
Date: Monday, April 06, 2015 4:38:00 PM

Hi Delia,

Many thanks for this information. Unfortunately, I now have a conflict so will not be able to attend the meeting.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Monday, April 06, 2015 1:03 PM
To: Michael Doyle
Subject: ILSI North America Conflict of Interest and Scientific Integrity Working Group Meeting 30 April

Hello Mike,

I wanted to get in touch with you regarding the upcoming 30 April in-person meeting of the ILSI North America Conflict of Interest and Scientific Integrity Working Group. If you are planning to attend the meeting in-person, as a scientific advisor to the Working Group, ILSI North America will cover your travel to the meeting.

Please contact ILSI North America's travel agent Michael Kerr at Michael.Kerr@corporatetraveler.us to book your flight to Washington, DC. Once you have booked your flight, I will make your hotel reservation for you. ILSI North America will cover up to two nights hotel accommodation.

As the meeting is coming up in just a few short weeks, I encourage you to plan your travel as soon as possible if you have not already done so. If you have already booked your travel, ILSI North America will reimburse you for your costs. Please let me know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsa.org

www.ILSINA.org

Follow ILSI North America:



From: [Michael Doyle](#)
To: [Alison Kretser: "dmurphy@ils.org"](#)
Subject: RE: ILSI North America Invitation to Present at "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act"
Date: Friday, June 26, 2015 1:04:00 PM

Hi Alison and Delia,

Thank you for this invitation to co-moderate the ILSI-NA sodium reduction workshop. I would be delighted to do so and accept your invitation. I look forward to receiving travel and hotel information when available.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [<mailto:akretser@ils.org>]
Sent: Friday, June 26, 2015 10:24 AM
To: Michael Doyle
Cc: Alison Kretser; Delia Murphy; Jesse Zuehlke
Subject: ILSI North America Invitation to Present at "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act"

26 June 2015

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

Dear Dr. Doyle,

Extensive debate continues on how to lower the sodium intakes of the population. However, the neglected part of the current sodium dialogue is the myriad of functions that sodium has in the food supply. Sodium reduction is not a matter as simple as removing salt from food. Sodium plays a critical role in food safety and preservation by decreasing water activity and reducing growth of

pathogens, food spoilage organisms, and unwanted chemical reactions, among other functions.

Given the need for a coordinated cross-disciplinary dialogue regarding sodium reduction, the ILSI North America Technical Committees on Sodium and Food Microbiology will jointly convene a one-day workshop on Tuesday, 22 September at the Washington Plaza Hotel in Washington, DC to critically examine these functions and the unintended consequences of decreasing sodium on food safety. This workshop will broaden the dialogue and present what we have learned in the last 5 years since the release of the Institute of Medicine's *Strategies to Reduce Sodium Intake in the United States* Report about the functional challenges with sodium reduction. Participants at the workshop will include public health professionals, microbiologists, food scientists, and nutritionists from government, academia, and industry.

We would like to extend an invitation to you to co-moderate the "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" workshop along with Dr. Christine Taylor, NIH ODS.

To the extent permitted by your institution, ILSI North America will pay roundtrip coach or economy class airline travel expenses, two nights lodging at the Washington Plaza Hotel, meals, and ground transportation associated with attending this workshop. A speaker dinner will be held the night before the workshop, Monday, 21 September.

ILSI North America is a non-profit scientific foundation that advances the understanding and application of science related to the nutritional quality and safety of the food supply. The ILSI North America Technical Committee on Sodium works to compile and disseminate state-of-the-science information on sodium consumption and its health outcomes. The ILSI North America Technical Committee on Food Microbiology is committed to proactively improving the understanding and control of microbial food safety hazards to enable scientifically informed decision-making. This is achieved through the support of sound science, sponsorship of breakthrough research, and fostering collaboration among academia, government, and industry.

We hope that you will be able to attend and co-moderate the workshop. **Please RSVP to Delia Murphy at dmurphy@ilsi.org by Friday, 24 July whether or not you plan to attend.** If you are able to accept, Delia will work with you to make your travel and hotel arrangements.

The workshop is by invitation only. If you have recommendations for individuals to invite to the workshop, please send them to Delia Murphy at dmurphy@ilsi.org.

Thank you in advance for your consideration.

Kind regards,

Alison Kretser, MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St, NW
Suite 200
Washington, DC 20005

From: [Michael Doyle](#)
To: [Alison Kretser](#); [richard.d'alaisio@mdlz.com](#); [jdillon@kraft.com](#); [adamdrew@u.washington.edu](#); [dwyerj1@od.nih.gov](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wiemer@genmills.com](#); [Barbara.Ivens@ConAgraFoods.com](#); [Mark.Andon@ConAgraFoods.com](#); [Moorman.Mark](#); [Birkett.Anne](#); [joshua_anthony@campbellsoup.com](#)
Cc: [Ray.DeVirgiliis](#)
Subject: RE: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 2:08:39 PM

Good stuff. Thanks for the update, Alison.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:m.doyle@uga.edu>

From: Alison Kretser [akretser@ilsi.org]
Sent: Friday, July 10, 2015 1:52 PM
To: [richard.d'alaisio@mdlz.com](#); [jdillon@kraft.com](#); Michael Doyle; [adamdrew@u.washington.edu](#); [dwyerj1@od.nih.gov](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wiemer@genmills.com](#); [Barbara.Ivens@ConAgraFoods.com](#); [Mark.Andon@ConAgraFoods.com](#); [Moorman.Mark](#); [Birkett.Anne](#); [joshua_anthony@campbellsoup.com](#)
Cc: Alison Kretser; Ray DeVirgiliis
Subject: ILSI North America Project Committee on Food Value Decisions

TO: ILSI North America Project Committee on Food Value Decisions
RE: Committee Update

Although this committee work has officially ended, it is important for members to be aware of how the Food Value Analysis application continues to generate attention.

Dr. George Davis, Virginia Tech

Last year, ILSI North America granted Dr. Davis access to the Food Value Analysis database, allowing him to further research analyzing the interaction between money price, time price, and nutrition quality. This work titled "Beyond the Sticker Price: Including and Excluding Time in Comparing Food Prices" has been accepted by the American Journal of Clinical Nutrition. The manuscript further highlights that food consumption decisions are based on "full prices", not just money prices. This publication is available with open access, it is attached and can also be downloaded here<<http://www.ilsi.org/NorthAmerica/Pages/ViewItemDetails.aspx?PID=256&ListName=Publications>>.

Scientific Report of the 2015 Dietary Guidelines Advisory Committee

ILSI North America submitted comments to the US Department of Agriculture and the US Department of Health and Human Services on the 2015 Dietary Guidelines Advisory Committee Report. These comments once again highlighted the importance for nutrition recommendations and the policies surrounding recommendations to consider all the challenges that face individuals and families when it comes selecting foods and meeting dietary

recommendations. The comments are attached and are also available on our website<<http://www.ilsil.org/NorthAmerica/Pages/ILSI-North-America-Public-Comments-.aspx>>. Pages 2-4 of the comments are specific to the work of the Food Value Decisions Committee.

USDA NIFA Cooperative Extension group

Following the Food Value Analysis Feasibility Workshop held 4 February 2015, USDA NIFA has led a group of individuals within the Cooperative Extension community to develop materials communicating key messages based on learnings from the Food Value Analysis application and a series of case studies that will be distributed to university programs interested in adopting the tool. The objective is for these case studies to be published prior to the publication of the 2015 Dietary Guidelines for Americans. The group has held one meeting thus far and has developed a logic model outlining how to assist individuals in delivering a nourishing meal to the table within the factors evaluated by the Food Value Analysis application. The group will be holding its second call in the near future and ILSI North America has been invited to participate.

Please let me know if you would like further information.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsil.org<<mailto:akretser@ilsil.org>>

From: [Michael Doyle](#)
To: [Delia Murphy](#); [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [fergc@foodsci.umass.edu](#); [kerr_dow@cargill.com](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: RE: ILSI North America Scientific Integrity Working Group
Date: Monday, June 01, 2015 9:18:12 AM

Thanks, Deli, for sending this. All looks good to me. I have no changes to suggest.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:madoyle@uga.edu>

From: Delia Murphy [dmurphy@ilsi.org]
Sent: Wednesday, May 27, 2015 1:34 PM
To: [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [fergc@foodsci.umass.edu](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: Alison Kretser
Subject: ILSI North America Scientific Integrity Working Group

To: ILSI North America Scientific Integrity Working Group
Re: Draft Plan of Work

Please find attached the draft plan of work for the ILSI North America Scientific Integrity Working Group which reflects the discussion at the 30 April meeting of the Working Group. Also attached is the Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature presented at the meeting and referenced in the plan of work.

Please read the document and provide comments or edits to the draft by COB Friday, 12 June. The revised document will then be re-distributed to the Working Group for final approval.

The draft plan of work will be shared with the ILSI North America Board of Trustees' Executive Committee on a conference call on 2 June. It will be clearly stated that this current version is a draft and has not been finalized by the Working Group.

The meeting minutes from the 30 April meeting are nearing completion and will be distributed to the Working Group as soon as possible.

Please let Alison and I know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200

Washington, DC 20005

202.659.0074 ext. 135

dmurphy@ilsina.org<<mailto:dmurphy@ilsina.org>>

www.ILSINA.org<<http://www.ilsina.org/>>

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[YT_purple_icon_invert_dreamstime_xxl_24164972]<<https://www.youtube.com/channel/UCA-MuKIT-IKQeVVn2EQV4tw>>

From: [Michael Doyle](#)
To: [Alison Kretser](#)
Subject: RE: ILSI North America Sodium Reduction Workshop
Date: Thursday, June 25, 2015 2:35:00 PM

Hi Alison,

Thanks for the update.

Some suggested speakers include:

1. Refrigerated Doughs: Food Spoilage and Waste
 - a. Bill Sperber (e-mail: [REDACTED])
 - b. Katie Swanson (e-mail: [REDACTED])
2. Functional and Quality Applications of Sodium
 - a. Janice Johnson, Cargill (e-mail: Janice_Johnson@cargill.com)
3. Texture/Mouthfeel in Grain Products
 - a. Gary Beauchamp, Monell (e-mail: beauchamp@monell.org)

Good luck.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [<mailto:akretser@ilsi.org>]
Sent: Wednesday, June 24, 2015 11:35 AM
To: Michael Doyle
Cc: Delia Murphy; Alison Kretser
Subject: RE: ILSI North America Sodium Reduction Workshop
Importance: High

Mike,

We are so pleased that you will be able to serve as a co-moderator for the sodium workshop on 22 September in Washington, DC. A formal invitation will be sent to you this week. We are finalizing

the list of speakers and we would welcome your recommendations for an academic or government speaker to cover several topics which are all highlighted in the attached agenda.

Given the timeframe, there is urgency in this request. If you have any other thoughts on other potential speakers, please chime in.

Thank you,
Alison

From: [Michael Doyle](#)
To: [Alison Kretser](#)
Cc: [Brenda H Banister](#)
Subject: RE: ILSI North America Technical Committee on Food Microbiology
Date: Friday, June 05, 2015 10:01:31 AM

Hoi Alison,

I would be willing to do this but neither date would work for me. My assistant Brenda can tell you the dates I am available.

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Alison Kretser [akretser@ilsi.org]
Sent: Thursday, June 4, 2015 6:04 PM
To: Michael Doyle
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org<<mailto:akretser@ilsi.org>>

From: [Michael Doyle](#)
To: [Delia Murphy](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 8:48:00 AM

Hi Delia,

Thank you for putting me in the loop on this. My schedule is very full so I don't want to delay things. I will be involved with the planning committee when I am available but don't feel the need to schedule a meeting based on my schedule.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Thursday, July 09, 2015 2:00 PM
To: Michael Doyle
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

Shortly, I will be sending you a survey monkey for a conference call with the planning committee of the ILSI North America workshop, The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act. Chris Taylor will be invited to the call as well as your co-moderator. She is also the government liaison for the Sodium Committee so she has participated on a previous planning call and I did not want to leave you out!

Please do not feel obligated to join the planning committee call if you are not able to do so. We will hold a call with both you and Chris as well as the rest of the speakers in early September before the workshop so you can wait until then to participate if you would like. On this planning committee call I am surveying for, we will be discussing the speaker list, finalizing the attendee list before invitations are sent, and discussing the science writer and plans for publication. If you cannot attend but would like to share your input, I can also send you the most up to date version of the agenda and the attendee list.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



From: [Michael Doyle](#)
To: [Delia Murphy](#)
Cc: [Alison Kretser](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 5:13:00 PM

Hi Delia,

I am certainly not looking for more to do, but considering the difficulties you are having with finding a speaker, I would be willing to do it.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Friday, July 10, 2015 12:48 PM
To: Michael Doyle
Cc: Alison Kretser
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

We are hitting a wall trying to find a speaker for the "Introduction: Salt and Sodium Preservatives for Microbiological Stability" talk for The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act workshop. We originally invited Dr. Jeff Sindelar, University of Wisconsin-Madison, who would like to speak but is only comfortable talking about meat and poultry. We then invited Dr. Bill Sperber, per your recommendation, but he is unable to participate. Dr. Sperber suggested Dr. Guy Johnson, Johnson Nutrition Solutions but Dr. Johnson is a nutritionist and not comfortable addressing this topic. Alison and I have discussed it and we feel that you are the best individual to speak on this topic. We had originally wanted to invite you to give this talk but tapped you to be a co-moderator because of your broad expertise in this field.

You really are the best person to give this talk so would you be willing to still co-moderate and give this presentation? You would also lead the morning discussant panel.

Thanks,

Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsi.org
www.ILSINA.org
Follow ILSI North America:



From: [Michael Doyle](#)
To: [Sulaiman, Irshad M.](#)
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Date: Monday, April 13, 2015 8:21:00 AM
Attachments: [Bio Doyle 167 words.mpd.doc](#)

Hi Irshad,

Attached is a brief bio for the introduction tomorrow.

Mike

From: Sulaiman, Irshad M. [mailto:Irshad.Sulaiman@fda.hhs.gov]
Sent: Sunday, April 12, 2015 7:13 PM
To: Michael Doyle
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Importance: High

Dear Dr. Doyle,

I will appreciate, if can you send me a brief **bio-sketch** of yourself for your introduction to meeting audience during the **Inaugural Keynote Address (45 min, 9:30 to 10:15 am)** for the **Southern Section of AOAC INTERNATIONAL 29th Annual Meeting** to be held at Doubletree Hotel Buckhead, 3342 Peachtree Road NE, Atlanta, Georgia on **Tuesday April 14, 2015**.

Best regards.

Irshad

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

-----Original Message-----

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, March 23, 2015 12:59 PM
To: Sulaiman, Irshad M.
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Terrific. Thanks, Irshad.

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mduoye@uga.edu>

From: Sulaiman, Irshad M.
Sent: Monday, March 23, 2015 12:40 PM
To: Michael Doyle
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Importance: High

Dear Professor Doyle,

A room has been reserved for you for one night (April 13th 2015).

The organizer has also asked me to inform you that you will also have a complimentary parking for your vehicle.

Please inform the front desk upon your arrival, and they will valet park your vehicle.

Kind regards.

Irshad

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

From: Michael Doyle [<mailto:mduoye@uga.edu>]

Sent: Friday, March 06, 2015 3:17 PM

To: Sulaiman, Irshad M.

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Thank you, Irshad, for this information. Yes, please reserve a room for me for the night of April 13. I would like Tong Zhao (tongzhao@uga.edu) and Dong Chen (chendong@uga.edu) to attend if they are available and will give them the information from this e-mail.

Regards,

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Sulaiman, Irshad M. [<mailto:Irshad.Sulaiman@fda.hhs.gov>]

Sent: Wednesday, February 25, 2015 9:29 AM

To: Michael Doyle

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Importance: High

Good morning Professor Doyle,

The President-Elect SSAOAC has informed me that SSAOAC can have a room reserved for you (for one night, April 13th 2015), if you plan to come the night before. Please let me know, if you would like to have the complimentary accommodation.

On behalf of the Program Committee of Southern Section of AOAC INTERNATIONAL 29th Annual Meeting, I would like to inform you that the Registration for all of the Speakers is complimentary. Please also be reminded that the registration is also free for the Students/Post docs (they need to contact me through e-mail and bring the current official ID to the meeting venue), please let me know if you want some of your student(s) to attend this meeting.

Please register at the following link and choose the “**staff registration**” for the meeting:

<http://www.eventbrite.com/e/southern-section-of-aoac-international-29th-annual-meeting-tickets-12722803247>

I am also enclosing the link for directions of the Meeting Venue: Doubletree Hotel Buckhead located at 3342 Peachtree Road NE, Atlanta, Georgia:

<http://doubletree3.hilton.com/en/hotels/georgia/doubletree-by-hilton-hotel-atlanta-buckhead-ATLBHDT/maps-directions/index.html>

Should you have any more questions or concerns, please let me know.

Best regards.

Irshad Sulaiman, PhD
Program Chair, Microbiology Session
Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

-----Original Message-----

From: Michael Doyle [<mailto:mdoyle@uga.edu>]

Sent: Thursday, January 15, 2015 3:00 PM

To: Sulaiman, Irshad M.

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Irshad,

How about "Challenges in Food Protection: A Global Opportunity" ?

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Thursday, January 15, 2015 10:30 AM
To: Sulaiman, Irshad M.
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Dear Irshad,

Thank you for this invitation. I would be delighted to give this address. Do you have a topic in mind?



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Sulaiman, Irshad M. [<mailto:Irshad.Sulaiman@fda.hhs.gov>]
Sent: Wednesday, January 14, 2015 10:01 PM
To: Michael Doyle
Cc: Sulaiman, Irshad M.
Subject: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Importance: High

Dear Professor Doyle,

On behalf of the **Program Committee of Southern Section of AOAC INTERNATIONAL 29th Annual Meeting**, I would like to invite you to give the inaugural **Keynote Address** (45 min, 9:30 to 10:15 am) to be held at Doubletree Hotel Buckhead, 3342 Peachtree Road NE, Atlanta, Georgia on **Tuesday April 14, 2015**.

I hope to hear a very positive response from you.

I will also appreciate if you can send me the tentative title of your talk at your earliest.

Best regards.

Irshad

Irshad Sulaiman, PhD

Program Chair, Microbiology Session
Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

From: [Michael Doyle](#)
To: [Delia Murphy](#)
Subject: RE: Meeting Request - please reply
Date: Thursday, July 09, 2015 3:42:00 PM

Hi Delia,

I will not be available to attend this conference call as I have meetings scheduled for all of the dates.

Mike Doyle

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mduoyle@uga.edu

-----Original Message-----

From: Delia Murphy [<mailto:info2@meetingwizard.com>]
Sent: Thursday, July 09, 2015 2:01 PM
To: Michael Doyle
Subject: Meeting Request - please reply

Hi,

You are invited to a meeting event by Delia Murphy. Please click on the link below to respond:

<http://www.meetingwizard.com/mwiz/v/r.cfm?mtag=454631571&m=1641086&g=16457142>

Or...cut & paste it into the address bar of your browser.

MeetingWizard - great meetings begin here!

Having a problem accessing your meeting request? Click the following link:
<http://www.meetingwizard.com/mwiz/v/rs.cfm?i=16457142>

From: [Michael Doyle](#)
To: [Amanda Haight](#)
Subject: RE: Mid-year 2015 Reimbursement
Date: Monday, July 13, 2015 10:53:02 AM
Attachments: [image002.png](#)

Thanks, Amanda.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Amanda Haight [ahaight@ilsil.org]
Sent: Monday, July 13, 2015 10:48 AM
To: Michael Doyle
Subject: Mid-year 2015 Reimbursement

Hi Dr. Doyle,

I received your reimbursement request via fax and will have it processed this week.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org<<http://www.ilsina.org/>>

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<http://www.linkedin.com/company/international-life-sciences-institute?trk=company_logo>

From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Subject: RE: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call
Date: Wednesday, April 08, 2015 1:56:00 PM

Hi Suzie,

Mike Doyle is available from 9:00 – 10:00 on May 11 and 19.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, April 08, 2015 11:37 AM
To: 'a.boobis@imperial.ac.uk'; 'peter.vanbladeren@nestle.com'; Michael Doyle; Catherine Field (cjfield@ualberta.ca); 'llsone@btinternet.com'; 'sara@unam.mx'; 'weavercm@purdue.edu'; Flavio Zambrone
Cc: Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com); Haan, Dawn E
Subject: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Dr. Boobis and Dr. van Bladeren would like to organize a conference call for the Science Advisory Group – a one-hour call beginning at 9:00 a.m. Eastern Daylight Time. Please indicate on which of the days listed below you are available for such a conference call:

Monday, May 4 _____
Tuesday, May 5 _____

Monday, May 11 x _____
Tuesday, May 12 _____
Wednesday, May 13 _____

Tuesday, May 19 x _____

Please return this information to me as soon as possible. Thank you.

From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Subject: RE: Polling for date for an ILSI Science Advisory Group conference call
Date: Monday, July 20, 2015 8:13:00 AM

Hi Suzie,

Mike Doyle is available on Friday, August 21.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Tuesday, July 14, 2015 10:36 AM
To: Michael Doyle; Catherine Field (cjfield@ualberta.ca); Ilson@btinternet.com; sara@unam.mx; weavercm@purdue.edu; 'Flavio Zambrone'
Cc: a.boobis@imperial.ac.uk; peter.vanbladeren@nestle.com; 'Haan, Dawn E'; Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com)
Subject: Polling for date for an ILSI Science Advisory Group conference call

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 _____

Wednesday, August 19 _____

Thursday, August 20 _____

Friday, August 21 ___X___

Thank you for responding to this request. I welcome any questions you have.

From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Cc: bbanist5@uga.edu
Subject: RE: Polling for date for the mid-year ILSI Board of Trustees conference call
Date: Thursday, March 05, 2015 5:32:00 PM
Attachments: [ILSI BOT mid-yr poll.doc](#)

Hi Suzie,

Attached is the calendar with Mike Doyle's availability in July for a two-hour conference call.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, February 25, 2015 10:43 AM
To: 'tabraham@mdlz.com'; 'rapplebaum@coca-cola.com'; 'belanger.se@pg.com'; 'a.boobis@imperial.ac.uk'; 's.chang@griffith.edu.au'; 'scohen@unmc.edu'; 'ary.bucione@dupont.com'; 'dennis.j.devlin@exxonmobil.com'; Michael Doyle; adamdrew@u.washington.edu; 'marion@vt.edu'; 'eisenbra@rhrk.uni-kl.de'; Catherine Field (cjfield@ualberta.ca); 'jerry.j.hjelle@monsanto.com'; 'takeshi_kimura@ajinomoto.com'; [REDACTED] 'm.t.kuwata@jcom.home.ne.jp'; [REDACTED] 'jlupton@tamu.edu'; 'johnmartin.obrien@rdls.nestle.com'; 'john.c.peters@ucdenver.edu'; 'Praesident@mri.bund.de'; [REDACTED]; 'geoffsmith@ilsisea.org.sg'; 'llsone@btinternet.com'; 'sara@unam.mx'; 'peter.vanbladeren@nestle.com'; 'kwallace@d.umn.edu'; 'weavercm@purdue.edu'; 'peter.weber@dsm.com'; 'liz.westring@genmills.com'
Cc: 'eholz@mdlz.com'; Maureen Clarke (mauclarke@coca-cola.com); 'carmel.james@griffith.edu.au'; 'jbradford@unmc.edu'; 'melinda.s.fleming@exxonmobil.com'; 'hemm@rhrk.uni-kl.de'; 'donna.o.triplett@monsanto.com'; Usui-Etsuko (笛吹 悦子) (etsuko_usui@ajinomoto.com); 'clbishop@tamu.edu'; 'christine.combe@rdls.nestle.com'; andrea.schmid@mri.bund.de; Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com); 'haan@purdue.edu'; 'christine.lagerquist@genmills.com'; Flavio Zambrone; Beth Brueggemeyer
Subject: Polling for date for the mid-year ILSI Board of Trustees conference call

TO: ILSI Board of Trustees

FROM: Suzie Harris

Greetings to each of you. 2015 is off and running. I hope you are keeping up with all the various ILSI activities through the ILSI website and ILSI News.

It is time to set the date for the Board's mid-year conference call – a two-hour call that will begin at 9:00 a.m. Eastern Daylight Time. Please use the attached calendar to indicate the days in July when you are available to participate. The days marked with "X" are days when there are conflicts for that time slot. The call will not be held on these days.

Once you have marked your availability on the calendar, please return it to me. I will then send out another email confirming the date.

Please let me know if you have any questions.

From: [Michael Doyle](#)
To: [Lisa Chandler](#); [J. Scott Angle](#)
Subject: RE: Regents' Professorship Renewal Due
Date: Tuesday, Apr 07, 2015 10:10:00 AM
Attachments: [Doyle Abbrev CV for REGENTS PROFESSORSHIP RENEWAL 4-7-15 w-Props.doc](#)

Scott and Lisa,

Attached is the revised version of my abbreviated CV.

Thanks



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Lisa Chandler
Sent: Tuesday, April 07, 2015 9:44 AM
To: Michael Doyle
Subject: RE: Regents' Professorship Renewal Due

Ok, thank you.

Lisa

Lisa Chandler
Administrative Manager I

College of Agricultural and Environmental Sciences
Dean and Director's Office
101 Conner Hall
Athens, GA 30602

Notary Public
Phone-706-542-3924
Fax-706-542-0803
alisao@uga.edu

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From: Michael Doyle
Sent: Tuesday, April 07, 2015 9:40 AM
To: J. Scott Angle; Lisa Chandler
Subject: FW: Regents' Professorship Renewal Due

I need to update one section of the CV and will send in a revised version with the updated information soon.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Michael Doyle
Sent: Tuesday, April 07, 2015 9:18 AM
To: J. Scott Angle
Cc: Lisa Chandler
Subject: FW: Regents' Professorship Renewal Due

Scott,

Attached is an abbreviated CV. Let me know if you need anything else.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216

e-mail: mdoyle@uga.edu

From: Lisa Chandler
Sent: Monday, April 06, 2015 3:33 PM
To: Michael Doyle
Cc: J. Scott Angle
Subject: FW: Regents' Professorship Renewal Due

Hi Dr. Doyle,

Please send an updated CV to Dean Angle. Since your retirement won't be until 2016, we need to request renewal of your Regents Professorship, which will end with your retirement. Thanks and have a great day.

Lisa
Lisa Chandler
Administrative Manager I

College of Agricultural and Environmental Sciences
Dean and Director's Office
101 Conner Hall
Athens, GA 30602

Notary Public
Phone-706-542-3924
Fax-706-542-0803
alisac@uga.edu

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From: Jessica Shaughnessy
Sent: Monday, March 30, 2015 3:19 PM
To: J. Scott Angle; Lisa Chandler
Cc: Sarah F Covert
Subject: Regents' Professorship Renewal Due

Per UGA policy, Regents' Professorships shall be renewed at the discretion of the President every five years. The following Regents' Professor in your college is due to undergo this 5 year review:

- Michael Doyle, Food Science & Technology

The review process used in your college can be developed at your discretion. At a minimum, you will need to submit a current CV and a letter from you to the President for each Regents' Professor indicating whether or not you recommend renewal of their Professorship.

Please submit your recommendations to the Office of Faculty Affairs by Friday, April 24th.

Jessica A Shaughnessy
Administrative Specialist I
Office of Faculty Affairs
225 New College
Athens, GA 30602
706-542-0547
jessica.shaughnessy@uga.edu

From: [Michael Doyle](#)
To: [Amanda Haight](#)
Subject: RE: Reservation Confirmation for the 2015 Mid-year Meeting
Date: Tuesday, June 16, 2015 12:50:13 PM
Attachments: [image002.png](#)

Thanks, Amanda.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Amanda Haight [ahaight@ilsa.org]
Sent: Tuesday, June 16, 2015 12:47 PM
To: Michael Doyle
Cc: Ann J Autry; Brenda H Banister
Subject: Reservation Confirmation for the 2015 Mid-year Meeting

Good afternoon Dr. Doyle,

I hope you are doing well. I wanted to send a quick note to confirm your hotel arrangements for the upcoming Mid-year Meetings.

All of the Mid-year meetings will be held at:

The Loews Madison Hotel
1177 Fifteenth Street NW
Washington, DC 20005
202-862-1600

Your hotel reservation is confirmed for the night of 30 June with check out on 1 July. Your reservation number is 13340614.

Please let me know if you have any questions.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128

www.ilsina.org<<http://www.ilsina.org/>>

Follow ILSI North America:

[Twitter_Icon]<https://twitter.com/ILSI_NA>[youtube_16]<<http://www.youtube.com/user/ILSIGlobal/featured>>

[Facebook_Icon]<<https://www.facebook.com/InternationalLifeSciencesInstitute>>[LinkedIn_Icon]

<http://www.linkedin.com/company/international-life-sciences-institute?trk=company_logo>

From: [Michael Doyle](#)
To: [Rizk, Steve](#)
Subject: RE: WGS Project
Date: Friday, February 06, 2015 11:06:00 AM

Hello Steve,

Dr. Doyle has a call from 2:30-4:30 on Monday. Will 4:30 PM EST work for you? The number to call is 770-228-7284.

Brenda Banister
Assistant to Mike Doyle

From: Rizk, Steve [mailto:steve.rizk@effem.com]
Sent: Friday, February 06, 2015 8:05 AM
To: Michael Doyle
Subject: Re: WGS Project

Hi Mike. It was great seeing you at the ILSI Annual meeting. Thanks for connecting us and CDC as well as the insight on ConAgra. Do you have any time on Monday afternoon after 3 pm for us to have a brief discussion of your understanding of the ConAgra project, pros and cons ? We would like to learn from others so we don't repeat the same mistakes. Thanks.

Best Regards

Steve Rizk

On Feb 4, 2015, at 8:46 AM, "Michael Doyle" <mdoyle@uga.edu> wrote:

Steve and Art,

ConAgra has been supporting a similar project at the University of Nebraska (Andy Benson). You might benefit from a meeting with him and ConAgra. Frankly I haven't been impressed with the findings through the last update.
Mike

Sent from my iPhone

On Feb 4, 2015, at 7:20 AM, Rizk, Steve <steve.rizk@effem.com> wrote:

Mike,
Thanks for forwarding this to me.
Art,
I'm happy to talk with you to better understand your request. In the meantime I will mention your interest in this program to my boss, Dave Cream.

Best Regards

Steve Rizk

On Feb 3, 2015, at 2:49 PM, "Michael Doyle" <mdoyle@uga.edu> wrote:

Art,

I suggest you discuss with Steve Rizk who is the Global Head of Scientific and Regulatory Affairs at MARS Inc.

Mike

From: Liang, Arthur P. (CDC/OID/NCEZID)
[<mailto:apl1@cdc.gov>]
Sent: Tuesday, February 03, 2015 1:16 PM
To: Michael Doyle
Cc: Xiangyu Deng
Subject: RE: WGS Project

None of the WGS folks at CDC, FDA or FSIS know about this.
Do you think our industry contacts can point me to someone at Mars that we can invite to give a seminar or something? My extended family are all IBM people, but they have been retired for too many years, I think. Thanks,
Art

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Tuesday, February 03, 2015 8:59 AM
To: Liang, Arthur P. (CDC/OID/NCEZID)
Cc: Xiangyu Deng
Subject: WGS Project

Hi Art,

Do you know anything about the Mars-IBM-CDC WGS project described below?

<image001.gif>
Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216

e-mail: mdoyle@uga.edu

From: Michael Roberson
[<mailto:Michael.Roberson@publix.com>]
Sent: Monday, February 02, 2015 4:34 PM
To: Michael Doyle
Subject: Mars - IBM WGS Project

Mike,

It would be great if we could learn more about this endeavor at the next CDC – Food Industry Safe Foods Forum. This is fascinating!

Kind regards, Michael

Michael Roberson, CFS, CP-FS
Director of Corporate Quality Assurance
Publix Super Markets, Inc.
863.688.1188 ext. 32422
michael.roberson@publix.com

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Industry Consortium Begins Enormous DNA Sequencing Project for Food Safety

By [Lydia Zuraw](#) | February 2, 2015

[<image002.jpg>](#)

Mars Inc. and IBM Research have teamed up for an ambitious food safety whole-genome sequencing project.

The [Consortium for Sequencing the Food Supply Chain](#) will study the the microbial ecology of foods and their processing environments. Having a much deeper understanding of the populations in these ecologies —

bacteria, fungi, viruses, and other microorganisms — and how they interact with each other can then be used to develop new methods for keeping food safe, said Dave Crean, Mars' global head for research and development.

The science itself is similar to what the U.S. Centers for Disease Control and Prevention is using to [improve foodborne illness outbreak investigations](#). The difference is that instead of just sequencing the pathogen isolates from patients and the food that sickened them, Mars and IBM will be sequencing the DNA and RNA for all of the microorganisms on and in foods.

“We’re looking to understand how supply chains and production environments influence the final product from a microbial point of view,” Crean told **Food Safety News**. “Can we see microbial ecologies that give a greater risk of pathogens being present?”

Food companies spend a lot of time on microbial testing to ensure that there aren’t pathogens in their products, but this consortium wants to know if there are protective actions food producers can take in respect to microbiomes that can reduce risk and make production safer — certain cleaning procedures are one theory.

With more than 130 factories worldwide, Mars is also in the position to map the flow of microorganisms into and through the supply chain on a global level, Crean said.

The team will start with basic commodities, such as wheat and soy, and try to see if there is a “stable” microbiology associated with them as raw materials. The researchers will also sequence the genes of the microorganisms as the foods move through a production process to find out how the microbiome is affected by different production processes, if at all.

“Are microbiomes more specific to the raw material, or to the specific factories that they’re passing through, or the geography that they’re coming from?” Crean wondered.

The project is going to produce a lot of data — something Crean said the team recognizes as a “significant challenge.” Stressing that it’s still “very early days,” he noted that Mars and IBM are looking to partner with industry, academics, regulators and some NGOs on the project.

The vast number of microbiomes and rate at which microorganisms can evolve means that sequencing everything is virtually impossible. For now, the consortium is working on an initial timeline of three years, at which point Crean said they should have “some

pretty clear outcomes.”

“We’ll have more of an idea about how to take it forward after that three years,” he added.

© Food Safety News

From: [Michael Doyle](#)
To: [Eric Hentges](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#); [Heather Steele](#); [Amanda Haight](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 9:47:13 AM

Terrific. Many thanks, Eric.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Eric Hentges [ehentges@ilsi.org]
Sent: Tuesday, July 7, 2015 9:35 AM
To: Michael Doyle
Cc: Arthur P. Liang (apl1@cdc.gov); Heather Steele; Amanda Haight
Subject: RE: YouTube Request

Dear Mike,
I will be glad to share the link to Eric Brown's presentation with Art. Staff tells me that the editing and posting to our website will not be finished until tomorrow, so as soon as that is done I can send out the link.
Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov<<mailto:apl1@cdc.gov>>) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

[cid:image001.gif@01D0B898.50E2E050]

Michael P. Doyle, Ph.D.

Regents Professor and Director

Center for Food Safety

University of Georgia

1109 Experiment Street

Griffin, GA 30223-1797

Tel: 770-228-7284

Fax: 770-229-3216

e-mail: mdoyle@uga.edu<<mailto:mdoyle@uga.edu>>

From: [Michael Doyle](#)
To: [Eric Hentges](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 3:18:30 PM

Many thanks, Eric. You're terrific.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Eric Hentges [ehentges@ilsi.org]
Sent: Tuesday, July 7, 2015 2:53 PM
To: Michael Doyle
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: RE: YouTube Request

Dear Mike and Art,

Below is the link to Eric Brown's presentation. Please let me know if you have further questions or any problems with the link.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>

ILSI NA: Whole-Genome Sequencing for Regulatory Science and the Forging of a Global Food Safety Network for Source Tracking of Bacterial Pathogens (Eric Brown)
<https://youtu.be/MuHX8Y7hA98>

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)

Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov<<mailto:apl1@cdc.gov>>) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

[cid:image001.gif@01D0B8C4.B83DE7F0]

Michael P. Doyle, Ph.D.

Regents Professor and Director

Center for Food Safety

University of Georgia

1109 Experiment Street

Griffin, GA 30223-1797

Tel: 770-228-7284

Fax: 770-229-3216

e-mail: mdoyle@uga.edu<<mailto:mdoyle@uga.edu>>

From: [Michael Doyle](#)
To: [Muth, Mary K.: mco@rti.org](#)
Subject: RE: request to participate on an expert panel for FDA
Date: Wednesday, March 11, 2015 5:01:00 PM
Attachments: [Doyle-Project Description RTI expert panel Food Safety.doc](#)
[Doyle Abbrev CV for FDA Expert Panel 3-11-15.doc](#)

Hi Mary,

I am available to serve on the panel.

Michaela, attached is the information form and an abbreviated CV.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Muth, Mary K. [<mailto:muth@rti.org>]
Sent: Wednesday, March 11, 2015 8:53 AM
To: Michael Doyle
Subject: request to participate on an expert panel for FDA

Mike,

I'm hoping you might be able to help us out again with an expert panel for FDA related to FSMA. Under contract with FDA, we're convening an expert panel to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

The specific objectives of the expert panel are as follows:

- Review or estimate baseline contamination rates for selected contaminants (pathogens) by broad product category
- Estimate changes in contamination rates as a result of implementation of the provisions of the Preventive Controls rule

These estimates will be used to conduct an economic analysis of the potential benefits of the Preventive Controls rule for foods under FDA's jurisdiction.

We will conduct the exercise by teleconference and email and therefore travel no travel is required. We will also provide an honorarium for your participation. I've attached a document that provides more information about the project and a form for you to complete regarding your interest and availability. Due to the urgency of the request, we would appreciate if you could return this form by **Monday, March 16** to **Michaela Coglaiti** (mcc@rti.org), or let us know if you are not interested or available.

If you have questions regarding the project, please don't hesitate to contact me.

Sincerely,

Mary K. Muth, PhD
Director, Food & Nutrition Policy Research Program
RTI International
3040 Cornwallis Road
Research Triangle Park, NC 27709-2194
919-541-7289
muth@rti.org
http://www.rti.org/page.cfm/Food_and_Nutrition_Policy_Research

From: [Michael Doyle](#)
To: [32nd Wold Veterinary Congress](#)
Subject: Re: 32nd World Veterinary Congress - Invitation
Date: Monday, November 10, 2014 1:35:23 PM
Attachments: [Bio Doyle for Turkey 11-10-14.docx](#)
[Doyle300dpi.jpg](#)

Hi Irfan,

Thank you for this invitation. I would be delighted to participate as a Keynote Speaker and Session Moderator at the 32nd World Veterinary Congress in September 2015. It will be a terrific opportunity to reunite with my many colleagues and friends from Turkey. I look forward to visiting with you then.

All the best.

Sincerely,

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: 32nd Wold Veterinary Congress <info@wvcistanbul2015.com>
Sent: Monday, November 10, 2014 4:35 AM
To: Michael Doyle
Cc: info@wvcistanbul2015.com
Subject: 32nd World Veterinary Congress - Invitation

Dear Dr. Michael Doyle,

It is our pleasure to inform you that the **32nd World Veterinary Congress** will be organized by the Turkish Veterinary Medical Association (TVHB) between September 13-17, 2015 at the Istanbul Lutfi Kirdar Congress & Exhibition Center, Istanbul, Turkey.

You may find the official invitation letter as attached. It is our great honor to invite you to be a Keynote Speaker and the moderator of the session for the "[Food Hygiene](#)" main topic at WVC 2015. We will be very glad if you kindly accept our invitation and share your expertise with us. We are certain that your contribution is essential for the success of this Congress.

Our official organizing agency, ZED Event Management, will be in touch with you to finalize the arrangements of your trip once you have indicated your acceptance of our invitation. We would appreciate your reply to info@wvcistanbul2015.com by November 15, 2014 at the latest. With your acceptance, we also request a 250 word bio and a professional headshot for inclusion on the Congress website and in printed materials. In addition, we would be delighted if you could soon thereafter inform us about your convenience schedule for the presentation.

Thank you very much for your valuable contribution. We are looking forward to welcoming you to Turkey!

Yours sincerely,

Prof. Dr. Irfan Erol, DVM, Ph.D.

WVC 2015 Chairman

From: [Michael Doyle](#)
To: [Alison Kretser](#)
Subject: Re: ILSI North America Technical Committee on Food Microbiology
Date: Thursday, June 04, 2015 6:18:19 PM

Hi Alison,

I'll be back in the office tomorrow. We can discuss then if you are available.

Mike

Sent from my iPhone

On Jun 4, 2015, at 5:04 PM, Alison Kretser <akretser@ilsi.org> wrote:

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

<6-4-15 Sodium Workshop Draft Outline.docx>

From: [Michael Doyle](#)
To: [Heather Steele](#)
Subject: Re: Microbiota & Health Mtg Survey
Date: Wednesday, February 04, 2015 9:38:41 AM

Hi Heather,

You might consider including Isabel Walls (USDA) in the planning. She is a strong proponent of microbiome research and has influence within NIFA.

Mike Doyle

Sent from my iPhone

On Feb 4, 2015, at 9:04 AM, Heather Steele <hsteele@ilsil.org> wrote:

To interested ILSI North America members and advisors:

Thank you for your interest in a new ILSI North America initiative on microbiota & health. Many of you participated on a series of emerging issue conference calls last year, or were a member of the former project committee on gut microbes & health. A summary of the most recent conference call in late October is attached. On that call, a decision was made to hold an in-person meeting in Washington DC in early 2015. Please click on the link below to indicate your availability to attend a meeting at the ILSI offices in March or April.

<https://www.surveymonkey.com/s/YY77L7X>

The meeting will be organized as a mini-workshop/seminar in the morning and invitees may include scientists from NIH, USDA, FDA and Health Canada, providing an opportunity to discuss research priorities and opportunities. In the afternoon, ILSI North America members and advisors will continue the meeting to ascertain interest in re-forming the project committee or proceeding as a task force. There are funds, held in reserve, which could help start new activity in this area. Attendees will strive to:

- Prioritize 2 to 3 key research questions of interest
- Agree on end points to achieve
- Identify collaborative partners (including other ILSI branches)
- Define action steps and proposed time lines

Areas of interest discussed on the 2014 conference calls include:

- Nutrient and diet pattern impact on microbiome ecology, functionality and performance, and vice versa?
- Food product, ingredients/biologics supplement impact on microbiome and health?

<!--[if !supportLists]-->- <!--[endif]--
>Methodologies/approaches/technologies challenges and advances.
<!--[if !supportLists]-->- <!--[endif]-->Scientific evidence needed to
support performance claims.

I have included below a brief background on recent ILSI North America activities related to microbiota and health. Please contact me at ILSI North America with any questions. I hope you can attend our spring workshop/meeting.

Heather

Brief background on ILSI North America activities related to Microbiota & Health

ILSI North America previously had a project committee on Gut Microbes and Health. First formed in 2009, the committee's mission was to further explore the relationship between gut microbes and health, and how dietary factors affect the microbiome. The committee disbanded in 2012, after convening a successful consensus-style workshop on defining a healthy GI microbiome in late 2011. A resulting paper was published in *Cell Host & Microbe* in 2012. In addition, a 2012 Annual Meeting scientific session was organized on the "Human Gut Microbiome."

Microbiota and Health was identified as a re-emerging issue for 2014. The issue was discussed at the ILSI North America Assembly of Members/FNSP meeting in January 2014 and many signed up to indicate interest in the topic. Several conference calls were held in 2014 to discuss the scientific issues related to this area, including new research and recent developments in the field, as well as possible next steps.

ILSI North America addressed this issue in several ways. One of our featured speakers at the 2014 ILSI North America Mid-Year FNSP meeting was Gary Wu, PhD, University of Pennsylvania, who spoke on "Diet, Microbiota and Intervention." In addition, an ILSI North America scientific session at last month's 2015 ILSI Annual Meeting focused on the microbiome and was titled "I am the Microbiome: It's the Microbio + Me."

Next steps: re-form as a project committee or move forward as a task force (limited activity and lifespan).

Heather H. Steele
Director, Program Development
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
hsteele@ilsi.org
202-659-0074 x150

<Notes 22 October 2014 Microbiota Conf Call.doc>

From: [Michael Doyle](#)
To: [Brenda H Banister](#)
Subject: Re: NIH grant update meeting
Date: Thursday, February 19, 2015 8:44:04 AM

Apparently I missed it. Would you tell Babbi what happened and if he needs input from me?
Thanks.

Mike

Sent from my iPhone

On Feb 19, 2015, at 5:28 AM, Brenda H Banister <bbanist5@uga.edu> wrote:

It was on your calendar for 2:30 on Feb. 3 which was the afternoon you left (about 4) for the USDA/NIFA/ILSI workshop in Washington, but I don't recall if you actually called in.

Brenda

Brenda Banister
Administrative Manager
Center for Food Safety
University of Georgia
1109 Experiment St.
Griffin, GA 30223
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: bbanist5@uga.edu

From: Michael Doyle
Sent: Wednesday, February 18, 2015 10:46 PM
To: Brenda H Banister
Subject: Fwd: NIH grant update meeting

Brenda
Did I miss this call?
Mike

Sent from my iPhone

Begin forwarded message:

From: <baabi@zansors.com>
Date: January 22, 2015 at 12:50:10 PM EST
To: Michael Doyle <mdoyle@uga.edu>
Subject: RE: NIH grant update meeting

Brenda and Mike: Let's plan on Tues. Feb. 3 at 2:30pm EST. Call-in number

is (862)-902-0250 and access code 4992276

----- Original Message -----

Subject: RE: NIH grant update meeting

From: Michael Doyle <mdoyle@uga.edu>

Date: Thu, January 22, 2015 9:33 am

To: "baabi@zansors.com" <baabi@zansors.com>

Hello Baabi,

Dr. Doyle is available for a call as follows:

February 2 – 10:00 – 11:30 AM EST

February 3 – 11:00 – noon ; 1:30 – 3:30 PM EST

February 5 – 10:00 – noon; 2:00 – 4:30 PM EST

February 6 – 9:00 – noon; 1:00 – 2:00 PM EST

Let me know if any of these days/times will work.

Brenda Banister

Assistant to Mike Doyle

From: baabi@zansors.com [<mailto:baabi@zansors.com>]

Sent: Wednesday, January 21, 2015 5:03 PM

To: Michael Doyle; Rebecca Lai; baichen@zansors.com

Subject: NIH grant update meeting

Rebecca, Mike, and Baichen,

Let's have an update meeting on the NIH grant. I know about several great milestones achieved thus far by talking to Baichen. Still more work to do.

When are good or bad times the week of Mon. Feb 2?

Best, Baabi

From: [Michael Doyle](#)
To: [ehentges@s.org](#)
Cc: [Arthur P. Liang \(ap1@cdc.gov\)](#)
Subject: YouTube Request
Date: Monday, July 06, 2015 3:56:00 PM

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: [Michael Doyle](#)
To: mdoyle103@msn.com
Subject: FW: M. Doyle's Updated CV, June 2015.
Date: Monday, June 15, 2015 5:35:33 PM
Attachments: [MPD Revised CV June 9, 2015.doc](#)

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Katherine Autry
Sent: Tuesday, June 9, 2015 10:29 AM
To: Michael Doyle; Brenda H Banister; Ann J Autry
Subject: M. Doyle's Updated CV, June 2015.

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** 1949; Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. National Academy of Medicine (Institute of Medicine of the National Academies)
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, National Academy of Medicine (Institute of Medicine, National Academies), 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003

35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009.
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao).
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors, 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate", by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)
47. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Surface and internalized *Escherichia coli* O157:H7 on field-grown spinach and lettuce treated with spray-contaminated irrigation water," by M.C. Erickson, C.C. Webb, J.C. Diaz-Perez, S.C. Phatak, J.J. Silvey, L. Davey, A.S. Payton, J. Liao, L. Ma, and M. P. Doyle. 73:1023-1029
48. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Infrequent internalization of *Escherichia coli* O157:H7 into field-grown leafy greens," by M.C. Erickson, C.C. Webb, J. C. Diaz-Perez, S.C. Phatak, J. J. Silvey, L. Davey, A. S. Payton, J. Liao, L. Ma and M. P. Doyle. 73: 500-507
49. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.
4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011; 70th edition, 2016.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention

and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health

Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology, 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians, 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs), 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology, 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in Ground Beef Draft Risk Assessment, 2001-2002.

Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on Food Safety and Food Microbiology, 2002-

Member, Partnership for Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-2015.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009.
 Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014
 Member, International Life Sciences Institute Board of Trustees, 2014-
 Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017
 Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

BIBLIOGRAPHY OF PUBLICATIONS

Papers Published in Refereed Journals/Publications

1. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. I. Effects of moist heat, age of conidia, and sporulation medium. J. Milk Food Technol. 38:678-682.
2. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. II. Effects of pH and buffers, glucose, sucrose, and sodium chloride. J. Milk Food Technol. 38:750-758.
3. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by fragmented and intact mycelia of Aspergillus parasiticus grown 5 to 18 days with and without agitation. J. Food Prot. 41:549-555.
4. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of temperature and concentration of bisulfite. J. Food Prot. 41:774-780.
5. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of citric acid and methanol and possible mechanism of degradation. J. Food Prot. 41:891-896.
6. Doyle, M. P., and E. H. Marth. 1978. Degradation of aflatoxin by lactoperoxidase. Z. Lebensm. Unters.-Forsch. 166:271-273.
7. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin at several initial concentrations is degraded by different amounts of mycelium of Aspergillus parasiticus. Z. Lebensm. Unters.-Forsch. 166:359-362.
8. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by mycelia from toxigenic and nontoxigenic strains of aspergilli grown on different substrates. Mycopathologia 63:145-153.
9. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by heated and unheated mycelia, filtrates of homogenized mycelia and filtrates of broth cultures of Aspergillus parasiticus. Mycopathologia 64:59-62.

10. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded at different temperatures and pH values by mycelia of Aspergillus parasiticus. Eur. J. Appl. Microbiol. Biotechnol. 6:95-100.
11. Marth, E. H., and M. P. Doyle. 1979. Update on molds: degradation of aflatoxin. Food Technol. 33(1):81-87.
12. Doyle, M. P., and E. H. Marth. 1979. Peroxidase activity in mycelia of Aspergillus parasiticus that degrade aflatoxin. Eur. J. Appl. Microbiol. Biotechnol. 7:211-217.
13. Doyle, M. P. 1981. Campylobacter fetus subsp. jejuni: an old pathogen of new concern. J. Food Prot. 44:480-488.
14. Doyle, M. P., and D. J. Roman. 1981. Growth and survival of Campylobacter fetus subsp. jejuni as a function of temperature and pH. J. Food Prot. 44:596-601.
15. Doyle, M. P., M. B. Hugdahl, and S. L. Taylor. 1981. Isolation of virulent Yersinia enterocolitica from porcine tongues. Appl. Environ. Microbiol. 42:661-666.
16. Doyle, M. P., N. J. Bains, J. L. Schoeni, and E. M. Foster. 1982. Fate of Salmonella typhimurium and Staphylococcus aureus in meat salads prepared with mayonnaise. J. Food Prot. 45:152-156, 168.
17. Doyle, M. P., and D. J. Roman. 1982. Sensitivity of Campylobacter jejuni to sodium chloride. Appl. Environ. Microbiol. 43:561-565.
18. Doyle, M. P., and D. J. Roman. 1982. Sensitivity of Campylobacter jejuni to drying. J. Food Prot. 45:507-510.
19. Doyle, M. P., and D. J. Roman. 1982. Recovery of Campylobacter jejuni and Campylobacter coli from foods by selective enrichment. Appl. Environ. Microbiol. 43:1343-1353.
20. Doyle, M. P., R. S. Applebaum, R. E. Brackett, and E. H. Marth. 1982. Physical, chemical, and biological degradation of mycotoxins in foods and agricultural commodities. J. Food Prot. 45:964-971.
21. Doyle, M. P., M. B. Hugdahl, M. Tu Chang, and J. T. Beery. 1982. Serological relatedness of mouse-virulent Yersinia enterocolitica. Infect. Immun. 37:1234-1240.
22. Doyle, M. P., and D. J. Roman. 1982. Prevalence and survival of Campylobacter jejuni in unpasteurized milk. Appl. Environ. Microbiol. 44:1154-1158.
23. Doyle, M. P., and M. B. Hugdahl. 1983. Improved procedure for recovery of Yersinia enterocolitica from meats. Appl. Environ. Microbiol. 45:127-135.
24. Doyle, M. P. 1983. Effect of carbon dioxide on toxin production by Clostridium botulinum. Eur. J. Appl. Microbiol. Biotechnol. 17:53-56.

25. Koidis, P., and M. P. Doyle. 1983. Survival of Campylobacter jejuni in presence of bisulfite and different atmospheres. Eur. J. Clin. Microbiol. 2:384-388.
26. Koidis, P., and M. P. Doyle. 1983. Survival of Campylobacter jejuni in fresh and heated red meat. J. Food Prot. 46:771-774.
27. Chang, M. T., and M. P. Doyle. 1984. Identification of specific outer membrane polypeptides associated with virulent Yersinia enterocolitica. Infect. Immun. 43:472-476.
28. Koidis, P., and M. P. Doyle. 1984. Procedure for increased recovery of Campylobacter jejuni from inoculated unpasteurized milk. Appl. Environ. Microbiol. 47:455-460.
29. Doyle, M. P. 1984. Association of Campylobacter jejuni with laying hens and eggs. Appl. Environ. Microbiol. 47:533-536.
30. Kovats, S. K., M. P. Doyle, and N. Tanaka. 1984. Evaluation of microbiological safety of tofu. J. Food Prot. 47:618-622.
31. Chang, M. T., J. Schink, J. Shimaoka, and M. P. Doyle. 1984. Comparison of three tests for virulent Yersinia enterocolitica. J. Clin. Microbiol. 20:589-591.
32. Doyle, M. P., and J. L. Schoeni. 1984. Survival and growth characteristics of Escherichia coli associated with hemorrhagic colitis. Appl. Environ. Microbiol. 48:855-856.
33. Beery, J. T., M. P. Doyle, and N. A. Higley. 1984. Cytotoxic activity of Escherichia coli O157:H7 culture filtrate on the mouse colon and kidney. Curr. Microbiol. 11:335-342.
34. Beery, J. T., M. P. Doyle, and J. L. Schoeni. 1985. Colonization of chicken ceca by Escherichia coli associated with hemorrhagic colitis. Appl. Environ. Microbiol. 49:310-315.
35. Tanaka, N., S. K. Kovats, J. A. Guggisberg, L. M. Meske, and M. P. Doyle. 1985. Evaluation of the microbiological safety of tempeh made with unacidified soybeans. J. Food Prot. 48:438-441.
36. Tanaka, N., S. K. Kovats, J. A. Guggisberg, L. M. Meske, and M. P. Doyle. 1985. Evaluation of the bacteriological safety of low-salt miso. J. Food Prot. 48:435-437.
37. Tanaka, N., L. M. Meske, M. P. Doyle, E. Traisman, D. W. Thayer, and R. W. Johnston. 1985. Plant trials of bacon made with lactic acid bacteria sucrose and lowered sodium nitrite. J. Food Prot. 48:679-686.
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- Alali, W. Q., C. L. Hofacre, G. F. Mathis, G. Faltys, S. C. Ricke, and M. P. Doyle. 2012. Effect of non-pharmaceutical compounds on *Salmonella* shedding and colonization in broiler chickens. IAFP Annual Meeting, Providence, RI, July 22-25. No. T5-05.
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- Chen, Dong, Tong Zhao, and Michael P. Doyle. 2013. Transfer of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* during slicing of deli meats and cheese, and validation of the efficacy of sanitizers. Abstr., Poster Presentation, CFS Annual Meeting, Atlanta, GA, March 5-6.
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- Wang, B.Y., J. Hong, S.G. Ciancio, T. Zhao, and M.P. Doyle. 2013. Elimination of oral biofilm pathogens by a novel antimicrobial formulation. Abstr. Inter. Acad. Periodontology Biennial Congress, Guangdong, PR China, May 31-June 1.
- Alali, W. B. Yang, P. Donado, Y. Ta, R. Gaidashov, C. Jarquin, I. Walls, and M.P. Doyle. 2013. Prevalence of *Salmonella* on raw poultry in emerging market countries. Abstr. IAFP Annual Meeting, Charlotte, NC, July 28-31. No. T1-07.
- Jadeja, R., Yen-Con Hung, Tong Zhao, Ping Zhao, and Michael P. Doyle. 2013. Comparison of current and novel chemical treatments to control *Escherichia coli* O157:H7 and O26 on beef trim and ground beef patties. Abstr. Beef Industry Safety Summit, Dallas, TX. March 13-15.
- Doyle, Michael P. 2013. Global Trends in Food Safety, Abstr. 3rd Asia Pacific International Conference on Food Safety, Taiwan. October 29 – November 1.
- Chen, Dong, Tong Zhao, and Michael Doyle. 2014. Growth and control of pathogens in biofilms on the surface of stainless steel by temperature and chemical sanitizers. Abstr. IAFP Annual Meeting, Indianapolis, IN.

Doyle, Michael P. One Health Spring Seminar, February 27, 2015 CDC in Atlanta, Georgia.

Editorials

1. Doyle, M. P. 1992. IAMFES-Leading the way in food safety. Dairy, Food and Environmental Sanitation 12:550.
2. Doyle, M. P. 1992. Committees, Task Forces, and Professional Develop Groups. Dairy, Food and Environmental Sanitation 12:611.
3. Doyle, M. P. 1992. An industry award for commitment to food safety. Dairy, Food and Environmental Sanitation 12:662.
4. Doyle, M. P. 1992. A glimpse of the IAMFES 1993 Annual Meeting. Dairy, Food and Environmental Sanitation 12:738.
5. Doyle, M. P. 1992. Meeting the professional needs of IAMFES members. Dairy, Food and Environmental Sanitation 12:790.
6. Doyle, M. P. 1993. Putting food safety issues in perspective. Dairy, Food and Environmental Sanitation 13:6.
7. Doyle, M. P. 1993. What is the International Life Sciences Institute? Dairy, Food and Environmental Sanitation 23:66.
8. Doyle, M. P. 1993. Escherichia coli O157:H7 strikes again. Dairy, Food and Environmental Sanitation 23:150.
9. Doyle, M. P. 1993. The search for new members; where do we go from here? Dairy, Food and Environmental Sanitation 23:206.
10. Doyle, M. P. 1993. See you in Atlanta. Dairy, Food and Environmental Sanitation 23:267.
11. Doyle, M. P. 1993. Dairy, Food and Environmental Sanitation - Who wants it? Dairy, Food and Environmental Sanitation 23:319.
12. Doyle, M. P. 1993. Food Safety in the 21st Century. Dairy, Food and Environmental Sanitation 23:383.
13. Doyle, M. P. 1993. FY 92-93 - It was a very good year. (President's Report), Dairy, Food and Environmental Sanitation 23:656-657.

14. Doyle, M. P. 1998. Food safety: Everyone's concern, everyone's responsibility. Published in many newspapers and newsletters, including Today in Peachtree City; Fitness Link.
15. Doyle, M. P. 1998. Cattle diet linked to bacterial growth. *Science* 281:1578-79.
16. Doyle, M. P. 2001. Redesigning food safety is long overdue. *Issues in Science and Technology* (NAS).
17. Doyle, M. P. 2010. Investing in food safety research saves lives. *Atlanta Journal Constitution*, December 8, 2010.

Popular Articles (including citation of research; participated in preparation of article)

1. ASM News. 1993. Hemorrhagic E. coli: The danger increases. Vol. 59(5):247-250.
2. Food Technology. 1993. Controlling E. coli O157:H7 in meat. Vol. 47(4):90-91.
3. American Health. 1993. Good-bye rare hamburgers. May:80-81.
4. Meat Marketing and Technology. 1993. Debriefing on the "War on Pathogens." August:18-20, 22.
5. Food News for Consumers. 1993. E. coli O157:H7 - Asking researchers about their latest findings. Vol. 10(3). Summer Supplement:6.
6. ASM News. 1994. Chicken feed. Vol. 60(10).
7. Food Control. 1997. Michigan State University "Food Safety in North America: Regulatory and Scientific Issues." Vol. 8:63-66.
8. Poultry Tech. 1997. "Mega-reg" puts greater emphasis on microbial monitoring and reduction. Vol. 8(3):1-2.
9. Meat & Poultry. 1997. Microbial monitoring and the mega-reg. March: 42-43.
10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.

15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.
18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.
19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.

4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.
6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.

15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.
17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.
18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983

Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983
Kathy Glass	1983-1991
Tom Knapp	1984-1986
Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988

Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988
Rolf Donhowe	1988
Kathy Niesen	1988
Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimner	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 – 1989
Alison Scott	1993
Xiujuan Zhou	2015-2016
Magdalena Olszewska	2015

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2005;, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.

3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D. (Food Science, UW-Madison) 1993.
10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004

20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983
2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988
7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.
15. Sahan Guran, Dicle University, Diyarbakir Turkey, 2014- Sept. 2015.
16. Fang Liu, Jiangsu Academy of Agricultural Sciences, Nanjing, Jiangsu Province, China 2015-2016.
17. Lihui Du, Nanjing University of Finance & Economics, Nanjing, China. 2015-2016.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982.
Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982. Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982. Virulence of Yersinia enterocolitica.

Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.

Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.

Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.

Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.

Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.

Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.

Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.

Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.

Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.

- Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.
- Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.
- Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.
- Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.
- Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.
- Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.
- Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.
- Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.
- Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.
- Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.
- Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.
- Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.
- Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.
- Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.
- Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985. Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993.

Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.

Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.

Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.

Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.

Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.

Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.

Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.

Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.

Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.

Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.

Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.

Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.

Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium “Food Safety Policy, Science and Risk Assessment: Strengthening the Connection,” Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. *Listeria* 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinnic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, “*Salmonella* - Where Does it Come From?” Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on “A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald’s Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004.

Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Coposan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Coposan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Neuvo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on "Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product," New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on "Future Challenges to Microbial Food Safety," Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what's in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control *Listeria* Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation,

Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. “A glimpse at the future of food safety.”

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic's Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, "Research Activities at the UGA Center for Food Safety."

Invited presentation and Chair, McDonald's Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. "The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, "Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science.cathy" Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. "The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers."

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. "The importance of detection methods for food safety and quality."

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, "IFT Status Summary on "Antibiotic Resistance,"

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for 02/2015

Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampton, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI), South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on
02/2015

Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC’s foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen’s Group, Athens, GA. Research at University of Georgia Center for Food Safety, “Food safety: A glimpse at the future.” May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, “Food Safety Challenges: Research Opportunities for NSF.” October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, “Increasing opportunities in food safety: In search of solutions,” September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. “New Trends in Food Safety,” Sept. 22-25, 2014.

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, “State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm,” Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through “One Health,” January 14, 2015.

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Keynote Speaker. 2016. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison, May, 2016.

Invited Keynote Speaker. Southern Section of AOAC International 29th Annual Meeting , Challenges in Food Protection: A Global Opportunity, April 14, 2015.

02/2015

Invited Keynote Speaker, 29th Annual Meeting of the Southern Section of the AOAC International in Atlanta, GA, April 14, 2015. “Challenges in Food Protection: A Global Opportunity”

Invited Lecture , Introductory Microbiology, University of Georgia, Athens, Georgia, September 18, 2015.

Invited Speaker, UGA Arch Alumni Seminar, Facing the Challenges of Safe Food, Athens, GA, May 2, 2015.

Invited Speaker, Georgia Veterinary Scholars Program, “The Ecology of Safe Food”, University of Georgia, Athens, GA, May 15, 2015.

RESEARCH SUPPORT

Starbucks, Gift, Center for Food Safety Research, June 2015-June 2016, \$25,000.00. (PI)

Kroger Co., Gift, Center for Food Safety Research, June 2015-June 2016, \$5000.00. (PI)

Neogen Corporation, Gift, Center for Food Safety Research, May 2015-May 2016, \$5,000. (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2015-May 2016. \$25,000.00

ConAgra Foods, Gift, Center for Food Safety Research, May 2015-May 2016. \$25,000.00

The Coca-Cola Company, Gift, Center for Food Safety Research, May 2015-May 2016. (PI)

Foster Farms, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

Ecolab, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

MOM Brands, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

East Balt Bakeries, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbuck's Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

02/2015

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s,, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)
 Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc.. Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 -April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

02/2015

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.
10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.

2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.
13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.

20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.
33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.

40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2015
Publications Committee 1981-86
3. Applied and Environmental Microbiology
Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014, 2015
4. Journal of Food Science

Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988

9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992
18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care

Reviewer 1994, 97-98

24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998
33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety (Springer Publishing)

Series Editor 1999-2015

39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012, 2015
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010
48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology

Reviewer 2003

54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews), 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011
Reviewer 2004-2005
61. Infection and Immunity
Reviewer 2004-2005, 2010
62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
PCR Methods in Foods (J. Maurer), 2006
Foodborne Parasites (Y. Ortega), 2006
Viruses in Foods (S. Goyal), 2006
Food Safety Culture: Creating a Behavior-Based Food Safety Management System (F. Yiannis), 2008
Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin and Danilo Ercolini), 2008
Compendium of the Microbiological Spoilage of Foods and Beverages (William Sperber and Michael Doyle), published in 2010

Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger), 2008
 Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Jeff Kornacki), 2010
 Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang) 2011
 Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos Papadimitriou), 2011
 Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet), 2013
 Food Safety Management (Hal King), 2013
 Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014
 Food Safety= Behavior: 30 Proven Techniques to Enhance Employee Compliance (Frank Yiannes, ed) 2015

63. Medical Science Monitor
 Editorial Board 2005-
 Reviewer 2005-2007
64. Acta Tropica
 Reviewer 2005
65. Turkish Journal of Biology
 Reviewer 2005
66. Waste Management
 Reviewer 2005
67. Journal of Water and Health
 Reviewer 2006
68. Microbial Ecology
 Reviewer 2006, 2008
69. Journal of Environmental Management
 Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
 Reviewer 2006, 2010
71. Future Microbiology
 Reviewer 2007
72. Journal of Infectious Diseases
 Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015

73. Environmental Science & Technology
Reviewer 2007
74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011, 2014
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
Volume 2, 2011
Volume 3, 2012
Volume 4, 2013
Volume 5, 2014
Volume 6, 2015
Volume 7, 2016
82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009

86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009
89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition
Reviewer 2010
97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010

102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science
Reviewer 2011
105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011, 2014, 2015
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011
112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research

Invited Reviewer, 2012

118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012
120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013
128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Invited Editorial Board Member, 2013-2015.
130. British Journal of Applied Science and Technology
Invited Reviewer, 2013
131. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
132. Food Bioscience
Invited Reviewer, 2013

133. International Journal of Food Science
Invited Reviewer, 2013
134. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
135. ISRNBacteriology
Invited Editorial Board Member, 2013
136. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
137. International Journal of Plant & Soil Science
Invited reviewer, 2014
138. Food Science & Nutrition
Invited reviewer, 2014
139. Applied Engineering in Agriculture
Invited reviewer, 2014
140. Journal of Scientific Research and Reports
Invited reviewer, 2014
141. Gene Therapy & Molecular Biology
Invited reviewer, 2014
142. Chemical Engineering Journal
Invited reviewer, 2014
143. The Scientific World Journal
Invited reviewer, 2014
144. BioMed Research International
Invited reviewer, 2014,2015
145. Journal of Functional Foods
Invited Reviewer, 2014
146. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
147. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
148. International Journal of Food Contamination

Invited Reviewer, 2015

157. Advances in Public Health
Invited Reviewer, 2014
149. American Journal of Experimental Agriculture
Invited Reviewer 2014
150. Scientific World Journal
Invited Reviewer, 2014
151. Journal of Bacteriology
Invited Reviewer, 2014
152. Journal of Applied Microbiology
Invited Reviewer, 2014
153. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
154. Journal of Chemistry
Invited Reviewer, 2015
155. Poultry Science
Invited Reviewer, 2015
156. Biotechnology Agronomy Society Environment
Invited Reviewer, 2014
157. Bionalysis
Invited Reviewer, 2015
158. Scopus and Science Direct
Invited Reviewer, 2014
159. Journal of Veterinary Medicine and Research
Invited Reviewer, 2014

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

- Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.
- Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.
- Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.
- Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.
- Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.
- Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.
- Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.
- Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.
- Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.
- Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.
- Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.
- Ad Hoc Reviewer, Freedom Magazine, 1988.
- Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.
- Member, Membership Committee, American Academy of Microbiology, 1989-90.
- Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.
- Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.
'Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaiaj, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiation Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.

Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.

Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.

Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.

Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.

Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on "Pests and Pestilence in the Modern Age of Medicine," 1995.

Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-

Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.

Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.

Invited Participant, The Food Drug Law Institute, Food Update '95 (Academic Fellowship), 1995.

Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.

Member, The Advancement of Sound Science Coalition, 1995-99.

Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.

Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.

Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on "The Production of Mozzarella Cheese from Buffalo Milk," 1995.

Member, Rhône-Poulenc, Food Safety Expert Team, 1995.

Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.

Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.

Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.

Member, American Meat Institute's Science and Education Panel, 1995-96.

Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.

Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.

Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.

Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.

Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.

External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.

Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).

Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.

- Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.
- Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.
- Reviewer, International Life Sciences Institute, World Health Organization book on “Health Education in Food Safety,” 1996-97.
- Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on “Control of Pathogens in Poultry Meat,” 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.
- Editorial Board, John Wiley & Sons, Inc., “Encyclopedia of Food Science and Technology” (Second Edition), 1997-2000.
- Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.
- Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “Coliforms and *E. coli*: Problem or Solution?”, 1998.
- Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.
- External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.
- Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.
- Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.
- External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.
- Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.
- Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "*Escherichia coli*: Mechanisms of virulence," 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, "Food Chemicals Codex: First Supplement to the Fourth Edition," 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, "Food Safety" (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals’ Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on “Functional Foods: Strategies for the Food Industry,” Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examine, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-02/2015

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agricultural Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinauth, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cerveny, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.

Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.

Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.

Advisory Board, Partnership for Food Safety Education, 2002-2005.

Member, International Life Sciences Institute-North America, Nominations Committee, 2002.

Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on "Detection and Enumeration of *Listeria monocytogenes* in Foods," 2002.

Reviewer, Versar, Environmental Protection Agency "*E. coli* O157:H7 Criteria Document," 2002.

Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.

Drafting Team, President's Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.

GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.

Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.

Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.

Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-

Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.

Steering Committee Member, Food Safety Research Consortium, 2003-2009.

Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on "Use of Scientific Criteria and Performance Standards for Safe Foods," 2003.

Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.

Member, American Meat Institute Foundation, Research Committee, 2001-2009.

Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference "Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis," Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary's Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on "Workshop on Exploring a Vision: Integrating Knowledge for Food and Health," 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled "Microbial Opportunistic Pathogens - A Severe Problem to Human Health," 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled "The Center for the Ecology of Pathogenic Traits in the Environment and Humans," 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference "*Listeria monocytogenes* Risk Analysis," Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/), Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

- Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.
- Member, State of Georgia Agroterrorism Committee, 2004.
- Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.
- Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.
- Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.
- Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.
- Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.
- Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.
- Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004
- Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.
- Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.
- Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.
- Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.
- Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.
- Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.
- Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.
- Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.
- Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

- Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.
- Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.
- Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.
- Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.
- Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.
- Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.
- Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.
- Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.
- Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.
- Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008
- Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.
- Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.
- Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-
- Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.
- Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.
- Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.

Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.

Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.

Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.

Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.

Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-

Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.

Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.

Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.

Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.

Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on “Science Resulting from ILSI-North America Committee Projects” 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009-

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, “Providing Healthy and Safe Foods as We Age” Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg’s Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, “Improving Import Food Safety” book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for "The National Center for Food Safety and Defense" proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Reviewer, Qatar National Research Fund (QNRF), "The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010 02/2015

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, “A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens,” IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, “Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, “Retail Food Safety,” 2011.

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

02/2015

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Prepara X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding macrowave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, “A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years,” 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, “Preharvest Food Safety,” 2011.

Invited reviewer, Springer, Book Proposal, “Proteomics,” 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, “Food connections: Our global food safety system,” 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, “Gut Health and Food Safety,” 2011. Invited Reviewer, Institute of Medicine draft report by Committee on “Nutrition, Trauma, and the Brain,” 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert , Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, “Bacteriophage based technologies and human health applications,” 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft Cheeses”. August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang’s dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant

proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, “ Exploring the true costs of food report”, 2012.

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. Int. J. Food Micro. 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, Microbiological Safety and Quality of Food by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, Frontiers in Microbiology, of a Frontiers Research Topic homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and Frontiers, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to serve on interview committee for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang.

02/2015

2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA's Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali's nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, "Foodborne Pathogens." May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, "Antimicrobial resistance complex", March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith's nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: "*International Journal of Food Contamination*", Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, "Role of testing in FDA's Hazard Analysis and Risk-Based Preventive Controls Rule", March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, "The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime," by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

02/2015

Invited 'safe salsa' recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & Randeep Rakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann's nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization). September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on USDA's Agriculture and Food Research Initiative program, National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

02/2015

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. *Frontiers in Microbiology*. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA’s Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, “Antimicrobial food equipment coatings: Applications and challenges”, by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled “Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water”, Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of Evaluation, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert and Speaker, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group, December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. "An intervention to reduce antimicrobial resistance in animal production in Vietnam," grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Book Proposal, "Studies in Natural Products Chemistry", Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal "Food Safety for Farmers Markets," Springer US.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, "Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products," by David Kitts and Evan Frazier, Canada.

Invited Speaker. 2014. The University of Georgia Obesity Initiative, Food Industry Academia Consortium Conference, Athens, GA.

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress abstracts, Istanbul, Turkey.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

Invited Letter of Support, Fort Valley State University (Young Park), proposal to implement a B.S. degree program in Food Science, 2015.

Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.

Invited Collaborator for a Fresh Produce Safety Centre (FPSC) project at New South Wales Department of Primary Industries in Sydney, Australia, 2015.

Invited Reviewer, 2015. Publication on Physicians Roundtable on Microbe Magazine. American Society of Microbiology

External Evaluator, 2014. Nanyang, Technological University (NTU), Professor Jrgen Schlundt, to Full Professor in the College of Engineering.

Invited Reviewer, 2014. Proposals entitled "UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf-life of Sliced Mushrooms". Mitacs Accelerate Program, Canada

Invited Reviewer, 2015. Manuscript entitled "Shiga Toxin-Producing *Escheria coli* in Food: Incidence, Ecology, and Detection Strategies." Elsevier Science Publisher.

Invited Reviewer, 2015. Manuscript entitled "Effect of Adding Glucono & Lactone, Different of Starters, Rennet on the Chemical Composition, Yield and Economic Study of Kareish Cheese." IJAP-15-035.

Invited Reviewer, 2015. Manuscript entitled "Impact of infection dose and previous serum antibodies against the locus of enterocyte effacement proteins on *Escherichia coli* O157: H7 shedding in calves following experimental infection," BioMed Research International.

Invited Reviewer, 2015. Manuscript entitled "Effects of 5-hydroxytryptophan and m-hydroxybenzylhydrazine associated to *Lactobacillus* spp. On the immune response of broilers chickens challenged with *Salmonella Enteritidis*." Poultry Science

Invited Speaker, 2015. Global Microbiology Meeting, The Coca-Cola Company, Atlanta, GA July 22, 2015.

Invited Reviewer, 2015. International Foundation for Science Research Grant , Khamis Youssef, Egypt.

Invited Letter of Evaluation, Technion-Israel Institute of Technology, promotion of Assoc. Prof. Sima Yaron to the rank of Full Professor in the Faculty of Biotechnology and Food Engineering. Haifa, Israel May, 2015.

Invited Reviewer , Annual Review of Food Science and Technology, 2015, Vol.6.

Invited Reviewer, 2015. Manuscript entitled “Application of Innovative Deep UV- LED Processing to Control Food-borne Pathogens”. Applied and Environmental Microbiology

External Evaluator, 2015. Technion-IIT, Haifa, Israel. Promotion evaluation for Associate Professor Sima Yaron to Full Professor.

Invited Reviewer, 2015. Manuscript entitled “Effect of Chicken Litter Freshness on Thermal Resistance of Desiccation-Adapted *Salmonella* spp.)” Applied and Environmental Microbiology

Invited Reviewer, 2015. Manuscript entitled “Twenty years of *Listeria* in Brazil: Occurrence of *Listeria monocytogenes* Serotypes and other species in food samples between 1990- 2012.” BioMed Research International

Invited Reviewer, 2015. Manuscript entitled “The pipeline development for biomarker identification in foodborne pathogen detection and surveillance.”

Invited Speaker, 2015. Crisis communication and issue management for the Extend Leadership Group. Griffin, Georgia May 29, 2015.

Invited Reviewer, 2015. Manuscript entitled “Flouroquinolone and Macrolide Resistance in *Camplobacter jejuni* Isolated from Broiler Slaughterhouses in Southern Brazil.”

Invited Reviewer, 2015. Georgia Research Alliance, Project entitled “ Micro Gas Chromatography for Agriculture Inspection/Evaluation Purposes.”

Invited Reviewer, 2015. Manuscript entitled “ Incidence and antimicrobial susceptibility pattern of extended-spectrum- β -lactamase-producing *Escherichia coli* isolated from retail imported mackerel fish in Saudi Arabi.”

Invited to co-moderate a workshop, 2015. “The Science of Sodium Reduction in the Food Supply.” Sponsored by ILSI North America Technical Committees on Food Microbiology and Sodium.

Invited Reviewer, 2015. Manuscript entitled “Development of an Improved selective medium for the detection of *Shigella* spp.” Food Science & Technology

Invited Reviewer, 2015. Manuscript entitled, “Antimicrobial and antioxidant activities of spice extracts on raw chicken meat quality.” Food Science and Human Wellness

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.

2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.
3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.
9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.

14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.
15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.
21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.

27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.
28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.
31. Requested by Nelson Cox, USDA, Science Hall of Fame to collaborate on research to test the efficacy of levulinic acid on poultry parts to eliminate or reduce *Salmonella*, May 2015.
32. Requested by Peter Hesketh, Georgia Institute of Technology, to collaborate on the "Advanced Rapid Ultra-low Power Portable MEMS-GC System for Agriculture and Food Processing" for NSF SBIR. May 2015.

From: [Michael Doyle](#)
To: fexxl@scut.edu.cn
Cc: [Xiangyu Deng](#)
Subject: FW: Re: RE: RE: CV Xing-long Xiao from South China University of Technology
Date: Thursday, May 28, 2015 11:55:00 AM
Attachments: [Letter to Xing-long Xiao 5-28-15.pdf](#)
[Doyle CV.pdf](#)
[Deng CV.docx](#)

Dear Xing-long,

The invitation letter and CVs you requested are attached.

Please keep me informed about your scholarship application. I wish you all the best.

Sincerely,

Michael Doyle

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

-----Original Message-----

From: Michael Doyle
Sent: Tuesday, May 26, 2015 9:06 AM
To: 肖性龙; Xiangyu Deng
Subject: RE: Re: RE: RE: CV Xing-long Xiao from South China University of Technology

Hi Xing-long,

Yes, I shall send you a letter.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: 肖性龙 [fexxl@scut.edu.cn]
Sent: Monday, May 25, 2015 9:19 PM
To: Xiangyu Deng
Cc: Michael Doyle
Subject: Fw: Re: RE: RE: CV Xing-long Xiao from South China University of Technology

Dear Prof. Deng,

Did you have received the letter on May 23? I doubt if there was anything wrong with my expression because I asked for Prof. Mdoyle for an invitation letter instead of Prof. Deng. Maybe I have misunderstood the relationship between Prof.Mdoyle and Dr. Deng. In China here, several researchers work as an academic group and the group leader make decisions for us. Because Dr. Mdoyle said he could co-host me but would be retired within 2 years and then recommended me to Dr.Deng, so i thought you were in the same group as in our university. I have thought I would just work under Dr. Mdoyle and Dr.Deng's guidance and if Prof. Deng approved my application Dr. Mdoyle would send me the invitation. This phenomenon is very common in China. I regard it as a misunderstanding now. If it is true, I feel very sorry for that. I would like to work with you because your projects fit me well. Please could you send me an invitation letter? Thank you very much.

Best regards,

Xing-long

-----原始邮件-----

发件人: "肖性龙" <fexxl@scut.edu.cn>

发送时间: 2015年5月23日 星期六

收件人: "Xiangyu Deng" <xdeng@uga.edu>

抄送: mdoyle <mdoyle@uga.edu>

主题: Re: RE: RE: CV Xing-long Xiao from South China University of Technology

Dear Dr. Deng,

I am happy to hear that. I just come back from the English training courses and feel a little bit tired now. Your message sounds great! I think it will be my greatest honor to learn from you and Prof. Doyle. My current research work here in china is divided to: (1) Molecular response mechanism involved in Escherichia coli O157:H7 to acid stress, with the help of transcriptome, proteomics and gene deletion. Also, why the Cronobacter sakazakii can resist to desiccation in PIF? (2) New detection methods to foodborne pathogens, such as HRM, real-time PCR, quantum dot.etc.

I would like to conduct the research projects you have mentioned. It really impressed me and I know something about that since I have worked with them for many years. I sincerely appreciate the opportunity Prof. Doyle and you give to me. Could I ask for Prof. Doyle to write an invitation letter for me? If any other information were needed, please let me know. Thank you very much.

With my best regards,

Xinglong

-----原始邮件-----

发件人: "Xiangyu Deng" <xdeng@uga.edu<<mailto:xdeng@uga.edu>>>

发送时间: 2015年5月23日 星期六

收件人: "肖性龙" <fexxl@scut.edu.cn<<mailto:fexxl@scut.edu.cn>>>

抄送:

主题: RE: RE: CV Xing-long Xiao from South China University of Technology

Sounds good. Our specialty is genomics and bioinformatics. And we do have an ongoing project to explore sequencing-based, enrichment- independent pathogen detection, which might be a good fit for you.

Best,

Xiangyu

From: 肖性龙 [<mailto:fexxl@scut.edu.cn><<mailto:fexxl@scut.edu.cn>>]

Sent: Friday, May 22, 2015 11:09 AM

To: Xiangyu Deng

Subject: Re: RE: CV Xing-long Xiao from South China University of Technology

Dear Dr.Deng,

Nice to hear from you. I will write to you about my research work and plan the next time because it is late night now. Tomorrow morning i will get up early to join in the English training program organized by the Chinese Ministry of Education. I am sorry for that. Hope i would have the opportunity to join in Prof. Doyle and your group.
yours sincerely,
Xing-long

-----原始邮件-----

发件人: "Xiangyu Deng" <xdeng@uga.edu<<mailto:xdeng@uga.edu>>>

发送时间: 2015年5月22日 星期五

收件人: "肖性龙" <fexxl@scut.edu.cn<<mailto:fexxl@scut.edu.cn>>>

抄送:

主题: RE: CV Xing-long Xiao from South China University of Technology Dear Dr. Xiao,

Thanks for your interest. Any specific topics you would like to work on?

Best,
Xiangyu

From: 肖性龙 [<mailto:fexxl@scut.edu.cn><<mailto:fexxl@scut.edu.cn>>]

Sent: Thursday, May 21, 2015 11:21 PM

To: Xiangyu Deng

Subject: CV Xing-long Xiao from South China University of Technology

Dear Prof. Xiang-yu Deng,

I wish to apply for a visiting scholar position in your group. I completed my Ph.D. degree requirement from South China University of Technology (SCUT) in 2010 and I am currently teaching Food Safety and detection at College of Light Industry and Food Sciences of this University, China. Now I have a funding opportunity for conducting overseas research for 12 months in the scholarship program called "government-sponsored visiting scholar/postdoctoral research", which is launched by China Scholarship Council. By that the fee for my studying and living abroad will be totally supported by China Scholarship Council.

During my Ph.D. study at South China University of Technology and thereafter, I have been doing researches in the fields of food Safety and detection, food microbiology and recently the molecular pathways of pathogen under stress. Some of my past projects include Molecular mechanism and application research on the detection of viable bacteria based on the metabolic activity (National Natural science Foundation of china), Molecular mechanism involved in the resuscitation of Escherichia coli O157:H7 in food from Viable but nonculturable state(Fundamental Research Funds for the Central Universities), Research on application elements for viable pathogens detection based on isothermal helicase-dependent amplification (the Research Foundation for the Doctoral Program of Chinese Higher Education), etc. I know that you have deep interest in the area of food safety and foodborne pathogen. The world-leading research level and the excellent equipped labs of yours in this area really impressed me. It would be a great honour for me if I can have this opportunity to study in your prestigious group as an academic visitor at the University of Georgia. Since the costs of this trip will be sponsored by Chinese Government, I only need an invitation letter from you indicating you are willing to be the advisor and UGA is going to be the host university.

Attached please find my CV with details of my education, research interests, research experience, etc. I welcome any questions from you regarding this application, and I look forward to your response. If any other information were needed, please let me know.

Thank you very much for your time and consideration.

I am looking forward to hearing from you soon.

Best regards,

Dr. Xing-long Xiao

College of Light Industry and Food Sciences, South China University of Technology Wushan RD., Tianhe District,
Guangzhou, P.R. China, 510640
Tel(O): +86-2022236819 , +86-13826279058
e-mail: fexxl@scut.edu.cn<<mailto:fexxl@scut.edu.cn>>

Xiang-yu Deng

Center for Food Safety and Department of Food Science & Technology
College of Agricultural and Environmental Sciences
University of Georgia
1109 Experiment Street, Griffin, Georgia 30223
Email: xdeng@uga.edu
Phone: 770-233-5495

Education

- | | |
|-----------|---|
| 2007-2011 | Ph.D. Microbiology, Illinois Institute of Technology, Chicago, Illinois |
| 2004-2006 | Graduate training in Molecular Biology, University of Vienna, Vienna, Austria |
| 2000-2004 | B.Sc. Biotechnology, Shanghai Jiao Tong University, Shanghai, China |

Professional Experience

- | | |
|--------------|---|
| 2013-present | Assistant Professor of Food Microbiology, Center for Food Safety, College of Agricultural and Environmental Sciences, University of Georgia, Griffin, Georgia |
| 2013-present | Guest Researcher, Enteric Diseases Laboratory Branch, National Center for Emerging and Zoonotic Infectious Diseases, Centers for Disease Control and Prevention, Atlanta, Georgia |
| 2012-2013 | American Society for Microbiology (ASM) Postdoctoral Research Fellow, Enteric Diseases Laboratory Branch, National Center for Emerging and Zoonotic Infectious Diseases, Centers for Disease Control and Prevention, Atlanta, Georgia |
| 2011-2012 | Food Safety Scientist, Kraft Foods Technological Center, Kraft Foods Inc., Glenview, Illinois |
| 2007-2011 | Graduate Research Assistant, Institute for Food Safety and Health, Food and Drug Administration/Illinois Institute of Technology, Summit-Argo, Illinois |

Awards

- | | |
|-----------|--|
| 2012-2013 | ASM/CDC Postdoctoral Research Fellowship |
| 2010 | Irwin Fieldhouse Endowed Fellowship |
| 2009-2010 | Graduate Dean Fellowship |

Professional Activities

2014	Grant reviewer: Canada Foundation for Innovation, The United States – Israel Binational Agricultural Research and Development Fund
2010-	Referee for: Applied and Environmental Microbiology; Environmental Science & Technology; Microbiology; Food Microbiology; Journal of Clinical Microbiology; Infection, Genetics and Evolution; International Journal of Food Microbiology; Foodborne Pathogens and Diseases; BMC Genomics
2009	Scientific panel member, Institute of Food Technologists
2011-	Member, International Association of Food Protection (IAFP)
2008-	Member, American Society for Microbiology (ASM)
2008-	Member, Institute of Food Technologists (IFT)

Publications

Peer-reviewed journal articles:

1. Zhang S, Yin Y, Jones MB, Zhang Z, Kaiser BLD, Dinsmore BA, Fitzgerald C, Fields PI, Deng X. 2015. *Salmonella* serotype determination utilizing high-throughput genome sequencing. Journal of Clinical Microbiology; 53(5):1685-1692
2. Doyle MP, Erickson MC, Alali W, Cannon J, Deng X, Ortega Y, Smith MA, Zhao T. 2015. The Food Industry's Current and Future Role in Preventing Microbial Foodborne Illness Within the United States. Clinical Infectious Diseases;
3. Deng X, Shariat N, Driebe E, Roe C, Tolar B, Trees E, Keim PS, Zhang W, Dudley EG, Fields PI, Engelthaler DM. 2015. Comparative analysis of subtyping methods against a whole genome sequencing standard in *Salmonella enterica* serotype Enteritidis. Journal of Clinical Microbiology; 53(1):212-218
4. Deng X, Desai PT, den Bakker HC, Mikoleit M, Tolar B, Trees E, Hendriksen RS, Frye, JG, Porwollik S, Weimer BC, Wiedmann M, Weinstock GM, Fields PI, McClelland. 2014. Genomic epidemiology of *Salmonella enterica* serotype Enteritidis based on population structure of prevalent lineages. Emerging Infectious Diseases 2014 Sep; 20(9):1481-9
5. Deng X, Salazar JK, Frezet S, MacCannell D, Ribot EM, Fields PI, Fricke WF, Zhang W. 2013. Genome sequence of *Salmonella enterica* serotype Tennessee strain CDC07-0191 implicated in the 2006-2007 multi-state foodborne outbreak linked to peanut butter in the United States. Genome Announcements, 1(3): e00260-13.
6. Deng X, Li Z, Zhang W. 2012. Transcriptome sequencing of *Salmonella enterica* Enteritidis under desiccation and starvation stress in peanut oil. Food Microbiology, 30, 311-315.

7. Wen J, Deng X, Li Z, Dudley EG, Anantheswaran RC, Knabel SJ, Zhang W. 2011. Transcriptomic response of *Listeria monocytogenes* during transition to the long term survival phase. *Applied and Environmental Microbiology*, 77, 5966-5972.
8. Deng X, Phillippy AM, Li Z, Salzberg SL, Zhang W. 2010. Probing the pan genome of *Listeria monocytogenes*: new insights into intraspecific niche expansion and genomic diversification. *BMC Genomics*, 11, 500.
9. Wang S, Deng K, Zaremba S, Deng X, Lin C, Wang Q, Tortorello ML, Zhang W: Transcriptomic response of *Escherichia coli* O157:H7 to oxidative stress. *Applied and Environmental Microbiology*. 2009 Oct 75(19):6110-6123
10. Phillippy AM, Deng X, Zhang W, Salzberg SL: Efficient oligonucleotide probe selection for pan-genomic tiling microarrays. *BMC Bioinformatics*. 2009 Sep 16;10:293

Book chapters:

1. Deng X, Katz LS, Fields PI, Zhang W 2014: High-throughput sequencing. In *DNA Methods in Food Safety: Molecular Typing of Foodborne and Waterborne Bacterial Pathogens*, edited by Oyarzabal, OA and Kathariou, S. Wiley-Blackwell. West Sussex, United Kingdom. ISBN 9781118278673
2. Deng X, Allen K, Zhang W 2012. Pathogen identification using high-density microarrays. In: Heldman DR, Hoover D, Wheeler MB, Bamanian AB (eds.), *Encyclopedia of Biotechnology in Agriculture and Food*. Taylor & Francis Group, New York, USA. ISBN 0849350271.

Talks and Invited Seminars

1. Whole Genome Sequencing Based Salmonella Subtyping. March 2015. Poultry Diagnostic & Research Center, University of Georgia, Athens, GA
2. SeqSero: Whole Genome Sequencing Based Salmonella Serotype Determination. January 2015. Enteric Diseases Laboratory Branch, Centers for Diseases Control and Prevention, Atlanta, GA
3. Whole Genome Sequencing-based Benchmarking of Subtyping Methods for *Salmonella enterica* Serotype Enteritidis. August 2014. Annual Meeting of International Association for Food Protection (IAFP), Indianapolis, IN
4. Transcriptomic Analysis of *Salmonella* under Dessication Stress in Peanut Oil. August, 2011. Annual Meeting of International Association for Food Protection (IAFP), Milwaukee, WI

5. The Pan-genome of *Listeria monocytogenes*. May 2010. International Symposium on Problems of Listeriosis (ISOPOL) XVII, Porto Portugal

Mentoring Activities

Graduate Research Trainees

Shaokang Zhang	Ph.D. Student	2013-present
Ye Peng	M.Sc. Student	2014-2015

Thesis Advisory Committees

Charlotte Steininger	M.Sc. Student	2014-2015
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Postdoctoral Fellows, Visiting Scientists and Other Fellows

Qi Zhang	Postdoctoral Fellow	2015-present
Assad Mahdi Assad Assad	Iraq Biosciences Fellow	2015
Husnu Sahan Guran	Visiting Scientist	2014-2015
Yan Zhu	Visiting Scientist	2014-2015
Hongmei Zhang	Visiting Scientist	2014-2015



CURRICULUM VITAE

NAME: Michael Patrick Doyle **TELEPHONE:** 770-228-7284
FAX: 770-229-3216
E-mail:mdoyle@uga.edu

DEGREES:

1973	B.S.	University of Wisconsin-Madison	Bacteriology
1975	M.S.	University of Wisconsin-Madison	Food Microbiology
1977	Ph.D.	University of Wisconsin-Madison	Food Microbiology

PROFESSIONAL EXPERIENCE:

1977-1980	Senior Project Leader, Corporate Research, Ralston Purina Company
1980-1984	Assistant Professor, Department of Food Microbiology and Toxicology (Food Research Institute), University of Wisconsin-Madison
1984-1988	Associate Professor, Department of Food Microbiology and Toxicology, University of Wisconsin-Madison
1988-1991	Professor and Wisconsin Distinguished Professor of Food Microbiology, Department of Food Microbiology and Toxicology, Department of Food Science, University of Wisconsin-Madison
1991-1999	Department Head, Department of Food Science and Technology, University of Georgia, Agricultural Experiment Station, Griffin, GA
1993-1999	Department Head, Department of Food Science and Technology, University of Georgia, Athens, GA
1993-2000	Director, Center for Food Safety and Quality Enhancement, University of Georgia, Griffin, GA
1997-	Regents Professor of Food Microbiology, University of Georgia
2000-	Director, Center for Food Safety, University of Georgia, Griffin, GA

PROFESSIONAL SOCIETIES:

Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, and the National Academy of Inventors and serves as a scientific advisor to the National Academies. Member of the National Academy of Medicine.

AWARDS/SPECIAL RECOGNITION:

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986
3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food and Environmental Sanitarians, 1993
10. James H. Nakano Citation, National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994
11. P. R. Edwards Award, Southeastern Branch of the American Society for Microbiology, 1994

12. Nicholas Appert Award, Institute of Food Technologists (for outstanding contributions to the field of Food Science), 1996
13. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997.
14. Silver Plow Honor Award for Exceptional Service, U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998
15. Inaugural Fellow, International Association of Milk, Food and Environmental Sanitarians, 1998
16. Fellow, Institute of Food Technologists, 1999
17. Food Safety Award, National Food Processors Association AND International Association for Food Protection, 1999
18. Honorary Member, Association Internationale Nicolas Appert, for outstanding contributions to food science and technology, 1999
19. Julius Bauermann Lectureship, Philadelphia Section of Institute of Food Technologists, 2000
20. Centers for Disease Control and Prevention Partners in Public Health Honor Award, 2001
21. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
22. Institute of Scientific Information, Highly Cited Researchers in Agricultural Sciences (Top 100 researchers cited), 2002
23. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
24. Fellow, World Innovation Foundation, 2003
25. Elected Member, Institute of Medicine of the National Academies, 2003
26. National Associate, National Academy of Sciences, 2003
27. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
28. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
29. American Meat Institute Foundation's Scientific Achievement Award, 2004
30. U.S. Food and Drug Administration Commissioner's Special Citation, 2006
31. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
32. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
33. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
34. Fellow, American Association for the Advancement of Science (AAAS), 2011
35. Distinguished Agriscience Scientist Award, Christopher Columbus Fellowship Foundation, 2013
36. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food Safety, 2013
37. Fellow, National Academy of Inventors, 2013
38. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate," by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)

EXAMPLES OF PROFESSIONAL ACTIVITIES:

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988

Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988

Scientific Advisor, International Life Sciences Institute - Nutrition Foundation, Food Microbiology Committee, 1987-1996

Scientific Advisor, National Dairy Promotion and Research Board, 1989-1993

Scientific Advisor, National Live Stock and Meat Board, 1990-1996

Executive Committee, Conference for Food Protection, 1985-1986

IFT Scientific Lecturer, Institute of Food Technologists, 1987, 1990
 ASM Scientific Lecturer, American Society for Microbiology, 1991-1993
 Member, National Advisory Committee on Microbiological Criteria for Food, 1988-1990; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Board of Trustees, International Life Sciences Institute-North America, 1992-present
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-1997; 2005-2009
 Executive Board, International Association of Milk, Food and Environmental Sanitarians, 1989-94; President, 1992-93
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA science programs), 1999-2004; Chairman, 2003-2004
 Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002
 Member, U. S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards of Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001
 Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture *E. coli* Farm-to-Table Process Risk Assessment, 2001-2002.
 Scientific Editor, Kluwer Academic/Plenum Publishers, Series on Food Safety and Food Microbiology, 2002-present
 Member, Partnership of Food Safety Education Advisory Board, 2002-2005
 Member, American Academy of Microbiology, Committee on Election to Membership, 2002-2007
 Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008
 Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012
 Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012
 Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009
 Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012
 Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012
 Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004
 Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005
 Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012
 Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007
 Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009
 Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-present
 Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008
 National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007
 Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011
 Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-present
 Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009
Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009
Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009
Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2012
Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2011; Chair, 2012-2014
Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014
Member, International Life Sciences Institute Board of Trustees, 2014-
Member, CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017
Chair, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC, 2014-2015

Doyle has more than 320 refereed journal articles, 17 books, 66 book chapters, 86 invited papers/conference proceedings, 30 patents, and more than 800 invited presentations at national and international professional meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. His research has focused on the study of microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens in foods.





The University of Georgia®

College of Agricultural and Environmental Sciences
Center for Food Safety

May 28, 2015

Dr. Xing-long Xiao
Department of Food Science and Engineering
College of Light Industry and Food Sciences
South China University of Technology
Wushan RD., Tianhe District
Guangzhou, P.R. China, 510640

Dear Dr. Xiao,

I am pleased to offer you an appointment as a Visiting Scholar at the Center for Food Safety of the University of Georgia; however, this offer of acceptance is contingent upon your successfully obtaining financial assistance from the China Scholarship Council. The University of Georgia will offer you lab access, office space with a computer, and access to the university Library and databases. To my understanding, the China Scholarship Council will provide you one round-trip international airfare, health insurance and a stipend to pay for your living expenses while in the United States. As a visiting scholar, you will not be required to pay tuition.

You should be eligible to apply for a J-1 visa. Your appointment will be for 12 months, from March 1, 2016 to March 1, 2017, but the exact dates of your arrival and departure will be determined if and when you receive the government scholarship for which you are applying. Your research focus will be developing food safety interventions to reduce pathogen contamination of foods. You will return to China after completion of your visiting scholar program according to the requirements of your contract with China.

I look forward to your coming to the University of Georgia. Please feel free to contact me should you need more information.

Sincerely,

Dr. Michael P. Doyle
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment St.
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
E-mail: mdoyle@uga.edu

Dr. Xiangyu Deng
Assistant Professor
Center for Food Safety
University of Georgia
1109 Experiment St.
Griffin, GA 30223-1797
Tel: 770-233-5495
Fax: 770-229-3216
E-mail: xdeng@uga.edu

From: [Michael Doyle](#)
To: [REDACTED]
Subject: FW: Update CV April, 2015
Date: Monday, April 06, 2015 5:04:39 PM
Attachments: [MPD CV April 2015.doc](#)

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Katherine Autry
Sent: Monday, April 06, 2015 4:48 PM
To: Michael Doyle
Subject: Update CV April, 2015

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** 1949; Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. Institute of Medicine of the National Academies
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, Institute of Medicine, National Academies, 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003

36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors , 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate, by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009).
47. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016.

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.

4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86
 Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984
 Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition

Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology,
 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians,
 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and
 Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council,
 World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide,
 Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and
 Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from
 Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs),
 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory
 Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology,
 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological
 Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological
 Hazards in Foods, World Health Organization and Food and Agricultural
 Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S.
 Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in
 Ground Beef Draft Risk Assessment, 2001-2002.
 Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on
 Food Safety and Food Microbiology, 2002-
 Member, Partnership for Food Safety Education Advisory Board, 2002-2005
 Member, American Academy of Microbiology, Committee on Election to Fellowship,
 2002-2007
 Member, American Council on Science and Health, Board of Scientific and Policy Advisors,
 2003-2008
 Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012
 Chairman, American Society for Microbiology, Public and Scientific Affairs Board,
 Committee on Agricultural and Food Microbiology, 2003-2012
 Consultant, U.S. Department of Agriculture, Agricultural Marketing Service,
 Microbiological Data Program, 2003-2009
 Member, Expert College of Reviewers, The Canada Foundation for Innovation,
 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009.

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

BIBLIOGRAPHY OF PUBLICATIONS

Papers Published in Refereed Journals/Publications

1. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. I. Effects of moist heat, age of conidia, and sporulation medium. J. Milk Food Technol. 38:678-682.
2. Doyle, M. P., and E. H. Marth. 1975. Thermal inactivation of conidia from Aspergillus flavus and Aspergillus parasiticus. II. Effects of pH and buffers, glucose, sucrose, and sodium chloride. J. Milk Food Technol. 38:750-758.
3. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin is degraded by fragmented and intact mycelia of Aspergillus parasiticus grown 5 to 18 days with and without agitation. J. Food Prot. 41:549-555.
4. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of temperature and concentration of bisulfite. J. Food Prot. 41:774-780.
5. Doyle, M. P., and E. H. Marth. 1978. Bisulfite degrades aflatoxin: Effect of citric acid and methanol and possible mechanism of degradation. J. Food Prot. 41:891-896.
6. Doyle, M. P., and E. H. Marth. 1978. Degradation of aflatoxin by lactoperoxidase. Z. Lebensm. Unters.-Forsch. 166:271-273.
7. Doyle, M. P., and E. H. Marth. 1978. Aflatoxin at several initial concentrations is degraded by different amounts of mycelium of Aspergillus parasiticus. Z. Lebensm. Unters.-Forsch. 166:359-362.
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19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.
4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.
6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.
15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.
17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.

18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983
Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983
Kathy Glass	1983-1991
Tom Knapp	1984-1986

Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988
Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988
Rolf Donhowe	1988
Kathy Niesen	1988

Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimmer	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 - 1989

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2000, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.
3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D. (Food Science, UW-Madison) 1993.
10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004
20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983
2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988

7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982. Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982. Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982. Virulence of Yersinia enterocolitica.

Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.

Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.

Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.

Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.

Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.

Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.

Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.

Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.

Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.

Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.

Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.

Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.

Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.

Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.

Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.

Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.

Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.

Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.

Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.

Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.

Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.

Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985.
Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993. Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.

Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.

Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.

Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.

Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.

Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.

Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.

Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.

Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.

Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.

Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.

Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.

Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium "Food Safety Policy, Science and Risk Assessment: Strengthening the Connection," Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. Listeria 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, "Salmonella - Where Does it Come From?" Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on "A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald's Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004. Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Copelan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Copelan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Nuevo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFD OA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on “Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product,” New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on “Future Challenges to Microbial Food Safety,” Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what’s in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control Listeriae Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and
02/2015

the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation, Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. "A glimpse at the future of food safety."

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe

food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic’s Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, “Research Activities at the UGA Center for Food Safety.”

Invited presentation and Chair, McDonald’s Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. “The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, “Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science>” Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. “The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers.”

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. “The importance of detection methods for food safety and quality.”

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, “IFT Status Summary on “Antibiotic Resistance,”

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in

Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampson, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI) , South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC's foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen's Group, Athens, GA. Research at University of Georgia Center for Food Safety, "Food safety: A glimpse at the future." May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, "Food Safety Challenges: Research Opportunities for NSF." October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, "Increasing opportunities in food safety: In search of solutions," September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. "New Trends in Food Safety," Sept. 22-25, 2014.

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, "State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm," Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through "One Health," January 14, 2015.

Invited Keynote Speaker. 2014. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison.

Invited Keynote Speaker. 2015. Southern Section of AOAC International 29th Annual Meeting in Atlanta, Georgia.

RESEARCH SUPPORT

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

02/2015

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbucks Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s,, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

02/2015

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc.. Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 0 August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 -April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

02/2015

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.
10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.

2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.
13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.

20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.
33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.

40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2012
Publications Committee 1981-86
3. Applied and Environmental Microbiology
Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014
4. Journal of Food Science

Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988

9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992
18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care

Reviewer 1994, 97-98

24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998
33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety

Series Editor 1999-2014

39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010
48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology

Reviewer 2003

54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews), 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011
Reviewer 2004-2005
61. Infection and Immunity
Reviewer 2004-2005, 2010
62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
PCR Methods in Foods (J. Maurer), 2006
Foodborne Parasites (Y. Ortega), 2006
Viruses in Foods (S. Goyal), 2006
Food Safety Culture: Creating a Behavior-Based Food Safety Management System (F. Yiannis), 2008
Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin and Danilo Ercolini), 2008
Compendium of the Microbiological Spoilage of Foods and Beverages (William Sperber and Michael Doyle), published in 2010

Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger), 2008
 Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Jeff Kornacki), 2010
 Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang) 2011
 Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos Papadimitriou), 2011
 Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet), 2013
 Food Safety Management (Hal King), 2013
 Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014

63. Medical Science Monitor
 Editorial Board 2005-
 Reviewer 2005-2007
64. Acta Tropica
 Reviewer 2005
65. Turkish Journal of Biology
 Reviewer 2005
66. Waste Management
 Reviewer 2005
67. Journal of Water and Health
 Reviewer 2006
68. Microbial Ecology
 Reviewer 2006, 2008
69. Journal of Environmental Management
 Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
 Reviewer 2006, 2010
71. Future Microbiology
 Reviewer 2007
72. Journal of Infectious Diseases
 Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015
73. Environmental Science & Technology

Reviewer 2007

74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009
86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009

89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition
Reviewer 2010
97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010
102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science

Reviewer 2011

105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011
112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research
Invited Reviewer, 2012
118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012

120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013
128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Editorial Board, 2013-2015.
- 139, British Journal of Applied Science and Technology
Invited Reviewer, 2013
140. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
141. Food Bioscience
Invited Reviewer, 2013
142. International Journal of Food Science
Invited Reviewer, 2013
143. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
144. ISRN Bacteriology
Invited Editorial Board Member, 2013

145. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
146. International Journal of Plant & Soil Science
Invited reviewer, 2014
147. Food Science & Nutrition
Invited reviewer, 2014
148. Applied Engineering in Agriculture
Invited reviewer, 2014
148. Journal of Scientific Research and Reports
Invited reviewer, 2014
149. Gene Therapy & Molecular Biology
Invited reviewer, 2014
150. Chemical Engineering Journal
Invited reviewer, 2014
151. The Scientific World Journal
Invited reviewer, 2014
152. BioMed Research International
Invited reviewer, 2014
153. Journal of Functional Foods
Invited Reviewer, 2014
154. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
155. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
156. International Journal of Food Contamination
Invited Reviewer, 2015
157. Advances in Public Health
Invited Reviewer, 2014
158. American Journal of Experimental Agriculture
Invited Reviewer 2014

159. Scientific World Journal
Invited Reviewer, 2014
160. Journal of Bacteriology
Invited Reviewer, 2014
161. Journal of Applied Microbiology
Invited Reviewer, 2014
162. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
163. Journal of Chemistry
Invited Reviewer, 2015

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

02/2015

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.

Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.

Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.

Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.

Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.

Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.

Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.

Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.

Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.

Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.

Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.

Ad Hoc Reviewer, Freedom Magazine, 1988.

Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.

Member, Membership Committee, American Academy of Microbiology, 1989-90.

Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.

Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology
 Epidemiological Approaches for Food Safety
 Food Characterization/Process/Product Research

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.

‘Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaij, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiation Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

- Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.
- Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.
- Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.
- Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.
- Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.
- Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on "Pests and Pestilence in the Modern Age of Medicine," 1995.
- Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-
- Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.
- Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.
- Invited Participant, The Food Drug Law Institute, Food Update '95 (Academic Fellowship), 1995.
- Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.
- Member, The Advancement of Sound Science Coalition, 1995-99.
- Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.
- Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.
- Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on "The Production of Mozzarella Cheese from Buffalo Milk," 1995.
- Member, Rhône-Poulenc, Food Safety Expert Team, 1995.
- Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.
- Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.
- Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.
- Member, American Meat Institute's Science and Education Panel, 1995-96.

- Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.
- Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.
- Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.
- Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.
- Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.
- External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.
- Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).
- Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.
- Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.
- Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.
- Reviewer, International Life Sciences Institute, World Health Organization book on "Health Education in Food Safety," 1996-97.
- Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on "Control of Pathogens in Poultry Meat," 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.
- External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.
- Editorial Board, John Wiley & Sons, Inc., "Encyclopedia of Food Science and Technology" (Second Edition), 1997-2000.
- Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.
- Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "Coliforms and *E. coli*: Problem or Solution?", 1998.

Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.

Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.

Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.

External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro ‘99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “*Escherichia coli*: Mechanisms of virulence,” 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, “Food Chemicals Codex: First Supplement to the Fourth Edition,” 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, “Food Safety” (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals' Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on "Functional Foods: Strategies for the Food Industry," Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinath, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cerveny, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

- Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.
- Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.
- Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.
- Advisory Board, Partnership for Food Safety Education, 2002-2005.
- Member, International Life Sciences Institute-North America, Nominations Committee, 2002.
- Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on “Detection and Enumeration of *Listeria monocytogenes* in Foods,” 2002.
- Reviewer, Versar, Environmental Protection Agency “*E. coli* O157:H7 Criteria Document,” 2002.
- Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.
- Drafting Team, President’s Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.
- GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.
- Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.
- Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.
- Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-
- Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.
- Steering Committee Member, Food Safety Research Consortium, 2003-2009.
- Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on “Use of Scientific Criteria and Performance Standards for Safe Foods,” 2003.
- Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.
- Member, American Meat Institute Foundation, Research Committee, 2001-2009.
- Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference “Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis,” Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary’s Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on “Workshop on Exploring a Vision: Integrating Knowledge for Food and Health,” 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled “Microbial Opportunistic Pathogens - A Severe Problem to Human Health,” 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled “The Center for the Ecology of Pathogenic Traits in the Environment and Humans,” 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference “*Listeria monocytogenes* Risk Analysis,” Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/). Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.

Member, State of Georgia Agroterrorism Committee, 2004.

Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.

Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.

Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.

Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.

Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.

Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.

Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004

Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.

Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.

Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.

Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.

Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.

Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.

Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.

Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.

Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.

Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.

Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.

Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.

Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.

Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008

Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.

Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.

Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-

Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.

Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.

Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.

Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.

Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.

Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.

Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-

Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.

Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.

Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.

Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.

Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on "Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses," 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on "Science Resulting from ILSI-North America Committee Projects" 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

02/2015

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009-

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, "Providing Healthy and Safe Foods as We Age" Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg's Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, "Improving Import Food Safety" book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for “The National Center for Food Safety and Defense” proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on “Toward Sustainable Agricultural Systems in the 21st Century,” 2010.

Reviewer, Qatar National Research Fund (QNRF), “The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, "A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens," IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, "Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, "Retail Food Safety," 2011.

02/2015

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Prepara X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding microwave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, "A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years," 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, "Preharvest Food Safety," 2011.

Invited reviewer, Springer, Book Proposal, "Proteomics," 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, "Food connections: Our global food safety system," 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, "Gut Health and Food Safety," 2011. Invited Reviewer, Institute of Medicine draft report by Committee on "Nutrition, Trauma, and the Brain," 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert, Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, "Bacteriophage based technologies and human health applications," 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft

Cheeses". August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang's dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, "Exploring the true costs of food report", 2012.

02/2015

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

- Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. *Int. J. Food Micro.* 152-54-74, 2012.
- Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.
- Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.
- Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.
- Invited Book Proposal Review, *Microbiological Safety and Quality of Food* by Xiangyu Deng. Springer, New York, 2013.
- Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.
- Invited interview, Discover Magazine, role of FDA. April 2013.
- Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.
- Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.
- Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.
- Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.
- Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.
- Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.
- Invited organizer and curator, *Frontiers in Microbiology*, of a *Frontiers Research Topic* homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.
- Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and *Frontiers*, 4th Edition.” May 21, 2013,
- Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,
- Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.
- Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to participate in interview process for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang. 2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA’s Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali’s nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, “Foodborne Pathogens.” May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, “Antimicrobial resistance complex”, March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith's nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: "*International Journal of Food Contamination*", Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, "Role of testing in FDA's Hazard Analysis and Risk-Based Preventive Controls Rule", March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, "The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime," by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

Request for 'safe salsa' recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & RandeepRakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann's nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization).
September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on Agriculture and Food Research Initiative program, USDA's National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Proposal Review, 2014. Xiangyu Deng, “Physical and molecular mechanisms of *Listeria* attachment and internalization of melons and apples”. Submitted to USDA.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA's Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, "Antimicrobial food equipment coatings: Applications and challenges", by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled "Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water", Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of support, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University, 2014. The University of Georgia Obesity Initiative, Food Industry Academiai Consortium Conference, March 27.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

02/2015

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group, December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. “An intervention to reduce antimicrobial resistance in animal production in Vietnam,” grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Studies in Natural Products Chemistry, Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal “Food Safety for Farmers Markets,” Springer US.

Invited Reviewer, 2014. ASABE, “Image Analysis of a Fluorescent Physical Surrogate for Quantifying *Listeria monocytogenes* transfer between Delicatessen Meats and Product Contact Surfaces,” by Amanda N. Benoit, Bradley Marks, Elliot Ryser, Sanghyup Jeong, and Philip G. Crandall.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, “Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products,” by David Kitts and Evan Frazier, Canada.

Invited Reviewer, 2014. Manuscript entitled “Influence of Compost Particle Size on Pathogen Survival under Greenhouse Conditions” Foodborne Pathogens and Disease (FDP).

Invited Reviewer, 2014. Article entitled “Vegetables contamination by fecal germs of poultry manure: case study of gardening sites in southern Benin. Biotechnology Agronomy Society Environment (Base Editorial Board)

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Keynote Lecture, 2014. Frazier Lecturer. Food Research Institute, Madison, WI

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress presentations.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Manuscript, “Antimicrobial activity of leaf and fruit methanol extracts of the Chilean berries *Arrayan* (*Luma apiculata*) ...” Journal of Food Science (JFS).

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

- Invited Reviewer, 2015. Manuscript, “Production of Alfalfa Sprouts with Application of Vegetable Regulators”. African Journal of Agriculture Research , (AJAR).
- Invited Reviewer, 2015. Manuscript, “*Salmonella* on Raw Poultry in Retail Markets in Guatemala...”, Walid Alali.
- Invited Letter of Support, Fort Valley State University, Young Park proposal to implement a B.S. degree program in Food Science, 2015.
- Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.
- Invited Collaborator for a Fresh Produce Safety Centre (FPSC) at UC Davis in Sydney, Australia, 2015.
- Invited Reviewer, 2015. Article entitled “Thermal inactivation of enzymes and pathogen in biosamples for mass spectromic analysis”. Bionalysis, published by Future Science Group Ltd.
- Invited Reviewer, 2015. Article entitled “*Salmonella enterica* serotype Typhimurium and Eggs: A current scenario in Australia”. Clinical Infectious Diseases
- Invited Reviewer, 2015. Publication on Physicians Roundtable on Antibiotic Resistance. American Society of Microbiology Microbe Magazine
- Invited Reviewer, 2015. Article entitled “ Insights in agricultural practices and management systems linked to microbiological contamination of lettuce in conventional production systems in Southern Brazil”.
- Invited Reviewer, 2014. Manuscript entitled “The green metrics evaluation and synthesis of diesel-blend compounds from biomass derived levulinic acid using immobilized lipase Biomass and Bioenergy”. Scopus and Science Direct.
- Invited Reviewer, 2015. Manuscript entitled “*Ascaris* and *Escherichia coli* Inactivation in an Ecological Sanitation System in Port-au-Prince, Haiti”. PLOS ONE.
- Invited Reviewer, 2014. Manuscript entitled “Prevalence of avian pathogenic *Escherichia coli* (APEC) isolated from broilers in Dakahlia Governorate, Egypt”. Journal of Veterinary Medicine and Research
- External Evaluator, 2014. Danmarks Tekniske Universitet (DTU) Management Engineering, Denmark to Nanyang, Technological University (NTU), Professor Jørgen Schlundt, to Full Professor in the College of Engineering.
- Invited Reviewer, 2014. Manuscript entitled “ Inactivation of *Escherichia coli* 0157:H7, *Salmonella Typhimurium* and *Listeria monocytogenes* in apple juice at different pH levels by gaseous ozone treatment”. Journal of Applied Microbiology (JAM)
- Invited Reviewer, 2014. Manuscript entitled “UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf –life of Sliced Mushrooms”. Mitacs Accelerate Program

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Reviewer, 2015. Manuscript entitled “Pneumonia by *Listeria monocytogenes*: a common infection by an uncommon pathogen”, Case Report in Infectious Diseases.

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.
2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.
3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.

9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.
14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.
15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.

21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.
27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.
28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.

From: [Michael Doyle](#)
To: [REDACTED]
Subject: FW: Updated Michael Doyle CV
Date: Thursday, July 02, 2015 4:57:28 PM
Attachments: [MPD Revised CV July 2, 2015.doc](#)

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Katherine Autry
Sent: Thursday, July 2, 2015 4:55 PM
To: Michael Doyle; Brenda H Banister; Ann J Autry
Subject: Updated Michael Doyle CV

CURRICULUM VITAE**Michael Patrick Doyle****DATE AND PLACE OF BIRTH:** 1949; Madison, Wisconsin**FORMAL EDUCATION**

- 1973 Bachelor of Science, University of Wisconsin-Madison
Major: Bacteriology
Graduated with Honors
- 1975 Master of Science, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
- 1977 Doctor of Philosophy, University of Wisconsin-Madison
Major: Food Microbiology (Food Science)
Minor: Bacteriology

PROFESSIONAL EMPLOYMENT

University of Georgia, - Faculty of Center for Drug Discovery, Athens, GA
October 2010 – present

University of Georgia, Faculty of Infectious Diseases, Athens, GA March 2008 - present

University of Georgia, Center for Food Safety, Griffin, GA
January 2001 - Present

Title - Director

Responsibilities: Provide leadership for the research and outreach programs of the Center. Provide oversight of 9 faculty members and ca. 10 postdoctoral scientists, and coordinate microbiological food safety research of participating adjunct faculty members.

Center for Food Safety

- Reorganized in 2001 to focus solely on microbiological food safety issues
 - The purpose of the Center is to assist food processors and producers nationally in enhancing the safety of their products
 - Center is awarded annually \$2.5 to \$3.5 million in extramural funding with a core faculty of 7. Ca. \$9 million in extramurally-funded ongoing research among all Center faculty members
 - Center has 19 core and adjunct faculty members plus 10 postdoctoral scientists
 - Center has 50 industry members contributing ca. \$400,000-\$500,000 annually in unrestricted funds for research activities
 - Center is a nationally and internationally recognized program for its food safety activities

- Has major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences

**University of Georgia, Center for Food Safety and Quality Enhancement, Griffin, GA
March 1993 - December 2000**

Title - Director

Responsibilities: Provided leadership for the research and outreach programs of the Center.
Provided oversight of 11 faculty members.

Center for Food Safety and Quality Enhancement

- Organized and, in 1993, received approval for a Center for Food Safety and Quality Enhancement; served as Center's Director since 1993.
 - The purpose of the Center is to assist food processors nationally in enhancing the safety and quality of their products.
 - Center received annually \$2 million plus in extramural funding with a core faculty of 11
 - Center had 17 core and adjunct faculty members
 - Center had 50 industry members contributing \$250,000 in unrestricted funds annually for research activities
 - Center was a nationally and internationally recognized program for its food safety activities
 - Developed major collaborations with the Centers for Disease Control and Prevention, U.S. Department of Agriculture-Agricultural Research Service, U.S. Department of Agriculture-Food Safety and Inspection Service, Emory University, Georgia Institute of Technology, University of Georgia College of Veterinary Medicine and University of Georgia College of Agricultural and Environmental Sciences
 - Research projects at the Center led to the development of new multimillion dollar divisions within some state companies
- Organized and received federal funding (\$300,000 annually) for an Alliance for Food Protection
 - Strategic alliance between the University of Georgia (microbiological food safety) and the University of Nebraska (allergen-related food safety) to enhance the safety of processed foods
- Obtained \$7.6 million for 28,000-sq ft. building addition, renovations, and equipment for Center for Food Safety and Quality Enhancement in Griffin
- Obtained \$4.4 million in state funding for building addition for Department of Food Science and Technology in Athens (justified on basis of food safety program)

State of Georgia Food Processing Initiative

- Served as a principal advisor to the Food Processors Advisory Council (Food PAC) of the State of Georgia
 - This Council advises the Governor's Office of Planning and Budget on the award of \$1.5 to \$2 million annually for food processing-related research funding at State universities
- Served as a principal advisor to the Governor's Office of Planning and Budget on economic development and expansion of the \$15-billion/year state food processing industry
 - Assisted in the recruitment of food processing companies to Georgia

University of Georgia, Department of Food Science and Technology, Athens, GA and Griffin, GA

September 1993 - July 1999

Title - Department Head

Responsibilities: Provided leadership for the academic, extension, and research programs of the Department.

Administrative Responsibilities and Accomplishments

- Program responsibilities as Head of Department of Food Science and Technology included:
 1. Oversight of Food Science undergraduate and graduate instruction programs (21 faculty)
 2. Oversight of Environmental Health Science undergraduate and graduate instruction, and research programs (6 faculty) until October 1998
 3. Oversight of Food Process Research and Development Laboratory (17 faculty)
 4. Oversight of Food Science Extension program (1.75 faculty)

Food Science Instruction

- The Food Science graduate program (ca. 70 - 100 students) was the largest (40%) in the College of Agricultural and Environmental Sciences
 - Average GRE scores for Food Science graduate students increased ca. 100 points to ca. 1100 since 1995.
 - UGA Food Science graduate students were in great demand, with most having one or more job offers before graduation.
 - Minority graduate student enrollment increased by 4-fold since 1995.
- Food Science undergraduate program (20 to 40 students) graduates were among the most employable students in the College with two to three job opportunities at graduation.

- Department restructured all courses (both undergraduate and graduate) to transition from quarter to semester system in fall 1998
- Reorganized teaching responsibilities to upgrade and update the department's introductory Food Science course. Enrollment increased by more than 300% (from 18 to >60 students per quarter) within one year.

Environmental Health Science

- Facilitated the development and growth of the Environmental Health Science program culminating in departmental status in October 1998
 - Undergraduate enrollment of 150-220 students
 - Received Board of Regents approval for Masters of Science Graduate program
 - Increased faculty positions from 2 to 5
 - Relocated EHS faculty to a single building; obtained additional space (ca. 8,000 sq. ft.) for research and teaching; renovated 3 laboratories and constructed a new classroom and computer laboratory
 - Received University of Georgia and Board of Regents approval for departmental status

Food Process Research and Development Laboratory

- Facilitated approval in 1995 of the Food Process Research and Development Laboratory
 - The purpose of the Laboratory was to develop and evaluate new processes for food products and assist state food processors in implementing these new processes
 - Integrated Food Science Extension programs with the FPRDL
 - Developed faculty support and involvement in FPRDL; 17 faculty were members of the Laboratory
 - Laboratory received annually ca. \$0.5 to \$1 million plus in extramural funding
 - Obtained \$2 million plus in state funding for renovations to Food Science Building in Athens (justified on basis of food processing program)

Food Science Extension

- Integrated Food Science Extension into the Department of Food Science and Technology
 - Developed a fully integrated Extension program involving the entire research and teaching faculty of the department; formerly only one or two full-time Extension faculty addressed all Extension Activities
 - Food Science Extension programs promote state economic development by assisting state processors in designing new plants, reducing waste, implementing new processes, implementing pollution controls, and improving worker efficiency
 - Increased Extension workshop and short course offerings by more than two-fold (20-30 workshops offered annually)

University of Georgia, Center for Food Safety and Department of Food Science and Technology, Georgia Experiment Station, Griffin, GA

January 1991 - Present

Title - Regents Professor of Food Microbiology (1997-present), and Director of the Center for Food Safety (2001-present); Director of the Center for Food Safety and Quality Enhancement (1993-2000); Professor of Food Microbiology (1991-1997) and Head of Department of Food Science and Technology at Griffin, (1991-1993).

Responsibilities: Conducted basic and applied research on bacterial agents of foodborne disease, provide leadership for the research program of the Center and previously the Department, and managed the administrative functions of the Center and previously the Department.

University of Wisconsin-Madison, Department of Food Microbiology and Toxicology and Department of Food Science, Madison, Wisconsin

January 1980 - March 1991

Title - Wisconsin Distinguished Professor of Food Microbiology and Toxicology, and Professor of Food Science; Associate Professor, July 1, 1984 - June 30, 1988; Assistant Professor, January 1, 1980 - June 30, 1984

Responsibilities: Conducted basic and applied research related to bacterial agents of foodborne disease. Organisms of primary interest included Campylobacter jejuni, Yersinia enterocolitica, Salmonella, enterohemorrhagic Escherichia coli, Listeria monocytogenes, and Clostridium botulinum.

Ralston Purina Company, Checkerboard Square, St. Louis, Missouri

December 1977 - January 1980

Title - Senior Project Leader in Corporate Microbiology

SOCIETY MEMBERSHIPS (Present and Past)

- a. American Academy of Microbiology
- b. American Association for the Advancement of Science
- c. American Society for Microbiology; Southeastern Branch of ASM
- d. Gamma Sigma Delta (Honor Society for Agriculture)
- e. International Association for Food Protection; Georgia Association for Food Protection
- f. National Academy of Medicine (Institute of Medicine of the National Academies)
- g. Institute of Food Technologists; Dixie Section of IFT
- h. Phi Beta Delta (Honor Society for International Scholars)
- i. Phi Kappa Phi
- j. Phi Tau Sigma (Honor Society for Food Scientists)
- k. Sigma Xi

AWARDS/HONORS

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986

3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food, and Environmental Sanitarians, 1993
10. American Society for Microbiology Food Microbiology Division Lecturer, 1993
11. G. Malcolm Trout Visiting Scholar Lectureship, Michigan State University, 1994
12. James H. Nakano Citation (outstanding scientific paper published in 1993), National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994 and nominated for the Charles C. Shepard Science Award (most outstanding peer reviewed research paper published by CDC/ATSDR scientists), Centers for Disease Control and Prevention, 1994
13. P. R. Edwards Award (for rendering outstanding service in furthering high professional ideals and standards in microbiology, and demonstrating originality and high competence as a practicing microbiologist), Southeastern Branch of the American Society for Microbiology, 1994
14. Nicholas Appert Award, Institute of Food Technologists, 1996, for outstanding contributions to the field of food science (Highest award given by IFT)
15. Health Sciences Communications Association '96 Media Festival, First Place Award, for CNBC's *Today's Health* segment on "Beef Industry's Efforts to Improve Food Safety," through the National Cattlemen's Beef Association, 1996
16. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997
17. Institute of Food Technologists Food Microbiology Division Lecturer, 1997
18. Silver Plow Honor Award for Exceptional Service (Personal and Professional Excellence), U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998. For internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods.

19. Inaugural Fellow, International Association for Food Protection (International Association of Milk, Food and Environmental Sanitarians), 1998.
20. York Distinguished Lecture, Auburn University, 1999
21. Fellow, Institute of Food Technologists, 1999
22. National Food Processors Association Food Safety Award, International Association for Food Protection, 1999, for exemplary and outstanding contributions to and leadership in improving the safety of food through research, education, public health, and domestic and international policy.
23. Honorary Member, Association Internationale Nicolas Appert, 1999, for outstanding contributions to food science and technology.
24. Key Resource Award, Links 2 Go, 1999, for UGA Center for Food Safety web page among most popular pages on food safety.
25. Study Web Academic Excellence Award, 2000, for being one of the best educational resources on the Web.
26. Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, 2000.
27. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
28. CDC Partners in Public Health Honor Award for outstanding collaboration and partnership with CDC in enhancing foodborne disease outbreak investigations and helping CDC to develop foodborne disease prevention strategies, U.S. Centers for Disease Control and Prevention, 2001
29. Institute for Scientific Information, Highly Cited Researcher in Agricultural Sciences (from 1981-1999), 2002
30. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
31. Fellow, World Innovation Foundation, 2003
32. Elected Member, National Academy of Medicine (Institute of Medicine, National Academies), 2003
33. National Associate, National Academy of Sciences, 2003
34. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003

35. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
36. Scientific Achievement Award for professional achievements that have had a significant contribution to the scientific knowledge of the meat and poultry industry, American Meat Institution Foundation, 2004
37. U.S. Food and Drug Administration, Commissioner's Special Citation, 2006
38. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
39. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009.
40. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao).
41. Fellow, American Association for the Advancement of Science (AAAS), 2011
42. Service Award, American Society for Microbiology, 2012
43. Christopher Columbus Award for excellence in agriscience, 2013
44. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food safety, 2013
45. Fellow, National Academy of Inventors, 2013
46. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate", by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)
47. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Surface and internalized *Escherichia coli* O157:H7 on field-grown spinach and lettuce treated with spray-contaminated irrigation water," by M.C. Erickson, C.C. Webb, J.C. Diaz-Perez, S.C. Phatak, J.J. Silvey, L. Davey, A.S. Payton, J. Liao, L. Ma, and M. P. Doyle. 73:1023-1029
48. John N. Sofos Most-Cited JFP Research Publication Award, 2015, Journal of Food Protection, "Infrequent internalization of *Escherichia coli* O157:H7 into field-grown leafy greens," by M.C. Erickson, C.C. Webb, J. C. Diaz-Perez, S.C. Phatak, J. J. Silvey, L. Davey, A. S. Payton, J. Liao, L. Ma and M. P. Doyle. 73: 500-507
49. Frazier Memorial Award Lecture, Food Research Institute, University of Wisconsin-Madison, 50th Annual Meeting, Keynote Address, 2016

BIOGRAPHICAL LISTINGS

1. Listed in American Men and Women of Science, 1992; 1995; 1998, 2003 (21st ed.) 2007
2. Listed in Who's Who in Science and Engineering, 1st edition, 1992; 2nd edition, 1993; 3rd edition, 1996-97; 4th edition, 1997-98; 5th edition, 1999-2000; 6th edition, 2002-2003; 7th edition, 2003-2004; 8th edition, 2004-2005; 9th edition, 2005-2006; 10th edition, 2006-2007; 11th edition, 2007-2008.
3. Listed in International Directory of Distinguished Leadership, 4th edition, 1992.
4. Listed in Who's Who in the South and Southwest, 24th edition, 1995-96; 25th edition, 1997-98; 26th edition, 1999-2000; 27th edition, 2000-2001; 28th edition, 2002-2003; 29th edition, 2003-2004; 30th edition, 2004-2005; 31st edition, 2005-2006; 32nd edition, 2006-2007; 33rd edition, 2007; 34th edition, 2008; 35th edition, 2009; 36th edition, 2010; 37th edition, 2011; 38th edition, 2012.
5. Listed in Who's Who in America, 49th edition, 1994; 50th edition, 1995; 51st edition, 1996; 52nd edition, 1997; 53rd edition, 1998; 54th edition, 1999; 55th edition, 2001; 56th edition, 2002; 57th edition, 2003; 58th edition, 2004; 59th edition, 2005; 60th edition, 2006; 61st edition, 2007 62nd edition, 2008; 63rd edition, 2009; 64th edition, 2010; 65th edition, 2011; 70th edition, 2016.
6. Listed in Who's Who in Technology, 1995.
7. Listed in Who's Who in Medicine and Healthcare, 1st edition, 1996; 2nd edition, 1999-2000; 3rd edition, 2000-2001; 4th edition, 2002-2003; 5th edition, 2004-2005; 6th edition, 2006-2007, 7th edition, 2009-2010.
8. Listed in Who's Who in the World, 13th edition, 1996; 14th edition, 1997; 15th edition, 1998; 16th edition, 1999; 17th edition, 2000; 20th edition, 2003; 21st edition, 2004; 23rd edition, 2006; 24th edition, 2007; 26th edition, 2009; 27th edition, 2010.
9. Listed in Who's Who in American Education, 6th edition, 2004-2005; 7th edition, 2005-2006.
10. Listed in International Who's Who of Professionals, 2004.
11. Listed in Who's Who in the South and Southeast, 2015. 41st edition.

DISTINGUISHED APPOINTMENTS OR ELECTED POSITIONS

Associate Editor, *Journal of Food Protection*, 1981-86

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention

and Control of *Campylobacter* Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health

Organization, Geneva, Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - North America, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-93
 Scientific Advisor, National Live Stock and Meat Board, 1990-96
 Executive Committee, Conference for Food Protection, 1985-86
 Member, National Advisory Committee on Microbiological Criteria for Foods, 1988-90; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-97
 Board of Trustees, International Life Sciences Institute North America, 1992-
 Chairman, Food Microbiology Division of the American Society for Microbiology, 1988-89; Chair-Elect, 1987-88
 Scientific Lecturer, Institute of Food Technologists, 1987-90
 Foundation Scientific Lecturer, American Society for Microbiology; 1991-93; 1999-2001
 President, International Association of Milk, Food and Environmental Sanitarians, 1992-93
 Member, National Academy of Sciences, National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board, Panel on Animal Health, Food Safety and Public Health, 1993-96
 Member, National Academy of Sciences, Institute of Medicine, Food Forum, 1993-2000
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, World Logistics Organization, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Chairman, Georgia-Pacific Health Smart Institute Advisory Board, 1998-2001
 Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA scientific programs), 1999-2004, Chairman 2003-2004
 Member, U.S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002
 Scientific Editor, Aspen Publishers, Series on Food Safety and Food Microbiology, 1999-2001
 Member, U.S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001
 Chairman, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture Food Safety and Inspection Service *Escherichia coli* O157:H7 in Ground Beef Draft Risk Assessment, 2001-2002.

Scientific Editor-in-Chief, (formerly Kluwer Academic/Plenum Publishers), Springer, Series on Food Safety and Food Microbiology, 2002-

Member, Partnership for Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Chairman, National Academy of Sciences, Committee on the Joint US-Iran Workshop on Food Safety, 2003-2005

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-2015.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2013

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2015

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009.

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009.
 Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014
 Member, International Life Sciences Institute Board of Trustees, 2014-
 Invited Member, 2014 CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017
 Chair, 2014-15, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC

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Chen, Dong, Tong Zhao, and Michael P. Doyle. 2013. Transfer of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* during slicing of deli meats and cheese, and validation of the efficacy of sanitizers. Abstr., Poster Presentation, CFS Annual Meeting, Atlanta, GA, March 5-6.

Dong Chen, Tong Zhao, and Michael P. Doyle. 2013. Cross-contamination between deli foods and slicers by *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* and slicer disinfection by sanitizers. IAFP Annual Meeting, Charlotte, NC, July 28-31. No. P1-166.

Wang, B.Y., J. Hong, S.G. Ciancio, T. Zhao, and M.P. Doyle. 2013. Elimination of oral biofilm pathogens by a novel antimicrobial formulation. Abstr. Inter. Acad. Periodontology Biennial Congress, Guangdong, PR China, May 31-June 1.

Alali, W. B. Yang, P. Donado, Y. Ta, R. Gaidashov, C. Jarquin, I. Walls, and M.P. Doyle. 2013. Prevalence of *Salmonella* on raw poultry in emerging market countries. Abstr. IAFP Annual Meeting, Charlotte, NC, July 28-31. No. T1-07.

Jadeja, R., Yen-Con Hung, Tong Zhao, Ping Zhao, and Michael P. Doyle. 2013. Comparison of current and novel chemical treatments to control *Escherichia coli* O157:H7 and O26 on beef trim and ground beef patties. Abstr. Beef Industry Safety Summit, Dallas, TX. March 13-15.

Doyle, Michael P. 2013. Global Trends in Food Safety, Abstr. 3rd Asia Pacific International Conference on Food Safety, Taiwan. October 29 – November 1.

Chen, Dong, Tong Zhao, and Michael Doyle. 2014. Growth and control of pathogens in biofilms on the surface of stainless steel by temperature and chemical sanitizers. Abstr. IAFP Annual Meeting, Indianapolis, IN.

Doyle, Michael P. One Health Spring Seminar, February 27, 2015 CDC in Atlanta, Georgia.

Zhao, Tong, Michael P. Doyle, Poster Presentation for IAFP, Reduction of Shiga Toxin-producing *E. Coli* and *Salmonella* Typhimurium on cattle hides by spray treatment with levulinic acid plus sodium dodecyl sulfate. Portland, Oregon, July 25-28, 2015.

1. Doyle, M. P. 1992. IAMFES-Leading the way in food safety. Dairy, Food and Environmental Sanitation 12:550.
2. Doyle, M. P. 1992. Committees, Task Forces, and Professional Develop Groups. Dairy, Food and Environmental Sanitation 12:611.
3. Doyle, M. P. 1992. An industry award for commitment to food safety. Dairy, Food and Environmental Sanitation 12:662.
4. Doyle, M. P. 1992. A glimpse of the IAMFES 1993 Annual Meeting. Dairy, Food and Environmental Sanitation 12:738.
5. Doyle, M. P. 1992. Meeting the professional needs of IAMFES members. Dairy, Food and Environmental Sanitation 12:790.
6. Doyle, M. P. 1993. Putting food safety issues in perspective. Dairy, Food and Environmental Sanitation 13:6.
7. Doyle, M. P. 1993. What is the International Life Sciences Institute? Dairy, Food and Environmental Sanitation 23:66.
8. Doyle, M. P. 1993. Escherichia coli O157:H7 strikes again. Dairy, Food and Environmental Sanitation 23:150.
9. Doyle, M. P. 1993. The search for new members; where do we go from here? Dairy, Food and Environmental Sanitation 23:206.
10. Doyle, M. P. 1993. See you in Atlanta. Dairy, Food and Environmental Sanitation 23:267.
11. Doyle, M. P. 1993. Dairy, Food and Environmental Sanitation - Who wants it? Dairy, Food and Environmental Sanitation 23:319.
12. Doyle, M. P. 1993. Food Safety in the 21st Century. Dairy, Food and Environmental Sanitation 23:383.
13. Doyle, M. P. 1993. FY 92-93 - It was a very good year. (President's Report), Dairy, Food and Environmental Sanitation 23:656-657.
14. Doyle, M. P. 1998. Food safety: Everyone's concern, everyone's responsibility. Published in many newspapers and newsletters, including Today in Peachtree City; Fitness Link.
15. Doyle, M. P. 1998. Cattle diet linked to bacterial growth. Science 281:1578-79.
16. Doyle, M. P. 2001. Redesigning food safety is long overdue. Issues in Science and Technology (NAS).

17. Doyle, M. P. 2010. Investing in food safety research saves lives. Atlanta Journal Constitution, December 8, 2010.

Popular Articles (including citation of research; participated in preparation of article)

1. ASM News. 1993. Hemorrhagic E. coli: The danger increases. Vol. 59(5):247-250.
2. Food Technology. 1993. Controlling E. coli O157:H7 in meat. Vol. 47(4):90-91.
3. American Health. 1993. Good-bye rare hamburgers. May:80-81.
4. Meat Marketing and Technology. 1993. Debriefing on the "War on Pathogens." August:18-20, 22.
5. Food News for Consumers. 1993. E. coli O157:H7 - Asking researchers about their latest findings. Vol. 10(3). Summer Supplement:6.
6. ASM News. 1994. Chicken feed. Vol. 60(10).
7. Food Control. 1997. Michigan State University "Food Safety in North America: Regulatory and Scientific Issues." Vol. 8:63-66.
8. Poultry Tech. 1997. "Mega-reg" puts greater emphasis on microbial monitoring and reduction. Vol. 8(3):1-2.
9. Meat & Poultry. 1997. Microbial monitoring and the mega-reg. March: 42-43.
10. Progressive Farmer. 1997. Battling a micromonster. 112 (November):26-27.
11. Utah Science. 1998. From field to fork, food-pathogens find a way. 58(3):14-16.
12. Food Insight (IFIC Foundation). 1998. Toward a safer, sustainable food supply. January/February:7.
13. Drovers Journal. 1998. Researchers begin final studies on use of probiotic bacteria. May:58.
14. Food Safety Digest. 1998. Fighting *E. coli* with good bacteria. July/August:4-5.
15. Environmental Health Perspectives. 1999. Safe food: An all-consuming issue. 107 (March): A144-A149.
16. Glamour. 1999. Is there a killer in your kitchen? May:76.
17. Foodservice Equipment and Supplies. 1999. Centering in on Food Safety. 52(April): 49-54.

18. Refrigerated & Frozen Foods. 2000. Safety first. April: 54.
19. A Golden Book. 2001. Mike's dirty, yucky, icky, sticky adventure. Golden Books Publishing Co., NY and Georgia Pacific Corporation. 24 p.
20. La Industria Cárnica Latinamericana. 2001. En pos de alimentos seguros. 122:14.
21. Time. 2003. Canada's Best Medicine. The Bacteria Hunter - Brett Finlay. P. 60, May 26, 2003, Canadian Edition.
22. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
23. Popular Science. 2005. Worst jobs in science. 267(5):78.
24. Microbe. 2008. Popeye's Dilemma 3(5):
25. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
26. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
27. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
28. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. _____.

Published Research Reports

1. Georgia FoodPAC Report to Industry. FY 2004-2005. Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. p.2, 9.
2. Georgia FoodPAC Report to Industry. FY 2005-2006. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant. p. 7.
3. Georgia FoodPAC Report to Industry. FY 2007-2008. Reduction of *Salmonella* Enteritidis in pre-harvest poultry. p. 11.
4. Institute of Medicine Food and Nutrition Board. 2009. Review of the use of process control indicators in the FSIS public health risk-based inspection system. p.87.
5. Institute of Medicine, Food Forum. 2009. Nanotechnology in food products, Workshop Summary. p. 136.

6. Institute of Medicine, Food Forum. 2009. Managing Food Safety Practices from Farm to Table: Workshop Summary. pp. 65, 75-89.

TEACHING AND LECTURING

1. Food Science 875 - Advanced Microbiology of Foodborne Pathogens. Organized and coordinated for two years; 2-3 lectures per year.
2. Bacteriology/Food Science 350 - Foodborne Disease Hazards. 7-8 lectures per year.
3. Food Science 430 - Food Fermentations. 1 lecture per year.
4. Bacteriology 325 - Food Microbiology. 2-3 lectures per year.

Non-credit courses

5. Food Research Institute Food Safety Short Courses for Advanced Industrial Microbiologists. 5-7 lectures (biannually).
6. University of Wisconsin Food Microbiological Control School for Food & Drug Administration Inspectors. 2-3 lectures.
7. University of Wisconsin College Week for Women Short Course on Food Safety. 2 lectures.
8. International Life Sciences Institute - Nutrition Foundation Workshop on Listeria Methodologies. 2 lectures.
9. Association of Official Analytical Chemists Annual Workshop. 2 lectures.
10. American Society for Microbiology Workshop on Listeria monocytogenes. 5 lectures.
11. Wisconsin Association of Milk and Food Sanitarians Educational Conference. 1 lecture.
12. Association of Official Analytical Chemists Workshop, Pacific Northwest Section. 4 lectures.
13. University of California-Davis Food Microbiology Update. 2 lectures.
14. Association of Food and Drug Officials Conference and Workshop. 2 lectures.
15. U.S. Department of Agriculture - Food Safety & Inspection Service Continuing Education Program. 2 lectures.
16. University of Wisconsin-Madison. Milk Pasteurization and Process Control School. 2 lectures.

17. American Society for Microbiology Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control. 1 lecture.
18. Institute of Food Technologists Short Course on Practical Food Safety Assurance. 1 lecture.
19. American Society for Microbiology Workshop on Campylobacters. 1 lecture.
20. Institute of Food Technologists Basic Symposium on Microorganisms and Their Toxins. 1 lecture.
21. St. Luke's Hospital Center, Workshops in Clinical Lab Sciences. 2 lectures.
22. American Society for Microbiology Workshop on Salmonella and Campylobacter jejuni Associated with Foods. 1 lecture.
23. American Meat Institute - Food Processors Institute Workshop on HACCP. 2 lectures.
24. Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course. 2 lectures.

UNDERGRADUATE STUDENTS, GRADUATE STUDENTS and POSTDOCTORAL ASSOCIATES, and SCIENTISTS

Undergraduate Students (UW-Madison)

Nancy Bains	1980-1981
Gail Daly	1981
Dave Jackson	1981-1982
Bob Smith	1981-1982
Heidi Hoff	1981-1983
Carol Luker	1981-1983
John Pfister	1982-1983
Susan Herbert	1981-1982
Robert Thiesen	1981-1982
Sue Kovats	1982-1986
Sandra Kalnins	1982
Julia Shimaoka	1983-1986
Lisa Marquardt	1982
Jean Schoeni	1980-1991
Debbie Roman	1980-1983
Mary Hugdahl	1980-1985
Jean Aschenbach	1982
Joanne Gould	1983-1984
Jean Guggisberg	1982-1986
Louise Meske	1983-1987
Johnna Shink	1983-1986
Bridget Crave	1983

Kathy Glass	1983-1991
Tom Knapp	1984-1986
Azadeh Khalili	1984-1985
Sue Gates	1985
Andrew Sharp	1985
David McDonald	1985
Eric Olson	1985-1986
Sue Anderson	1985-1986
Maureen Quinn	1985-1986
Michelle Mitchell	1985-1986
Nadine Gmach	1985-1986
Phil Guillery	1985-1986
Brett Rabata	1985-1987
Lesley May	1985-1987
Lisa Makovec	1985-1987
Mike Ortengren	1985-1987
Sandy Schlosser	1985-1987
Pam Wilger	1985-1987
Jae Ellen Thorstad	1985-1989
Rick Kittell	1985-1991
Roger Fons	1989
Suyun Yang	1986
Joan Harrod	1986-1991
Dianna Mook	1986
Lisa Poulter	1986
Lisa Denzin	1986
Kurt Wolfmeyer	1985-1986
Joseph Fitzgerald	1986-1987
Scott Coleman	1986-1987
Bernard Hibbeln	1986-1988
Kristy Wedige	1986-1988
Aimee Kwiatkowski	1986-1989
Alex Shoemaker	1987
Laurie Hauerwas	1987
Kevin Brinner	1987
Scott Howard	1987
Frannie Roche	1987
Bruce Albrecht	1987
Leigh Zawel	1987
Cheryl Barrett	1987-1989
Jim Pfeifer	1987-1988
Leah Schultz	1987-1988
Julie Voss	1987
Joseph Fitzgerald	1987
Frank Waszinski	1987-1988
Mike Schomburg	1988
Bernard Hibbeln	1988
Jon Isom	1988

Rolf Donhowe	1988
Kathy Niesen	1988
Rhondi Christopherson	1988
Laurie Gehrke	1988-1989
Julie Klacan	1988-1989
Lisa Friess	1988-1989
Chris Fischer	1988-1990
Heidi Trimner	1988-1991
James Kulick	1989
Marilyn Goel	1989
Teresa Dale Pedersen	1989
Aimee Kwiatkowski	1989
Denise Sabel	1989-1990
Gloria Brandes-Kuptz	1989-1990
Christine D. Fischer	1989-1990
Kim Zinski	1989-1991
Cheryl Nortman	1989-1991
Joseph Brunner	1989-1991
Patrick Ford	1989-1991
Roger Fons	1989-1992
Timothy Tibbetts	1989-1991
Jill Dressler	1990-1991
Joy Free	1990
Jason Demeny	1990
Dan Mielke	1990-1991
Tim Harried	1990-1991
Kathy Edge	1990-1991
Linda Moore	1990-1991
Melissa Poulter	1990-1991
Chris Torhorst	1985 – 1989
Alison Scott	1993
Xiujuan Zhou	2015-2016
Magdalena Olszewska	2015

Member, University of Georgia Graduate Faculty, 1991-98; 1998-2005;, 2005-2012; 2012-2019.

Graduate Students

1. Mary B. Hugdahl, M.Sc. (Food Science, UW-Madison) 1986.
2. David J. Thomas, M.Sc. (Food Science, UW-Madison) 1988.
3. Jennifer L. Johnson, Ph.D. (Food Science and Meat and Animal Science, UW-Madison) 1989.
4. Ratih Dewanti, M.Sc. (Food Science, UW-Madison) 1990.
5. Anna M. Lammerding, Ph.D. (Food Science, UW-Madison) 1991.
6. Alan D. Junkins, Ph.D. (Bacteriology, UW-Madison) 1991.
7. Risini D. Weeratna, M.Sc. (Bacteriology, UW-Madison) 1991.
8. Nisha V. (Kulkarin) Padhye, Ph.D. (Food Science, UW-Madison) 1991.
9. Chorng-Meng Chang, Ph.D.(Food Science, UW-Madison) 1993.

10. Guodong Wang, Ph.D. (Food Science, UGA) 1996.
11. Mei Yang, M.Sc. (Food Science, UGA), 2002.
12. Michelle Danyluk, M.Sc. (Food Science, UGA), 2002.
13. Dong Chen, Ph.D. (Food Science, UGA), 2012.

Graduate Student Committees

	<u>Major Advisor</u>	<u>Committee Member</u>
Scott Russell - Ph.D.		X
Jitu Patel - Ph.D.		X
Guodong Wang - Ph.D.	X	
Lakshmi Sathyanarayanan- M.Sc.		X
Manan Sharma - M.Sc.		X
Yang Hong - Ph.D.		X
Mei Yang - M.Sc.	X	
Michelle Danyluk - M.Sc.	X	
Geraldine Miriam Saavedra Ebner - M.Sc.		X

Postdoctoral Associates

1. Ming-Tu Chang, 1981-1984
2. Dana Wiseman, 1983-1985
3. Vikas Padhye, 1984-1989
4. Sulekha Chaudhuri, 1985-1988
5. Mi Sun Kim, 1989-1991
6. Jianghong Meng, 1992-1996
7. C.-A. Hwang, 1992-1993
8. Shaohua Zhao, 1993-1996
9. Ping Zhao, 1993-
10. Kumara S. Venkitanarayanan, 1996-1999
11. Xiuping Jiang, 1996-2001
12. Fone Mao Wu (Collaborative Assignment with the Centers for Disease Control and Prevention), 1998- 2002
13. Mahbubul Islam, 1999-2003
14. Ying Mao, 1999-2001
15. Li Ma, 1999-2009
16. Chia Min Lin, 1999-2004
17. Guodong Zhang, 2000-2008
18. Kazue Takeuchi, 2000-2002
19. Nutan Mytle, 2001-2004
20. Larry Goodridge, 2002
21. Lei Zhang, 2003-2004
22. Zhinong Yan, 2003-2004
23. Cathy Webb, 2007-

Scientists

1. Pavlos Koidis, Aristotelian University of Tessaloniki, Greece, 1982-1983

2. John T. Beery, University of Wisconsin-Madison, 1983-1989
3. Nobumasa Tanaka, University of Wisconsin-Madison, 1983
4. Nancy Higley, 1984
5. Tong Zhao, Beijing Institute of Chest Tumour & Tuberculosis, China, 1987-2009
6. Jaana (Junttila) Husu, National Veterinary Institute, Helsinki, Finland, 1988
7. Gulum Rusul, University of Pertanian Malaysia, Serdang, Malaysia, 1993-94
8. Ricardo Rodriguez, Instituto Nacional de Tecnologia Agropecuaria, Buenos Aires, Argentine, 1998
9. Virginia Montero Campos, Instituto Tecnológico de Costa Rica, 2002
10. Anne-Laure Dinel, Institut des Sciences et techniques des Aliments de Bordeaux, Talence, France, 2003
11. Mohamed Hegazy, Zagazig University, Zagazig, Egypt, 2008-2009
12. Ali Aydin, Istanbul University, Istanbul, Turkey, 2009-2010
13. Mohamed Tharwat, Zagazig University, Egypt, 2011
14. Cagatay Celik, Ankara, Turkey, 2012-2013.
15. Sahan Guran, Dicle University, Diyarbakir Turkey, 2014- Sept. 2015.
16. Fang Liu, Jiangsu Academy of Agricultural Sciences, Nanjing, Jiangsu Province, China 2015-2016.
17. Lihui Du, Nanjing University of Finance & Economics, Nanjing, China. 2015-2016.

INVITED SEMINARS and RESEARCH PRESENTATIONS

Invited seminar - Department of Food Science, University of Wisconsin-Madison, February 26, 1980.
Production of mushrooms for the fresh market.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 67th Annual Meeting, Spokane, WA, July 30, 1980. Campylobacteriosis and yersiniosis: Food-associated illnesses of recent concern.

Keynote lecture - Wisconsin Laboratory Association, Southern Regional Meeting, Madison, WI, September 4, 1980. Producing mushrooms for the fresh market.

Research paper - Wisconsin Section of the Institute of Food Technologists, Madison, WI, November 14, 1980. Antibotulinal properties of long-chain polyphosphates.

Invited paper - Institute of Food Technologists, 41st Annual Meeting, Atlanta, GA, June 9, 1981. Chemical, physical, and biological degradation of mycotoxins in foods and agricultural commodities.

Invited seminar - Department of Bacteriology, University of Wisconsin-Madison, February 18, 1982.
Serological relatedness of virulent Yersinia enterocolitica.

Invited paper - American Society for Microbiology, 82nd Annual Meeting, Atlanta, GA, March 10, 1982.
Effects of environmental factors on the destruction of Campylobacter jejuni in food-related systems.

Invited seminar - Environmental Toxicology 875, University of Wisconsin-Madison, March 31, 1982.
Virulence of Yersinia enterocolitica.

- Invited paper - Wisconsin Association of Milk and Food Sanitarians Educational Conference, Madison, WI, September 2, 1982. Campylobacter - The "new" foodborne pathogen.
- Invited paper - Central States Association of Food and Drug Officials Spring Meeting, Madison, WI, October 8, 1982. Campylobacter - The "new" foodborne pathogen.
- Invited paper - United States-Japan Joint Panel on Toxic Microorganisms, University of Wisconsin-Madison, October 20, 1982. Recovery of Campylobacter jejuni from foods by selective enrichment.
- Invited seminar - Department of Microbiology, Cornell University, October 28, 1982. Yersinia enterocolitica and Campylobacter jejuni: Two recently recognized food-associated pathogens.
- Keynote speaker - Wisconsin Laboratory Association, University of Wisconsin-River Falls, December 8, 1982. Foodborne pathogens of emerging significance - An overview.
- Invited seminar - Best Foods Research and Engineering Center, Research Update, Union, NJ, January 13, 1983. Foodborne bacterial pathogens of emerging significance.
- Invited seminar - A.B.C. Research Corporation, 9th Annual Technical Seminar, Gainesville, FL, February 22, 1983. Pathogenic Escherichia coli.
- Invited paper - Association of Official Analytical Chemists, 1983 Spring Workshop, Indianapolis, IN, April 20, 1983. Recovery of Campylobacter jejuni from foods.
- Invited seminar - McDonald's Corporation, Quality Assurance Meat Suppliers Meeting, St. Charles, IL, April 26, 1983. Pathogenic Escherichia coli and their association with foods.
- Invited lecture - College Week for Women, University of Wisconsin-Madison, June 2, 1983. Safety of mayonnaise in foods.
- Invited paper - Institute of Food Technologists 1983 Short Course on Practical Food Safety Assurance, New Orleans, LA, June 22, 1983. Changing patterns in outbreaks of foodborne disease.
- Invited paper - 1983 Summer Toxicology Forum, Aspen, CO, July 1, 1983. New bacterial agents - Nature, importance and regulatory status: Campylobacter jejuni and pathogenic Escherichia coli.
- Invited paper - Minnesota Sanitarian's Conference, University of Minnesota, St. Paul, September 15, 1983. Significance of emerging pathogens in foods.
- Invited paper - Association of Official Analytical Chemists, 97th Annual Meeting, Washington, DC, October 4, 1983. Rapid enrichment and serological detection of virulent Yersinia enterocolitica in food.
- Invited paper - 9th Food Microbiology Research Conference, Chicago, IL, November 2, 1983. Recent developments in pathogens of current interest - Campylobacter jejuni.
- Invited paper - Annual Meeting of the Food and Nutrition Liaison Committee of the Nutrition Foundation, Naples, FL, January 19, 1984. Emerging microbiological issues.

Invited paper and consultant - World Health Organization Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, Moscow, U.S.S.R., February 20-22, 1984. Rapid methods for detection of Campylobacter jejuni in food animals and food of animal origin.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Hemorrhagic Escherichia coli - Studies in foods.

Invited paper - American Society for Microbiology, 84th Annual Meeting, St. Louis, MO, March 5, 1984. Regulation and expression of surface peptides in Yersinia enterocolitica.

Invited paper - National Restaurant Association's Quality Assurance Officers Meeting, Washington, DC, May 9, 1984. Newly recognized food-associated bacterial pathogens.

Invited white papers - National Conference for Food Protection, Washington, DC, May 9-11, 1984. Campylobacter jejuni and pathogenic Escherichia coli.

Invited paper - Institute of Food Technologists, 44th Annual Meeting, Anaheim, CA, June 11, 1984. Procedures for recovery of campylobacters from foods.

Invited paper and workshop leader - Association of Official Analytical Chemists Pacific Northwest Regional Section Meeting, Olympia, WA, June 21-22, 1984. Campylobacter, Yersinia, and hemorrhagic Escherichia coli.

Invited paper - International Association of Milk, Food, and Environmental Sanitarians, 71st Annual Meeting, Edmonton, Alberta, Canada, August 8, 1984. Hemorrhagic Escherichia coli.

Invited paper - U.S.-China Renewable Resources Conference, Organized by National Academy of Sciences (USA), St. Louis, MO, October 11-13, 1984. Foodborne pathogens of recent concern in the United States.

Invited paper - Kraft Limited, Cheese Technology Round Table meeting, Montreal, Quebec, Canada, October 18-19, 1984. New developments - Pathogens in raw milk: Listeria and Yersinia.

Invited paper - Wisconsin Section of the Institute of Food Technologists, Pewaukee, WI, November 30, 1984. Newly recognized bacterial pathogens of significance to the food industry: Hemorrhagic Escherichia coli.

Invited paper - U.S. Department of Agriculture - Food Safety and Inspection Service, Continuing Education Program, Madison, WI, December 8, 1984. Foodborne pathogens of enteric origin that contaminate carcasses and processed products from fecal contamination.

Invited paper - University of Missouri, Columbia, MO, Microbiological Applications in the Food Industry Conference, February 7, 1985. Foodborne pathogens of recent concern.

Invited white paper - National Live Stock and Meat Board, Chicago, IL, February 15, 1985. Microbiological safety concerns in handling and cooking red meat in the home.

Invited paper - American Society for Microbiology, Workshop on Campylobacters, Las Vegas, NV, March 2-3, 1985. Campylobacters in foods.

Invited paper - American Society for Microbiology, 85th Annual Meeting, Las Vegas, NV, March 5-8, 1985. Foodborne pathogens of recent concern: Colohemorrhagic Escherichia coli.

Invited paper - Association of Official Analytical Chemists, 10th Annual Spring Workshop, Dallas, TX, April 9-11, 1985. Microbiology of emerging foodborne pathogens: Yersinia enterocolitica - virulent or avirulent.

Invited paper - Institute of Food Technologists, Basic Symposium, Atlanta, GA, June 7-8, 1985. Microorganisms and their toxins - Developing methodology: Gram-negative pathogens.

Invited papers - Association of Food and Drug Officials, 1985 Conference and Workshop, Madison, WI, June 19, 1985. An update on foodborne pathogens, and advances in methodology in detection of foodborne pathogens.

Invited paper and session chairman - Third International Workshop on Campylobacter Infections, Ottawa, Ontario, July 7-10, 1985. Chemotactic behavior of Campylobacter jejuni.

Invited paper - National Association of State Meat and Food Inspection Directors and American Association of Food Hygiene Veterinarians, Milwaukee, WI, October 30-31, 1985. Pathogenicity of Campylobacter and colohemorrhagic Escherichia coli.

Invited paper - A.B.C. Research Corporation, 12th Annual Technical Seminar, Gainesville, FL, February 25-26, 1986. Listeria and Campylobacter in foods.

Invited paper - American Society for Microbiology, 86th Annual Meeting, Washington, DC, March 23-28, 1986. Campylobacter in foods - Colonization of animals.

Invited paper - General Foods Corporation, Quality Assurance Supervisors Meeting, Madison, WI, April 23, 1986. Foodborne pathogens of recent concern.

Invited seminar - Department of Food Science and Human Nutrition, Michigan State University, April 25, 1986. Newly recognized Escherichia coli responsible for hemorrhagic colitis.

Invited paper - Michigan Branch of the American Society for Microbiology, Spring Meeting, Livonia, MI, April 26, 1986. Foodborne pathogens of recent concern: Listeria monocytogenes and Escherichia coli O157:H7.

Invited paper - Chicago Section of the Institute of Food Technologists, 1986 Fred W. Tanner Lecture, Chicago, IL, May 12, 1986. Newly recognized harmful bacteria associated with foods.

Invited seminar - Department of Food Science, University of Illinois, May 13, 1986. Foodborne pathogens of emerging significance.

Invited paper - Universal Foods Corporation, Quality Assurance Directors Meeting, Baltimore, MD, May 21-22, 1986. Food-related microbiological problems of current interest.

Invited paper - 39th Reciprocal Meat Conference, University of Illinois, June 9, 1986. Emerging foodborne pathogens.

Invited paper - Canadian Institute of Food Science and Technology Microbiology Symposium, 29th Annual Conference, Calgary, Alberta, June 29-30, 1986. Status of haemorrhagic Escherichia coli and Listeria monocytogenes in foodborne illness.

Invited paper - Beatrice U.S. Food Corporation, Dairy Division Executives and Quality Assurance Directors Meeting, Chicago, IL, July 21, 1986. Recent concerns about Listeria monocytogenes.

Invited paper - American Society of Animal Science, 1986, Annual Meeting, Kansas State University, Manhattan, July 31, 1986. Meat-associated bacterial pathogens of recent concern.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 73rd Annual Meeting, Minneapolis, MN, August 6, 1986. Comparison of methods for detecting Listeria monocytogenes in foods.

Invited paper - Poultry Science Association, 75th Annual Meeting, North Carolina State University, Raleigh, August 7, 1986. Colonization of poultry by Campylobacter jejuni.

Invited paper - 1986 Conference for Food Protection, Microbiology Task Force, Ann Arbor, MI, August 17-20, 1986. Concerns about foodborne viral gastroenteritis and Listeria monocytogenes.

Invited presentation and topic leader - Dairy Research Foundation Research Review and Planning Meeting, Park City, VT, September 30-October 1, 1986. Listeria monocytogenes - Pasteurization.

Invited presentation - Wisconsin Dairy Leaders Program, University of Wisconsin, College of Agricultural and Life Sciences, Madison, WI, October 9, 1986. Listeria concerns and research.

Invited paper - Wisconsin Dairy Technology Society and Chicago Dairy Technology Society, Milwaukee, WI, October 9, 1986. Listeria and pasteurization.

Invited paper - Best Foods, Food and Nutrition Advisory Committee, Union, NJ, October 10, 1986. Food microbiology update.

Invited paper - Land O'Lakes Plant Supervisors' Good Manufacturing Practices Seminars, Minneapolis, MN, October 15 and 29, 1986. Foodborne bacterial pathogens.

Invited paper - Chocolate Manufacturers Association, Pennsylvania State University, State College, PA, October 16, 1986. Overview and update of Listeria monocytogenes.

Invited paper - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Listeria monocytogenes.

Keynote address - University of California-Davis, Food Microbiology Update, Anaheim, CA, November 6, 1986. Looking forward: microbiological issues in food safety.

Invited paper - Iowa Section of the Institute of Food Technologists, Cedar Rapids, IA, November 20, 1986. Listeria monocytogenes - A pathogen of recent concern.

Invited white paper - American Meat Institute, Washington, DC, December, 1986. Recent concerns about Listeria monocytogenes in food.

Invited paper - Wisconsin Dairy Products Association, Madison, WI, December 4, 1986. Raw facts about Listeria.

Invited paper - International Life Sciences Institute-Nutrition Foundation, Naples, FL, January 28, 1987. Microbiological issues in food safety: what lies ahead.

Invited paper - Dairy and Food Industry Conference, Ohio State University, Columbus, OH, February 12, 1987. Newer knowledge of Listeria.

Invited paper - University of Alberta, Department of Food Science, Edmonton, Alberta, Canada, February 16, 1987. Listeria monocytogenes- A foodborne pathogen of recent concern.

Invited paper - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, Atlanta, GA, March 1, 1987. Survival of L. monocytogenes in foods and sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - American Society for Microbiology, 87th Annual Meeting, Atlanta, GA, March 1-6, 1987. Current topics on foodborne pathogens: Listeria monocytogenes.

Invited paper - Emerging Pathogen Workshop, Tony's Pizza Service, Salina, KS, March 12, 1987. Emerging pathogens.

Invited paper - GENE TRAK Systems, Framingham, MA, March 17, 1987. The emergence of Listeria monocytogenes as a foodborne pathogen.

Invited paper - Cheese Research and Technology Conference, University of Wisconsin, Madison, WI, March 26, 1987. Survival and detection of Listeria monocytogenes.

Invited white paper - Kraft Incorporated, Glenview, IL, April, 1987. Listeria monocytogenes.

Invited paper - Finnish Food Research Foundation, Seminar on Pathogenic Microorganisms in Foods, Helsinki, Finland, April 24, 1987. Listeria monocytogenes - Epidemiology, prevalence in foods, and control by food processing.

Invited moderator and panelist - Grocery Manufacturers' of America, Panel Discussion on Emerging Microbiological Issues, Washington, DC, May 7, 1987.

Invited lectures - University of Wisconsin - Department of Food Science, Wisconsin Food Microbiological Control School (for Food and Drug Administration Inspectors), Madison, WI, May 12, 1987. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, and Shigella.

Invited paper - Central Atlantic States Association of Food and Drug Officials Annual Conference, Baltimore, MD, May 21, 1987. Listeria - Another viewpoint.

Invited lecture - East Madison Optimist Club, Monona, WI, June 10, 1987. Food poisoning in the United States.

Invited paper - Institute of Food Technologists, 87th Annual Meeting, Las Vegas, NV, June 18, 1987. Survival characteristics of Listeria monocytogenes during processing.

Invited paper - American Dairy Science Association, 82nd Annual Meeting, Columbia, MO, June 22, 1987. Symposium: Problems of pathogenic bacteria in the dairy industry. Detection, isolation, and identification of Listeria monocytogenes, Campylobacter jejuni, and Yersinia enterocolitica.

Invited paper - Association of Official Analytical Chemists, Pacific Northwest Regional Meeting, Olympia, WA, June 26, 1987. Listeria in dairy and other products.

Invited session convener and paper - International Symposium and Workshop on Verocytotoxin-Producing Escherichia coli (VTEC) Infections, Toronto, Ontario, Canada, July 13, 1987. Isolation of Escherichia coli O157:H7 from retail fresh meats and poultry.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 74th Annual Meeting, Anaheim, CA, August 5, 1987. Symposium: Listeria and emerging food pathogens. Update on emerging pathogens in foods.

Invited paper - Meat Industry Research Conference, American Meat Industry, Chicago, IL, October 7, 1987. Low temperature pathogens.

Invited paper - Great Lakes Section of the Institute of Food Technologists Workshop on "Current Challenges in Food Safety," Lansing, MI, October 15, 1987. From Campylobacter to Listeria - The emergence of newly recognized pathogens.

Invited paper - Chapter 15 Food Service Executive Board Meeting, Madison, WI, October 19, 1987. Food poisoning, food sanitation, and proper food handling.

Invited white paper - Kraft Incorporated, Glenview, IL, October, 1987. Campylobacter jejuni.

Invited paper - Food Microbiology Research Conference, Chicago, IL, November 4, 1987. Hemorrhagic Escherichia coli.

Invited paper - Lake Erie Section of the Institute of Food Technologists, Cleveland, OH, November 10, 1987. The emergence of newly recognized foodborne pathogens.

Invited paper - Ohio Dairy Processors meeting, Dairy & Nutrition Council (Mid East), Akron, OH, November 11, 1987. Listeria monocytogenes: A major concern of the dairy industry.

Invited papers - Workshops in Clinical Lab Sciences, St. Luke's Hospital Center, New York, NY, November 20, 1987. (1) An overview of foodborne disease; and (2) Listeria monocytogenes - a foodborne pathogen of recent concern.

Invited papers - American Society for Microbiology, Workshop on Isolation of Listeria monocytogenes from Foods, San Diego, CA, December 4, 1987. (1) Survival and growth of Listeria monocytogenes in foods and (2) Sampling, sample preparation and enrichment for L. monocytogenes in foods.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Workshop on Listeria Methodologies, Washington, DC, February 5, 1988. Efficacy of enrichment procedures for detecting Listeria monocytogenes in dairy products.

Invited paper - World Health Organization, Working Group Meeting on Foodborne Listeriosis, Geneva, Switzerland, February 15-19, 1988. Thermal inactivation of Listeria monocytogenes in foods.

Invited paper - Ohio Valley Section of the Institute of Food Technologists, Cincinnati, OH, March 10, 1988. From Campylobacter to Listeria - Recent concerns about foodborne pathogens.

Invited lecture - Kroger Company, Cincinnati, OH, March 11, 1988. Update on Listeria monocytogenes and Escherichia coli O157:H7.

Invited lecture - American Frozen Food Institute, March 16, 1988. Is Listeria monocytogenes a concern in frozen foods?

Invited lectures - University of Wisconsin-Department of Food Science, Wisconsin Food Microbiological Control School for Food and Drug Administration Inspectors, Madison, WI, April 20, 1988. Pathogenic Escherichia coli, Yersinia enterocolitica, Campylobacter jejuni, Salmonella, Shigella.

Invited seminar - University of Arizona-Department of Family and Community Medicine, Graduate Seminar on Nutritional Sciences, April 22, 1988. The emergence of newly recognized foodborne pathogens.

Invited paper - American Society for Microbiology, Workshop on Salmonella spp. and Campylobacter jejuni Associated with Foods, Miami Beach, FL, May 7-8, 1988. Isolation, identification and inactivation of Campylobacter jejuni.

Invited paper - American Society for Microbiology, 88th Annual Meeting, Miami Beach, FL, May 10, 1988. Natural and experimental transmission of Listeria in cattle.

Invited paper - International Association of Milk, Food and Environmental Sanitarians, 75th Annual Meeting, Tampa, FL, August 3, 1988. Escherichia coli O157:H7--A problem in dairy products?

Invited lecture - Ohio State University, Department of Food Science, Columbus, OH, August 18, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Agriculture Canada, Animal Diseases Research Institute, Ottawa, Ontario, September 13, 1988. Virulence factors of Escherichia coli O157:H7 and method for its detection in foods.

Invited lecture - Wisconsin Laboratory Association, 12th Annual Educational Conference, September 15, 1988. Listeria update.

Invited lecture - Society for Industrial Microbiology, Comprehensive Conference on Listeria monocytogenes, Sonoma County, California, October 5, 1988. Stability of Listeria monocytogenes to non-thermal processing conditions.

Invited lecture - Sara Lee Corporation Meats Group Scientific Advisory Council, Holland, Michigan, October 11, 1988. Activities of the Food Research Institute.

Invited lecture - Central New York Section of the Institute of Food Technologists, Syracuse, NY, November 8, 1988. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - NutraSweet Company, Mt. Prospect, IL, November 21, 1988. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - University of Wisconsin-River Falls, Ninth Annual Food Microbiology Symposium, December 1, 1988. Significance, isolation, and characterization of Escherichia coli O157:H7.

Invited lectures - University of Wisconsin - Department of Food Science, Milk Pasteurization and Process Control School, Madison, WI, January 3, 1989. Microbiology of raw and pasteurized milk.

Invited lecture - Rocky Mountain Section of the Institute of Food Technologists, Denver, CO, February 16, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - Miles, Inc., Elkhart, IN, April 7, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - North Carolina State University - Department of Food Science, Raleigh, NC, May 3, 1989. The emergence of Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Carolina/Virginia Section of the Institute of Food Technologists, Charlotte, NC, May 4, 1989. From Campylobacter to Listeria--The emergence of newly recognized foodborne pathogens.

Invited lecture - GENE-TRAK Workshop, Los Angeles, CA, June 1, 1989. Recent concerns about the microbiological safety of foods.

Invited lecture - Institute of Food Technologists, 50th Annual Meeting, Chicago, IL, June 28, 1989. Bacterial foodborne pathogens of recent concern.

Invited lecture - State of Wisconsin, Regional Office - State Agency Training Conference, Madison, WI, July 12, 1989. Microbe menaces in food service.

Invited paper - American Dairy Science Association and American Society of Animal Science, Annual Meeting, Lexington, KY, August 1, 1989. Pathogens and spoilage bacteria of importance in new milk and meat products.

Invited white paper - American Meat Institute, Arlington, VA, September 6, 1989. Microbiological considerations in meat safety.

Invited participant and speaker - U.S. Department of Agriculture-ARS, Workshop on Colonization and Control of Human Enteropathogens in Poultry, Athens, GA, September 25-26, 1989. Colonization of chicks by Campylobacter jejuni.

Invited paper - International Symposium on Colonization Control of Human Enteropathogens in Poultry, Atlanta GA, September 29, 1989. Colonization of chicks by Campylobacter jejuni.

Invited lecture - American Society for Horticultural Science, Second International Symposium on Horticulture and Human Health, Washington, DC, November 3, 1989. Fruit and vegetable safety--Microbiological considerations.

Invited papers - Finnish Veterinary Association, Annual Meeting, Helsinki, Finland, November 17, 1989. Ovarian transmission of Salmonella enteritidis in eggs and foodborne disease consequences; Escherichia coli O157:H7 - a newly recognized cause of hemorrhagic colitis and hemolytic uremic syndrome; Outbreaks of foodborne listeriosis: causes and prevention; Microbiological issues in food safety - present and future.

Invited paper - Sara Lee Meats Group, Product Safety Operations Workshop, Cincinnati, OH, December 12, 1989. Microbiological risks associated with meats.

Invited lecture - Bonneville Section of the Institute of Food Technologists, Salt Lake City, UT, March 6, 1990. The emergence of newly recognized foodborne pathogens.

Invited paper - International Life Sciences Institute - Nutrition Foundation, Washington, DC, March 20, 1990. Virulence of Listeria monocytogenes in a pregnant mouse model.

Invited lecture - Oregon State University - 1990 James M. Craig Memorial Lecture in Applied and Environmental Microbiology, Corvallis, OR, April 3, 1990. Issues in food safety in the 1990's.

Invited lecture - Oregon State University - Department of Microbiology, Corvallis, OR, April 4, 1990. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture and session chairman - International Conference on Issues in Food Safety and Toxicology, Michigan State University, East Lansing, MI, May 29-June 1, 1990. Microbiological issues in food safety: Looking forward.

Invited lecture - Institute of Food Technologists, 51st Annual Meeting, Anaheim, CA, June 19, 1990. Guidelines for inoculated pack studies to control Clostridium botulinum in new generation refrigerated foods.

Invited lecture - University of Guelph and Caravelle Foods, E. coli O157:H7 Round Table, Guelph, Ontario, Canada, June 26, 1990. Detection of Escherichia coli O157:H7 in foods.

Invited keynote lecture - Society for Industrial Microbiology, 1990 Annual Meeting, Orlando, FL, July 30, 1990. Escherichia coli O157:H7--A foodborne pathogen with severe consequences.

Invited lecture - Food Micro 90, 14th International Symposium of the International Committee on Food Microbiology and Hygiene, International Union of Microbiological Sciences, Bolkesjo, Telemark, Norway, August 18, 1990. Escherichia coli O157:H7 and its significance in foods.

Invited lecture - Milk, Microbes & Marth, E. H. Marth Symposium, University of Wisconsin, Madison, WI, September 11, 1990. Virulence of Listeria monocytogenes.

Invited lecture - Dominican Institute of Industrial Technology, and International Commission on Microbiological Specifications for Foods, Playa Dorada, Dominican Republic, October 18, 1990. Foodborne diseases of contemporary importance.

Invited lecture - Food Emporium (Dairy Council of Michigan, Michigan Beef Council, Michigan Apple Growers Commission, and Michigan Department of Agriculture), Livonia, MI, November 1, 1990. Food safety in perspective.

Invited lecture - Conference of Research Workers in Animal Diseases (sponsored by American College of Veterinary Microbiologists and American Association of Veterinary Immunologists), Chicago, IL, November 4, 1990. Listeria monocytogenes and Enterohemorrhagic Escherichia coli: Foodborne pathogens of recent concern.

Invited lecture - Wisconsin Dairy Technology Society, Waukesha, WI, January 8, 1991. Pathogens of recent concern to the dairy industry.

Invited lecture - Midwest Poultry Federation Convention, Minneapolis, MN, February 21, 1991. Update on pathogens of concern in cooked poultry.

Invited chairperson/discussion leader - National Institute of Health Symposium on Campylobacter jejuni, Pacific Grove, CA, March 10-13, 1991. Animal reservoirs and antimicrobial resistance of Campylobacter jejuni.

Invited lecture - Health and Welfare Canada, Workshop on Methods for Isolating Escherichia coli O157:H7 from Foods, Ottawa, Ontario, March 18-19, 1991. ELISA procedure for Escherichia coli O157:H7 detection.

Invited participant - Press conference and book release event, Washington, DC, April 9, 1991. Agricultural biotechnology: Issues and choices.

Invited lecture - Food Microbiology 1991, National Food Processors Association, Arlington, VA, April 16, 1991. Virulence of Listeria monocytogenes in a pregnant animal model.

Invited lecture - American Society for Microbiology, Workshop on Significant Foodborne Pathogens: Approaches for Detection and Control, Dallas, TX, May 5, 1991. Detection and control of pathogenic Escherichia coli in foods.

Invited lecture - Food Research Institute Annual Meeting, University of Wisconsin, Madison, WI, May 22, 1991. Rapid method for detecting E. coli O157:H7 in foods.

Invited lecture - International Conference on Listeria and Food Safety, Laval, France, June 13-14, 1991. Behavior of Listeria monocytogenes in meat products.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Listeria monocytogenes: are they all virulent?

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Unraveling the significance of Listeria monocytogenes as a foodborne pathogen.

Invited lecture - Australian Society for Microbiology Annual Meeting, Gold Coast, Queensland, Australia, July 1-5, 1991. Escherichia coli: a foodborne pathogen with severe consequences.

Invited lecture - Georgia Poultry Federation, Ponte Vedra Beach, FL, August 1-4, 1991. Microbiological concerns associated with poultry.

Invited lectures - American Meat Institute, Food Processors Institute Workshop on "Developing a HACCP Plan for Meat and Poultry Packing and Processing, Athens, GA, September 16-18, 1991. Food Safety & HACCP, and Microbiological risks associated with meats.

Invited lecture - 8th World Congress on Food Science and Technology, Toronto, Ontario, September 30 - October 4, 1991. The emergence of new agents of foodborne disease in the 1980's.

Invited lecture - Seventh Australian Food Microbiology Conference, Sydney, Australia, October 14-16, 1991. Concerns about pathogens in sous vide foods.

Invited lecture - Asociacion para la Ciencia y la Tecnologia de Alimentos de Puerto Rico, San Juan, Puerto Rico, October 19, 1991. Microbiological issues in food safety.

Invited lecture - Centers for Disease Control Foodborne and Waterborne Disease Prevention Working Group, Atlanta, GA, October 22, 1991. Update on new findings on Escherichia coli O157:H7 and Campylobacter jejuni.

Keynote lecture - Dixie Section, Institute of Food Technologists, Clemson, SC, November 4, 1991. Microbiological issues in food safety in the nineties.

Keynote lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Microbiological issues in food safety in the 1990's.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 8, 1991. Reduction of Campylobacter jejuni colonization of chicks by cecal-colonizing bacteria producing anti-Campylobacter metabolites.

Invited lecture - VIII Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 9, 1991. Survival and growth characteristics of Escherichia coli O157:H7 in modified atmosphere-packaged beef and in fermented sausage.

Invited lecture - Food Safety in the 1990's for the McDonald's System Workshop, McDonald's Corporation, Oak Brook, IL, November 25-26, 1991. Bacterial pathogens in foods.

Invited seminar, University of Georgia - Department of Poultry Science, Athens, GA, December 3, 1991. A practical approach to reducing Campylobacter in poultry.

Invited lecture, Oscar Mayer Foods Corporation Research Department, Madison, WI, December 9, 1991. Overview of the Food Safety and Quality Enhancement Laboratory research program.

Invited seminar, University of Georgia - Georgia Experiment Station, Griffin, GA, January 16, 1992. Development of a rapid method for detecting enterohemorrhagic E. coli O157:H7 in foods.

Invited seminar, University of Georgia - Poultry Disease Research Center (College of Veterinary Medicine), Athens, GA, March 2, 1992. A practical approach to reducing Campylobacter in poultry.

Invited lecture, American Society for Microbiology Foundation Lecture - North California Branch of ASM, University of California, Davis Medical Center, Sacramento, CA, April 11, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, University of Hawaii, Department of Microbiology, Honolulu, April 24, 1992. What's the concern about foodborne pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Hawaii Branch of ASM, University of Hawaii, Honolulu, April 25, 1992. From Campylobacter to enterohemorrhagic Escherichia coli: a new generation of foodborne pathogens.

Invited lecture, Florida Association of Milk, Food and Environmental Sanitarians, Orlando, FL, May 11, 1992. IAMFES—Leading the way in food safety.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. Water-related illnesses caused by enteric pathogens.

Invited lecture, American Society for Microbiology Foundation Lecture - Puerto Rico Society for Microbiologists, Humacao, Puerto Rico, June 14, 1992. A practical approach to reducing carriage of Campylobacter jejuni by poultry.

Invited lecture, University of Georgia Cooperative Extension Service, Farm City Week, Macon, GA, August 25, 1992. New food processing technologies.

Invited paper, Hungarian Meat Research Institute, Conference on HACCP and Food Microbiology, Budapest, Hungary, October 12, 1992. Food-borne pathogens of contemporary importance, with particular reference to Listeria monocytogenes.

Invited paper - American Meat Institute, Meat and Poultry Industry Briefing on Controlling E. coli O157:H7, Chicago, IL, February 23, 1993. Foodborne outbreaks of E. coli O157:H7.

Invited testimony - U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department Operations and Nutrition (Congressmen Stenholm and Volkmer, Co-Chairmen), Washington, DC, March 16, 1993. Meat and poultry inspection: The scientific basis of the nation's program. (Represented the National Academy of Sciences - Institute of Medicine Food and Nutrition Board). Serial No. 103-5, U. S. Government Printing Office, Washington, DC.

Invited lecture - National Live Stock and Meat Board Food Safety Roundtable II, Oak Brook, IL, March 18, 1993. Intervention technology for E. coli O157:H7.

Invited lecture - University of Georgia, Department of Food Science Student Awards Banquet, Athens, GA, April 7, 1993. What's the concern about food safety?

Invited lecture - U. S. Department of Agriculture, FSIS and ARS, Athens, GA, April 15, 1993. Enterohemorrhagic Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - University of California-Davis, Peter J. Shields Chair Lecture, Davis, CA, April 21, 1993. Escherichia coli O157:H7 - An emerging problem for milk producers.

Invited lecture - Golden State Foods, GSF Management Meeting, Chicago, IL, April 23, 1993. HACCP in the meat industry.

Invited paper - Westreco, Inc., 7th Nestlé R&D Microbiologists Conference, New Milford, CT, April 27, 1993. Food Safety - Intrinsic factors.

Divisional Lecture - American Society for Microbiology, Food Microbiology Division, Atlanta, GA, May 18, 1993. The elusive nature of enterohemorrhagic Escherichia coli O157:H7 as a foodborne pathogen.

Invited lecture - Iowa State University, School of Veterinary Medicine, Department of Microbiology and U.S. Department of Agriculture, National Animal Disease Center, Ames, IA, June 10, 1993. The significance of Escherichia coli O157:H7 as a meatborne pathogen.

Invited lecture - University of Florida, Department of Food Science and Nutrition, Gainesville, FL, June 15, 1993. Escherichia coli O157:H7 - The foodborne pathogen of the 1990's.

Invited lecture - Southeastern Meat Association, 1993 Annual Convention, Ponte Vedra Beach, FL, June 18, 1993. Escherichia coli O157:H7 update - control procedures.

Invited lecture - American Meat Science Association, 46th Annual Reciprocal Meat Conference, Lincoln, NE, June 23, 1993. The microbiology of E. coli O157:H7 as a foodborne pathogen.

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, St. Joseph's Medical Center, Burbank, CA, June 24, 1993. What's the significance of foodborne pathogens?

Invited lecture - American Society for Microbiology Foundation Lecture - Southern California Branch of ASM, San Diego, CA, June 25, 1993. From Campylobacter to Salmonella enteritidis: Foodborne pathogens of recent concern.

Invited presentation - Georgia Poultry Processors Association, Atlanta, GA, July 6, 1993. Future issues with the microbiological safety of poultry and the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, E. coli O157:H7 - The organism and its role in foodborne outbreaks.

Invited lecture - California Dairy Industries Association and California Association of Dairy & Milk Sanitarians, Fall Dairy Industry Conference, Ontario, CA, September 28, 1993, Microbiological issues in the dairy industry: Looking ahead.

Invited presentation - Joint Council on Food and Agricultural Sciences, Washington, DC, September 30, 1993. Reducing foodborne disease - What are the priorities?

Invited keynote lecture - Dairy Research Foundation Symposium-Conquering Listeria, Chicago, IL, October 4, 1993, Listeria overview: Is zero tolerance warranted?

Invited lecture - American Meat Institute and American Meat Science Association 1993 Meat Industry Research Conference, Chicago, IL, October 5, 1993. Food safety: Understanding and preventing E. coli O157:H7.

Invited lecture - Nederlandse Vereniging Voor Microbiologie and EFFI, Food Microbiology Highlights from an International Perspective, Wageningen, The Netherlands, October 14, 1993, E. coli O157:H7 - The present situation.

Invited presentation/panelist - Food Preservation 2000, Natick, Massachusetts, October 21, 1993. Safeguarding the food supply: Cost and benefit.

Invited presentation/panelist - The Purchasing Conference for Chain Restaurant Executives, Orlando, FL, November 3, 1993. Protecting your food supply - Purchasing for food safety.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 5, 1993. The emergency of enterohemorrhagic Escherichia coli O157:H7 as the foodborne pathogen of the 1990's.

Invited lecture - X Reunion Anual Microbiologia e Higiene de los Alimentos, University of Guadalajara, Guadalajara, Mexico, November 6, 1993. Fate of enterohemorrhagic Escherichia coli O157:H7 in apple cider with and without preservatives.

Invited lecture - Ceres Forum - American Association for the Advancement of Science Workshop, Eating and Health: What Do We Know? Georgetown University, Washington, DC, November 13, 1993.

Microbiological contamination: How safe is our food?

Invited lecture - First National Workshop for Food Science Administrators, Washington, DC, November 19, 1993. The role of Food Science in international programs.

Invited lecture/panelist - National Live Stock and Meat Board Blue Ribbon Task Force Meeting, Atlanta, GA, November 29, 1993. Use of Competitive exclusion to reduce colonization of pathogens in livestock.

Invited lecture - Institute of Medicine Food Forum, Washington, DC, December 8, 1993. Difficult issues in implementing HACCP.

Invited lecture - Arby's Beef Summit and Food Safety Conference, Ft. Lauderdale, FL, December 9, 1993. USDA guidelines for zero tolerance on raw material pathogens and meat industries ability to respond.

Invited lecture, University of Georgia, Department of Biological and Agricultural Engineering, Athens, January 19, 1994. Engineering opportunities in food safety and quality enhancement.

Invited testimony, U. S. Senate Committee on Agriculture, Nutrition and Forestry, Subcommittee on Agricultural Research, Conservation, Forestry and General Legislation, Washington, DC, February 10, 1994. Progress of the Federal Meat Inspection Program. (Requested by Senator Tom Daschle).

Invited lecture - G. Malcolm Trout Visiting Scholar Lectureship, Department of Food Science and Human Nutrition, Michigan State University, E. Lansing, MI, February 16, 1994. On the trail of Escherichia coli O157:H7, the foodborne pathogen of the decade.

Invited lecture - HACCP, an Integrated Approach to Assuring the Microbiological Safety of Meat and Poultry, U. S. Department of Agriculture and Ireland Department of Agriculture, Dublin, Ireland, March 23, 1994. Use of vaccines and biological control techniques to control pathogens in animals used for foods.

Invited lecture - Carolina Association of Milk, Food and Environmental Sanitarians, Greenville, SC, April 13, 1994. E. coli O157:H7-Concerns for safe foods.

Invited lecture, University of Georgia, Department of Animal and Dairy Science, Athens, May 17, 1994. E. coli O157:H7-Meatborne pathogen of the 90's.

Invited lecture - Food Safety '94, 3rd International ASEPT Conference, Laval, France, June 2, 1994. Detection and control of E. coli O157:H7 in foods.

Invited lecture - Special Libraries Association's Annual Conference, Atlanta, GA, June 14, 1994. Food safety: Research and prevention.

Invited moderator - VTEC '94, Verocytotoxin-Producing Escherichia coli Infections, Bergamo, Italy, June 28, 1994. Public Health; Epidemiology; Food Safety; Laboratory Diagnosis.

Keynote speaker - 14th International Workshop on Rapid Methods and Automation in Microbiology, Kansas State University, Manhattan, KS, July 8, 1994. Rapid methods for the detection of Escherichia coli O157:H7.

Invited lecture - The Toxicology Forum (1994 Annual Summer Meeting), Aspen, CO, July 11, 1994. Infectious disease: New and forgotten risks--E. coli O157:H7.

Invited lecture - International Life Sciences Institute, Second Asian Conference on Food Safety, Bangkok, Thailand, September 23, 1994. Emerging pathogens and rapid detection methods: E. coli, Listeria, Salmonella and Vibrio cholerae.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 13, 1994. Microbiological issues in food safety.

Invited lecture - Borden, Inc., Science and Technology Group Meeting, Columbus, OH, July 25, 1994. Emerging food safety issues.

Invited lecture - USDA-Animal and Plant Health Inspection Service, Preharvest Food Safety Workshop, Morrow, GA, August 30, 1994. Opportunities for USDA-APHIS and academia collaborative research to enhance preharvest food safety.

Invited lecture - National Association of Fresh Produce Processors, Fresh Cut Produce Packaging Seminar, Griffin, GA, September 13, 1994. Safety issues for fresh-cut produce.

Invited lecture - Griffin Rotary Club, Griffin, GA, October 20, 1994. Microbiological issues in foods safety.

Invited lecture - American Meat Institute Briefing on USDA's Monitoring Program for E. coli O157:H7 in Raw Ground Beef, Chicago, IL, November 2, 1994. Recent developments in microbiological testing procedures for E. coli O157:H7.

Invited lecture - Ministerio de Sanidad Y Consumo and International Commission on Microbiological Specifications for Foods, Universidad de Leon, Leon, Spain, November 11, 1994. Patógenos emergentes--E. coli O157:H7.

Invited lecture - Kraft General Foods-North American Scientific Relations Committee, Columbia, SC, November 30, 1994. Microbiological food safety concerns and research addressing them at the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - American Meat Institute Foundation, Briefing on “*E. coli* O157:H7 in Dry Fermented Sausage,” Chicago, IL, February 23, 1995. Review of recent research on *E. coli* O157:H7 in dry fermented sausage.

Invited lecture - Illinois Institute of Technology, The National Center for Food Safety and Technology, Chicago, IL, March 15, 1995. Acid tolerance of enterohemorrhagic *E. coli* O157:H7.

Invited lecture - Griffin Exchange Club, Griffin, GA, March 28, 1995. The microbiological safety of foods.

Invited lecture - Georgia Dairy Products Association, Annual Meeting, Athens, GA, April 3, 1995. Foodborne pathogens.

Invited lecture - National Food Processors Association, Food Micro '95, Arlington, VA, April 5, 1995. *E. coli* O157 - The organism, the disease and control.

Invited lecture - Georgia Poultry Federation, Poultry Leaders Round Table, Young Harris, GA, April 7, 1995. An update on pathogen reduction efforts for poultry.

Invited lectures - Golden State Foods, HACCP Workshop, City of Industry, CA, April 20, 1995. Foodborne pathogens.

Invited lecture - Philip Morris Microbiology Workshop, Richmond, VA, May 10-11, 1995. *Escherichia coli* O157:H7 - Changing the rule book of food microbiologists.

Invited lecture - Mid-Georgia Cattleman's Association, Gordon College, Barnesville, GA, May 11, 1995. Meat safety: What the future holds.

Invited lecture - Southeastern Poultry & Egg Association, Poultry Processor Workshop, Atlanta, GA, May 18, 1995. Available pathogen intervention methods.

Invited lectures - Golden State Foods, HACCP Workshop, Conyers, GA, May 31, 1995. Foodborne pathogens.

Invited paper - Institute of Food Technologists, 56th Annual Meeting, Anaheim, CA, June 5, 1995. Cooked muscle foods: Determinants of quality and safety.

Invited lecture - County of San Diego, Department of Environmental Health, San Diego, CA, June 8, 1995. Significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited paper and co-convenor - International Food Safety Conference, *Listeria* - The state of the science, Rome, Italy, June 29-30, 1995. Regulatory tolerances for *Listeria monocytogenes* in foods.

Invited co-convenor - International Life Sciences Institute-NA (IAMFES Annual Meeting), Pittsburgh, PA, August 1, 1995, Symposium on Emerging Issues in Microbiological Food Safety.

Invited paper - International Life Sciences Institute North America Technical Committee on Food Microbiology, Symposium on Issues and Answers in Food Microbiology and Safety: Today, Tomorrow and Beyond, IAMFES Annual Meeting, Pittsburgh, PA, August 2, 1995, A reduced time procedure for detecting heat-injured *Listeria monocytogenes* in foods.

Invited respondent, 41st Annual International Congress of Meat Science and Technology, San Antonio, TX, August 21, 1995, Pathogen reduction.

Invited lecture - U. S. Chamber of Commerce, Food and Agriculture Committee, Atlanta, GA, October 11, 1995, New developments in food safety.

Invited lecture - MAPack '95, The Leading Edge Conference on Modified Atmosphere Packaging, Anaheim, CA, October 20, 1995, The impact of modified atmosphere packaging (including vacuum packaging) on the growth of refrigerated food pathogens.

Invited lecture - Gerber Products Company, Fremont, MI, November 3, 1995, Emerging issues in the microbiological safety of foods.

Invited lecture - Kansas State University, Food Safety Forum and Food Science Seminar Series, Manhattan, KS, November 17, 1995, Approaches to controlling *Escherichia coli* O157:H7.

Invited presentation - Marietta Rotary Club, Marietta, GA, March 15, 1996. Food safety in the news.

Invited paper - Alabama Association of Milk, Food and Environmental Sanitarians, Annual Meeting, Birmingham, AL, November 13, 1996. Fecal coliforms in iced tea: What's the problem?

Invited paper - National Food Processors Association, Annual Meeting, San Francisco, CA, October 11, 1996. Enterohemorrhagic *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - Southeastern Food Processors Association, Annual Meeting, Pine Mountain, GA, November 15, 1996. The University of Georgia's Center for Food Safety and Quality Enhancement.

Invited lecture - Society for Manufacturing Engineers, Fundamentals of Modified Atmosphere Packaging Short Course, Atlanta, GA, April 23-24, 1996. Microbiology of prepared foods.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Oakwood, GA, May 8, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited lecture - Georgia Department of Agriculture, DOA-CPD Statewide Training, Macon, GA, May 9, 1996. Diseases associated with foodborne illnesses and fecal coliforms in iced tea.

Invited presentation - Georgia Poultry Federation Summer Meeting, Ponte Vedra, FL, August 8-10, 1996. Activities of the UGA Center for Food Safety and Quality Enhancement and Food Process Research and Development Laboratory.

Invited paper and symposium convenor - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, WA, June 30 - July 3, 1996. Fecal coliforms in tea: What's the problem? (Symposium - Tempest in a Teapot).

Invited lecture - Georgia Board of Registered Environmental Health Professionals Annual Meeting, Macon, GA, February 23, 1996. Tempest in the tea pot: Fecal coliforms in iced tea.

Invited lectures - The Association for Dressings & Sauces Microbiological Seminar, Chicago, IL, February 11, 1996. New and Emerging Pathogens: *E. coli* O157:H7 and *Campylobacter*.

Invited paper - Michigan State University National Food Safety and Toxicology Center, Food Safety in North America - Regulatory and Scientific Issues, East Lansing, MI, March 17-19, 1996. Rapid testing methods and their role in food safety.

Invited presentation - Georgia Dairy, Food and Beverage Association, Atlanta, GA, October 15, 1996. Media coverage of fecal coliforms in iced tea.

Invited presentation - Atlanta Farmers' Club, Atlanta, GA, September 18, 1996. Georgia's Food Processing Industry.

Invited lecture - Grocery Manufacturers of America, Technical Regulatory Affairs Committee, Long-Range Planning Meeting, Palm Beach Gardens, FL, February 13, 1997. The policy perspectives of food safety issues.

Invited lectures - Chiquita Brands, Cincinnati, OH, February 19-20, 1997, HACCP and food safety.

Invited lecture - Georgia Blueberry Producers, Baxley, GA, March 12, 1997. *E. coli* and its role in foodborne disease.

Invited lectures - Georgia Environmental Health Association, Environmental Health Education Conference, Athens, GA, March 18, 1997. Microbiological reasons for potentially hazardous foods being held at less than or equal to 41°F.

Invited Keynote speaker - Animal Disease Research Workers in Southern States, Southern Conference on Animal Parasites and Southern Conference of Researchers in Aquatic Diseases, Athens, GA, March 25, 1997. *Escherichia coli* O157:H7 and food safety.

Invited seminar - University of Minnesota, Department of Food Science and Nutrition, St. Paul, MN, April 28, 1997. A new age of microbiological food safety issues: Dilemmas facing the food industry.

Invited lecture - The Refrigeration Research and Education Foundation and the International Association of Refrigerated Warehouses, Annual Convention, Barcelona, Spain, May 10-15, 1997. Significance of the world-wide spread of illness from *Escherichia coli* O157:H7: Precautions for the refrigerated chain.

Invited keynote lecture - Second Nestlé Market Microbiologist's Workshop, Lausanne, Switzerland, June 2, 1997. Food microbiology in the year 2000.

Invited lecture - Institute of Food Technologists, Orlando, FL, June 16, 1997. *Escherichia coli* O157:H7 and cousins: A growing public health problem.

Invited paper - International Life Sciences Institute-North America, Symposium Series on "Science-Based Approaches for Protecting Our Global Food Supply," Orlando, FL, July 9, 1997. The emergence of a microbial foodborne pathogen.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 16, 1997. How the University of Georgia Center for Food Safety and Quality Enhancement is an integral part of the economic development of the State of Georgia.

Invited lecture - Philip Morris Management Group, Quality Core Team Meeting, Milwaukee, WI, July 18, 1997. Emerging food safety issues.

Invited lecture - Hershey Foods, Hershey, PA, July 25, 1997. Research programs of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited paper - The Refrigerated Research and Education Foundation and the International Association of Refrigerated Warehouses, Assembly of Committees, Washington, DC, August 4, 1997. An overview of microbiological food safety issues for the public refrigerated distribution industry.

Invited paper - Poultry Science Association 86th Annual Meeting, PSA '97 Symposium on "Food Safety: A Consumers' Perspective," Athens, GA, August 6, 1997. Food safety in the news: An issue taken out of perspective.

Invited "cutting edge" speaker - American Association of Wildlife Veterinarians, 47th Annual Wildlife Disease Association Conference, St. Petersburg, FL, August 11, 1997. Enterohemorrhagic *Escherichia coli* O157:H7: A growing public health problem.

Invited lectures - Air Liquide, Griffin, GA, August 21, 1997. HACCP and food safety.

Invited interview - National Public Radio, "The Talk of the Nation - Science Friday," New York, August 29, 1997. Food safety.

Invited lecture - Griffin Rotary, Griffin, GA, September 25, 1997. The involvement of the University of Georgia Center for Food Safety and Quality Enhancement in economic development of the State of Georgia.

Invited lecture - Instituto Tecnológico de Monterrey, Campus Queretaro, Mexico, Fourth International Symposium on Food Science and Technology, Queretaro, Mexico, October 17, 1997. Emerging Issues of the microbiological safety of foods.

Invited lecture - Worldwide Food Expo 97, American Meat Institute, Chicago, IL, October 30, 1997. Preharvest Science: Microbial control alternatives.

Invited respondent - Council for Agricultural Science and Technology (CAST), "Food Safety, Sufficiency and Security: Domestic and International Dimensions" Conference, Chicago, IL, November 3, 1997. Food safety: Domestic dimensions.

Invited interview - WRFC Radio (960 AM), "The John Breffle Show," Athens, GA, November 11, 1997. Food Safety and *E. coli* O157:H7.

Invited lecture - American Meat Science Association, Chicago, IL, December 3-4, 1997. *Escherichia coli* O157:H7 - The nemesis of the cattle industry.

Invited interview - Fresh-cut Produce Processors' News Media Briefing, San Francisco, CA, December 16, 1997. Safety of Packaged Salads.

Invited seminar - University of Georgia, Department of Foods and Nutrition, Athens, GA, February 11, 1998. *Escherichia coli* O157:H7 - The emergence of an uncharacteristic foodborne pathogen.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 11, 1997. Food Safety in the news.

Invited respondent - American Meat Science Association, Beef Safety Symposium: Emerging Microbial Pathogens and Issues in Beef, Chicago, IL, December 3, 1997. The food safety research agenda - Panel response.

Invited lecture - Fresh Express Farms · Dole Fresh Vegetables · Ready Pac Produce, Packaged Salad Food Safety Symposium, San Francisco, CA, December 16, 1997. Microorganisms in prepackaged salads.

Invited lecture and scientific advisor - Dreyer's Grand Ice Cream Workshop for Asian Food Journalists, Oakland, CA, January 5, 1998. Foodborne disease significance of *Listeria monocytogenes*.

Invited lecture - International Life Sciences Institute Annual Meeting, St. Petersburg, FL, January 19, 1998. Hot topics in food safety - Microbiological issues providing new challenges for the food industry.

Invited lecture - Toxicology Forum, 23rd Annual Winter Forum, Washington, DC, February 5, 1998. Identification and control of foodborne disease pathogens.

Keynote lecture - University of Nebraska, Governor's Conference on Ensuring Meat Safety, Lincoln, NE, February 9, 1998. Significance of *E. coli* O157:H7 in meat: an overview.

Invited audio conference/lecture - American Society for Microbiology, Washington, DC, February 24, 1998. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited lecture - KFC Poultry Advisory Committee, Griffin, GA, March 30, 1998. Food safety issues of the poultry industry.

Invited lecture - The Plains Nutrition Council Spring Conference, San Antonio, TX, April 16, 1998. Development and use of competitive exclusion products to reduce pathogens in beef.

Invited lecture - Institute of Food Technologists and National Center for Food Safety and Technology, Illinois Institute of Technology, 1998 Symposium on Fresh Fruits and Vegetables: Food Safety Challenges, Chicago, IL, May 14, 1998. Research needs for produce safety.

Invited lecture - Gerber Products Company, Griffin, GA, May 21, 1998. Food safety programs at the Center for Food Safety and Quality Enhancement.

Invited presentation - University of Georgia, HACCP Program for the Southeastern Section of the American Association of Candy Technologists, Griffin, GA, May 22, 1998. Importance of HACCP to the candy industry.

Invited presentation - U. S. Senator Paul Coverdell Third Annual "Georgia Farm Forum," Macon, GA, May 27, 1998. Food Safety issues.

Invited lecture - DISCOVER Conference, Nashville, IN, June 2, 1998. Foodborne pathogens of animal origin: Characteristics and occurrences in food animals.

Invited seminar - University of Georgia, Department of Avian Medicine, Spring 1998 Seminar, Athens, GA, June 8, 1998. Controlling *E. coli* O157:H7 in cattle by competitive exclusion bacteria.

Invited lecture - Lillian Fountain Smith Conference for Nutrition Educators, Department of Food Science and Human Nutrition, Colorado State University, Ft. Collins, CO, June 11, 1998. *E. coli* O157:H7: Harbinger of change for food safety.

Invited participant - Institute of Food Technologists, First Annual Chief Research Officer's Meeting, Atlanta, GA, June 21, 1998. Partnership for growth.

Invited lecture and symposium wrap-up - Institute of Food Technologists Annual Meeting, Hot Topic Symposium: Food Safety Paparazzi - Fact or Fiction?, Atlanta, GA, June 22, 1998. Is media coverage of food safety issues scientifically correct?

Invited Symposium lecture - Institute of Food Technologists Annual Meeting, Symposium on Microbial Contamination in Fresh Produce, Atlanta, GA, June 23, 1998. *Escherichia coli* O157:H7 in apple cider - a case study.

Invited interview - Dick Mendenhall Show (Barbara Dooley interviewer), WGAU Radio - 1340 AM, Athens, GA, July 1, 1998 (1 hour live interview). The significance of *E. coli* O157:H7 as a foodborne pathogen.

Invited lecture - Georgia Environmental Health Association, Annual Meeting, Jekyll Island, GA, July 10, 1998. Microbiological issues providing challenges for the food industry.

Invited lecture - Alpharma, Fort Lee, NJ, July 20, 1998. Controlling *E. coli* O157:H7 on the farm with probiotic bacteria.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, July 22, 1998. Food Safety in the news; *E. coli* O157:H7.

Invited video presentation - Processed Apples Institute, Atlanta, GA, July 24, 1998. Microbiological safety of pasteurized apple cider.

Invited presentation - General Mills, Inc., Minneapolis, MN, July 27, 1998. Microbiological challenges facing the food processing industry.

Invited presentation - Georgia Poultry Federation, Summer Meeting, Ponte Verde, FL, July 30, 1998. *Campylobacter* to poultry.

Invited lecture - Southern Region Experiment Station Directors Meeting, Athens, GA, August 8, 1998. The Food Safety Connection.

Invited lecture - U.S. Department of Agriculture/ARS and University of Georgia, Emerging Antibiotic Resistance in Foodborne Enteric Pathogens: Epidemiology, Public Health Risks and Control Strategies, Athens, GA, September 2, 1998. *E. coli* O157:H7 bovine ecology and development of competitive exclusion microflora.

Invited video presentation - Georgia Pacific Health Smart Institute, Atlanta, GA, September 3, 1998. Enhanced food safety with paper products.

Invited lecture - The Pillsbury Company, Minneapolis, MN, September 10-11, 1998. Emerging issues in food safety.

Invited presentation and panelist - International Life Sciences Institute-North America, Conference on the National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Application, Washington, DC, October 14-15, 1998. The application and use of food microbiology data for HACCP.

Invited lecture - Georgia Cattleman's Association, Newnan, GA, November 2, 1998. *E. coli* O157 and cattle.

Invited lecture - University of Georgia, Biology 107 Honors Students, Athens, GA, November 4, 1998. *E. coli* O157:H7 - a serious foodborne pathogen.

Invited lecture - Food Research Directors' Roundtable, Sparks, MD, November 10, 1998. Food safety activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - U. S. Department of Agriculture - Agricultural Research Service and Cooperative State Research Education and Extension Service, National Conference on Food Safety Research, Washington, DC, November 12-13, 1998. Improved detection methods for foodborne pathogens.

Invited lecture - 5th Congress on Food Microbiology and Hygiene (COMBHAL 98), Sao Paulo, Brazil, November 25, 1998. Foodborne illness significance of *Escherichia coli* O157:H7.

Invited presenter and panelist - International Life Sciences Institute, Annual Meeting, Nassau Bahamas, January 27, 1999. National Academy of Sciences Committee on Food Safety.

Invited symposium lecture - International Life Sciences Institute, Annual Meeting, Symposium on Food Safety: Challenges and Methodologies in the Next Millennium, Nassau, Bahamas, January 27, 1999. Microbiology: Tools for the next generation.

Invited lecture - Pfizer, Food Safety Symposium, Mystic, CT, February 4, 1999. Foodborne bacterial pathogens: Sources and outbreaks.

Invited lecture - The Refrigeration Research and Education Foundation Institute, University of Oklahoma, Norman, OK, February 7, 1999. The benefits of refrigeration.

Invited lecture - Auburn University, Auburn Department of Food and Nutrition, Auburn, AL, February 15, 1999. Microbiological tools for the next generation.

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 15, 1999. Ensuring the Safety of Food: Who's Responsible?

Invited lecture - Auburn University, York Distinguished Lecture, Auburn, AL, February 16, 1999. *Escherichia coli* O157:H7 Controlling the Nemesis of the Cattle Industry.

Invited lecture - American Meat Science Association, Western States Science Update Conference, Monterey, CA, February 17, 1999. Overview of *E. coli* O157:H7 and its implications to the meat industry.

Invited keynote lecture - Ontario Food Protection Association, Toronto, Ontario, Canada, February 25, 1999. Learning opportunities from outbreaks of foodborne disease.

Invited lecture - Gold Kist, Inc., Atlanta, GA, March 8, 1999. *Listeria* in ready-to-eat peanuts.

Invited lecture - Institute of Food Technologists Video Conference (20 sites nationally and Mexico), April 6, 1999. Emerging issues in food safety.

Invited lecture - National Agri-Marketing Association, 1999 Agri-Marketing Conference and Trade Show, Atlanta, GA, April 7, 1999. Food Safety-Answering consumers concerns.

Invited lecture - Sigma Xi Annual Banquet, University of Georgia, Athens, GA, April 8, 1999. Eating defensively: What you don't know could hurt you.

Invited lecture - International Association of Refrigerated Warehousemen and The Refrigerated Research and Education Foundation, Annual Convention, Rio Mar Beach, Puerto Rico, April 11, 1999. *Listeria monocytogenes* and refrigerated foods.

Invited lecture - Griffin-Spalding Development Authority, International VIP Tour, Griffin, GA, May 13, 1999, Research Activities of the UGA Center for Food Safety and Quality Enhancement.

Invited Moderator/discussant - Georgetown Center for Food and Nutrition Policy, Ceres Food Safety Roundtable, Washington, DC, May 19, 1999. Research priorities and intervention strategies for *Listeria*.

Invited lecture - American Society for Microbiology, 99th Annual Meeting, Chicago, IL, June 1, 1999. Symposium; National Academy of Sciences Report on Ensuring a Safe Food Supply: Implications and Results.

Invited lecture - IFIA (International Food Ingredients and Additives) Japan '99, Tokyo, Japan, June 3, 1999. The significance of *Escherichia coli* O157:H7 as a foodborne pathogen in the United States.

Invited lecture - The Conference Board Contributions Council, Moline, IL, June 7, 1999. Feeding the World: Economics, Food Policies & Food Safety.

Invited lecture - Qualicon, Wilmington, DC, June 18, 1999. Approaches to reducing the transmission of *Escherichia coli* O157:H7.

Invited seminar - Perkin Elmer, Norwalk, CT, July 1, 1999. Professional activities of the University of Georgia Center for Food Safety and Quality Enhancement.

Invited lecture - National Environmental Health Association, 63rd Annual Educational Conference, Nashville, TN, July 6, 1999. Update on *E. coli* O157:H7.

Invited lecture - Institute of Medicine, Food Forum Symposium “Food Safety Policy, Science and Risk Assessment: Strengthening the Connection,” Washington, DC, July 13, 1999. Microbiological case study - *E. coli* O157:H7 and *Listeria monocytogenes*.

Invited lecture - Institute of Food Technologists, 1999 Annual Meeting, Chicago, IL, July 27, 1999. The microbiology of *Listeria monocytogenes* as a food pathogen.

Invited lecture - International Life Sciences Institute Symposium Series on Food Microbiology; International Association of Milk, Food and Environmental Sanitarians, Dearborn, MI, August 2, 1999. Why microbiological criteria for enterohemorrhagic *Escherichia coli* and not Shiga toxin-producing *E. coli* in foods?

Invited lecture - Georgia Delegation of United States Congressional Aides, University of Georgia, Griffin, GA, August 12, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - Georgia Specialty Foods Association, Griffin, GA, August 16, 1999. The microbiological safety of further processed foods.

Invited lecture - United States Congressional Aides of Congressman Mac Collins, University of Georgia, Griffin, GA, August 24, 1999. Food safety research activities of the UGA Center for Food Safety and Quality Enhancement.

Invited lecture - National Symposium on the Future of American Agriculture, University of Georgia, Athens, GA, August 26, 1999. Food safety issues associated with food production and consumption in a global market.

Invited lecture - Kraft Foods, Chicago, IL, September 1, 1999. Microbiological food safety issues of recent concern.

Invited lecture - Society for General Microbiology, 144th Annual Meeting, University of Leeds, Leeds, England, September 8, 1999. Significance of understanding pathogenic mechanisms of foodborne pathogens.

Invited lecture/panelist - Food Quality '99, San Francisco, CA, September 13, 1999. Legal aspects of food integrity lawsuits.

Invited lecture - Food Science Australia, International Food Safety Conference, Melbourne, Victoria, Australia, September 29, 1999. Microbiological safety of different food groups.

Invited lecture - 1999 Meat Industry Research Conference, American Meat Institute, Chicago, IL, October 26, 1999. *Listeria* 101: Where it is and where it isn't.

Invited lecture - Region I (Northeast Branch), 34th Annual Meeting of the American Society for Microbiology, ASM Foundation Lecture, Worcester, MA, October 28, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - National Food Processors Association, 92nd Annual Convention, Chicago, IL, October 29, 1999. The science and politics of food safety.

Invited lecture - Illinois Society for Microbiology, American Society for Microbiology Foundation Lecture, Rosemont, IL, November 3, 1999. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Alpha Delta Kappa (International Teacher's Sorority), Athens, GA, November 16, 1999. Microbiological food safety: What you don't know could hurt you.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Control of Enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited lecture - U.S. Food and Drug Administration Food Safety Initiative Extramural Research Annual Review, College Park, MD, December 7, 1999. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - American Society for Nutritional Sciences and U.S. Department of Agriculture Foodborne Illnesses and Nutrition Workshop, Bethesda, MD, December 3, 1999. Foodborne Illnesses: prevalence, causes and risk factors.

Invited lecture - Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Washington, DC, December 13, 1999. Case study on regulatory approval of antimicrobials for produce.

Invited lecture - 2000 Georgia Fruit and Vegetable Growers Association Winter Conference, Savannah, GA, January 7, 2000. Human pathogens in fresh-cut produce.

Invited presentation - Rotary Club of Griffin-Daybreak, Griffin, GA, February 16, 2000. Microbiological safety of fresh produce.

Invited lecture - Southern California Branch of the ASM, American Society for Microbiology Foundation Lecture, UCLA, Los Angeles, CA, March 11, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited lecture - Kraft Foods, Senior Management Update, Northfield, IL, April 13, 2000. Microbiological food safety update.

Invited lecture - Kentucky-Tennessee Branch of the ASM, American Society for Microbiology Foundation Lecture, Bowling Green, KY, April 14, 2000. Tools to enhance the microbiological safety of foods for the next millennium.

Invited seminar - University of Georgia, Department of Food Science and Technology, Athens, GA, April 19, 2000. Microbiological safety of different food groups.

Invited lecture - University of Georgia, Department of Horticultural Sciences, Athens, GA, April 19, 2000. Microbiological safety of organic produce.

Invited lecture - Emerging Issues in Food Safety Conference, University College Cork, Ireland, June 21, 2000. Overview of bacterial foodborne disease.

Invited lecture - American Society for Microbiology Annual Meeting, Division Z Symposium, Los Angeles, CA, May 22, 2000. Use of probiotic cultures for pathogen reduction in food animal production.

Invited lecture - American Society for Microbiology Annual Meeting, Public and Scientific Affairs Board Special Interest Seminar, Los Angeles, CA, May 25, 2000. Microbiological safety of organic foods.

Invited lecture - Applied Food Biotechnology, O'Fallon, MO, June 29-30, 2000. Probiotic bacteria to reduce carriage and fecal shedding of human pathogens by animals.

Invited discussant - Chick-fil-A Quality Summit, Peachtree City, GA, July 13, 2000. Food safety in foodservice.

Invited paper - American Society for Microbiology, International Conference on Emerging Infectious Diseases 2000, Atlanta, GA July 19, 2000. Bugs vs. bugs.

Invited keynote lecture - Florida Department of Agriculture & Consumer Services, 3rd Annual Foodborne Pathogen Analysis Conference, St. Petersburg, FL, July 20, 2000. Microbiological safety of different food groups.

Invited lecture - Georgia Congressional Delegation, University of Georgia, Griffin, GA, August 18, 2000. Research activities of the UGA Center for Food Safety.

Invited lecture - 46th International Congress on Meat Science and Technology, Buenos Aires, Argentina, August 31, 2000. Use of microorganisms in non-traditional methods to increase meat safety.

Invited lecture - Association of Food and Drug Officials Fall Conference, Gatlinburg, TN, September 11, 2000. Microbiological food safety issues.

Invited lecture - Julius Bauermann Lectureship, Philadelphia Section of the Institute of Food Technologists, Philadelphia, PA, September 12, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Griffin Kiwanis Club, Griffin, GA, September 13, 2000. Irradiated foods, organic foods, and genetically modified foods.

Invited lecture - *Listeria* Issues and Strategies Conference, University of Connecticut, Storrs, CT, September 21, 2000. The microbiology of *Listeria monocytogenes* as a foodborne pathogen.

Invited keynote lecture - Food Safety Brand Symposium, Ecolab, American Chamber of Commerce in Japan and Japanese Chemical News, Tokyo, Japan, October 4, 2000. Microbiological food safety issues.

Invited keynote lecture - International Food and Nutrition Conference - 2000, Tuskegee University, Tuskegee, AL, October 10, 2000. Current microbiological food safety issues.

Invited keynote lecture - Workshop on Epidemiologic Methods and Approaches for Food Safety, U.S. Department of Agriculture - CSREES, Birmingham, AL, October 18, 2000. Reducing foodborne illnesses: Focusing on opportunities that have impact.

Invited keynote lecture - Allegheny Branch of the American Society for Microbiology Annual Meeting, Pennsylvania State University, University Park, PA, October 27, 2000. Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - Spalding County Farm Bureau Annual Meeting, Griffin, GA, October 30, 2000. Consumer concerns about irradiated foods, organic foods and genetically modified foods.

Invited lecture - International Food Safety and Quality Conference, Institute of Food Technologists, Orlando, FL, November 15, 2000. Food safety research opportunities for the third millennium.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 20, 2000, Keeping *E. coli* O157:H7 down on the farm.

Invited lecture - VI Congreso Latinoamericano de Microbiología de Alimentos, MICROAL 2000, Buenos Aires, Argentina, November 21, 2000, Foodborne pathogens that grow at refrigeration temperature: problems and solutions.

Invited lecture - Ceres Forum on Food Safety Objectives: Public Health, HACCP and Science, Georgetown University, Washington, DC, December 4, 2000. Intervention strategies for food production.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CFSAN, College Park, MD, December 5, 2000. Inactivation of pathogens on produce by GRAS chemicals.

Invited lecture - 2nd FDA Food Safety Initiative Extramural Research Annual Review, Food and Drug Administration - CVM, College Park, MD, December 5, 2000. Control of enterohemorrhagic *E. coli* in cattle by probiotic cattle.

Invited Web Chat - American Meat Institute, Arlington, VA, December 12, 2000. Microbiological challenges and opportunities.

Invited lecture - Alpharma, Englewood, NJ, December 14, 2000. *E. coli* O157:H7 and public health.

Invited lecture - Georgia Department of Agriculture, Georgia Public Health Team/Food Safety Task Force, Griffin, GA, January 17, 2001. Research activities of the UGA Center for Food Safety.

Invited lecture - Florida Dietetic association and Florida State University Department of Nutrition, Food and Exercise Sciences, Food Safety Symposium, Tallahassee, FL, February 2, 2001. Timely topics on the microbiological safety of foods.

Invited keynote lecture - Auburn University, College of Veterinary Medicine, Phi Zeta Annual Forum, Auburn, AL, February 7, 2001. Food safety intervention strategies for livestock.

Invited seminar - North Carolina State University, Department of Poultry Science Honors Seminar, February 8, 2001. Microbial contamination of organic foods.

Invited lecture - American Association for the Advancement of Science, 2001. Annual Meeting, San Francisco, CA, February 17, 2001. Dislocating foodborne pathogens from their etiologic niche.

Invited keynote lecture - ABC Research, 27th Annual Technical Seminar, Gainesville, FL, February 20, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited Foundation lecture - American Society for Microbiology, Eastern Pennsylvania Branch, Philadelphia, PA, February 26, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Missouri Milk, Food & Environmental Health Association, Annual Education Conference, Columbia, MO, April 4, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited keynote lecture - Clemson University, Food Safety Symposium, Clemson, SC, April 20, 2001. Controlling *E. coli* O157:H7 on the farm.

Invited keynote lecture - Southeast USA Section of the Association of Official Analytical Chemists International, 15th Annual Meeting, Atlanta, GA, April 24, 2001. Microbiological food safety challenges for the 21st century.

Invited keynote lecture - Georgia State Environmental Health and Food Establishment Inspectors, Annual Educational Meeting, Athens, GA, May 24, 2001. Changing factors affecting the microbiological safety of foods.

Invited lecture - Mionix Corporation, U.S. Department of Agriculture Building, Washington, DC, June 5, 2001. Increased inactivation of *E. coli* O157:H7 in ground beef containing calcium acidified sulfate.

Invited featured lecture - Association of Food and Drug Officials, 105th Annual Educational Meeting, Atlanta, GA, June 19, 2001. Food safety initiatives on the farm.

Invited lecture - International Animal Agriculture and Food Science Conference, Joint Annual Meetings of American Dairy Science Association, American Meat Science Association, American Society of Animal Science and Poultry Science Association, Indianapolis, IN, July 28, 2001. Keeping *E. coli* O157:H7 down on the farm.

Invited presentation - DuPont, Strategic Planning, July 31, 2001. Food safety issues, gaps and opportunities.

Invited panel moderator - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee 2001 Annual Meeting, Minneapolis, MN, August 6, 2001. Moving beyond HACCP-Food safety objectives.

Invited lecture - International Association for Food Protection, 2001 Annual Meeting, Minneapolis, MN, August 7, 2001. Microbiological safety issues in organic food production.

Invited lecture - International Association for Food Protection/International Life Sciences Institute-North America Food Microbiology Committee, 2001 Annual Meeting, Minneapolis, MN, August 8, 2001. Optimization of conditions to kill *Escherichia coli* O157:H7 in manure.

Invited seminar - Alpharma/International Food Protection, Inc. Research Update, Ft. Lee, NJ, August 14, 2001. Reducing carriage of *Campylobacter jejuni* by poultry.

Invited seminar - U.S. Department of Agriculture-Food Safety and Inspection Service, Washington, DC, August 30, 2001. Keeping foodborne pathogens down on the farm.

Invited seminar - General Mills, Inc. Technical Seminar Series, Minneapolis, MN, September 6, 2001. Emerging issues in the microbiological safety of foods.

Invited presentation - Kroger, *E. coli* Updates, Cincinnati, OH, September 11, 2001. Approaches to reduce *E. coli* O157 in cattle.

Invited keynote lecture - University of Wisconsin-River Falls, 21st Food Microbiology Symposium, River Falls, WI, October 14, 2001. Keeping foodborne pathogens down on the farm.

Invited lecture - The World Food Prize, 15th Anniversary Symposium, Des Moines, IA, October 18, 2001. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited keynote lecture - U.S. Food and Drug Administration Southeast Region, Food Safety Seminar, Mt. Pleasant, SC, October 31, 2001. Controlling *E. coli* O157:H7 from farm to table.

Invited section chairperson and contributor - American Academy of Microbiology, Colloquium on The Role of Antimicrobials in Agriculture: A Critical Assessment, Santa Fe, NM, November 2-4, 2001. Antimicrobial resistance and agriculture.

Invited lecture - University of Massachusetts, Food Science Health Symposium: Towards a National Rational Health Policy, Amherst, MA, November 7, 2001. Case reviews of the food safety "crisis."

Invited participant - Harvard University, Harvard Business School, Seminar on Health, Nutrition and Safety, Boston, MA, November 18-19, 2001. Views on intentional microbiological contamination of food.

Invited lecture - American Meat Institute Foundation, Research Briefing, Dallas, TX, December 4, 2001. Competitive exclusion bacteria for *Listeria monocytogenes* in processing plants.

Invited lecture - McDonald's Corporation, Food Safety Advisory Council Meeting, Springdale, AR, December 12-13, 2001. Food safety priorities for 2002.

Invited lecture - The Coca-Cola Company, Atlanta, GA, December 19, 2001. Safeguards against intentional microbiological contamination of foods.

Invited presentation/interview - British Broadcasting Company (BBC), New York, NY, January 7, 2002. Documentary on *E. coli* O157:H7.

Invited keynote lecture - Southern Conference on Avian Diseases, International Poultry Scientific Forum and Southern Poultry Science Society, Atlanta, GA, January 15, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited introductory comments and moderator - International Life Sciences Institute, Annual Meeting, Cancun, Mexico, January 23, 2002. BSE/TSE: Safety of the Meat Supply.

Invited keynote lecture - Kraft Foods, Research and Technology Council Meeting, Delavan, WI, January 30, 2002. *Listeria* research at University of Georgia Center for Food Safety.

Invited keynote lecture - Institute of Food Technologists, New York Section, Rutgers Night, New Brunswick, NJ, February 19, 2002. Emerging issues in the microbiological safety of foods.

Invited technical tour - Institute of Food Technologists International Food Safety and Quality Conference and Expo, Atlanta, GA, February 22, 2002. Tour of UGA Center for Food Safety.

Invited panel discussant - Institute of Medicine, Food Forum, Symposium on Future Directions in Food Safety Research, Washington, DC, February 27, 2002. Developing a coordinated and sustained research agenda.

Invited lecture - Institute of Food Technologists, St. Louis Section, St. Louis, MO, March 11, 2002. Emerging issues in the microbiological safety of foods.

Invited presentation - Food and Drug Administration, Food Safety Initiative Extramural Research Annual Review, College Park, MD, March 19, 2002. Control of enterohemorrhagic *E. coli* in cattle by probiotic bacteria.

Invited presentation - U. S. Department of Agriculture, National Agricultural Research, Extension, Education, and Economics Advisory Board Meeting, Washington, DC, March 28, 2002. Representing National Academy of Sciences - Biosecurity: Preparedness plans; Research needs in assuring foods are safe from intentional microbiological contamination.

Invited presentation - Congressman Mac Collins Third District Agricultural Advisory Committee Meeting, Griffin, GA, April 19, 2002. Emerging issues in food safety.

Invited keynote presentation - U.S. Environmental Protection Agency, OECD (Organization for Economic Cooperation and Development) Efficacy Workshop on Certain Antimicrobial Biocides, Arlington, VA, April 23, 2002. The role of antimicrobials in controlling foodborne pathogens.

Invited keynote presentation - The Coca-Cola Company, National Food Processors Association Security Subcommittee, Atlanta, GA, April 30, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation and moderator - U.S. Department of Agriculture, Food Safety and Inspection Service, Symposium on Pathogen Reduction: A Scientific Dialogue, Washington, DC, May 6, 2002. Introduction of microbiological hazards, farm to table.

Invited presentation - U.S. Department of Agriculture, IFAFS Animal Manure Management Meeting, Kansas City, MO, May 14, 2002. Safe produce production using manure.

Invited presentation - Oklahoma State University, Food Safety Symposium, Stillwater, OK, May 21, 2002. Foodborne pathogens occurring in livestock.

Invited presentation - University of Georgia, Agro-Security Work Conference, Athens, GA, May 23, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Alpharma, *Campylobacter* Research Update, Griffin, GA, June 11, 2002. Reducing carriage of foodborne bacterial pathogens in poultry by competitive exclusion.

Invited presentation and panelist - Institute of Food Technologists Annual Meeting, Forum on the Epidemiology and Control of Foodborne Pathogens, Anaheim, CA, June 17, 2002. Update on Shiga toxin-producing *E. coli*.

Invited presentation and panelist - Institute of Food Technologists, Annual Meeting, Forum on Emerging microbiological food safety issues: Implications for control in the 21st century, Anaheim, CA, June 18, 2002. Next steps in food safety management.

Invited presentation - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Recent issues regarding the microbiological safety of foods.

Invited discussant - Georgia Environmental Health Association, Annual Educational Conference, Jekyll Island, GA, July 11, 2002. Panel discussion on food security and bioterrorism.

Invited presentation and consortium participant - Milbank Memorial Fund, Washington, DC, July 16, 2002. Improving the U.S. food safety system.

Invited presentation - 2002 Legislative Aid Tour, Griffin, GA, August 14, 2002. Recent food safety issues.

Invited presentation - Illinois Department of Public Health, Food Safety Symposium, St. Charles, IL, August 28, 2002. *Listeria monocytogenes*: A nemesis of the food processing industry.

Invited presentation - Hanover Foods, Fresh Produce Update, Hanover, PA, September 12, 2002. Controlling microbes in produce.

Invited presentation - Food Industry Microbiology Round Table, Chicago, IL, September 18, 2002. Science-based food safety regulation.

Invited presentation - U.S. Department of Agriculture, National Academy of Sciences Meeting, Washington, DC, October 7, 2002. *Escherichia coli* O157:H7 in ground beef: Review of a draft risk assessment.

Invited presentation, USDA-CSREES Food Safety Center Summit, University of Minnesota, Minneapolis, MN, October 28, 2002. Organization and activities of the University of Georgia Center for Food Safety.

Invited presentation - VII Congress Latinoamericano de Microbiologia e Higiene de Alimentos, Latinnic 2002, Santiago, Chile, November 12, 2002. Present knowledge of *Escherichia coli* O157:H7 as a foodborne pathogen.

Invited presentation - USDA-FSIS, *Listeria monocytogenes* update, Washington, DC, November 15, 2002. Cross-contamination of *Listeria monocytogenes* on food processing equipment.

Invited presentation - Harvard Medical International, Biosecurity 2002, Las Vegas, NV, November 18, 2002. Challenges associated with assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Press Association, Seminar on Food Safety Issues, Griffin, GA, November 22, 2002. Major food safety issues in the United States.

Invited presentation - Food and Drug Administration, Grand Round Workshop, Intervention Technologies for Controlling Microbial Pathogens in Foods. Washington, DC, December 3, 2002. Challenges in developing intervention technologies - Past, present and future.

Invited presentation - McDonald's, Food Safety Advisory Council, Chicago, IL, December 4, 2002. Emerging food safety issues.

Invited presentation - Food Safety Research Consortium, Launch of Consortium, Resources for the Future, Washington, DC, February 6, 2003. Need for the Food Safety Research Consortium.

Invited presentation - Griffin Rotary Club, Griffin, GA, February 13, 2003. Food safety issues in the news.

Invited presentation - U.S. Consultative Visit on Food Safety for Egyptian Organization for Standardization and Quality Control (USAID), University of Georgia Center for Food Safety, Griffin, GA, March 12, 2003. Food safety activities of the UGA Center for Food Safety.

Invited presentation - Nestlé Purina Food Safety Symposium, Peachtree City, GA, March 21, 2003. Microbiological concerns and issues at the retail level.

Invited presentation - Independent Retailers Combined Food Sales Clubs, 36th Annual Meeting, Anaheim, CA, March 26, 2003. Microbiological food safety issues at retail.

Invited presentation - University of Nebraska, *Escherichia coli* O157:H7 Governor's Conference, Lincoln, NE, April 7, 2003. Efficacy of *E. coli* isolates in reducing carriage of *E. coli* O157:H7 by cattle.

Invited presentation - Clemson University, Food Safety Symposium, Litchfield Beach, SC, April 10, 2003. A case history of *E. coli* O157:H7 as a foodborne pathogen.

Invited presentation - University of Tennessee, Topics on Microbial Pathogenesis Seminar Series, Knoxville, TN, April 21, 2003. Pathogenesis of *Escherichia coli* O157:H7 and reducing human infections.

Invited presentation - K Mart Food Safety Symposium, Troy, MI, May 2, 2003. Microbiological concerns and issues at retail.

Invited presentation - Institute of Medicine, Food Forum Symposium on Future Applications of Metabolomics, Washington, DC, May 6, 2004. Introduction of metabolomics.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, 2003 Federal/State Meeting, Arlington, VA, May 16, 2003. Testing produce for pathogens.

Invited presentation - American Society for Microbiology, Annual Meeting, “*Salmonella* - Where Does it Come From?” Symposium, Washington, DC, May 19, 2003. *Salmonella* from produce.

Invited keynote presentation - VTEC 2003, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* infections, Edinburgh, Scotland, June 10, 2003. Focusing on cattle to reduce the incidence of *Escherichia coli* O157:H7 infections in human.

Invited presentation - U.S. National Academy of Sciences, U.S.-Iranian Cooperation in Addressing Global Issues, Tourtour, France, June 23, 2003. Microbiological food safety issues in the USA.

Invited presentation - Armed Forces Medical Intelligence Center (AFMIC), Quadrilateral Meeting on Agriculture and Food Security (USA, Australia, Canada, England), Ft. Detrick, MD, June 27, 2003. Assuring food is safe from intentional microbiological contamination.

Invited presentation - Georgia Poultry Federation, Summer Board Meeting, Ponte Vedra, FL, July 24, 2003. Control of *Listeria monocytogenes* in biofilms in floor drains with competitive exclusion bacteria.

Invited presentation and moderator - International Association for Food Protection Annual Meeting, *Listeria* Symposium, New Orleans, LA, August 11, 2003. Use of food safety objectives and other risk-based approaches to reduce foodborne listeriosis. Achieving continuous improvement in reductions in foodborne listeriosis: a risk-based approach.

Invited presentation - International Association for Food Protection, Annual Meeting, Symposium on Science-based shelf life dating of RTE refrigerated foods, New Orleans, LA, August 13, 2003. Microbiological concerns related to refrigerated ready-to-eat foods.

Invited presentation - Food Safety Research Consortium, Conference on “A Model for Evaluating and Ranking the Public Health Impact of Foodborne Hazards, Washington, DC, September 12, 2003. Perspectives on the issues.

Invited presentation - Nestlé Purina, Food Safety Symposium, Sedona, AZ, September 19, 2003. Microbiological issues at retail food outlets.

Invited keynote presentation - II Congreso Argentino de Microbiología de Alimentos, Argentinian Association of Microbiology Conference, Santa Fe, Argentina, September 25, 2003. Prevalence, testing methodologies, and significance of *Escherichia coli* O157:H7 and non O157:H7 in ground beef.

Invited presentation - McDonald’s Food Safety Advisory Council, Fall Meeting, Conyers, GA, October 23, 2003. Emerging food safety issues that may affect the food service industry.

Invited presentation - Georgia Congressional Staff, 2003 Tour, October 24, 2003. Food safety issues and research.

Invited presentation - Meat Industry Research Conference, Worldwide Food Expo 2003, Chicago, IL, October 27, 2003. Controlling *Escherichia coli* O157:H7 in cattle drinking water.

Invited presentations and program chair - Food Safety Research Consortium, Food Attribution Data Workshop, Atlanta, GA, October 31, 2003. Best approaches for attributing food commodities to human foodborne illnesses.

Invited presentation - Ontario Food Protection Association, Annual Meeting, Toronto, ON, Canada, November 20, 2003. Emerging microbiological food safety issues.

Invited presentation - U.S. Department of Agriculture Microbiological Data Program, Winter Federal/State Meeting, McClellan, CA, December 3, 2003. The importance of testing produce for microbial pathogens.

Invited presentation - Cooperating for Food Safety, Workshop on Best Practices for Control of *E. coli* O157:H7 in Ground Beef, Chicago, IL, January 7, 2004. Key technical issues in the design of a certification system.

Invited presentation - Institute of Food Technologists, Chicago Section, Winter Meeting, Chicago, IL, February 9, 2004. *Listeria monocytogenes* in perspective.

Invited presentation - ABC Research Corporation, 30th Annual Technical Seminar, Gainesville, FL, February 18, 2004. Control of *Listeria monocytogenes* in floor drains with competitive exclusion bacteria.

Invited presentation - USDA, Cooperative State Research, Education and Extension Service (CSREES), Workshop on Pathogens in the Environment, Kansas City, MO, February 24, 2004. Contamination of food by pathogens in the environment.

Invited presentations, Co-Farm Meetings with Senate and House Staff on Homeland Security, Washington, DC, March 5, 2004. Agroterrorism: Security through prevention and preparedness.

Invited presentation - Wal-Mart, Food Safety Symposium, Bentonville, AK, March 10, 2004. Microbiological issues at retail food outlets.

Invited presentation - 5th ASEPT International Conference on Food Safety, Analyse des risques et *Listeria monocytogenes*/*Listeria monocytogenes* and Risk Analysis Conference, Laval, France, March 17-18, 2004. A risk-based approach to achieving continuous improvement in reductions in the incidence of foodborne listeriosis.

Invited presentation, 2004 Sam Nunn Policy Forum, Bioterrorism Preparedness: The Imperative for a Public-Private Partnership, Georgia Tech, Atlanta, GA, March 23, 2004. Securing the food chain from biohazards.

Invited Seminar, University of Georgia, Department of Poultry Science, Athens, GA, March 29, 2004. Optimizing defined competitive exclusion bacterial cultures to reduce *Salmonella* carriage by chickens.

Invited presentation/interview, British Broadcasting Company, Atlanta, GA, April 14, 2004.

Microbiological food safety concerns associated with vegetables grown organically and under conventional conditions.

Invited keynote presentation, Cornell University, Cornell Veterinary Medicine Infection and Pathobiology Program's Spring Retreat, Ithaca, NY, April 23, 2004. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, 5th Food and Drug Administration - Center for Food Safety and Applied Nutrition, Food Safety and Food Security Extramural Research Annual Review, College Park, MD, May 6, 2004. Waveguide immunoassay for *Yersinia pestis*.

Invited convener/presentation, American Society for Microbiology 104th General Meeting, New Orleans, LA, May 24, 2004. Addressing the issue of antibiotic resistant foodborne bacteria through the application of risk assessment.

Invited presentation, Southern Association of State Departments of Agriculture (SASDA), Annual Conference, Athens, GA, Jun 14, 2004. Controlling foodborne pathogens with competitive exclusion bacteria.

Invited presentation, USDA-CSREES Workshop on Approaches to Predictive Modeling to Support a Framework to Prioritize Opportunities to Reduce Food Safety Risk, Iowa State University, Ames, IA, June 15, 2004. Issues regarding effective interventions in reducing foodborne illnesses.

Invited presentation, USDA-AMS 2004 Microbiological Data Program (MDP) Federal/State Meeting, Fairfax, VA, June 23, 2004. Importance of pathogen monitoring of produce.

Invited presentation, Food and Drug Administration Center for Veterinary Medicine, Alpharma Sponsor's Meeting, Expedited Review INAD 10-636, Rockville, MD, July 1, 2004. Importance of reducing "super shedders" of *E. coli* O157:H7 by cattle and methods available for detecting and quantifying *E. coli* O157:H7.

Invited presentation, Georgia Poultry Federation, Summer Board Meeting and Industry/Research Leadership Meeting, Ponte Vedra, FL, July 9, 2004. Defined competitive exclusion bacteria to reduce *Salmonella* carriage by poultry.

Invited presentation, The Foundation for American Communications and Institute for Food Technologists Reporting on Food Safety: From Product Development to the Consumer's Table, Las Vegas, NV, July 12, 2004. Specific challenges associated of reporting on food safety.

Invited keynote presentation, World's Poultry Science Association, USA Branch, Annual Meeting, St. Louis, MO, July 27, 2004. Reducing the carriage of foodborne pathogens in poultry and livestock.

Invited presentation, FoodPAC, 2004 Summer Steering Committee Meeting, Reidsville, GA, August 26, 2004. Biocontrol of *Listeria* in floor drains.

Invited presentation, University of Georgia College of Agricultural and Environmental Sciences Advisory Council Meeting, Griffin, GA, August 24, 2004. How the UGA Center for Food Safety serves Georgia, the Nation and the World.

Invited presentation, University of Georgia President Michael Adams' Program Review, Griffin Campus, Griffin, GA, August 25, 2004. Activities and accomplishments of UGA Center for Food Safety.

Invited presentation, Universiti Kebangsaan Malaysia (National University of Malaysia), Departments of Biotechnology, Food Science, Microbiology, Bangi, Selangor, Malaysia, September 3, 2004. Food safety challenges from farm to table and probiotics for Malaysia and beyond; strategies for R&D.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 20, 2004. Microbiological concerns and issues at the retail level.

Invited presentation, Nestlé Purina-Copesan, Food Safety and Unsalables Management Symposium, Peachtree City, GA, September 21, 2004. Emerging food safety issues.

Invited presentation, United States Office of Personnel Management, 4th Annual Countering Terrorism Symposium, San Diego, CA, September 23, 2004. Approaches to enhance the security of the US food supply.

Invited presentation, Georgia Congressional Staff Tour, Griffin, GA, October 15, 2004, Addressing food safety challenges at the UGA Center for Food Safety.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Chicago, IL, November 3, 2004. Emerging food safety issues that may affect the food service industry.

Invited presentation, U.S.-Japan Natural Resources Panel on Toxic Microorganisms, Annual Meeting, Atlanta, GA, November 11, 2004. Research Activities of the UGA Center for Food Safety.

Invited presentation, Emory University's Southeastern Center for Emerging Biologic Threats, Conference on Food- and Waterborne Infectious Disease Threats, Atlanta, GA, November 16, 2004. Foodborne disease threats of recent concern.

Invited presentation, Copper Development Association, Annual Meeting, Marketing Trends Forum, New York, NY, December 9, 2004. Approaches to continuous reductions in the incidence of salmonellosis, listeriosis, and *Escherichia coli* O157:H7 infections associated with foods.

Invited presentation, International Life Sciences Institute, Annual Meeting, New Orleans, LA, January 17, 2005. Achieving continuous improvement in reductions of listeriosis: identification and education of at-risk subpopulations.

Invited presentation, Food Processing Advisory Council (FoodPAC) Webcast, Atlanta, GA, February 16, 2005. Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant.

Invited presentation, Neogen Scientific Review Council, Biannual Meeting, Lansing, MI, March 9, 2005. The In's and Out's of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in food testing.

Invited presentation, Society for General Microbiology, 156th Annual Meeting, Edinburgh, Scotland, April 7, 2005. Impact of verocytotoxin-producing *Escherichia coli* on the food chain.

Invited presentation, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, Atlanta, GA, April 26, 2005. Continuous improvement in reductions in foodborne listeriosis: Identification of approaches having the greatest impact.

Invited presentation, Food and Drug Administration - Center for Food Safety and Applied Nutrition, 6th Food Safety and Food Defense Extramural Research Grants Annual Meeting, College Park, MD, May 11, 2005. Waveguide immunoassay for *Yersinia pestis*.

Keynote lecture (Pre-dinner presentation), Campden & Chorleywood Food Research Association, Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 9, 2005. What you didn't know about the revelation of *E. coli* O157:H7 as a human and foodborne pathogen.

Keynote lecture, Campden & Chorleywood Food Research Association Food Microbiology International Conference, Chipping Campden, Gloucestershire, England, June 10, 2005. Exploiting competitive exclusion microorganisms to control foodborne pathogens at the source.

Invited presentation, AFB International, Seminar Series, St. Louis, MO, June 16, 2005. Probiotics to control pathogens in humans and animals.

Invited presentation, Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 14, 2005. Competitive exclusion bacteria treatment to control *Listeria* in floor drains of a ready-to-eat poultry processing plant.

Invited presentation, Institute of Food Technologists Annual Meeting, Council of Food Science Administrators, New Orleans, LA, July 18, 2005. Government Relations Committee activities.

Invited presentation, UGA Center for Food Safety, Air Liquide Research Update, Griffin, GA, July 22, 2005. Overview of the Center for Food Safety and competitive exclusion of foodborne pathogens.

Invited presentation, 2005 Joint Annual Meeting of American Society of Animal Science, American Dairy Science Association, Canadian Society of Animal Science, Food Safety Symposium, Cincinnati, OH, July 27, 2005. The future of food safety: An issue of national importance. foodborne illness and antibiotic resistance: Types, sources and extent of the problem.

Invited presentation, University of Georgia College of Agricultural and Environmental sciences Administrative Council Meeting, Griffin, GA, August 8, 2005. UGA Center for Food Safety research program.

Keynote lecture, Food and Drug Administration Center for Food Safety and Applied Nutrition, 2nd Annual Science Day, College Park, MD, August 10, 2005. Good science is the best foundation for effective decision making.

Keynote lecture, UKPOPNET Workshop: Population Dynamics of Human Pathogenic Microorganisms in Soil, University of Aberdeen, Aberdeen, Scotland, September 1, 2005. Contamination of foods by pathogens in the environment.

Invited lecture, Nestlé Purina Pet Care and Copesan Food Safety Symposium, Stone Mountain, GA, September 13, 2005. Microbiological concerns for the food retailer.

Invited lecture, Food Safety Research Consortium, Conference for Risk Ranking Foodborne Hazards, Washington, DC, September 14, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited presentation, Georgia Legislative Delegation, Education Meeting, Griffin, GA, October 12, 2005. UGA Center for Food Safety state, national and international activities.

Invited presentation, McDonald's Food Safety Advisory Council, Annual Meeting, St. Paul, MN, October 17, 2005. Emerging food safety and regulatory challenges related to food service products and operations.

Invited presentation, McDonald's Quality Symposium, Oak Brook, IL, October 24, 2005. How academia can assist the food industry in providing greater public health protection to foods.

Invited presentation, International Commission on Microbiological Specifications for Foods, the International Life Sciences Institute, the International Association for Food Protection and the Institute of Food Technologists, Symposium on Relating Microbiological Testing and Microbiological Criteria to Public Health Goals, Washington, DC, November 1, 2005. Potential advantages and pitfalls in public health-derived microbiological criteria.

Invited commenter, ABC Good Morning America, News Story, New York, NY, November 6, 2005. Shelf life of foods.

Invited lecture, U.S. Poultry and Egg Association, Food Safety Conference on Attribution of Salmonellosis, Atlanta, GA, December 8, 2005. Identifying and evaluating the effectiveness of food safety interventions.

Invited convener and presentations, Institute of Medicine, Food and Nutrition Board and Food Forum Workshop on Challenges in Managing Food-Derived Risk, Washington, DC, December 13, 2005. Introduction and Workshop Summary - Managing food contaminants at low levels: What tools do we have and common metric to compare risks: Defining the problem.

Invited convenor and presentation, International Life Sciences Institute, Annual Meeting, San Juan, Puerto Rico, January 17, 2006. Introduction - Chasing zeros: Prioritizing responses to unexpected contaminants in foods.

Invited lecture - U.S. Poultry Food Safety Advisory Board, Atlanta, GA, January 25, 2006. Food safety activities of the Food Safety Research Consortium.

Invited lecture - Georgia Association for Food Protection, Griffin, GA, February 9, 2006. Controlling *Listeria* in drains in food processing plants.

Invited presentation - Georgia Food Processing Advisory Council (FoodPAC), Atlanta, GA, February 24, 2006. Chemical intervention treatments to inactivate foodborne pathogens on poultry.

Invited presentation - U.S. Department of Agriculture-Agricultural Marketing Service, Richmond, VA, March 29, 2006. The challenges associated with producing microbiologically safe fruit and vegetables.

Invited presentation - Institute of Food Research (IFR) Seminar Series, Norwich, England, April 6, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited presentation - Gold Kist, Avian Influenza Seminar, Atlanta, GA, April 12, 2006. Food safety concerns regarding avian influenza.

Invited lecture - National Chicken Council/U.S. Poultry and Egg Association Food Media Seminar, Philadelphia, PA, April 24, 2006. Update on Avian influenza.

Invited lecture - Georgia Poultry Processors Association Meeting, Griffin, GA, April 25, 2006. Avian influenza virus and food safety.

Invited lecture - Georgia Department of Human Resources, 1st Annual Georgia Food Safety Task Force Conference, May 5, 2006, Macon, GA. Laboratory role in foodborne outbreaks - Academic food safety laboratory.

Invited keynote lecture - Zaxby's Annual Conference, Las Vegas, NV, May 8, 2006. Avian influenza and food safety.

Invited lecture - University of Minnesota, Forum on Ethical Guidelines for External Support of University Initiatives, St. Paul, MN, May 11, 2006. Novel approaches for external funding of university activities.

Invited lecture - National Restaurant Association, Annual Meeting, Chicago, IL, May 20, 2006. Avian influenza and food safety.

Invited lecture - Montana State University, Center for Biofilm Engineering, Technical Advisory Conference, June 20, 2006. Exploiting competitive microorganisms to control foodborne pathogens at the source.

Invited lecture - Institute of Food Technologists, Food Science Communicators Meeting, Orlando, FL, June 24, 2006. Antimicrobial resistance - Implications for the food system.

Invited lecture - Institute of Food Technologists, Annual Meeting, Orlando, FL, June 26, 2006. Antimicrobial resistance: Implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Antimicrobial resistance and its implications for the food system.

Invited guest lecture - Food Marketing Institute, FMI Medical Advisors Annual Meeting, Washington, DC, July 7, 2006. Avian influenza virus and its implications for food safety.

Invited comments - Georgia Poultry Federation Annual Meeting, Ponte Vedra, FL, July 14, 2006. Avian influenza virus and food safety issues associated with the poultry industry.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Pathogenic *E. coli* on fresh produce.

Invited presentation - 8th Annual Foodborne Pathogen Analysis Conference, Orlando, FL, July 17, 2006. Challenges associated with isolating pathogens from foods.

Invited lecture - 52nd International Congress of Meat Science and Technology, Dublin, Ireland, August 15, 2006. Emerging microbiological food safety issues related to meat.

Invited keynote lecture - Steritech Food Safety Horizons Conference, Charlotte, NC, August 28, 2006. Microbiological food safety issues associated with imported foods.

Invited lecture - Association of Food and Drug Officials of the Southern States, Fall Meeting, Gatlinburg, TN, September 12, 2006. Pandemic flu preparedness.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Avian influenza and food safety.

Invited lecture - Nestle Purina Food Safety Symposium, Peachtree City, GA, September 19, 2006. Microbiological concerns at the deli.

Invited lecture - Illinois Department of Public Health, Peoria, IL, September 20, 2006. Are all critical violations alike?

Invited lecture - National Chicken Council, Washington, DC, October 5, 2006. Avian Influenza: Global and domestic perspectives.

Invited lecture - Autonomous University of Neuvo Leon, Annual International Food Safety Congress, Monterrey, Mexico, October 9, 2006. *E. coli* O157:H7 and fresh produce.

Invited keynote lecture - 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), Melbourne, Australia, October 30, 2006. Transmission of Verotoxin-Producing *E. coli* by food.

Invited presentation - Tanzanian Ministry of Agriculture, Program Overview, Griffin, GA, November 10, 2006. Structure and activities of the UGA Center for Food Safety.

Invited lecture - International Bayer Expert Forum on Animal Health and Food Safety, Hanover, Germany, November 15, 2006. Antimicrobial resistance: Implications for the food system.

Invited lecture - Praxair, Chicago, IL, November 21, 2006. *E. coli* O157:H7 and strategies for intervention in food processing.

Invited special lecture - Institute of Medicine Food and Nutrition Board Fall Meeting, Washington, DC, December 15, 2006. Microbiological food safety issues that may affect dietary changes.

Invited lecture (Guest Speaker) - U.S. Department of Agriculture - National Agriculture Research, Education, Extension and Economics Advisory Board (NAREEEAB) Spring Meeting, Washington, DC, March 8, 2007. USA federal food safety research and education needs.

Invited lecture - Georgia Board of Registered Health Professionals Annual Meeting, Griffin, GA, March 16, 2007. *E. coli* O157 in produce.

Invited lecture - Animal Agriculture Alliance, 6th Annual Meeting, Washington, DC, March 20, 2007. CAFO's: What's the fuss about antibiotics.

Keynote address - National Institute for Animal Agriculture, Symposium on Impacts of Animal Production Safety Practices on the Food Supply, Sacramento, CA, April 5, 2007. Foodborne illnesses and antibiotic resistance associated with zoonotic pathogens.

Invited lecture - Georgia Institute of Technology, School of Electrical and Computer Engineering Seminar, Atlanta, GA, April 17, 2007. U.S. food safety issues and research needs from a food industry perspective.

Keynote address - Southern Section of the Association of Official Analytical Chemists International, 21st Annual Meeting, Atlanta, GA, April 23, 2007. Global microbiological food safety issues before use.

Invited lecture - Northeast Food & Drug Officials Association (NEFDOA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. Food safety concerns of avian flu virus.

Invited lecture - Northeast Food & Drug Officials Association (NEFDOA), Annual Educational Conference and Workshop, Warwick, RI, May 10, 2007. *E. coli* O157 in fresh produce.

Invited lecture - Federation of Animal Science Societies, 2007 FASS Symposium, Washington, DC, May 14, 2007. Institute of Food Technologists review of antibiotic resistance.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 23, 2007. Symposium - Antibiotic resistance: A summary and recommendations from the Institute of Food Technologists Expert Panel.

Invited lecture - American Society for Microbiology, 107th General Annual Meeting, Toronto, Ontario, Canada, May 24, 2007. Symposium - Implications from the spinach outbreak for industry, research needs.

Invited lecture - Illinois Institute of Technology National Center for Food Safety and Technology-UGA Workshop on the Role of Testing in the Safety of Fresh Produce, Oak Lawn, IL, May 30, 2007. Public health issues associated with fresh produce: Scientific questions.

Invited lecture - Alabama Department of Public Health, 2007 Alabama Agricultural Security Conference, Birmingham, AL, June 12, 2007. Domestic and global microbiological food safety issues before us.

Invited lecture - Society for Applied Microbiology, Summer Conference, Cardiff, Wales, UK, July 3, 2007. The problems with fresh produce - An overview.

Keynote address - International Association for Food Protection - BioMerieux, 6th Annual Scientific Symposium, Orlando, FL, July 10, 2007. Challenges in producing a pathogen-free fresh-cut product.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 10, 2007. Symposium on Microbial Biofilms and Biofilm Control - Biologic control of biofilms.

Invited lecture - International Association for Food Protection, 94th Annual Meeting, Orlando, FL, July 11, 2007. Symposium on food Safety Laws: Political Science or Food Science - National Academy of Sciences - Academic Viewpoint.

Invited lecture - Georgia Environmental Health Association, 2007 Conference, Helen, GA, July 13, 2007. Global microbiological food safety issues before us.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Bacteriophage as an antilisterial treatment in ready-to-eat meats - Use of bacteriophage to control foodborne pathogens in foods.

Invited lecture - Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 31, 2007. Symposium on Farm-to-fork agro-management - Issues associated with the microbiological safety of fresh and fresh-cut produce.

Invited lecture Institute of Food Technologists, Annual Meeting & Food Expo, Chicago, IL, July 30, 2007. Symposium on Control of antibiotic-resistant pathogens in the food supply - IFT Expert Panel report on Antimicrobial Resistance: Implications for the Food System.

Invited lecture - Shanghai Institute for Food and Drug Control, Visit to UGA Center for Food Safety, Griffin, GA, August 21, 2007. Microbiological food safety issues in the United States and globally.

Invited lecture - National Coalition for Food and Agricultural Research, National C-FAR, Seminar Series for Policymakers and Congressional Staff, Washington, DC, September 10, 2007. From wild pigs and spinach to tilapia and Asia: Current food safety microbiological concerns of fresh produce and microbiological issues associated with imported foods.

Keynote address - Canadian Meat Council-American Meat Institute, Symposium on Advances in Antimicrobial Interventions for Quality Control of Meat and Poultry Products, Toronto, Ontario, Canada, September 13, 2007. Advances in antimicrobial interventions - A key to meat quality and safety.

Keynote address - Association of Food and Drug Officials of the Southern States, Fall Conference, Gatlinburg, TN, September 17, 2007. Global microbiological issues before us.

Invited lecture - Nestle Purina Group, Food Safety Symposium, Peachtree City, GA, September 18, 2007. Microbiological concerns and issues at retail food outlets.

Invited lecture - Food Processing.com/CDC Software (Ross Enterprise), Podcast, September 27, 2007. The true business impact of food safety & recalls.

Keynote address - McDonald's, Sanitation & Food Safety Workshop, Oak Brook, IL, October 9, 2007. Food safety issues impacting the industry.

Keynote address - Canadian Federal Food Safety and Nutrition Research Meeting 2007, Winnipeg, Manitoba, Canada, October 19, 2007. From wild pigs and spinach to tilapia and Asia: Current microbiological food safety concerns.

Invited lecture - KonKuk University, College of Veterinary Medicine, Seoul, South Korea, October 25, 2007. Microbiological food safety issues associated with fresh produce and imported foods.

Invited presentation - GangaGen, Scientific Advisory Board Meeting, Bangalore, India, October 29, 2007. Food safety and animal health: *E. coli* O157, *Salmonella*, *Campylobacter* and fowl typhoid.

Keynote address - 2nd International Conference for Food Safety and Quality (HACCP.com), San Francisco, CA, November 6, 2007. Current issues of food safety facing food industries.

Invited lecture - GangaGen Life Sciences, Ottawa, Ontario, Canada, November 9, 2007. Microbiological food safety research needs.

Invited presentation - National Academy-Institute of Medicine, A Forum for Iranian and American Experts - Food Safety and Microbiology: An Exchange of Ideas and Experiences, Washington, DC, November 15, 2007. Future opportunities for collaboration.

Presentation - U.S. Department of State, International Visit Leadership Program, Iranian Food Safety and Microbiology Scientists, Visit to UGA-Center for Food Safety, Griffin, GA, November 26, 2007. Food safety issues in the United States and research addressing food safety at UGA-CFS.

Invited presentation - Kiwanis Club of Griffin, Annual Farm/City Week Luncheon, Griffin, GA November 21, 2007. Food safety issues associated with fresh-cut produce and imported foods.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 12, 2007. Insights on potential regulatory changes and impact to ensure a safe food supply.

Invited presentation - McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, December 13, 2007. Prevalence of *E. coli* O157:H7 and other STEC globally.

Invited lecture - University of Georgia, College of Public Health and Biomedical and Health Sciences Institute, Community Lecture on Public Health Issues, Athens, GA, January 29, 2008. Is our food safe to eat?

Invited presentation - Shanghai Fisheries University, Shanghai, China, Chinese delegation, (presentation at UGA, Griffin), January 29, 2008. Activities of the UGA Center for Food Safety.

Invited lecture - American Association for the Advancement of Science (AAAS), Annual Meeting, Symposium on How the Bugs Come Back and Bite Us: The Rise of Agricultural Pathogens, Boston, MA, February 17, 2008. The versatile *Salmonella*: contaminating cantaloupes, peanut butter, chocolate, and sprouts.

Invited keynote lecture - 3rd Dubai International Food Safety Conference, Dubai Municipality, Dubai, United Arab Emirates, February 25, 2008. Food safety management: present and future.

Invited presentation - The 2008 Food Safety & Security Summit, Washington, DC, March 19, 2008. Enhanced food safety for fresh-cut produce.

Invited presentation - U.S. Food and Drug Administration, Draft Compliance Policy Grade Sec: 555.320 *Listeria monocytogenes* Public Meeting, College Park, MD, March 28, 2008. Foods that do and do not support growth of *Listeria monocytogenes*.

Invited presentation - International Poultry Council, Spring Meeting, Madrid, Spain, April 4, 2008. A consensus concerning *Salmonella*.

Invited presentation - Taco Bell, 2008 Supplier Summit, Irvine, CA, April 23, 2008. Putting the STEC in meat issue in perspective.

Invited presentation - New York Academy of Sciences, Symposium on "Roots of Foodborne Illnesses: Health Threats from Domestic and Imported Product," New York, NY, April 21, 2008. From wild pigs and spinach to tilapia in Asia: Current microbiological food safety concerns.

Invited presentation - FoodPAC, Steering Committee Meeting, Athens, GA, May 1, 2008. Reduction of *Salmonella* in preharvest poultry

Invited presentation - DRI-The Voice of the Defense Bar, Food Liability: Defending the Industry Seminar, Chicago, IL, May 8, 2008. Is a foreign food product the source or not?

Invited presentation - American Society for Microbiology 108th Annual General Meeting, Emerging Issues in Food Safety: Impact of Globalization of the Food Supply Symposium, Boston, MA, June 2, 2008. Global issues associated with the microbial safety of food.

Invited presentation - European Food Safety Authority, Conference on "Future Challenges to Microbial Food Safety," Wolfheze, The Netherlands, June 9, 2008. Microbiological food safety threats: What have we learned and what's in the future?

Invited presentation - American Society for Microbiology, Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens, Copenhagen, Denmark, June 16, 2008. Food processing interventions to minimize bacterial contamination.

Invited presentation - National Foundation for Infectious Diseases, 2008 Annual Conference on Antimicrobial Resistance, Symposium on Resistance Pathogens in Foods We Eat, Bethesda, MD, June 24, 2008. Interventions to prevent contamination of foods we eat.

Invited presentation - Georgia Poultry Federation, Summer Leadership Conference, Ponte Vedra, FL, July 21, 2008. *Salmonella* control in poultry.

Invited presentation, Georgia Environmental Health Association, Annual Educational Conference, Helen, GA, July 11, 2008. Microbiological food safety issues associated with imported foods.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, Special Session, Round Table on Leafy Greens: An Integrated Risk Management Approach, Columbus, OH, August 5, 2008. A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens.

Invited presentation, International Association for Food Protection, 2008 Annual Meeting, bioMerieux Scientific Symposium, Columbus, OH, August 5, 2008. Significance of non-O157 Shiga toxin-producing *E. coli* (STEC) as foodborne pathogens.

Invited keynote lecture, International Association for Food Protection, 95th Annual Meeting, John H. Silliker Lecture, Columbus, OH, August 6, 2008, From wild pigs in spinach to tilapia in Asia: The challenges of the food safety community.

Invited presentation, University of Georgia-Centers for Disease Control and Prevention, Research Collaboration Conference, Athens, GA, August 19, 2008. Food safety and food security.

Invited podcast, CDC Software, Atlanta, GA, August 21, 2008. The true business impact of food safety and recalls.

Invited presentation, Mars, Inc., Presidents Group, McLean, VA, September 3, 2008. Food safety risk management.

Invited presentation/panel discussion, Paragon Growth Services, Dallas, TX, September 4, 2008. Forum on the antimicrobial Micro Be Gone.

Invited moderator/presentation. Institute of Medicine Food Forum Workshop. Managing Food Safety Practices from Farm to Table, Washington, DC, September 9, 2008. Future Solutions: Where Do We Go From Here?

Invited presentation, Fresh Express Safety Research Conference, Monterey, CA, September 11, 2008. Subsurface contamination and internalization of *Escherichia coli* O157:H7 in preharvest lettuce.

Invited presentation, International Poultry Council, Fall Meeting, Beijing, China, September 25, 2008. An update on the global *Salmonella* study.

Invited presentation, Georgia Department of Economic Development, UGA Faculty of Infectious Diseases Briefing, Athens, GA, September 30, 2008. UGA Center for Food Safety outreach and research activities.

Invited presentation, McDonald's, Food Safety Advisory Council Meeting, Oak Brook, IL, October 9, 2008. Overview of food safety issues facing the food service industry.

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Town Hall Meeting, Orlando, FL, October 24, 2008, A candid discussion of foodborne disease investigations: What's ahead for produce safety?

Invited presentation, Produce Marketing Association, Fresh Summit International Convention & Expo, Ask the Expert, Orlando, FL, October 25, 2008, Food safety education and produce safety issues.

Invited presentation - University of Maryland Joint Institute for Food Safety and Applied Nutrition and International Life Sciences Institute, Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns Workshop, College Park, MD, November 18, 2008. Multi-sector perspectives on dietary exposure assessment tools.

Invited presentation, Sensient Technologies, Milwaukee, WI, December 3, 2008. The safety of food ingredients: Challenges and opportunities.

Invited presentation, Centers for Disease Control and Prevention, Exploring the Isolation of *Clostridium difficile* from Meat Workshop, Atlanta, GA, December 16, 2008, Microbiological issues associated with detection *C. difficile* in meat.

Invited presentation, Mars, Inc., Mars Scientific Advisory Council Annual Meeting, New York, NY, January 6, 9, 2009, Food Safety.

Invited presentation, National Chicken Council, Technical and Regulatory Committee Meeting, Arlington, VA, February 19, 2009. Establishing a World Class Approach to Food Safety.

Keynote presentation. Chicago Section of the Institute of Food Technologists, Des Plaines, IL, March 10, 2009, Global Food Safety from a Microbiologist's Point of View.

Invited presentation, American Peanut Council, Washington, DC, March 12, 2009. Microbiological Safety of Processed Peanut Products.

Invited presentation. 13th International Conference on Emerging Infectious Diseases of the Pacific Rim: Focus on Enteric Diseases, Kolkata (Calcutta), India, April 7, 2009, An Explosion of Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation. 12th World Congress on Public Health, Istanbul, Turkey, April 29, 2009. A Global View of Food Safety.

Invited presentation. Atlanta Association of Healthcare Journalists, Atlanta, GA, May 19, 2009. High Risk Foods of Recent Concern.

Invited presentation. General Mills, Minneapolis, MN, May 28, 2009. The Safety of Food Ingredients: Challenges and Opportunities.

Invited presentation. National Confectioners Association and American Peanut Council Webinar on Nut Handling and Processing for Confectioners and Small Nut Processors, June 2, 2009. The Microbiology of Nuts.

Invited presentation. USA Peanut Congress (American Peanut Council and American Peanut Shellers Association), Amelia Island, FL, June 22, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. U.S. Department of Agriculture, Cooperative State Research Education and Extension Service, Grapevine, TX, July 11, 2009. A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens.

Invited presentation. Mars Inc., Mars Scientific Advisory Council, Waltham, England, July 28, 2009. Rapid Methods for Detecting *Salmonella* in Foods.

Invited presentation. Institute of Medicine Food Forum, Forum on Reducing Sodium in the Food Supply, Washington, DC, August 5, 2009. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited Keynote presentation. 63rd Annual Meeting of the Southern Legislative Conference, Winston-Salem, NC, August 15, 2009. Food Safety in Transition.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States National Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Opening Address.

Invited presentation. The 2nd Korean Academy of Science and Technology-United States Academies Bilateral Symposium, Science of Food Safety Risk Assessment, Seoul, South Korea, August 24, 2009. Risk Assessment Perspectives from the United States.

Invited presentation. Grocery Manufacturers Association, Executive Conference, Colorado Springs, CO, August 31, 2009. Food Safety in the 21st Century: What Will It Take to Make Real Progress; Food Safety Challenges that May Keep You Awake at Night.

Invited presentation. National Pecan Shellers Association, 2009 Annual Meeting, Chicago, IL, September 11, 2009. Good Manufacturing Practices for Processing Nuts.

Invited Keynote presentation. Association of Food and Drug Officials of the Southern States, Fall Educational Conference 2009, Gatlinburg, TN, September 14, 2009. From Cookie Dough to Fruits and Nuts: The Challenges of Keeping *Salmonella* under Control.

Invited presentation. 2009 Georgia Peanut Tour (Georgia Peanut Commission), Hot Topics on Peanuts Symposium, Douglas, GA, September 15, 2009. Preventing *Salmonella* Contamination of Peanut Products.

Invited presentation. 2009 Agri-Leaders Forum, Griffin, GA, September 16, 2009. Current Food Safety Issues.

Invited presentation, Frito Lay Quality College, Webinar, October 8, 2009. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, The Israeli Presidential Conference 2009. Facing Tomorrow (Futuring Conference), Jerusalem, Israel, October 22, 2009. What Will We Eat Tomorrow? An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oak Brook, IL, October 27, 2009. Key Food Safety Topics for the McDonald's System.

Invited presentation, Institute of Medicine Food Forum, Providing Healthy and Safe Foods as We Age Workshop, Washington, DC, October 29, 2009. Processing and Formulation Advances to Decrease Food Safety Risks.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 3, 2009. The Increasing Challenges to Ensuring Safe Foods Globally.

Invited presentation, 4th International Conference for Food Safety and Quality, Redondo Beach, CA, November 4, 2009. Decreasing Food Safety Risks Through Advances in Processing and Formulation.

Invited Keynote presentation, 2009 Food Safety and Public Policy International Conference and 5th International Forum on Food Safety, Shanghai, China, November 9, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited Keynote presentation, 2009 Ohio State University Harris Award Lecture, Columbus, OH, November 5, 2009. From Burgers to Tilapia: The Increasing Challenges to Ensuring Safe Foods.

Invited Keynote presentation, 2009 Mini-Summit: Food Safety and Trade Initiative, Shanghai Ocean University, Shanghai Academy of agricultural Sciences and University of Georgia. Athens, GA, November 23, 2009. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Centers for Disease Control and Prevention, Annual Grand Rounds, Atlanta, GA, December 17, 2009. Foodborne Disease: Better Prevention by Improving Surveillance and Investigation - A Perspective on the Food Industry.

Invited plenary presentation, Legislative Agriculture Chairs Summit 2010, Council of State Governments and State Agriculture and Rural Leaders, Orlando, FL, January 17, 2010. The Role of States in Food Safety.

Invited presentation, Atlanta Media Event, University of Georgia, Atlanta, GA, January 21, 2010. Food Safety Updates and Pending Food Safety Policy Changes.

Invited presentation, International Life Sciences Institute Annual Meeting, Rio Grande, Puerto Rico, January 25, 2010. Food Safety Concerns Associated with Reducing Sodium in Foods.

Invited presentation, 2010 Georgia Ag Forecast, University of Georgia College of Agricultural and Environmental Sciences, Macon, GA, January 29, 2010. The Changing Face of Food Safety in the United States.

Invited presentation, Assuring Safety of Imported Foods: Public and Private Roles in a Risk-based System Workshop, The Food Safety Research Consortium and the University of Florida Emerging Pathogens Institute, Washington, DC, February 1, 2010. Tools and Approaches to Evaluating Risk and Targeting Resources.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited keynote presentation, 5th Saudi Conference for Food and Nutrition, Riyadh, Saudi Arabia, February 10, 2010. Need for Effective, Internationally Accepted Food Safety Management Systems.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), Cornell University, Rochester, NY, February 19, 2010. Composting Criteria for Animal Manure.

Invited presentation, Seminar Series, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, February 22, 2010. Research Activities at the University of Georgia Center for Food Safety.

Invited presentation, Seminar, Kagoshima University (Japan), Griffin, GA, March 10, 2010. Food Safety Research Activity of the UGA Center for Food Safety.

Invited presentation/panelist, 2010 Food Safety Education Conference, U.S. Department of Agriculture and National Sanitation Foundation, March 24, 2010. Causes and Casualties: Gathering, Analyzing, and Learning from the Data.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. Composting Criteria for Animal Manure.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Georgia, Tifton, GA, March 25, 2010. The Importance of Produce Safety Management Practices to Enhancing Public Health.

Invited presentation, Stakeholders' Discussion Series, Produce Safety Project (Pew Charitable Trusts), University of Maryland, College Park, MD, April 7, 2010. Composting Criteria for Animal Manure.

Invited presentation, Education Day, Griffin Chamber of Commerce Leadership Class, Griffin, GA, April 9, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Seminar Series, U.S. Department of Agriculture – Agricultural Research Service, Wyndmoor, PA, April 12, 2010. Gaps in Producing Microbiologically Safe Produce.

Invited presentation, Health Journalism 2010, Association of Health Care Journalists, Chicago, IL, April 23, 2010. Why Is It So Difficult to Prevent Foodborne Illnesses?

Invited keynote presentation, 1st Korean International Conference on Food Safety and Quality, Seoul, South Korea, April 28, 2010. An Explosion of Global Food Exports: A Challenge for the Food Safety Community.

Invited presentation, Scientific Advisory Council Meeting, Solae, St. Louis, MO, May 5, 2010. Food Safety in the Plant – Best Practices in the Industry.

Invited presentation/moderator, Development of Dietary Guidance for Non-nutrient Dietary Components Meeting, Institute of Medicine Food Forum and International Life Sciences Institute - North America, Washington, DC, June 8, 2010. Discussion of Opportunities for Providing Dietary Guidance for Non-nutrient Dietary Components.

Invited keynote presentation, Frito-Lay Co-manufacturing Quality Summit, Dallas, TX, June 9, 2010. Charting the Course for Ensuring the Manufacture of Safe Food.

Invited presentation, USA Poultry and Egg Export Council Executive Conference and Annual Meeting, Austin, TX, June 18, 2010. International Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Produce Research Symposium, University of California – Davis Center for Produce Safety, Davis, CA, June 24, 2010. Composting Criteria for Animal Manure.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, May 27, 2010. Industry Challenges for Food Safety for Next 5 Years.

Invited keynote presentation, Frito-Lay Quality College, Dallas, TX, July 14, 2010. Charting the Course for Ensuring the Manufacture of Safe Foods.

Invited presentation, Oscar Mayer Meat Science Summit, Madison, WI, July 22, 2010. "Natural" Approaches to Mitigating Foodborne Pathogen Contamination of Meats.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. Ecology of *Listeria monocytogenes*: Factors that Make This Microbe an Effective Foodborne Pathogen.

Invited Presentation, Food Safety Symposium, 147th Annual Convention, American Veterinary Medical Association, Atlanta, GA, August 1, 2010. New Technologies to Control *Listeriae* Contamination of Foods.

Invited plenary lecture, 22nd International Congress on Microbiology and Food Hygiene (ICMFH), Food Micro 2010 Congress, Copenhagen, Denmark, September 2, 2010. Microbial Behavior in Food Production.

Invited presentation, Food Safety Briefing, U.S. Representative John Barrow (Savannah, GA) and Staff, Athens, GA, September 13, 2010. Food Safety Challenges for the Food Industry: Opportunities for Government Involvement.

Invited presentation, Scientific Food Safety, Webinar, USDA – Food Safety Inspection Service, The Office of Public Health Science and The Office of Outreach, Employee Education and Training, Washington, DC, September 15, 2010. Reducing Pathogen Contamination on the Farm.

Invited keynote presentation, Nation's Restaurant News Food Safety Symposium, Charlotte, NC, September 20, 2010. Food Safety Challenges: Greater Than Ever and Growing.

Invited presentation, 2010 Food Safety Symposium, Nestle Purina PetCare Company, Englewood, CO, September 27, 2010. Food Safety Challenges for the Industry: Greater Than Ever and Growing.

Invited presentation, Plant Foods for Human Health Symposium, Healthy Foods, Healthy Lives Institute, University of Minnesota, St. Paul, MN, September 30, 2010. Plant Food Safety Issues.

Invited presentation, Food Safety Advisory Council Meeting, McDonald's, Oak Brook, IL, October 11, 2010. Emerging Food Safety Challenges and Opportunities.

Invited presentation, Seminar Series, Center for Drug Discovery, University of Georgia, Athens, GA, October 18, 2010. A Unique and Effective Antimicrobial Treatment for Foods with Medical Applications.

Invited presentation, Food Safety Review Group Meeting, Kellogg's, Battle Creek, MI, November 10, 2010. Strategies for Promoting Food Safety Globally.

Invited presentation, Seminar Series, Gwinnett County Environmental Health Department, Gwinnett, GA, November 22, 2010. An effective food wash for decontaminating produce and poultry.

Invited presentation/interview, WKEU Radio, Griffin, GA, November 23, 2010 (90 minutes). What's New in Food Safety?

Invited presentation, Seminar Series, U.S. Food and Drug Administration, College Park, MD, December 7, 2010. Opportunities for Raising the Bar for Food Safety.

Invited presentation, Core Seminar Series, Ecolab, St. Paul, MN, December 16, 2010. Food Safety Challenges for the Food Industry: Greater Than Ever and Growing.

Invited presentation, American Farm Bureau Federation Tour, January 7, 2011. Research Activities at the Food Safety Challenges for the Industry: Greater than Ever and Growing.

Invited presentation, Food Processing Media Tour, Georgia Department of Economic Development, Atlanta, GA, March 16, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Drinking Raw Milk.

Invited presentation, Georgia Nutrition Council Annual Meeting, Athens, GA. February 24, 2011. Risk of Eating Fresh Produce.

Invited presentation, Center for Food Safety Annual Meeting, Atlanta, GA, March 1, 2011. Tribute to Bruce Cords.

Invited presentation, General Mills Internal Technical Conference, Minneapolis, MN, March 3, 2011. Microbiological Food Safety Challenges for Produce Developers.

Invited presentation, International Poultry Council Spring Meeting, Rome, Italy, April 7, 2011. International Expert Working Group Report on Setting *Salmonella* Criteria for Raw Poultry.

Invited presentation, Georgia Council for International Visitors, Pakistan Scientists, Griffin, GA, May 6, 2011. Research Activities at the UGA Center for Food Safety.

Invited keynote presentation, Symposium, American Society for Microbiology Annual Meeting, New Orleans, LA, May 23, 2011. The Food Safety Risks Associated with a Global Food Supply.

Invited Media Interview, American Society for Microbiologists Annual Meeting, New Orleans, LA. May 23, 2011. Impact of Globalization on the Food Supply.

Invited Member/presentation, Solae Science Advisory Board, St. Louis, MO, May 24, 2011. Food Safety & Modernization Act & FDA's Reportable Food Registry: Perspective for Food Ingredient Suppliers.

Invited keynote presentation, NSF Workshop, Atlanta, GA, June 16, 2011. Current Issues in Food Safety and the Need for Rapid Pathogen Detection.

Invited keynote speaker, U.S. Food and Drug Administration's 1st Annual Foods Program Science and Research Conference. Washington, DC, June 22, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges

Invited presentation, Radio Interview, WKEU, Griffin, GA, June 23, 2011. Food Safety.

Invited presentation, Girl Scouts of Greater Atlanta Robotics Team Food Safety Tour, Griffin, GA June 23, 2011. Research Activities at the UGA Center for Food Safety.

Invited presentation, IAFP 2011 Annual Meeting, Milwaukee, WI, August 3, 2011. Microbiological Safety of Spices: A Paradigm Shift.

Invited presentation, ConAgra Foods Food Safety Advisory Council, Chicago, IL, August 10, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited Lecturer, Association of Food and Drug Officials of the Southern States, Fall 2011 Conference, Gatlinburg, TN, September 13, 2011. The Changing Dynamics of the U.S. Food Supply.

Invited Seminar Presentation, Poultry Diagnostic and Research Center, University of Georgia, Athens, GA, September 19, 2011. Reducing *Salmonella* contamination with levulinic acid and a surfactant.

Invited Presentation, Nestlé Purina PetCare Food Safety Symposium, Denver, CO, September 27, 2011. Future Trends in Food Safety.

Invited Keynote presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, October 3, 2011. The Changing Dynamics of the U.S. Food Supply: Can FDA Science-based Food Safety Rules and Inspection Systems Keep Pace with the Challenges?

Invited presentation, National Restaurant Association QA Study Group Meeting, Atlanta, GA, "Afternoon of Science" Workshop. October 3, 2011. The *E. coli* Outbreak that Rocked Germany (and the EU).

Invited presentation, McDonald's Food Safety Advisory Council Meeting, Oakbrook, IL, October 19-20, 2011. Current Topics in Food Safety.

E. coli FAQ Report Invited contributor. American Society for Microbiology, Washington, DC, 2011.

Invited presentation, Conference on Emerging and Persistent Infectious Disease: Focus on Mitigation,

Institute on Science for Global Policy, Edinburgh, Scotland, October 23-26, 2011. The public health significance of food safety.

Invited presentation, EPS Montreal International Gene Conference, Montreal, Quebec, Canada, November 3-4, 2011. Reducing the Carriage of Food borne Pathogens in Livestock and Poultry.

Invited panelist and presentation, Les Dames d'Escoffier International Conference, Atlanta, GA, November 4, 2011. What Not to Eat Today: Allergens, Pathogens, Toxins! Oh My!

Invited keynote presentation, 6th International Conference for Food Safety and Quality, Chicago, IL, November 8, 2011. The Importance of Detection Methods for Food Safety and Quality.

Invited keynote presentation and Invited Panel Member, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 19, 2011. Public Health and Microbiology Food Safety Challenges for the Food Industry.

Invited presentation, 5th Conference on Scientific Research in Jordan, Amman, Jordan, November 20, 2011. Antibiotic Resistance: Implications for the Food System.

Invited Speaker, FDA, CDC, USDA FSIS, USDA ARS, and USDA CNPP Public Meeting, Silver Spring, MD, November 10, 2011. Approaches to Reducing Sodium Consumption.

Invited presentation, Institute of Medicine/Forum on Microbial Threats. Washington, DC, December 13-14, 2011. Plant Food Safety Issues: Linking Production Agriculture with One Health.

Invited presentation, UGA Support Group, Athens, GA, January 12, 2012. UGA Center for Food Safety's Leadership Role in Advancing Food Safety Issues Nationally and Internationally.

Invited presentation, Food Safety Workshop, "Human Pathogens on Plants: Multidisciplinary Strategy for Research," University of Maryland, Hyattsville, MD, February 13-15, 2012.

Invited presentation, Bettcher Industrial/Gainco Industry Council, Atlanta, GA, March 9, 2012. Food Safety: Impact of New Food Safety Regulations including the Food Safety Modernization Act and *Salmonella* Initiative on the Food and Beverage Industry.

Invited Symposium presentation, 63rd North Central Avian Disease Conference, St. Paul, MN, March 12-13, 2012. Controlling Foodborne Bacterial Pathogens in Poultry.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 27-30, 2012. Food Safety – A glimpse at the future.

Invited keynote speaker. Georgia Food Safety Defense Task Force, Decatur, GA, April 5, 2012. "VoluntaryNet: A CDC-Food Industry-UGA Center for Food Safety Food Safety Collaboration.

Invited presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012, "Food additives: Challenges while delivering food safety."

Invited keynote presentation, International Union of Food Science and Technology, International Forum on Food Safety, Beijing, China, April 16-20, 2012. “A glimpse at the future of food safety.”

Invited presentation, Institute of Medicine, National Academies of Science Workshop on Environmental Externalities and Public Health Effects of Food Products. Washington, DC, April 23-24, 2012. Public health consequences of antimicrobial resistance.

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2012. The ecology of safe food.

Invited Expert. Radio Station WKEU, Griffin, GA, Asian Fish Imports, 2012.

Invited presentation, American Association for Dental Research, 2012, A novel formulation effective in killing oral biofilm bacteria, Tampa, FL.

Invited presentation, 10th Fumigants & Pheromones Conference & Workshop, “Pest Management Around the World.” Indianapolis, IN, May 16-18, 2012. The Changing Dynamics of the US Food Supply and Major Food Safety Implications.

Invited presentation and convener, ASM Annual Meeting Special Interest Symposium. San Francisco, CA, June 17, 2012. Striking the balance in fresh product: Food safety, animal control, water sourcing and environmental impact – research issues in microbiology.

Invited Presentation, ASM General Meeting, San Francisco, CA, June 17, 2012. “Produce Safety – A growing public health concern?”

Invited Keynote Dinner Presentation, Global ATM Summit, The Solae Company, , St. Louis, MO , June 21, 2012. “Food/ingredient safety issues and trends.”

Invited presentation, IFT Annual Meeting, Las Vegas, NV, June 24-28, 2012. Improving the Safety of Fresh Produce: An Integrated Approach.

Invited Reviewer, “Biotechnological approaches for control of *Listeria monocytogenes* in foods,” Current Biotechnology,” June 2012.

Invited video presentation, World Food Prize Borlaug Medallion video. June 2012. UGA Center for Food Safety Research,

Invited Presentation, Georgia Poultry Federation, Ponte Vedra Beach, FL, July 19, 2012. Reducing *Salmonella* contamination of Poultry with levulinic acid and a detergent.

Invited presentation, 2012. World Poultry Congress, Salvador, Bahia, Brazil, August 5-8, 2012. The Next Generation of Microbiological Testing of Foods.

Invited presentation, CAES Advisory Council, Griffin, GA, August 15, 2012, “The changing dynamics of the U.S. food supply and major food safety challenges.”

Invited presentation, CDC PulseNet/OutbreakNet Conference, Atlanta, GA, August 27-30, 2012. An Academic's Perspective on the Food Industry to Ensuring Safe Foods.

Invited presentation, Nestlé Purine PetCare Company, Food Safety Symposium, Englewood, CO, September 24-27, 2012. Future Trends in Food Safety: The Changing Dynamics of the U.S. Food Supply and Major Food Safety Challenges.

Invited presentation, UGA Center for Food Safety, Griffin, GA, September 30, 2012. Visiting scientists from the Dominican Republic, "Research Activities at the UGA Center for Food Safety."

Invited presentation and Chair, McDonald's Food Safety Advisory Council Meeting. Oak Brook, IL, October 16-17, 2012. What does it take to be an industry leader in ensuring the safety of foods?

Invited presentation, SSAFE Board Meeting. Chateau Elan, Winder, GA, October 21, 2013. Global Food Safety: Challenges and Opportunities.

Invited keynote presentation, XXI Latin American Congress of Microbiology Santos, Sao Paulo, Brazil, , October 29-November 1, 2012. "The Safety of Our Foods: A glimpse at the Future of the Microbiological Safety of Foods.

Invited Speaker, The Pew Charitable Trusts, "Foodborne Urinary Tract Infections (FUTIs): Assessing the State of the Science.cathy" Washington, DC, February 11-12, 2013.

Invited participant, Georgia Dept of Agriculture, Atlanta, GA, March 20, 2013. FSMA Proposed Produce Safety Rule.

Invited speaker, Massachusetts Institute of Technology Journalists' Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 26-29, 2013. Food Safety – A glimpse at the future.

Invited presentation, DuPont-Solae SAB Meeting, May 23, 2013. "The effect of globalization and the FDA-FSMA on managing food safety by food ingredient manufacturers."

Invited presentation, Georgia Veterinary Scholars Program, Athens, GA, May 16, 2013. The ecology of safe food.

Invited presentation/interview, WKEU Radio, Griffin, GA, Summer Food Safety June 18, 2013 (90 minutes).

Invited Presentation, July 18, 2013. Poultry-related food safety research at the UGA Center for Food Safety. Georgia Poultry Federation, Ponte Vedra Beach, FL

Invited keynote speaker. 7th International Conference for Food Safety and Quality, Chicago, IL, November 13-14, 2012. "The importance of detection methods for food safety and quality."

Invited presentation. 2013. Federation of Animal Science Societies, Washington, DC, June 4, 2013, "IFT Status Summary on "Antibiotic Resistance,"

Invited Speaker. Korean Food Association Annual Meeting, South Korea, Innovations in Food Science for 02/2015

Human Well-Being as a key expert. “A Glimpse at the Future of the Microbiological Safety of Foods,” August 28-30, 2013.

Invited presentation, Osher Lifelong Learning Institute, University of Georgia, Athens, GA, November 22, 2013. “Food Safety: A Glimpse at the Future.”

Invited Presentation, Nestle Purina 2013 Food Safety Symposium, September 26, 2013, “Future Trends in Food Safety,” Englewood, CO.

Invited Presentation, 2nd Annual World Congress of Food Science and Technology, Hangzhou, CHINA. September 22-26, 2013, Innovative Approaches for Reduction of Foodborne Pathogens on Products, (presented by Tong Zhao).

Invited Speaker, 3rd Asia Pacific International Conference on Food Safety, Taipei, Taiwan, October 29 to November 1, 2013.

Invited Speaker, Kiwanis Club of Griffin Farm City Week, November 27, 2013. Protecting the Nation’s Food Supply.

Invited presentation, International Life Sciences Institute (ILSI) Annual Meeting/FNSP Meeting, South Hampton, Bermuda, January 19, 2014. Food Safety Emerging Issues.

Invited presentation, International Life Sciences Institute (ILSI), South Hampton, Bermuda, January 21, 2014. One ILSI: Food and Water Safety.

Invited Speaker. U.S. Food and Drug Law Institute and Emory School of Law, Atlanta, GA. January 29, 2014. CDC/FDA: Cooperation and Coordination: FSMA, Food Outbreaks, Emerging Health Issues.

Invited panelist, WATT Global Media, “Consumer Trust in Poultry.” Bridging the gap between where we are and where we need to be, Atlanta, GA, January 29, 2014.

Invited speaker, Massachusetts Institute of Technology Journalists’ Workshop on Food – An MIT Boot Camp. Cambridge, MA, March 25-28, 2014. Food Safety – A glimpse at the future.

Invited Speaker, American Academy of Microbiology, Days of Microbiology, Belgrade, Serbia. April, 2014. Chemical Treatments to Kill Foodborne Pathogens. (Virtual Presentation).

Invited participant, Webcast, WATT Publishing, “Consumer trust and poultry; Bridging the gap between where we are and need to be.” April 10, 2014.

Invited Keynote Speaker, Pest Invasion. Oakbrook Terrace, IL. “Food Borne Illness Case Studies and Prevention. April 15, 2014.

Invited Co-Chair, International Food Information Council (IFIC), IFIC Physicians Roundtable on Antibiotic resistance, Washington, DC, April 16-17, 2014.

Invited Presentation, International Food Information Council (IFIC), IFIC Physicians Roundtable on
02/2015

Antibiotic Resistance, “Facing the Challenge of Food,” Washington, DC, April 16, 2014.

Invited presentation, Georgia Council for International Visitors, Chinese Scientists, Griffin, GA, April 21, 2014. Research Activities at the UGA Center for Food Safety on food and produce safety.

Invited Presentation, UGA College of Veterinary Medicine. May 14, 2014. The Ecology of Safe Food.

Invited Presentation. DuPont Scientific Advisory Council. Future directions: impact of CDC’s foodborne disease surveillance, FDA/DOJ regulatory activity, and consumer attitudes regarding food ingredients/food additives, St. Louis, MO, May 14, 2014.

Invited Speaker. Athens Businessmen’s Group, Athens, GA. Research at University of Georgia Center for Food Safety, “Food safety: A glimpse at the future.” May 18, 2014.

Invited Participant. Collaborative Food Safety Forum Workshop. Washington, DC, June 28, 2014.

Invited Presenter, Roundtable, Public and Private Food Safety Research Funding: Where should the money go? International Association for Food Protection Annual Meeting, Indianapolis, IN, August 6, 2014.

Invited Keynote Dinner Speaker. National Science Foundation Workshop, Alexandria, VA, “Food Safety Challenges: Research Opportunities for NSF.” October 29, 2014.

Invited Speaker. Assoc. Food & Drug Offic. of Southern States (AFDOSS), Gatlinburg, TN, “Increasing opportunities in food safety: In search of solutions,” September 8, 2014.

Invited Speaker, Nestle Purina Food Safety Symposium, Denver, CO. “New Trends in Food Safety,” Sept. 22-25, 2014.

Invited Seminar Speaker, 2014. FDA Southeast Region Retail Food Safety Seminar in Savannah, GA

Invited Speaker. National Extension and Experiment Station Directors meeting, Jekyll Island, GA, September 29-October 1, 2014.

Invited Expert Speaker. Intl. Food Information Council (IFIC) Foundation 2014 Farm Tour for Registered Dietitians, “State of US Agriculture, Pressures on Farmers, Poultry Safety Issues and Use of Animal Antibiotics on the Farm,” Atlanta, GA, Oct. 17, 2014.

Invited Speaker, 2015 One Health Seminar, Univ of GA, Athens, GA. Safe Foods through “One Health,” January 14, 2015.

Invited Seminar Speaker, Jan. 2015. Safe Foods through One Health, University of Georgia, Athens, GA

Invited Keynote Speaker. 2016. Frazier Lecture, Food Research Institute, University of Wisconsin-Madison, May, 2016.

Invited Keynote Speaker. Southern Section of AOAC International 29th Annual Meeting , Challenges in Food Protection: A Global Opportunity, April 14, 2015.

02/2015

Invited Keynote Speaker, 29th Annual Meeting of the Southern Section of the AOAC International in Atlanta, GA, April 14, 2015. “Challenges in Food Protection: A Global Opportunity”

Invited Lecture , Introductory Microbiology, University of Georgia, Athens, Georgia, September 18, 2015.

Invited Speaker, UGA Arch Alumni Seminar, “Facing the Challenges of Safe Food”, Athens, GA, May 2, 2015.

Invited Speaker, Georgia Veterinary Scholars Program, “The Ecology of Safe Food”, University of Georgia, Athens, GA, May 15, 2015.

Invited Speaker, Coca-Cola Global Microbiology Meeting, “Microbiology of Beverages”, Atlanta, Georgia, July 21, 2015.

Invited Keynote Speaker, 32nd World Veterinary Congress, “A Global View on Safety of Foods of Animal Origin.” Istanbul, Turkey, September 14. 2015.

Invited Panelist, Project Review Scientific Advisory Group for Bolthouse Farms. Campbell World Headquarters, Camden, New Jersey, 2015.

RESEARCH SUPPORT

Tyson Foods, Inc., Center for Food Safety Research, June 2015-June 2016, \$5,000.00 (PI)

Chick-fil-A, Gift, Center for Food Saety Research, June 2015-June 2016, \$5,000.00 (PI)

Starbucks, Gift, Center for Food Safety Research, June 2015-June 2016, \$25,000.00. (PI)

Heinz, Gift, Center for Food Safety Research, June 2015-June 2016, \$25,000.00. (PI)

Kroger Co., Gift, Center for Food Safety Research, June 2015-June 2016, \$5000.00. (PI)

Neogen Corporation, Gift, Center for Food Safety Research, May 2015-May 2016, \$5,000. (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2015-May 2016. \$25,000.00

ConAgra Foods, Gift, Center for Food Safety Resarch, May 2015-May 2016. \$25,000.00

The Coca-Cola Company, Gift, Center for Food Safety Research, May 2015-May 2016. (PI)

Foster Farms, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

Ecolab, Gift, Center for Food Safety Research, May 2015-May 2016, \$25,000.00 (PI)

MOM Brands, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

02/2015

East Balt Bakeries, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000.00 (PI)

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever , Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbucks Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald’s, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000. (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 0 August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

Johnson Diversey, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Mionix, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, September 2002-October 2003, \$20,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, September 2002-October 2003, \$5,000 (PI).

Acuity Brands, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

John Morrell, Gift, Center for Food Safety research, August 2002-October 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, September 2002-October 2003, \$25,000 (PI).

American Meat Institute Foundation, Gift, Center for Food Safety research, September 2002-October 2003, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, October 2002-November 2003, \$1,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2002-July 2003, \$5,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

U.S. Food Service, Gift, Center for Food Safety research, June 2002-July 2003, \$1,000 (PI).

FoodPAC, Grant, Control of *Listeria monocytogenes* in ready-to-eat foods and in biofilm formation by competitive exclusion bacteria, July 2002-June 2003, \$102,514 (PI).

USDA-CSREES Grant, Alliance for Food Protection, July 2002-June 2004, \$137,026 (PI).

Wayne Farms, Gift, Center for Food Safety research, May 2002-June 2003, \$5,000 (PI).

American Meat Institute, Grant, Methods to Control *E. coli* O157:H7 in Drinking Water for Cattle, April 2002-May 2003, \$68,700 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2002-May 2003, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, April 2002-May 2003, \$5,000 (PI).

Georgia-Pacific, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2002-April 2003, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2002-April 2003, \$1,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2002-April 2003, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Gerber, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, February 2003-March 2003, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, February 2002-March 2003, \$20,000 (PI).

Alpharma, Invention Income, Probiotic/vaccine for *E. coli* O157:H7 in cattle, January 2002, \$2491.

American Foods Group, Gift, Center for Food Safety research, December 2001-January 2003, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

McDonald's, Gift, Center for Food Safety research, December 2001-January 2003, \$5,000 (PI).

Tropicana, Gift, Center for Food Safety research, December 2001-January 2003, \$20,000 (PI).

Nestlé, Gift, Center for Food Safety research, November 2001-December 2002, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, October 2001-October 2002, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, September 2001-August 2002, \$20,000 (PI).

Mionix Corp., Grant, Effect of KLS-1/2 treatment and cooking on the inactivation of *E. coli* O157:H7 in ground beef: Determination of D-values for *E. coli* O157:H7 in ground beef, October 2001-October 2002, \$10,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, September 2001-December 2002, \$263,078 (PI).

Food and Drug Administration, Grant, Determination of biomarkers of increased susceptibility to foodborne listeriosis using a primate model, October 2001-October 2002, \$75,000 (co-PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, September 2001-December 2003, \$5,000 (PI).

Mionix, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, August 2001-August 2002, \$2,500 (PI).

Georgia Department of Human Resources, Grant, Research support on food safety issues, September 2001-September 2002, \$120,000 (PI).

Johnson Wax Professional, Gift, Center for Food Safety research, August 2001-August 2002, \$1,000 (PI).

Chick-fil-A, Gift, Sensory quality and safety of fresh-cut produce, July 2001-July 2002, \$2,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety research, July 2001-July 2002, \$20,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Alpharma, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Schwan's, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter jejuni* on food products by treatment with GRAS chemicals, July 2001-June 2002, \$130,900 (PI).

FoodPAC, Grant, Intervention strategy to reduce *Campylobacter* carriage in chickens, July 2001-June 2002, \$160,000 (co-PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection, July 2001-June 2003, \$140,003 (PI).

American Meat Institute, Gift, Center for Food Safety research, July 2001-July 2002, \$1,000 (PI).

International Food Protection, License Agreement with UGARF, Probiotic bacteria to reduce carriage of *E. coli* O157:H7 by cattle, June 2001, \$25,000 (Senior Inventor).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, June 2001-June 2002, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Alpharma, Contract, Evaluation of the efficacy of competitive *E. coli* to reduce the fecal excretion of *E. coli* O157:H7 in beef cattle, May 2001-June 2002, \$17,250 (PI).

Emmpak Foods, Gift, Center for Food Safety research, May 2001-May 2002, \$1,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, May 2001-November 2004, \$20,204 (PI).

Kroger, Gift, Center for Food Safety research, April 2001-April 2002, \$5,000 (PI).

U.S. Food and Drug Administration, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, April 2001-September 2002, \$151,950 (co-PI).

Golden State Foods, Gift, Center for Food Safety research, April 2001-April 2002, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, March 2001-March 2002, \$15,000 (PI).

Bestfoods, Gift, Center for Food Safety research, March 2001-March 2002, \$20,000 (PI).

Wegmans, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research, March 2001-March 2002, \$5,000 (PI).

ConAgra, Gift, Center for Food Safety research, February 2001-February 2002, \$20,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

Wayne Farms, Inc., Gift, Center for Food Safety research, February 2001-February 2002, \$5,000 (PI).

General Mills, Gift, Center for Food Safety research, February 2001-February 2002, \$15,000 + 5,000 (PI).

Michael Foods, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research, March 2001-March 2002, \$1,000 (PI).

U.S. Food and Drug Administration, Grant, Inactivation of pathogens on produce by GRAS chemicals, January 2001-July 2001, \$57,807 (PI).

International Food Protection, Gift, Center for Food Safety research, February 2001-February 2002, \$1,000 (PI).

International Food Protection, Grant, Isolation and characterization of potential probiotic bacteria with anti-*Salmonella* Typhimurium DT104 activity, May 2001-May 2002, \$28,084 (PI).

National Food Processors Association, Gift, Center for Food Safety research. January 2001-December 2001, \$2000 (PI).

Ecolab, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Hershey Foods Corporation, Gift, Center for Food Safety research, January 2001-December 2001, \$5,000 (PI).

Gerber, Gift, Center for Food Safety research, January 2001-December 2001, \$20,000 (PI).

McDonald's, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7, November 2000 - December 2005, \$10,000 (PI).

American Foods Group, Gift, Center for Food Safety research, December 2000-December 2001, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2000-December 2001, \$5,000 (PI).

PepsiCo, Gift, Center for Food Safety research, January 2000-January 2001, \$20,000 (PI).

Kraft, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2000-December 2005, \$204,815 (PI).

Georgia Department of Public Health, Grant, Research support on food safety issues, December 2000-December 2001, \$80,040 (PI).

American Meat Institute Foundation, Grant, Control of *Listeria monocytogenes* in food processing facilities by competitive exclusion microorganisms, January 2001-July 2002, \$95,045 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety research, November 2000-November 2001, \$5,000 (PI).

International Food Protection, Grant, Competitive exclusion cultures to reduce carriage of *Campylobacter jejuni* by poultry, November 2000-October 2001, \$223,665 (PI).

Borden, Gift, Center for Food Safety research, August 2000-August 2001, \$1,000 (PI).

USDA, Initiative for Future Agriculture and Food Systems Grants Program, Grant, Safe Produce Production Using Manure, September 2000-August 2003, \$560,000 (PI).

A. C. Humko Corp., Gift, Center for Food Safety research, September 2000-September 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Center for Food Safety research on thermal inactivation of *E. coli* O157. September 2000-September 2001, \$3,000 (PI).

U.S. Department of Agriculture, Special Grant, Alliance for Food Protection, August 2000-July 2002, \$140,325 (PI).

Heinz, Gift, Center for Food Safety research on antimicrobial produce treatments, July 2000-July 2001, \$5,500 (PI).

Alpharma, Gift, Center for Food Safety research, July 2000-July 2001, \$1,500 (PI).

Applied Food Biotechnology, Gift, Center for Food Safety research, July 2000-July 2001, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2000-July 2001, \$20,000 (PI).

Kraft Foods, Gift, Center for Food Safety research, June 2000-June 2001, \$20,000 (PI).

Frito-Lay, Gift, Center for Food Safety research, June 2000-June 2001, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety research, June 2000-June 2001, \$2,500 (PI).

Alpharma, Gift, Center for Food Safety research, June 2000-June 2001; \$1,200 (PI).

Johnson Wax, Gift, Center for Food Safety research, June 2000-June 2001, \$1,000 (PI).

Morningstar Diagnostics, Gift, Food safety research on thermal inactivation of *E. coli* O157:H7 in ground beef, June 2000-June 2001, \$5,000 (PI).

Georgetown University/ABC News 20/20, Grant, Microbiological safety of organic produce, June 2000-November 2000, \$15,620 (PI).

Alpharma, Grant, Effect of probiotics on reducing carriage of *Escherichia coli* O157:H7 by cattle, January 2000-July 2001, \$20,980 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, November 1999-November 2000, \$5,000 (PI).

Costco Companies, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$5,000 (PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1000 (PI).

Campbell, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

Golden State Foods, Grant, Determination of D-values for *Escherichia coli* O157:H7 in ground beef, May 2000 - April 2005, \$34,250 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1999-December 2000, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$20,000 (PI).

Wegmans Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$2,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, April 2000-March 2001, \$1,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, January 2000-January 2001, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$20,000 (PI).

U. S. Department of Agriculture, Grant, Alliance for Food Protection, July 2000-June 2002, \$280,750 total; \$140,325 for UGA (PI); Co-PI, S. L. Taylor, University of Nebraska).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

International Food Protection, Gift, Center for Food Safety and Quality Enhancement research, February 2000-February 2001, \$1,000 (PI).

Gold Kist, Contract, Evaluation of heat treatments to inactivate *Listeria monocytogenes* in poultry products, June 1999-April 2000, \$3,200 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Pillsbury, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

SSE Manufacturing, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$5,000 (PI).

American Meat Institute Foundation/Georgetown University, Grant, Effect of chemical preservatives on control of *Listeria monocytogenes* on turkey hot dogs and luncheon meats, December 1999-April 2001, \$89,820 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 2000-April 2001, \$1,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1999-November 2001, \$373,204 (PI).

Hoshizaki America, Grant, Evaluation of electrolyzed oxidizing water and ozonized water for inactivating pathogens, April 2000-April 2001, \$28,770 (Co-PI; PI-Yen-Con Hung).

Qualicon, Gift, Center for Food Safety and Quality Enhancement research, March 2000-March 2001, \$5,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2001, \$2,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$2,500 (PI).

Procter and Gamble, Gift, Center for Food Safety and Quality Enhancement research, October 1999-September 2000, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Heinz, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, September 1999-August 2000, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, September 1999-September 2000, \$5,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$1,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1999-August 2000, \$85,000 (PI).

Chiquita Brands International, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$5,000 (PI).

International Life Sciences Institute, Grant, Optimization of environmental conditions to kill *Escherichia coli* O157:H7 in manure, August 1999-July 2000, \$59,385 (PI).

Perkin Elmer, Gift, Preenrichment medium for growth of foodborne pathogens, August 1999, \$10,000 + \$2,000 (PI).

U. S. Department of Agriculture, Cooperative State Research, Education and Extension Service, Special Grant, Alliance for Food Protection, August 1999-July 2001, \$280,680 (\$140,340 for UGA) (PI).

Bestfoods, Gift, Center for Food Safety and Quality Enhancement research, August 1999-July 2000, \$20,000 (PI).

A. C. Humko, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

FoodPAC, Grant, Reduction of *Campylobacter* on poultry, July 1999-June 2000, \$68,793 (PI).

Lipton, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$5,000 (PI).

Perkin Elmer, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, July 1999-June 2000, \$1,000 (PI).

State of Georgia, Grant, Competitive exclusion of *Campylobacter jejuni* in poultry, July 1999-June 2000, \$75,000 (PI).

State of Georgia, Grant, Competitive exclusion of *E. coli* O157:H7 in cattle by probiotic bacteria, July 1999-June 2000, \$100,000 (PI).

State of Georgia, Grant, HACCP training for very small meat and poultry processors, July 1999-June 2000, \$100,000 (Co-PI).

Alpharma, Grant, Initial evaluation of the efficacy of competitive *E. coli* to reduce the carriage and excretion of *E. coli* O157:H7 in beef cattle, May 1999-September 1999, \$20,980 (PI).

Bristol-Myers Squibb Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$1,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety and Quality Enhancement research, May 1999-April 2000, \$20,000 (PI).

Audits International, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, April 1999-April 2000, \$5,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$2,500 (PI).

Kraft Foods, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$20,000 (PI).

Odwalla, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$1,000 (PI).

Pizza Hut, Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

Schwan's (SSE Manufacturing), Gift, Center for Food Safety and Quality Enhancement research, April 1999-March 2000, \$5,000 (PI).

State of Georgia, Grant, HACCP training for medium and small meat and poultry processors, April 1999-June 1999, \$75,000 (Co-PI).

American Air Liquide, Gift, Center for Food Safety and Quality Enhancement research, March 1999-March 2000, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$20,000 (PI).

Sara Lee Corporation, Gift, Center for Food Safety and Quality Enhancement research, March 1999-February 2000, \$5,000 (PI).

Sun Orchard, Grant, Treatments to inactivate *Escherichia coli* O157:H7 on oranges, March 1999-September 1999, \$2,740 (PI).

Foster Farms, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,500 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, January 1999-December 1999, \$2,000 (PI).

Wegmans, Gift, Center for Food Safety and Quality Enhancement research, January 1999-January 2000, \$1,000 (PI).

Nestle, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

White Water, Grant, Sensitivity of *Escherichia coli* O157:H7 to chlorine, October 1998-June 1999, \$6,600 (PI).

The Coca-Cola Foundation, Gift, *E. coli* O157:H7 research, July 1998-July 1999, \$20,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1998-June 1999, \$20,000 (PI).

General Mills, Gift, Center for Food Safety and Quality Enhancement research, July 1998-July 1999, \$5,000 (PI).

Centers for Disease Control and Prevention, Contribution, Food Safety research, August 1998-August 1999, \$85,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Grant, Development of a risk assessment dose-response model for foodborne *Listeria monocytogenes*, September 30, 1998-September 30, 2001, \$983,047 (Co-PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Inactivation of foodborne pathogens on fruits and vegetables by GRAS chemicals, July 1, 1998-June 30, 1999, \$39,924 (PI).

FoodPAC (State of Georgia Food Processing Initiative), Grant, Food Science Building Planning Grant, July 1, 1998-June 30, 1999, \$187,000 (PI).

Tony's Pizza, Grant, Assay of burritos for emetic agents, March 1998-August 1998, \$2,600 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, December 1998-November 1999, \$5,000 (PI).

Sun Orchard, Inc., Grant, Evaluation of the fate and efficiency of inactivation methods for *Escherichia coli* O157:H7 on oranges, October 1998-September 1999, \$6,850 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement food safety research, January 1998, \$10,000 (PI).

Food and Drug Administration, Center for Food Safety and Applied Nutrition, Inactivation of pathogens on produce by GRAS chemicals, September 1998-August 2000, \$218,265 (PI).

Food and Drug Administration, Grant, Control enterohemorrhagic *E. coli* in cattle by probiotic bacteria, September 1998-August 2000, \$245,059 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$20,000 (PI).

Kroger, Gift, Center for Food Safety and Quality Enhancement research, July 1998-June 1999, \$5,000 (PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$20,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, September 1998-August 1999, \$2,000 (PI).

International Dioxide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$20,000 (PI).

McCormick & Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$1,000 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, November 1998-October 1999, \$5,000 (PI).

Kraft Foods, Grant, Worldwide process cheese study, November 1997-November 1999, \$580,773 (PI).

The Pillsbury Company, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

U.S. Department of Agriculture Special Grant, Alliance for Food Protection, January 1998-March 2000, \$280,432 total; \$140,216 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

The Coca-Cola Company, Grant, Food product research, \$32,880 (Co-PI).

Eastman Chemical Co., Gift, Center for Food Safety and Quality Enhancement research, June 1998-May 1999, \$1,000 (PI).

University of Georgia, Veterinary Medicine Experiment Station, Grant, Association of *E. coli* O157:H7 with deer and cattle, May 1998-May 1999, \$12,000 (Co-PI, J. Fischer, PI).

Chiquita Brands, International, Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Lipton, Inc., Gift, Center for Food Safety and Quality Enhancement research, March 1998-February 1999, \$5,000 (PI).

Campbell Soup Co., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$20,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$2,000 (PI).

Rhone-Poulenc, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

Tony's Pizza Service, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$5,000 (PI).

Fresh Express Farms, Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

American Air Liquide, Inc., Gift, Center for Food Safety and Quality Enhancement research, February 1998-January 1999, \$1,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$2,000 (PI).

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$20,000 (PI).

Frito-Lay, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Odwalla, Inc., Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Mead Johnson, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$5,000 (PI).

Engelhard Corporation, Gift, Center for Food Safety and Quality Enhancement research, January 1998-December 1998, \$1,000 (PI).

Hoshizaki America, Inc., Grant, Evaluation of electrolyzed oxidizing water for inactivating foodborne pathogens on foods and kitchen cutting boards, January 5, 1998 - January 4, 1999, \$41,100 (Co-PI).

National Cattleman's Beef Association, Grant, Prevalence of *Salmonella typhimurium* DT-104 (R-type ACSSuT) in retail ground beef and identification of specific cell surface markers, September 1997-August 1998, \$46,893 (PI).

Hershey Foods, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Cargill, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$5,000 (PI).

Ready Pac, Gift, Center for Food Safety and Quality Enhancement research, September 1997-August 1998, \$1,000 (PI).

Hoshizaki, Gift, Equipment for Center for Food Safety and Quality Enhancement research, September 1997, \$3,000 (Co-PI).

Dreyer's Grand Ice Cream, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

McCormick Co., Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

MPSC, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$1,000 (PI).

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, December 1997-November 1998, \$5,000 (PI).

Dole, Gift, Center for Food Safety and Quality Enhancement research, October 1997-September 1998, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety and Quality Enhancement research, November 1997-October 1998, \$2,500 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$5,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, August 1997-July 1998, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Food Science Building renovations (Athens), July 1997-June 1998, \$1,900,000 + \$250,000 (PI).

Keystone Foods, Grant, Characterization of *Escherichia coli* isolates, June 1997-June 1998, \$3,750 (PI).

CPC International, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Continental Grain Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, , June 1997-May 1998, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Eastman Chemical Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998. \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, May 1997-April 1998, \$1,000 (PI).

Procter & Gamble Company, Gift, Center for Food Safety and Quality Enhancement research, June 1997-May 1998, \$20,000 (PI).

Georgia Beef Board, Grant, Evaluation of lactoferrin for inactivation of *Escherichia coli* O157:H7 in ground beef, July 1997-June 1998, \$8,500 (PI).

Reckitt and Colman, Grant, Microbial cross-contamination during food preparation in the kitchen, June 1997-December 1997, \$4,100 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1997-May 1998, \$5,000 (PI).

Reckitt & Colman, Gift, Center for Food Safety and Quality Enhancement research, April 1997-March 1998, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, February 1997-January 1998, \$2,000 (PI).

International Fresh-cut Produce Association, Gift, Center for Food Safety and Quality Enhancement research, December 1996-November 1997, \$2,000 (PI).

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, December 1996-August 1997, \$10,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, December 1996-December 1997, \$2,500 + \$1,000 (PI).

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1, 1996 - March 31, 2000, \$562,310 total; \$281,155 for UGA (PI; Co-PI, S. L. Taylor, University of Nebraska).

Mead Johnson Nutritionals, Gift, Center for Food Safety and Quality Enhancement research, January 1997-January 1998, \$1,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, January 1997-December 1997, \$5,000 (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, February 1997-February 1998, \$5,000 (PI).

The Kroger Company, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$1,000 (PI).

Chiquita Brands, Gift, Center for Food Safety and Quality Enhancement research, March 1997-February 1998, \$5,000 (PI).

Vons Companies, Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI)

McCormick & Co., Inc, Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$1,000 (PI)

Nestlé, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$10,000 (PI)

Kraft Foods, Inc., Gift, Center for Food Safety and Quality Enhancement research, December 1996 - November 1997, \$20,000 (PI)

Bavaria Corporation, Grant, Effect of herbs and glycerides on *Salmonella*, *Campylobacter*, and *Listeria monocytogenes*, October 1996 - October 1997, \$9,900 (PI).

Reckitt & Colman, Inc., Grant, Microbial cross-contamination during food preparation in the kitchen, June 1996 - February 1997, \$21,783 (PI).

Rhone-Poulenc, Gift, Center for Food Safety and Quality Enhancement research, October 1996 - September 1997, \$1,000 (PI).

Bonagra, Grant, Evaluation of a chlorine potentiator on the efficacy of chlorine in killing *E. coli* O157:H7, *Listeria* and *Salmonella* on lettuce and tomatoes, January 1997 - December 1998, \$10,000 (PI).

The Pillsbury Co., Gift, Center for Food Safety and Quality Enhancement research, August 1996 - July 1997, \$5,000 (PI).

Georgia Governor's Development Council Food Processing Initiative (FoodPAC), Grant, Development of methods to reduce/eliminate foodborne pathogens in raw food products, July 1996-June 1997, \$79,800 (PI).

Armour Swift-Eckrich, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$5,000 (PI).

Bonagra, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$1,000 (PI).

U. S. Department of Agriculture, Grant, Carrier state of Shiga-like toxin-producing *E. coli* in cattle, July 1996 - June 1997, \$69,734 (PI's, B. G. Harmon and C. A. Brown; Co-PI, M. P. Doyle).

International Life Sciences Institute, Grant, Effect of diet and rumen microenvironment on the proliferation and fecal shedding of *E. coli* O157:H7 in calves, September 1996 - August 1998, \$66,247 (PI, C. A. Brown; Co-PI, M. P. Doyle and T. Zhao).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$5,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, Jun 1996 - May 1997, \$20,000 (PI).

Gerber, Gift, Center for Food Safety and Quality Enhancement research, December 1995 - November 1996, \$1,000 (PI).

Borden, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, May 1996 - April 1997, \$20,000 (PI)

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Procter & Gamble, Gift, Center for Food Safety and Quality Enhancement research, June 1996 - May 1997, \$20,000 (PI)

Ecolab, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Continental Grain, Gift, Center for Food Safety and Quality Enhancement research, February 1996 - January 1997, \$1,000 (PI)

Cargill, Gift, Center for Food Safety and Quality Enhancement research, July 1996 - June 1997, \$5,000 (PI).

National Food Processors Association, Gift, Center for Food Safety and Quality Enhancement research, November 1995 - October 1996, \$1,000 (PI).

Gold Kist Foundation, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$1,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, January 1996 - December 1996, \$5,000 (PI).

T. J. Lipton Co., Gift, Center for Food Safety and Quality Enhancement research, November 1996 - October 1997, \$1,000 (PI).

Dr. J. G. Woodroof, Gift, Food Science and Technology lecture series support, January 1996 - December 1996, \$1,200 (PI)

U. S. Department of Agriculture, Special Grant, Alliance for Food Protection, April 1996-March 2000, \$421,371 (PI; Co-PI, S. L. Taylor, University of Nebraska).

Hormel Foods Corporation, Contract, Fate of bacteria in meat. March 1995 - December 1996, \$94,500 (Co-PI; PI, Mark Harrison).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement renovation funds (\$250,000), laboratory equipment (\$275,000), and research projects (\$75,000), July 1, 1995 - June 30, 1996, Total \$600,000 (PI).

Georgia Governor's Development Council on Food Processing, Grant, Center for Food Safety and Quality Enhancement building addition, July 1995 - June 1996, \$7,000,000. (PI).

Schwan's Sales Enterprises, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety and Quality Enhancement research, April 1995-May 1996, \$5,000 (PI).

U. S. Department of Agriculture-ARS, Grant, Control of Campylobacter in poultry, October 1995-September 1996, \$38,196 (PI; N. J. Stern, Co-PI).

Best Foods, Gift, Center for Food Safety and Quality Enhancement research, February 1995-January 1996, \$20,000 (PI).

Best Foods, Grant, Microbiological risk assessment for high moisture peanut butter residue, July 1, 1995 - June 30, 1996, \$27,181 (Co-PI; PI, Robert Brackett).

Borden, Gift, Center for Food Safety and Quality Enhancement research, March 1995-April 1996, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, August 1995-July 1996, \$5,000 (PI).

The Vons Company, Gift, Center for Food Safety and Quality Enhancement research, October 1995-September 1996, \$20,000 (PI).

Nabisco, Gift, Center for Food Safety and Quality Enhancement research, May 1995-May 1996, \$5,000 (PI).

Kraft, Gift, Center for Food Safety and Quality Enhancement research, September 1995-October 1996, \$20,000 (PI).

Kraft Foods Company, Grant, Microbiology of Process Cheese, January 1995-July 1997, \$1,006,000. (Co-PI; PI, R. E. Brackett).

Sizzler International, Grant, Escherichia coli O157:H7 in mayonnaise, August 1993-June 1994, \$14,000 (PI).

American Meat Institute Foundation, Grant, Development of species specific probiotic and vaccine candidate for *E. coli* O157:H7 in cattle, July 1994-November 1996, \$1,001,161 (PI).

Golden State Foods, Gift, Center for Food Safety and Quality Enhancement research, October 1994-1995, \$15,000 (PI).

USDA National Research Initiative, Competitive Grants Program, Grant, Characterization of unique outer membrane proteins of Escherichia coli O157:H7 and their involvement in cell adherence, October 1994-September 1996, \$174,429 (PI).

Kraft General Foods, Gift, Center for Food Safety and Quality Enhancement research, August 1994-1995, \$20,000 (PI).

The Vons Company, Gift, Fingerprinting enterohemorrhagic *Escherichia coli* O157:H7, October 1994-October 1995, \$20,000 (PI).

Georgia Governor's Development Council on Food Processing, Grants, Center for Food Safety and Quality Enhancement building planning grant (\$250,000) and laboratory equipment (\$250,000) July 1, 1994 - June 30, 1995, Total \$500,000 (PI).

Association for Dressings & Sauces, Grant, Survival of *E. coli* O157:H7 in mayonnaise and reduced calorie mayonnaise, April 1, 1994-March 31, 1995, \$15,755 (Co PI; PI, L. R. Beuchat).

Westreco, Gift, Center for Food Safety and Quality Enhancement research, November, 1994-95, \$5,000 (PI).

Schwan Sales, Gift, Center for Food Safety and Quality Enhancement research, March 1994-95, \$5,000 (PI).

Frito-Lay, Gift, Center for Food Safety and Quality Enhancement research, June 1994-95, \$5,000 (PI).

National Live Stock and Meat Board, Grant, Development of a sensitive and specific DNA-based polymerase chain reaction assay for detection of enterohemorrhagic Escherichia coli O157:H7, June 1994-May 1995, \$47,500 (PI).

Pet, Inc., L&F Products, Continental Grain, Rhone-Poulenc, Reckitt & Colman, Ecolab, National Food Processors Association, International Fresh-cut Produce Association, Gerber Products, Gifts, Center for Food Safety and Quality Enhancement research, 1994-1996, \$11,500 (PI).

McDonald's Corporation, Gift, Control of Escherichia coli O157:H7 in foods, October, 1993-January 1995, \$40,000 (PI).

Golden State Foods, Gift, Detection of Escherichia coli O157:H7, June 1993-June 1994, \$10,000 (PI).

Westreco, Inc., Gift, Inhibitors of psychrotrophic Bacillus cereus. April 1993-December 1994, \$25,000 (Co-PI; PI, R. E. Brackett).

American Meat Institute, Grant, Use of irradiation to kill pathogenic bacteria in ground beef. April 1993 - March 1994, \$60,820 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

U. S. Department of Agriculture, Special Grant, Safety and quality enhancement of poultry products. July 1993 - June 1995, \$362,000 (PI; Co-PI, D. L. Fletcher).

U. S. Department of Agriculture, Special Grant (Food Safety and Inspection Service), Gene expression of a low molecular weight protein by Escherichia coli O157:H7, September 1993 - September 1995, \$36,800 (PI).

Amrep, Gift, Antimicrobial activity of barrier cream to E. coli O157:H7. April 1993 - July 1993, \$2,000 (PI).

International Life Sciences Institute - North America, Grant, Use of carrot juice to control Listeria monocytogenes. August 1992 - July 1993, \$28,800 (Co-PI; PI, L. R. Beuchat; Co-PI, R. E. Brackett).

Benchmark Enterprises, Gift, Antimicrobial activity of barrier cream to Escherichia coli O157:H7, December 1992 - February 1993, \$1,000 (PI).

U. S. Department of Agriculture, Agricultural Research Service, Cooperative Agreement, Antagonistic flora to Campylobacter spp., April 1993 - September 1994, \$26,000 + \$14,000 + 40,000 (PI).

Kraft General Foods, Gift, Food safety and quality research. November 1992-October 1993, \$20,000.

International Life Sciences Institute-North America, Grant, Development of a Simple, sensitive, quantitative procedure for enumerating Listeria monocytogenes in food. August 1992 - July 1993, \$53,500 (PI; Co-PIs, R. E. Brackett, L. R. Beuchat).

National Live Stock and Meat Board, Grant, Decontamination of Escherichia coli O157:H7 in beef by acid treatments. March 1992 - March 1993, \$29,500 (PI; Co-PI, R. E. Brackett).

Southeastern Poultry & Egg Association, Grant, Feasibility of using antagonistic microorganisms and antimicrobial extracts to inhibit psychrotrophic pathogens in refrigerated, cooked poultry. January 1, 1992-December 31, 1992, \$26,000 (Co-PI; PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Detection and Control of Enterohemorrhagic Escherichia coli O157:H7 in Cattle. March 1992-December 1994, \$114,100 (PI; Co-PI, R. E. Brackett).

Rhone-Poulenc, Grant, Fate of bacterial pathogens in cat litter. January 1992-April 1992, \$3,562 (PI; Co-PI, R. E. Brackett).

National Live Stock and Meat Board, Grant, Use of natural secondary barriers to inhibit pathogens in refrigerated, cooked roast beef. March 1992-December 1994, \$101,500 (Co-PI; PI, R. E. Brackett).

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens and rapid procedure for detecting E. coli. September 1990-June 1991, \$60,000.

Dairy Research Foundation, Gift, Microbiological safety of a butter-like product. September 1990, \$1,100.

Promega, Gift, Development of a viable Listeria assay for dairy and food products testing. September 1990-February 1991, \$5,000.

Nabisco Brands, Inc., Gift, Microbiological stability of processed cheese spread. September 1990-December 1991, \$50,000.

Corando, Gift, Detection of Escherichia coli O157:H7 in water. March-April 1990, \$1,000.

Schreiber Foods, Gift, Microbiological stability of process cheese. February 1990-October 1991, \$3,000.

Universal Foods Corporation, Gift, Microbiological stability of process cheese. February 1990-July 1990, \$3,000.

Best Foods, Gift, Fate of Listeria monocytogenes in mayonnaise. May 1990-December 1990, \$15,000.

National Live Stock and Meat Board, Grant, Evaluation of natural antimicrobials and delivery systems for these molecules for safety assurance and shelf life extension of processed, refrigerated meats. April 1990-April 1992, \$134,000 (PI; Co-PI John Luchansky).

Oscar Mayer Foods Corporation, Gift, Microbiological safety of low sodium processed meats. January 1990-July 1991, \$9,500 + \$9,500 + \$9,500 + \$9,500 + \$4,500.

Olympia Cheese Company, Gift, Microbiological stability of cheese stick products. February 1989-March 1990, \$2,500.

Kaukauna Cheese Company, Gift, Evaluation of cheese spread and cheese food stability. March 1989-August 1989, \$7,000.

Stauffer Chemical Company, Gift, Detection of salmonellae in foods by latex agglutination assay. April 1989-August 1989, \$5,000.

American Meat Institute, Gift, Escherichia coli in meat. July 1989-December 1989. \$10,000.

Johnston Company, Gift, Microbiological safety of cheese spreads. August 1989-September 1990. \$4,500.

McDonald's Corporation, Gift, Colonization of poultry by bacterial pathogens. August 1989-June 1990. \$30,000.

Thomas J. Lipton, Inc., Gift, Microbiological stability of cheese sauce. July 1989-March 1991. \$17,500 + \$2,500 + \$4,000.

Rhone-Poulenc, Gift, Evaluation of the antimicrobial effect of bicarbonate on Listeria monocytogenes. July 1989-September 1989. \$1,500.

Iceland Seafood Corporation, Gift, Microbiological safety of refrigerated fish sandwiches. May 1989-August 1989. \$8,000.

Renaissance Farm, Gift, Microbiological safety of pesto. June 1989-November 1989. \$500.

National Livestock & Meat Board, Contract, Fate and control of Escherichia coli O157:H7 in beef. July 1989-June 1991. \$185,000.

Best Foods, Gift, Fate of Salmonella in mayonnaise. November 1989-July 1990. \$15,000.

State of Wisconsin, Named Professorship, Wisconsin Distinguished Professorship. January 1989-January 1994, \$250,000.

National Dairy Promotion and Research Board, Grant, Behavior of Listeria monocytogenes during manufacture and ripening of cheese. Mar. 1989-Feb. 1991, \$70,000. (Co-PI; PI, E. H. Marth).

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. August 1988-January 1989, \$8,000 + \$1,800.

Kraft, Inc., Gift, Evaluation of media for detection of Listeria monocytogenes in dairy products. September 1988-December 1988, \$1,000.

McDonald's Corporation, Gift, Control of colonization of Salmonella. July 1988-June 1989, \$30,000.

General Foods Corporation, Gift, Microbiological stability of fresh pasta. March 1988-September 1988, \$8,000.

International Life Sciences Institute-Nutrition Foundation, Grant, Virulence of Listeria monocytogenes in a pregnant mouse model. July 1988-June 1990, \$100,000.

Center for Dairy Research, University of Wisconsin-Madison, Grant, Differentiating virulent from avirulent Listeria monocytogenes. July 1988-June 1990, \$49,000.

Wisconsin Milk Marketing Board, Grant, Procedure for detection of Escherichia coli O157:H7 in dairy products. January 1989-July 1990, \$100,000.

Corn Products, Gift, Control of Clostridium botulinum in acidified wet corn gluten feed. January 1988 - July 1988, \$12,000.

Kaukauna Cheese Company, Gift, Effect of acidity and moisture content on cheese sauce stability. November 1987-October 1989, \$3,750 + \$750 + \$2,000.

Schreiber Foods, Inc., Gift, Growth of Staphylococcus aureus in bacon during curing. September 1987-January 1988, \$2,000.

Wisconsin Milk Marketing Board, Grant, Evaluation of enrichment procedures for recovering Listeria monocytogenes from dairy products. August 1987-July 1988, \$25,600.

Nabisco Brands, Inc., Gift, Effect of sodium citrate in cheese spreads on Clostridium botulinum toxin production. August 1987-August 1988, \$18,600.

Kraft, Inc., Gift, Microbiological stability of cheese spreads with condiments. July 1987-July 1988, \$9,000.

McDonald's Corporation, Gift, Heat treatment of ground beef. June 1987-July 1989, \$15,000 + \$10,000.

New England Biolabs Foundation, Gift, Establishment of a laboratory for diagnosis and study of Campylobacter and Yersinia as a cause of diarrhea in children of Nicaragua. May 1987-April 1988, \$10,760.

General Foods Corporation, Gift, Pathogenicity and isolation of Listeria monocytogenes. April 1987-March 1988, \$50,000.

Kraft, Inc., Gift, Microbiological stability of high moisture cheese sauce. February 1987-December 1987, \$17,000 + \$2,000 + \$2,000 + \$2,000 + \$2,000 + \$1,000.

American Meat Institute, Gift, Fate of listeriae in meats. January 1987-January 1988, \$20,000 + \$12,000 + \$27,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. Development of a rapid method to detect E. coli O157:H7 in food. January 1987-December 1987, \$35,000.

McDonald's Corporation, Gift, Control of food-borne pathogens: Reducing the incidence of enteric pathogens in poultry. January 1987-December 1987, \$10,000.

Doskocil Foods Group, Gift, Fate of listeriae in sausage. January 1987-December 1987, \$8,500 + \$1,000 + \$2,000.

Dairy Research, Inc., Gift, Microbiological safety of a novel butter-like product. November 1986-August 1988, \$12,000 + \$10,000 + \$18,000.

Stauffer Chemical Company, Gift, Fate of pathogens during microbial fermentation. November 1986-December 1986, \$2,500.

Oscar Mayer Foods Corporation, Gift, Effect of pH and temperature on foodborne bacteria. September 1986-December 1986, \$6,000

Quaker Oats Company, Gift, Potential of botulinal toxin production in pasta. August 1986-June 1987, \$10,000.

Center for Dairy Research, Gift, Microbiological safety of dairy products. July 1986-June 1990, \$5,000 + \$5,000 + \$5,000 + \$1,000.

Pillsbury Company, Gift, Evaluation of botulinal toxin production in fresh vegetables. July 1986-June 1987, \$8,400 + \$5,500.

General Ecology Inc., Gift, Fate of bacteria in water purification systems. June 1986-December 1987, \$750 + \$3,000.

General Foods Corporation, Gift, Behavior of toxigenic and/or pathogenic bacteria in refrigerated foods. June 1986-December 1986, \$10,000.

ConAgra, Gift, Escherichia coli O157:H7 in poultry products. May 1986-August 1986, \$1,500.

Corn Products, Gift, Fate of microorganisms in wet corn gluten feed. May 1986-September 1986, \$4,500.

Food and Drug Administration, Contract No. 63500400, Milk naturally contaminated with Listeria monocytogenes. May 1986-June 1986, \$6,200.

Sargento Cheese Company, Gift, Microbiological stability of process cheese. April 1986-November 1986, \$3,500.

Lambert's Pasta & Cheese, Gift, Microbiological safety of refrigerated pasta. March 1986-March 1987, \$11,100.

National Cheese Institute, Gift, Fate of *Listeria* during pasteurization. January 1986-December 1986, \$10,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2947, Influence of polyphosphates on microorganisms of significance in processed meats and meat products. December 1985-June 1987, \$19,000 + \$3,000.

American Home Foods, Gift, Growth of *Clostridium botulinum* in acidified foods. September 1985-September 1986, \$18,000.

General Foods Corporation, Gift, Detection of *Listeria monocytogenes* in soft, surface-ripened cheese. September 1985-June 1986, \$2,300.

McDonald's Corporation, Gift, Detection of *E. coli* in foods. July 1985-June 1986, \$33,000.

Oscar Mayer Foods Corporation, Gift, Antibotulinal properties of lactate. July 1985-July 1987, \$6,800 + \$8,100 + \$9,250 + \$5,300 + \$8,300.

McDonald's Corporation, Gift, Colonization of cattle by pathogens. June 1985-May 1986, \$10,250.

Dairy Research Foundation, Grant, Behavior of *Listeria monocytogenes* in milk and milk products. January 1985-December 1987, \$87,934. (Co-principal investigator with E. H. Marth).

McDonald's Corporation, Gift, Control of foodborne pathogens. September 1984-June 1985, \$2,000.

McDonald's Corporation, Gift, Detection of E. coli in foods. July 1984-June 1985, \$21,000.

Food and Drug Administration (via Booz, Allen and Hamilton), Contract No. 223-80-2295, Survival of Listeria monocytogenes in nonfat dry milk and cottage cheese. April 1, 1984-October 15, 1984, \$35,411.

Food Research Institute, Purification and characterization of *Escherichia coli* cytotoxin(s). July 1983-June 1984, \$11,300.

McDonald's Corporation, Gift, Control of foodborne pathogens. July 1983-June 1986, \$105,000.

U.S. Department of Agriculture, CSRS, Grant No. 83-CSRS-2-2308, Association of *Campylobacter jejuni* with foods of animal origin. July 1983-September 1986, \$371,735 + \$12,000 + \$12,000 + \$12,000.

McDonald's Corporation, Gift, Detection of *Escherichia coli* in foods. January 1983-December 1983, \$26,000.

U.S. Department of Agriculture, ARS, Agreement No. 53-3244-2-231, A *Clostridium botulinum* challenge study on bacon made by the Wisconsin process. September 1982-September 1984, \$146,563.

U.S. Department of Agriculture, ARS, Contract No. 58-519B-2-1173, Evaluation of safety of soybean foods--tempeh, tofu and miso. August 1982-September 1984, \$34,250.

Food Research Institute, *Salmonella* in poultry. July 1982-June 1984, \$65,500.

Food Research Institute, Pathogenicity of *Campylobacter*. October 1981-June 1984, \$57,000.

Wisconsin Agricultural Experiment Station, Hatch Project No. 2685, Pathogenicity of *Campylobacter*. October 1981-September 1983, \$29,456.

Department of Defense Contract DAAF 29-81-K-0070, The heat-stable enterotoxin of *Yersinia enterocolitica* in foods. April 1981-April 1984, \$55,154. (Co-PI; PI, S. L. Taylor).

Corn Products/Best Foods, Gift, *Clostridium botulinum* in foods. March 1981-December 1990, \$20,000 + \$14,000 + \$14,000 + \$14,000 + \$15,000 + \$15,000 + \$15,000 + \$15,000 + 15,000 + \$15,500.

Food Research Institute, Pathogenicity of *Yersinia enterocolitica*. July 1980-June 1984, \$97,000.

Food Research Institute, Recovery of *Campylobacter* from foods. April 1980-June 1982, \$42,000.

SERVICE

University of Wisconsin Service

1. Library Committee of College of Agricultural and Life Sciences, 1981-85.
2. Senator, Faculty Senate District 10, 1982-84. Alternate Senator, Faculty Senate District 10, 1984-86.
3. Department of Food Microbiology and Toxicology Committees:
 - a. Graduate Program Committee
 - b. Department Comprehensive Review Committee
 - c. Animal Room Committee
 - d. Building Remodeling Committee
4. Centralized Electron Microscope Committee, College of Agricultural and Life Sciences, 1983-85.
5. Member of College of Agricultural and Life Sciences Hatch Research Review Panel, 1984 (ad hoc member), 1986-90.
6. Long Range Planning Committee, College of Agriculture and Life Sciences, 1986-87.
 - Basic Sciences Subcommittee
 - Food Quality, Processing and Nutrition Subcommittee
7. "Biotechnology in Agriculture" Report Committee, University of Wisconsin Agricultural Experiment Station, 1986.
8. Animal Health Research Proposal Review Committee, School of Veterinary Medicine, 1987, 1989-90.
9. Review Committee - Food and Agricultural Sciences National Needs Graduate Fellowships Grants Program, College of Agriculture and Life Sciences, 1987, 1990.

10. Research Animal Care Committee, College of Agricultural and Life Sciences, 1988-91.
11. Ad Hoc Reviewer, University of Wisconsin System Consortium for Extension and Research in Agriculture and Natural Resources Program, 1988-90.
12. Member, Search and Screen Committee, Assistant Professor of Food Microbiology position, Department of Food Science, 1990.
13. Member, North Central Region – 121 Technical Committee, Safety of Food and Feeds in Animal Production, 1982-1989; Chairman, 1985.

University of Georgia Service

1. Food Safety and Quality Research Complex Building Committee, University of Georgia Agricultural Experiment Station, 1991-1997.
2. Program Leader and Director, Food Safety and Quality Enhancement Laboratory, University of Georgia Agricultural Experiment Station, 1991-93.
3. Governor's Development Council Initiative for the Food Processing Industry, University Coordinator of Committee on Food Safety, 1993-
4. Executive Council, Laboratory for Sustainable Agroecosystem Studies, University of Georgia Agricultural Experiment Station, 1993-95.
5. Director, Center for Food Safety and Quality Enhancement, University of Georgia, 1993-
6. Chairman, Search and Screen Committee, Poultry Science Department Head, College of Agricultural and Environmental Sciences, 1995.
7. Presenter, Operation Legacy, Georgia Experiment Station, Griffin, GA, September 1995.
8. Reviewer, Department of Foods and Nutrition, College of Family and Consumer Resources, 1995-96.
9. Presenter, Governor's Science and Technology Advisory Council, Industry Interface - Center for Food Safety and Quality Enhancement, July, 1995.
10. Panel Moderator and Presenter, Georgia Agricultural Experiment Stations, Research Advisory Board Meeting, Challenges facing the food processing industry, July, 1995.
11. Member, College of Agricultural and Environmental Sciences (CAES), GSAMS Classroom Task Force, 1995-96.
12. Member, CAES Office of International Agriculture Workshop Steering Committee, 1995-96.

13. Member, CAES Steering Committee and Executive Council of the Center for International Trade and Marketing, 1995-1999.
14. Member, Program Review Team of UGA Department of Foods and Nutrition, 1996.
15. Member, CAES College Technical Advisory Group (C-TAG), 1996.
16. Member, CAES Strategic Planning Group on Values, 1996.
17. Member, CAES Committee on Consolidation of Business Functions, 1996-97.
18. Member, CAES Committee to Recommend a Single College Faculty Governance Structure, 1996-97.
19. Member, UGA Committee on Appointment and Promotion of University Full-Time Research Professionals, 1996, 97.
20. Consultant, Department of Agricultural and Applied Economics Strategic Planning Committee, 1997.
21. Member, Search Committee for CAES Director of Fiscal Affairs, 1997.
22. Member, CAES Program Planning and Review Committee, 1997-98.
23. Member, University's Special Professorship Committee, 1997-2000.
24. Member, Search Committee for CAES Associate Dean of Extension, 1998-1999.
25. Member, College of Veterinary Medicine Food Animal Program Planning Group, 1998.
26. Member, Search Committee for Department Head for Department of Environmental Health Sciences, 1999.
27. Chairman, Committee on Adding Value to Georgia Products, 1999-2000.
28. Member, UGA Biomedical and Health Sciences Working Group, 1999-2000.
29. Member, Administrative Review Committee for Dean of College of Agricultural and Environmental Sciences, 1999-2001.
30. Member, Public Health Program Steering Committee, 2001.
31. Member, University Review Committee on Health & Clinical Sciences (Promotion and Tenure), 2001-2004; Chairman, 2002-2003.
32. Member, 3-yr Promotion/Tenure Review Committee of Ynes Ortega, 2002.

33. Faculty Member, Biomedical and Health Sciences Institute, 2002-
34. Member, College of Agricultural and Environmental Sciences, Agro-Security Task Force, 2001-2002.
35. Member, College of Agricultural and Environmental Sciences, Review Panel of Alumni Foundation Distinguished Professor, 2003.
36. Member, College of Agricultural and Environmental Sciences, Level I Promotion and Tenure Committee, 2004-2007.
37. Member, Promotion/Tenure Review Committee of Mary Alice Smith, 2004.
38. Member, PostTenure Review Committee of Larry Beuchat, 2004.
39. Member, College of Agricultural and Environmental Sciences, Search and Screening Committee, Associate Dean for Research, 2007.
40. Member, UGA Faculty of Infectious Diseases, 2008-
41. Member, Post Tenure Review Committee of Joseph Frank, 2011.
42. Invited Faculty Member, Center for Drug Discovery Faculty, University of Georgia, 2011.
43. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr.' s post-tenure progress toward Full Professor, 2011.
44. Member, Post-tenure Evaluation Committee, Department of Food Science and Technology, University of Georgia. Evaluation of Dr. Joseph Frank's post-tenure progress, 2011.
45. Member, Post Tenure Review Committee for Ynes Ortega, 2012.

Professional Service

Journals

1. Food Technology
Reviewer 1980, 89, 91-94
Book Reviewer 1991-94
2. Journal of Food Protection
Associate Editor 1981-86
Reviewer 1979-88, 2001-2015
Publications Committee 1981-86
3. Applied and Environmental Microbiology

Reviewer, 1981-83, 1985-87, 92-99, 2000-01, 2003-2009, 2011, 2013, 2014, 2015

4. Journal of Food Science
Reviewer 1984-90, 92, 95-2000, 2004-2005, 2009, 2011, 2013, 2015
5. Canadian Journal of Microbiology
Reviewer 1985, 94, 2004, 2006
6. Dairy Council Digest
Reviewer 1987
7. Journal of the American Veterinary Medical Association
Reviewer 1987
8. Journal of the Canadian Institute of Food Science and Technology
Reviewer 1988
9. Clinical Microbiology Reviews
Reviewer 1988
10. Journal of Animal Science
Reviewer 1988, 2007-2008, 2010
11. Journal of Food Safety
Reviewer 1989-92, 95, 97-2000, 2005-2006, 2009
12. Food Microbiology
Reviewer 1989-91, 93-95, 97-2000
13. Journal of Food Processing and Preservation
Reviewer 1990-95, 98-99, 2002, 2004-2005
14. European Journal of Epidemiology
Reviewer 1991-91, 94
15. Journal of the Science of Food and Agriculture
Reviewer 1991
Editorial Board 1992-94
16. Journal of Foodservice Systems / Foodservice Research International
Editorial Board 1992-2001
Book Reviewer 1993
17. European Journal of Clinical Microbiology and Infectious Diseases
Reviewer 1992

18. Epidemiology and Infection
Reviewer 1993, 99, 2006-2009, 2011, 2012, 2013
19. International Dairy Journal
Reviewer 1993-94
20. Journal of Clinical Microbiology
Reviewer 1993-94, 2001, 2011
Editorial Board 1995-97, 1998-2000
21. International Journal of Food Microbiology
Reviewer 1993, 97, 99, 2002
22. Dairy Food
Reviewer 1994
23. Patient Care
Reviewer 1994, 97-98
24. The Lancet
Reviewer 1995, 99, 2010
25. Dairy, Food & Environmental Sanitation
Reviewer 1995
26. Clinical & Diagnostic Laboratory Immunology
Reviewer 1996
27. Trends in Food Science & Technology
Reviewer 1996-98, 2011
Book Reviewer 1997, 98
28. Journal of Agromedicine
Reviewer 1997
29. Journal of Agricultural and Food Chemistry
Reviewer 1997, 2000, 2004-2005
30. Journal of Microwave Power and Electromagnetic Energy
Reviewer 1997
31. Food and Chemical Toxicology
Reviewer 1997, 2000-2001, 2004-2008
32. Journal of the American Medical Association
Reviewer 1998

33. Italian Journal of Food Science
Reviewer 1998, 2003
34. Emerging Infectious Disease
Reviewer 1999, 2003-2007
35. HortScience
Reviewer 1999
36. FEMS Microbiology Letters
Reviewer 1999, 2008, 2010
37. Comprehensive Reviews of Food Science/Food Safety
Editorial Board 2000-01, 2002-2004
Reviewer 2010
38. Aspen Publishers Series on Food Microbiology and Food Safety (Springer Publishing)
Series Editor 1999-2015
39. Current Microbiology
Reviewer, 2000
40. Food Control
Editorial Board 2002-2010
Reviewer 2000-2009, 2012, 2015
41. Proceedings of the National Academy of Sciences, USA
Reviewer 2000-2002
42. Journal of Environmental Quality
Reviewer 2002
43. Journal of Food Engineering
Reviewer 2002
44. Kluwer Academic/Plenum Publishers Series on Food Safety and Food Microbiology
Editor 2002-2004
45. Environmental Health Perspectives
Reviewer 2002
46. Biosensors & Bioelectronics
Reviewer 2002
47. Encyclopedia of Animal Science (Marcel Dekker)
Editorial Advisory Board 2002-2010

48. Foodborne Pathogens & Disease
Editorial Board 2003-2009
Reviewer 2003-2008, 2011, 2012, 2013, 2014, 2015
49. Clinical Infectious Diseases
Reviewer 2003-2013, 2015
50. Journal of Environmental Quality
Reviewer 2003
51. The Lancet Infectious Diseases
Reviewer 2003
52. Food Protection Trends
Reviewer 2003-2004
53. FEMS Immunology and Medical Microbiology
Reviewer 2003
54. Letters in Applied Microbiology
Reviewer 2004-2007, 2010, 2012
55. American Journal of Tropical Medicine and Hygiene
Reviewer 2004-2006
56. Veterinary Preventive Medicine
Reviewer 2004
57. Journal of Medical Microbiology
Reviewer 2004
58. Journal of Applied Microbiology
Reviewer 2004, 2008, 2010, 2011
59. Emerging Issues in Food Safety (ASM Press)
Series Editor 2004-2012
Microbiology of Fresh Produce (K. Matthews). 2006
Microbial Source Tracking (J. Santo Domingo and M. Sadowsky), 2007
Microbial Risk Analysis in Foods (D.W. Schaffner), 2007
Enterobacter sakazakii (J.M. Farber and S.J. Forsythe), 2007
Food-borne Viruses: Progress and Challenges (M.P. Koopmans, D.O. Cliver and A. Bosch), 2008
Imported Foods: Microbiological Issues and Challenges (M.P. Doyle and M.C. Erickson), 2008
60. Polish Journal of Environmental Studies
Editorial Board 2005-2011

Reviewer 2004-2005

61. Infection and Immunity
Reviewer 2004-2005, 2010

62. Springer Publishing Series on Microbiology and Food Safety (Books)
Editor 2004-
 PCR Methods in Foods (J. Maurer), 2006
 Foodborne Parasites (Y. Ortega), 2006
 Viruses in Foods (S. Goyal), 2006
 Food Safety Culture: Creating a Behavior-Based Food Safety Management System
 (F. Yiannis), 2008
 Molecular Techniques in the Microbial Ecology of Fermented Foods, (Luca Coccolin
 and Danilo Ercolini), 2008
 Compendium of the Microbiological Spoilage of Foods and Beverages (William
 Sperber and Michael Doyle), published in 2010
 Effective Risk Communication (Timothy Sellnow, Robert Ulmer, Matthew Seeger),
 2008
 Principles of Microbiological Troubleshooting in the Industrial Food Processing
 Environment (Jeff Kornacki), 2010
 Genomics of Foodborne Bacterial Pathogens (Martin Wiedmann and Wei Zhang)
 2011
 Stress Responses of Lactic Acid Bacteria (Effie Tsakalidou and Konstantinos
 Papadimitriou), 2011
 Proteomics in Foods: Principles and Applications. (F. Toldra and Leo M.L. Nollet),
 2013
 Food Safety Management (Hal King), 2013
 Food Allergens (Tanja Cirkovic Velickovic & Marija Gavrovic-Jankulovic) 2014
 Retail Food Safety (Jeffrey Farber, Jackie Crichton, and O. Peter Snyder, eds) 2014
 Food Safety= Behavior: 30 Proven Techniques to Enhance Employee Compliance
 (Frank Yiannes, ed) 2015

63. Medical Science Monitor
Editorial Board 2005-
Reviewer 2005-2007

64. Acta Tropica
Reviewer 2005

65. Turkish Journal of Biology
Reviewer 2005

66. Waste Management
Reviewer 2005

67. Journal of Water and Health

Reviewer 2006

68. Microbial Ecology
Reviewer 2006, 2008
69. Journal of Environmental Management
Reviewer 2006-2007
70. Turkish Journal of Veterinary and Animal Sciences
Reviewer 2006, 2010
71. Future Microbiology
Reviewer 2007
72. Journal of Infectious Diseases
Reviewer 2007, 2008, 2009, 2010, 2011, 2014, 2015
73. Environmental Science & Technology
Reviewer 2007
74. Public Health Reports
Reviewer 2007
75. Postharvest Biology & Technology
Reviewer 2007
76. Veterinary Microbiology
Reviewer 2007
77. Letters in Applied Microbiology
Reviewer 2007, 2008, 2010, 2011, 2014
78. Avian Pathology
Reviewer 2008
79. Biotechnology Progress
Reviewer 2008
80. Canadian Journal of Animal Science
Reviewer 2008
81. Annual Review of Food Science and Technology
Co-Editor 2008-
Volume 1, 2010
Volume 2, 2011
Volume 3, 2012
Volume 4, 2013

Volume 5, 2014

Volume 6, 2015

Volume 7, 2016

82. Microbiology (BMC)
Reviewer 2008, 2010
83. Anaerobe
Reviewer 2009
84. Food Science and Technology International
Reviewer 2009
85. Journal of Basic Microbiology
Reviewer 2009
86. International Journal of Molecular Sciences
Reviewer 2009
87. Journal of Economics and International Finance
Reviewer 2009
88. Journal of Food Process Engineering
Reviewer 2009
89. African Journal of Biotechnology
Reviewer 2009, 2011
90. FEMS Microbiology Ecology
Reviewer 2010
91. Food Technology and Biotechnology (Europe)
Reviewer 2010
92. International Research Journal of Agricultural Science
Reviewer 2010
93. African Journal of Microbiology Research
Reviewer 2010, 2011, 2013, 2013, 2014
94. Engineering in Agriculture
Reviewer 2010
95. Food Research International
Reviewer 2010
96. Critical Reviews in Food Science and Nutrition

Reviewer 2010

97. Meat Science
Reviewer 2010
98. Water Research
Reviewer 2010
99. Bioresources Technology
Reviewer 2010
100. Journal of Veterinary Medicine and Animal Health
Reviewer 2010
101. Probiotics and Antimicrobial Proteins
Reviewer 2010
102. Agricultural Science Research Journal
Reviewer 2011
103. Poultry Science
Reviewer 2011, 2013
104. Journal of Soil Science
Reviewer 2011
105. Open Journal of Ecology
Editorial Board, 2011
106. Advances in Materials Physics and Chemistry
Editorial Board, 2011
107. African Journal of Agricultural Research
Reviewer, 2011, 2014, 2015
108. Shota Rustaveli National Science Foundation of Georgia (country)
Peer-Reviewer, 2011
109. Journal of Dairy Science
Reviewer, 2011
110. International Journal of Biological and Chemical Sciences
Reviewer, 2011
111. International Journal of Food Microbiology
Guest Editor, Special Issue, 2011

112. PLoS One
Reviewer, 2011-2013, 2014, 2015
113. Recent Patents on Food, Nutrition & Agriculture
Invited Reviewer, 2011
114. Water Science and Water Technology (UK)
Invited reviewer, 2011
115. Global Research Journal of Microbiology
Invited Reviewer, 2011
116. Science of the Total Environment
Invited Reviewer, 2011
117. Journal of Medical Plants Research
Invited Reviewer, 2012
118. Medicinal Chemistry
Invited Reviewer, 2012
119. Zoonoses and Public Health
Invited Reviewer, 2012
120. 3 Biotech
Invited Reviewer, 2012
121. Journal of Food Microbiology
Invited Reviewer, 2012
122. Journal of Antimicrobial Agents and Chemotherapy
Invited Reviewer, 2012
123. Journal of Soil Science and Environmental Management
Invited Reviewer, 2012
124. Microbiology Spectrum (ASM Press)
Editorial Board, 2012-
125. Journal of Veterinary Medical Science
Invited Reviewer, 2013
126. Food Reviews International
Invited Reviewer, 2013, 2014
127. Annual Review and Research in Biology
Invited Reviewer, 2013

128. Applied Microbiology
Invited Reviewer, 2013
129. International Journal of Food Contamination
Invited Editorial Board Member, 2013-2015.
130. British Journal of Applied Science and Technology
Invited Reviewer, 2013
131. International Journal of Environmental Research and Public Health
Invited Reviewer, 2013
132. Food Bioscience
Invited Reviewer, 2013
133. International Journal of Food Science
Invited Reviewer, 2013
134. Journal of Yeast and Fungal Research
Invited Reviewer, 2013
135. ISRN Bacteriology
Invited Editorial Board Member, 2013
136. Journal of Toxicology and Environmental Health Sciences
Invited Reviewer, 2013
137. International Journal of Plant & Soil Science
Invited reviewer, 2014
138. Food Science & Nutrition
Invited reviewer, 2014
139. Applied Engineering in Agriculture
Invited reviewer, 2014
140. Journal of Scientific Research and Reports
Invited reviewer, 2014
141. Gene Therapy & Molecular Biology
Invited reviewer, 2014
142. Chemical Engineering Journal
Invited reviewer, 2014
143. The Scientific World Journal

Invited reviewer, 2014

144. BioMed Research International
Invited reviewer, 2014,2015
145. Journal of Functional Foods
Invited Reviewer, 2014
146. Transboundary and Emerging Diseases
Invited Reviewer, 2014, 2015
147. Journal of Plant & Soil Sciences
Invited Reviewer, 2015
148. International Journal of Food Contamination
Invited Reviewer, 2015
157. Advances in Public Health
Invited Reviewer, 2014
149. American Journal of Experimental Agriculture
Invited Reviewer 2014
150. Scientific World Journal
Invited Reviewer, 2014
151. Journal of Bacteriology
Invited Reviewer, 2014
152. Journal of Applied Microbiology
Invited Reviewer, 2014
153. Transactions of the American Society of Agricultural and Biological Engineers (ASABE)
Invited Reviewer, 2014
154. Journal of Chemistry
Invited Reviewer, 2015
155. Poultry Science
Invited Reviewer, 2015
156. Biotechnology Agronomy Society Environment
Invited Reviwer, 2014
157. Bionalysis
Invited Reviewer, 2015

158. Scopus and Science Direct
Invited Reviewer, 2014
159. Journal of Veterinary Medicine and Research
Invited Reviewer, 2014

Other Forms of Professional Service

Journal Management Committee, Journal of Food Protection, 1981-1985.

Wisconsin Association of Milk and Food Sanitarians-Wisconsin Environmental Health Association Joint Committee on Education, 1981-85. Vice-Chairman, 1984-85.

Program Committee, Wisconsin Association of Milk and Food Sanitarians Annual Meeting, 1981-82.

Secretary, Food Microbiology Division of the American Society for Microbiology, 1982.

Wisconsin Agricultural Experiment Station Representative to NCR-121, The safety of feed and foods related to animal production, 1983-1988. Secretary, 1983-84; Chairman, 1984-85.

Secretary, Campylobacter Society, 1983-85.

Advisory Committee on Annual Program Content, International Association of Milk, Food and Environmental Sanitarians, 1984-87.

Executive Committee, Food Microbiology Division of the American Society for Microbiology, 1984-85.

Member-At-Large, Executive Committee, Food Microbiology Division of the Institute of Food Technologists, 1984-86.

Invited Participant, Institute of Food Technologists Workshop on Research Needs, Arlington Heights, IL, 1984.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1984-2000

Executive Committee, Conference for Food Protection, 1985-86.

Chairman, Food Microbiology Division's Public Information Committee, Office of Scientific Affairs, Institute of Food Technologists, 1985-

Expert Advisor, 2014. STTR grant for Zansors in the Specific Aims.

02/2015

Committee to Draft Institute of Food Technologists Scientific Status Summary on "Bacteria Associated with Foodborne Diseases," 1985-87.

Technical Advisory Committee, Center for Dairy Research, University of Wisconsin, 1986-91.

Scientific Advisor, American Meat Institute - Meat Safety Committee, 1986-95.

Ad Hoc Reviewer, U.S. Department of Agriculture Small Business Innovative Research Competitive Grants Program, 1986, 88-98, 2000-2003.

External Examiner, Ph.D. Examination of Lai-King Ng, University of Alberta, Department of Microbiology, Edmonton, Alberta, Canada, February 16, 1987.

Ad Hoc Reviewer, U.S. Department of Agriculture Molecular Biology/Gene Structure-Animals Competitive Research Grants Program, 1987, 1988.

Alternate Councilor, Wisconsin Institute of Food Technologists, 1987-90.

Member, World Health Organization Working Group on Thermoresistance of Listeria monocytogenes, 1987-91.

Chairperson, Group E64 Expert Committee on Detection and Enumeration of Listeria monocytogenes in Milk and Milk Products; Gram-positive pathogens, United States Contingent of International Dairy Federation, 1987-94.

Ad Hoc Reviewer, U.S. Department of Agriculture BARD Research Grants Program, 1988.

Member, Annual Meeting Program Committee, Institute of Food Technologists, 1988-1991.

Scientific Advisor, World Health Organization, Scientific Working Group on Epidemiology and Disease Prevention. Trip to Lagos, Nigeria to advise investigators at the University of Lagos, College of Medicine, on research approaches to study the microbiological safety of fermented weaning foods, August 19-27, 1988.

Review Team Member, U.S. Department of Agriculture-Cooperative State Research Service. Comprehensive Department Review of the Department of Food Science and Nutrition, University of Minnesota, St. Paul, October 31-November 4, 1988.

Scientific Advisory Board, International Committee on Food Microbiology and Hygiene of the International Union of Microbiological Societies to plan its 14th International Symposium, 1988-1990.

Reviewer, Wisconsin Department of Development-Small Business Innovation Research Proposal, 1988.

Writing Committee, NASULGC Division of Agriculture-Committee on Biotechnology, Socio-Economic Subcommittee Basebook/Leaflet Series on the Social and Economic Effects of Biotechnology, 1988-1990.

Ad Hoc Reviewer, Freedom Magazine, 1988.

Project Monitor, International Life Sciences Institute-Nutrition Foundation, Listeria and Food Safety Research Projects, 1988-95.

Member, Membership Committee, American Academy of Microbiology, 1989-90.

Ad Hoc Reviewer, Hatch Program, Massachusetts Agricultural Experiment Station, University of Massachusetts-Amherst, 1989.

Executive Board, International Association of Milk, Food and Environmental Sanitarians, Secretary, 1989-90; Vice-President, 1990-91; President-Elect, 1991-92; President, 1992-93; Past-President, 1993-94.

Member, Council for Agricultural Science and Technology Task Force on "Assessment of Risk Associated with Pathogenic Microorganisms in Food," 1989-94.

Ad Hoc Reviewer, Connecticut Sea Grant College Program, University of Connecticut, 1989.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agriculture Research Service, Research proposals. 1989.

Ad Hoc Reviewer, Natural Sciences and Engineering-Research Council of Canada proposals, 1989-95.

State Key Contact, American Society for Microbiology Public and Scientific Affairs Board, 1989-91.

Ad Hoc Reviewer, Washington State Beef Commission Research Grants Program, 1990.

Ad Hoc Reviewer, U. S. Department of the Army Research Grants Program, 1990.

Ad Hoc Reviewer, American Council on Science and Health, booklet series, 1990.

Quality and Safety Scientific Advisory Group, Wisconsin Milk Marketing Board, 1990.

Executive Committee, International Union of Microbiological Societies-International Committee on Food Microbiology and Hygiene, American Society for Microbiology representative, 1990.

Ad Hoc Reviewer, U.S. Food and Drug Administration's Bacteriological Analytical Manual, 7th ed., 1990.

Ad Hoc Reviewer, Rutgers-The State University of New Jersey, Research proposal, 1990.

Ad Hoc Reviewer, U.S. Department of Agriculture-Agricultural Research Service, Research papers, 1985-93.

Scientific Committee, International Conference on Listeria and Food Safety (June 13-14, 1991), Laval, France, 1990-91.

Technical Session chairman, Institute of Food Technologists, 1991 Annual Meeting, Dallas, TX, 1990-91.

Jury Chairperson, International Association of Milk, Food, and Environmental Sanitarians' Educator Award, 1991-92.

Ad Hoc Reviewer, U. S. Department of Agriculture - Cooperative State Research Service, National Research Initiative Competitive Research Grants, 1991-2004.

Program Areas: Ensuring Food Safety: Preharvest Section and Postharvest Section
 Animal Molecular Genetics and Gene Mapping
 Mechanisms of Animal Disease
 Value Added Products
 Water Resources Assessment & Protection
 Ecosystem Science
 Soil & Soil Biology
 Epidemiological Approaches for Food Safety
 Food Characterization/Process/Product Research

External Examiner, Ph.D. Thesis, McGill University, 1991.

ASM Foundation Scientific Lecturer, American Society for Microbiology, 1991-93.

Reviewer, Book Chapter for Proceedings of NIH Campylobacter Symposium, 1991.

Correspondent, Food Safety Notebook, 1990-99.

Ad Hoc Reviewer, Alaska Sea Grant Program, 1991.

Ad Hoc Reviewer, USDA Food News, 1991.

Ad Hoc Reviewer, Cambridge University Press, Microbiology Texts, 1991.

Chair-Elect, Southern Extension and Research Activity - Information Exchange Group on Food Safety, 1991-95.

Ad Hoc Reviewer, Marcel Dekker, Food Microbiology and Food Safety Texts, 1991, 94.

Advisory Committee, Listeria 1992, The Eleventh International Symposium on Problems of Listeriosis, Copenhagen, 1991-92.

Ad Hoc Member and Chairperson, Annual Meeting Program Committee, International Association of Milk, Food and Environmental Sanitarians, 1991-92.

Chairman, Institute of Food Technologists Food Microbiology Division, Office Scientific Affairs Committee, 1991-2007.

Scientific Program Committee, 2nd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing Escherichia coli Infections, Bergamo, Italy, 1992-94.

Ad Hoc Reviewer, U. S. Department of Agriculture - Food Safety and Inspection Service, Proposal to determine microbiological profile of U. S. beef supply, 1992.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Department Review of the Department of Food Science, North Carolina State University, Raleigh, April 12-17, 1992.

Ad Hoc Reviewer, National Academy of Sciences Institute of Medicine, Report on Emerging Infections: Microbial Threats to Health, 1992.

Member, Institute of Food Technologists Samuel Cate Prescott Award Jury, 1992-95.

Ad Hoc Reviewer, Encyclopaedia of Food Science, Food Technology and Nutrition, 1992.

Expert Panel Member, Dairy Research Foundation, Assess safety of products from freeze concentration of dairy streams, 1992.

Ad Hoc Reviewer, Medical Research Council of Canada, Research proposal, 1992.

Ad Hoc Reviewer, International Life Sciences Institute North America, Research papers, 1989-96.

Member, International Life Sciences Institute-North America, Publications Committee, 1992-94.

External Assessor, University Pertanian Malaysia, Appointment of faculty to Food Science and Biotechnology Department, 1992-95.

Member, Group E32 Expert Committee on Gram-Negative Bacteria, United States Contingent of International Dairy Federation, 1992-94.

Member, National Academy of Science - Institute of Medicine, Food Forum, 1993-99.

Review Team Member, U. S. Department of Agriculture - Cooperative State Research Service.
Comprehensive Review of the Department of Food Science and the Center for Advanced Food Technology, Rutgers-The State University of New Jersey, New Brunswick, NJ, March 22-26, 1993.

Scientific Program Committee Member, 3rd International Conference of ASEPT, Food Safety '94, 1993-94.

Ad Hoc Reviewer, Pennsylvania State University College of Agricultural Sciences, USDA Special Grant on Milk Safety Proposals, 1993.

Ad Hoc Advisor, Secretary of Agriculture Mike Espy, Escherichia coli O157:H7 Research: Past, Present, and Future, February 1993.

Scientific Advisor, National Live Stock and Meat Board, Food Safety Round Table II, 1993.

Scientific Advisor, Grocery Manufacturers of America, Microbiology Safety and Control Working Group, 1993.

Invited Expert, U. S. Department of Agriculture, Food Safety and Inspection Service, Testify at regional hearing on the safety of the nation's meat and poultry supply, Atlanta, GA, June 11, 1993.

Chair, American Society for Microbiology, Public and Scientific Affairs Board - Ad Hoc Committee on Food Safety, 1993-2009.

External Examiner, The University of the West Indies, Food Microbiology program, 1993-96.

Ad Hoc Reviewer, American Society for Microbiology, Sayers and Whit Book on "Microbial Pathogenesis," 1993.

Chairperson, Scientific Advisory Committee on Food Safety, National Live Stock and Meat Board, 1993.

Member, Publications Committee, International Life Sciences Institute North America, 1992-95.

Response Panel Member, Joint Council on Food and Agricultural Sciences, Meeting on Nutritious and Safe Food, 1993.

Member, Search Committee, U. S. Department of Agriculture Food Safety and Inspection Service, Deputy Administrator "Super Scientist" position, 1993-94.

Reviewer, Beef Industry Council and National Live Stock and Meat Board, Safe Food Backgrounder, 1993.

Ad Hoc Advisor, Advisory Committee on the Microbiological Safety of Food, Working Group on Vero Cytotoxin-Producing Escherichia coli, Department of Health, London, England, 1993-95.

Member, American Society for Microbiology, Committee on Microbiological Literacy, 1993-94.

Invited Respondent, Journal of the American Medical Association, 1993.

Member, International Association of Milk, Food and Environmental Sanitarians, Strategic Long Range Planning Task Force, 1993-95.

Expert Reviewer, Association of Official Analytical Chemists, Test Kit Performance Testing Program, 1993-95.

External Advisor, University of Guadalajara, Ph.D. degree program of Alejandro Castillo Ayala, 1993-96.

Chairperson, National Academy of Sciences - Institute of Medicine Food and Nutrition Board Food Forum, Committee on HACCP, 1993-94.

Member, National Research Council Board on Agriculture, Panel on Animal Health and Veterinary Medicine, 1993-96.

Invited Expert, U. S. House of Representatives, Committee on Agriculture, Subcommittee on Department of Operations and Nutrition, Hearing on Meat and Poultry Inspection, Washington, DC, March 16, 1993.

‘Member, Georgia Beef Board, GA Food Safety Alliance Team, 1993-99.

Ad Hoc Reviewer, Institute for Science in Society, Washington, DC, White Paper on Foodborne Pathogens in Meat and Poultry, 1993-94.

Member, Review Panel, International Life Science Institute-North America, Future Leaders Awards, 1994-2000.

Trustee Members, Executive Committee, International Life Sciences Institute, 2014.

Invited Contributor, Southeastern Agriculture Experiment Stations - CSRS Impact Report, Food Safety Research Contributions, 1994.

Elected Representative, U. S. Department of Agriculture - Food Safety and Inspection Service, HACCP Round Table, Washington, DC, March 30-31, 1994.

Expert, Fletcher, Vautier Moore (Barristers & Solicitors), New Zealand, Listeriosis manslaughter prosecution, 1993-94.

Representative, Georgia Agricultural Experiment Station, Regional Project DC93-02, "Assuring Food Safety Through Control of Foodborne Disease Agents," 1994-97.

Member, U. S. Department of Agriculture - Food Safety and Inspection Service, Technical Analysis Group on Processing, 1994.

Member, Scientific Advisory Committee, International Life Sciences Institute, First Pan American Conference on Food Safety, 1994-95.

Member, Southern Association Agricultural Experiment Stations Directors, Advisory Committee on Food Science and Technology (AC-4), 1994-99.

Member, Joint U. S. Department of Agriculture/University Committee on Food Safety, Enhancing Cooperation in Food Safety Research and Education, 1994.

Member, Scientific Advisory Board, GENE-TRAK Systems, 1994.

Member, American Society for Microbiology Raymond W. Sarber Award Selection Committee, 1994-96.

External Examiner, The University of the West Indies, M.S. Thesis of Roshini Mahaiaj, 1994.

Jury Member, DFISA-American Society of Agricultural Engineering Food Engineering Award, 1994.

Member, European Verotoxin-producing Escherichia coli (VTEC) Club, 1994-2000

Chairman, International Association of Milk, Food and Environmental Sanitarians - Past President's Advisory Committee, 1993-94.

Chairman, International Association of Milk, Food and Environmental Sanitarians - Finance Committee, 1993-94.

Ad Hoc Reviewer, International Life Sciences Institute, Food Safety proposal, 1994.

Ad Hoc Reviewer, American Society for Microbiology, Book proposal, 1994.

Ad Hoc Reviewer, National Science and Technology Council, Subcommittee on Food Safety, Security and Production's Strategic/Implementation Plan, 1994.

Advisor, Ophidian Pharmaceutical, Inc., USDA Small Business Research Program Phase I Grant, "Development of an antidote for E. coli O157:H7 verotoxin" project, 1993-95.

Invited Participant, USDA/University Workshop on Enhancing Cooperation in Food Safety Research and Education, Washington, DC, March 8-9, 1994.

Ad Hoc Advisor, National Live Stock and Meat Board Blue Ribbon Task Force on E. coli O157:H7, 1994.

Member, Georgia Poultry Emergency Committee, 1994-99.

Ad Hoc Reviewer, Board of Regents of the State of Louisiana, Research proposal, 1994-95.

External Examiner, The University of the West Indies, M.S. Thesis of Vidia Doodnath, 1994.

Scientific Advisor, International Meat and Poultry HACCP Alliance, Poultry Enhancement Program-Pilot Study, 1994.

Expert Participant, Research Triangle Institute and U. S. Department of Agriculture, Project on risk analysis, 1993-94.

Invited Participant, USDA-Agricultural Research Service, Conference on Regional Vitiation Development, Atlanta, GA, July 13, 1995.

External Examiner, The University of the West Indies, M.S. Thesis of Lorraine Westcarr, 1995.

Ad Hoc Reviewer, Food and Agriculture Organization of the United Nations, International Consultative Group on Food Irradiation, Technical Monograph, 1995.

Reviewer, University of New South Wales, Department of Food Science and Technology, Sydney, Australia, Food Microbiology Teaching and Research Program, 1995.

Scientific Program Committee, 3rd International Symposium and Workshop on Verocytotoxin (Shiga-Like Toxin)-Producing *Escherichia coli* Infections (VTEC '97), 1995-97.

Third Party Expert, Animal Health Institute, Food Safety Network, 1995-2001.

Reviewer, National Research Council, Food Chemicals Codex, 4th edition, 1995.

Resource Person/Interview, Iowa Public Radio, Market-to-Market (Farm News), Food Safety, July, 1995.

Ad Hoc Reviewer, American Society for Microbiology, P. Murray Book on “Pests and Pestilence in the Modern Age of Medicine,” 1995.

Chairman, American Society for Microbiology, Ad-Hoc Committee on Food Safety, 1995-

Member, International Life Sciences Institute-North America, Membership Committee, 1995-96.

Member, International Life Sciences Institute-North America, Technical Committee on Food Microbiology, Organizing Committee on ILSI-USDA-sponsored Conference of Emerging Pathogens, 1995-96.

Invited Participant, The Food Drug Law Institute, Food Update ‘95 (Academic Fellowship), 1995.

Reviewer, Institute of Medicine, Food and Nutrition Board, Food Chemicals Codex, 1995.

Member, The Advancement of Sound Science Coalition, 1995-99.

Invited Participant, Food and Drug Administration, Regulatory Reform Workshop/A New Partnership, 1995.

Member, Food and Drug Administration Advisory Committee Task Group on *Vibrio vulnificus*, 1995.

Reviewer, University of the West Indies, University Project Implementation Unit, Research Proposal on “The Production of Mozzarella Cheese from Buffalo Milk,” 1995.

Member, Rhône-Poulenc, Food Safety Expert Team, 1995.

Invited Participant, U. S. Department of Agriculture-Food Safety and Inspection Service, Microbiological methods development workshop, March, 1995.

Member, Georgia Tech Industrial Advisory Committee, HACCP Working Group, 1995.

Member, International Life Sciences Institute, First Pan American Conference on Food Safety, Scientific Committee, 1994-95.

Member, American Meat Institute’s Science and Education Panel, 1995-96.

Chairman, American Society for Microbiology, Task Force on Food Microbiology Laboratory Accreditation Program, 1996-97.

Chairman, Odwalla Nutrition and Safety Advisory Council, 1996-97.

Member, International Life Sciences Institute-North America, Nominating Committee, 1996-97.

Member, McDonald's Olympic Food Service Team, Atlanta, GA, 1996.

Ad Hoc Reviewer, Van Nostrand Reinhold Publishers, Book Proposal (Food Safety Law), 1996.

External Assessor, Universiti Pertanian Malaysia, evaluate appointments to the post of Associate Professor/Professor in the Faculty of Food Science and Biotechnology, University of Agriculture, Malaysia, 1996-98.

Reviewer, American Society for Microbiology, Book Review, *Escherichia coli* in Domestic Animals and Humans. ASM News 62:153 (1996).

Member of Scientific Advisory Council, The Refrigeration Research and Education Foundation, 1996-2002.

Reviewer, International Fresh-cut Produce Association, Book Review (Food Safety Guidelines for Fresh-cut Produce), 1996.

Consultant, Ophidian Pharmaceuticals, Madison, WI, USDA Small Business Research Program Phase II Grant (Development of an Antidote for *E. coli* O157:H7 Verotoxin), 1995-97.

Reviewer, International Life Sciences Institute, World Health Organization book on "Health Education in Food Safety," 1996-97.

Reviewer, International Consultative Group on Irradiation, Joint Food and Agriculture Organization of the United Nations/International Atomic Energy Agency (WHO), White Paper on "Control of Pathogens in Poultry Meat," 1996.

External Examiner, The University of the West Indies, M.S. Thesis of Lisa Indar, 1996.

External Examiner, The University of the West Indies, M.S. Thesis of Siddiqua N. Mohammed, 1996.

External Examiner, The University of the West Indies, M.S. Thesis of Ellison P. Floyd, 1996-97.

Editorial Board, John Wiley & Sons, Inc., "Encyclopedia of Food Science and Technology" (Second Edition), 1997-2000.

Scientific Advisor, Produce Marketing Association (Nuffer, Smith, Tucker, Inc.; Public Relations) Development of an advisory for consumers to assess the significance of a foodborne outbreak to them, 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, "Coliforms and *E. coli*: Problem or Solution?", 1998.

Member, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, U.S.. Environmental Protection Agency, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Andrew D. Persad, 1997.

Scientific Advisor and Spokesperson, International Fresh-cut Produce Association, Washington, DC, Television Media Video on “Packaged Salad Safety,” 1997.

Consultant, Immunological Associates of Denver, USDA Small Business Research Program Phase I Grant (Development of a Rapid Method to Detect *E. coli* O157:H7), 1997-98.

External Examiner, The University of the West Indies, M.S. Thesis of Gloria R. Boodoosingh, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on *Cyclospora*, Washington, DC, July 23, 1997.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2000.

Member, International Scientific Advisory Board of Food Micro ‘99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, NSF International, Proposed Standard 75 (NSF International Standard for Foods - Non-Potentially Hazardous Foods), 1997.

Reviewer, Western Association of Agricultural Experiment Station Directors, Cooperative Regional Research Project W-122 Proposal (Improve Food Safety through Discovery and Control of Natural and Induced Toxicants and Antitoxicants), 1997.

Reviewer, Trends in Food Science & Technology (Elsevier Trends Division), Book Review, “*Escherichia coli*: Mechanisms of virulence,” 1997.

Reviewer, National Academy of Sciences-Institute of Medicine, “Food Chemicals Codex: First Supplement to the Fourth Edition,” 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Darin A. Sukha, 1997.

Reviewer, International Fresh-cut Produce Association, White paper on the microbiology of fresh-cut produce, 1997.

Reviewer, Chapman & Hall, Book Proposal Review, “Food Safety” (Rodricks, Taylor and Hulebak, eds.), 1997.

Member, International Life Sciences Institute-North America, Long-Range Program Committee, 1997-99.

Member, International Life Sciences Institute-North America, Program Oversight Committee, 1997-98.

External Evaluator, University Pertanian Malaysia, Promotion evaluation of Associate Professor Gulam Rusul Bin Rahmat Ali to Professor, 1997.

Reviewer, Ronald McDonald House Charities, Research proposal, 1997.

Scientific Advisor and Intermediary, New York State Department of Agriculture & Markets and Rite Foods, Microbiological criteria for hummus, 1997.

Member, International Fresh-cut Produce Association, Food Safety Task Force, 1997-1999.

Invited Commentor, Food and Drug Administration Docket No. 96N-0449 (Current Science and Technology on Fresh Juices) through the American Society for Microbiology, January 1997.

Reviewer, International Foundation for Science, Stockholm, Sweden, Research grant proposal, 1997.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1997 and 1998.

Reviewer, Marcel Dekker, Book proposal (Pharmacology and Physiology of Phycotoxins), 1997.

Member, Scientific Advisory Panel, Environmental Protection Agency, Panel on Microbiology - Efficacy Testing, 1997.

External Examiner, The University of The West Indies, M.S. Thesis of Andrew Dev Persad, 1997.

Member, Fresh Produce Subcommittee, National Advisory Committee on Microbiology Criteria for Foods, Public Meeting on President's Initiative to Ensure the Safety of Imported and Domestic Fruits and Vegetables, Washington, DC, November 17, 1997.

Reviewer, National Academy of Sciences - Institute of Medicine, First Supplement to the Food Chemicals Codex, 4th edition, 1997.

Book Reviewer, Chapman & Hall, Food Product Development Capstone Course Textbook, 1997.

Reviewer, Arkansas Science & Technology Authority, Research proposals, 1997.

Invited Expert Testimony, U.S. Senate Committee on Agriculture, Hearing on Food Safety (represented American Meat Institute, Grocery Manufacturers of America, National Broiler Council, National Food Processors Association and National Turkey Federation), October 8, 1997.

Scientific Advisor and Spokesperson, The Association for Dressings and Sauces, Atlanta, GA Television News Video on "Mayonnaise Safety", 1997.

International Scientific Advisory Board, Food Micro '99, 17th International Symposium of the International Committee on Food Microbiology and Hygiene, 1997-99.

Reviewer, University of Georgia College of Veterinary Medicine, research paper, 1997.

Invited Participant, Food and Drug Administration/National Science Foundation/U. S. Department of Agriculture, Workshop in Enhancing Food Safety through the Use of Sensors, Washington, DC, September 24, 1997.

Member, International Life Sciences Institute - North America, Executive Committee, 1998-2000.

Member, Fellows Committee, International Association of Milk, Food and Environmental Sanitarians, 1998.

Chairman, Georgia-Pacific Health Smart™ Advisory Board, 1998-2001.

Reviewer, Canada Foundation for Innovation, Research Infrastructure Projects, 1998.

Member, Council for Agricultural Science and Technology Committee on Foodborne Pathogens - Update of Recommendations, 1997-98.

Member, Institute of Food Technologists, Samuel Cate Prescott Award Jury, 1998-2001.

Reviewer, National Science Foundation, Centers proposals, 1998.

Advisor, International Sprout Growers Association and Green Giant, Pathogen contamination of sprouts, 1998.

Scientific Communicator, Institute of Food Technologists, 1998-

Reviewer, The Wellcome Trust, Research proposal, 1998.

Panel Member, U.S. Department of Agriculture-Food Safety Inspection Service, Conference on New Technologies to Improve Food Safety, July 28, 1998.

External Examiner, The University of the West Indies, M.S. Thesis of Ricardo Ramirez, 1998.

Member, Food Safety Award Committee, International Association of Milk, Food and Environmental Sanitarians, 1997.

Reviewer, Canada Foundation for Innovation, Center proposal, 1998.

Invited Reviewer, U.S. Department of Agriculture-Agricultural Marketing Service, Quality Through Verification Program, 1998.

Invited Panelist, U.S. Food and Drug Administration, Public Meeting on Sprouts, September 28-29, 1998.

Reviewer, Clemson University, South Carolina Agriculture and Forestry Research System, Research proposal, 1998.

Member, Food and Drug Administration Senior Biomedical Research Service (SBRS) Credentials Committee, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Catherine Berkeley, 1998.

External Examiner, The University of The West Indies, M.S. Thesis of Faith Spencer-Crossman, 1998

Reviewer, University of Nebraska-Nebraska Research Initiative, Research Grant Proposal, 1998.

Member, International Association for Milk, Food and Environmental Sanitarians, NFPA Food Safety Award Committee, 1998.

Editorial Board, Encyclopedia of Food Science and Technology, 2nd edition, John Wiley Publishers, 1997-2000.

Member (Scientific Expert), Alliance of the California Foodborne Disease Network, Los Angeles, CA, 1997-2000.

Member, American Society for Microbiology, Committee on Agricultural and Food Microbiology, 1997-2003.

External Examiner, The University of The West Indies, M.S. Thesis of Kartikeya Tripathi, 1998.

Invited Expert and Rappateur, American Society for Microbiology Colloquium on “Food safety: current status and future needs,” Nashville, TN, August 14-16, 1998.

Member, Food Micro ‘99, 17th International Symposium of the IUMS International Committee on Food Microbiology and Hygiene, International Scientific Advisory Board, 1998-99.

Member, Produce Marketing Association, “Stop & Think Questions on Foodborne Illness,” Advisory Committee, 1997-98.

Invited Panelist, U.S. Department of Agriculture-Food Safety and Inspection Service, Conference on Technology to Improve Food Safety, Washington, DC, July 28, 1998.

Invited Panelist and Advisory Committee Member, Food and Drug Administration, Public Meeting on Sprouts, Washington, DC, September 28-29, 1998.

Elected Member, Operations Committee, National Alliance for Food Safety, 1998-2000.

Invited Panel Member, National Aeronautics and Space Administration, Food Technology Commercial Space Center Technical Review, 1998-99.

Invited Reviewer, Georgia Department of Agriculture, Food Safety Evaluation of New Products, 1998.

Invited Reviewer; Ad Hoc Advisory Group, National Institutes of Health, Office of Dietary Supplements, Peer review of public information fact sheets on dietary supplements, 1998.

Member, Georgia Department of Agriculture, Crisis Communication Committee, 1998-2009.

Member, International Life Sciences Institute, Program Planning Committee for the Conference on The National Food Safety Initiative: Implications for Microbial Data Collection, Analysis and Applications, 1998.

Member, International Life Sciences Institute-North America, Publication Committee, 1998-2000.

Invited Moderator, U.S. Department of Agriculture Secretary Dan Glickman, Presentation on “Food Safety and Public Health,” University of Georgia, March 13, 1998.

Invited Panel Members, National Academy of Sciences Meeting on Ensuring Safe Food from Production to Consumption, Washington, DC, April 29-30, 1998.

Scientific Advisor, U.S. Environmental Protection Agency, 1998-2005.

Scientific Advisor, Chick-fil-A, Alleged Foodborne Outbreak of *Klebsiella pneumoniae* Infections Associated with Chicken Salad, September, 1997.

Scientific Communicator, Institute of Food Technologists Scientific Communicator Committee, 1998-2008.

Expert, General Mills, Food Safety Video, 1999.

Member, Institute of Food Technologists, Chief Research Officers Task Force, 1999-2007.

Member, American Meat Science Association, “The Role of Microbiological Testing in Beef Food Safety Programs” Task Force, 1998-99.

Reviewer, International Foundation for Science, Stockholm, Sweden, Food Safety Research Grant Proposal, 1999.

Member, American Meat Institute, Blue Ribbon Task Force on *Listeria*, 1999.

Moderator, Georgetown University, Washington, DC, Ceres Forum on Research Priorities and Intervention Strategies for *Listeria*, May 19, 1999.

Reviewer and Contributor, National Cattleman’s Beef Association, Food Safety Information Resource, 1999.

Chairman, Institute of Medicine, Food Forum Symposium, Food Safety Policy, Science and Risk Assessment: Strengthening the Connection, 1999.

Reviewer, Rutgers - The State University of New Jersey, New Jersey Agricultural Experiment Station Research Proposal, 1999.

Member, U. S. Food and Drug Administration Deputy Commissioner, Search Committee, 1999-2000.

Reviewer and Resource Person, American Meat Institute, Issue statement on *Listeria monocytogenes*, 1998-99.

Member, University of Georgia Research Professionals’ Promotion Panel, 1999.

Member, American Association of Cereal Chemists, Annual Meeting on “Functional Foods: Strategies for the Food Industry,” Program Advisory Committee, 1999-2000.

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 2000-2003.

External Examiner, The University of the West Indies, M.S. Thesis of Karen Shaw, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Wayne Benjamin, 1999.

External Examiner, The University of the West Indies, M.S. Thesis of Nalini N. Boodram, 1999.

Member, International Association of Milk, Food and Environmental Sanitarians, Fellows Award Selection Committee, 1999.

Member, U. S. Food and Drug Administration and University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Advisory Council, 1999-2009.

Member, U. S. Food and Drug Administration, Senior Biomedical Research Service (SBRS) Credentials Committee, 1999-2002.

Member, American Meat Institute Foundation, *Listeria* Research Committee, 1999-2009.

Member, Charles Valentine Riley Memorial Foundation, Conference on Food Engineering: Development and Adoption of New Technologies with a Focus on Reducing Foodborne Diseases, Program Advisory Committee. 1999.

Member, Canada Foundation for Innovation, Review Committee (proposals submitted by the University of Guelph) 1999.

Reviewer, International Foundation for Science, research proposal, 1999.

Member, International Life Sciences Institute - North America, Presidential Search Committee, 1999.

Member, Odwalla, Nourishment and Safety Advisory Council, 1997-2000.

Member, Georgia Public Health Team, 1999-2009.

Member, Fresh Produce Committee, National Advisory Committee on Microbiological Criteria for Foods, Public Meeting on Sprouts, Washington, DC, March 29, 1999.

Advisor, Molecular Innovations Inc., Denver, CO, USDA Small Business Research Program Phase II Grant (Rapid Detection of *Escherichia coli* O157:H7), 1999-2001.

Member, U. S. Food and Drug Administration Science Board, Subcommittee to review research program of the Center for Food Safety and Applied Nutrition, 1999.

Member U.S. Defense Science Board Task Force on Defense Against Biological Weapons, 2000.

Member, National Institutes of Health, Center for Scientific Review Special Emphasis Panel, 2000.

Invited Consultant, International Life Sciences Institute-North America Food Microbiology Committee, Panel on *Listeria* in Foods, 2000.

Scientific Advisor and Spokesperson, Gold Kist, Atlanta, GA, Video on “Microbiological Safety of Chicken Nuggets,” 2000.

Scientific Advisor and Spokesperson, American Meat Institute Foundation, Food Safety Advisory Council, 1999-2000.

Invited Reviewer, American Society for Microbiology, U.S. Food and Drug Administration - U.S. Department of Agriculture Food Safety Strategic Plan, 2000.

Member, The Canada Foundation for Innovation, Expert College of Reviewers, New Innovations Committee, 2000-2003.

Member, ECOP/ESCOP Food Safety Subcommittee, 2000.

Elected Member, Institute of Food Technologists Executive Committee (Membership Representative), 2000-2003.

Reviewer, U.S. Food and Drug Administration Risk Assessment of *Vibrio parahaemolyticus* in raw molluscan shellfish, 2000.

Expert, Food and Agriculture Organization of the United Nations and World Health Organization, Risk Assessments of Microbiological Hazards in Foods Expert Panel, 2000-2002.

Reviewer, John Wiley & Sons, Dictionary of Food Science and Technology proposal, 2000.

Member, American Association of Cereal Chemists 2nd Annual Functional Foods Conference, Program Advisory Committee, 2000.

Expert Resource for News Media, International Food Information Council Foundation, Food Insight Media Guide on Food Safety and Nutrition, 2000-2002.

Invited Commenter/Reviewer, Academic Press, Encyclopedia of Food Microbiology, 1999.

Editorial Committee, Charles Valentine Riley Memorial Foundation, Reducing foodborne illness: Advancing adoption of new technologies, 2000.

Member, Biosys, Scientific Advisory Board, 2000-2001.

Reviewer, Food and Drug Administration Center for Veterinary Medicine, Competitive Grants, 2000.

Reviewer, Food and Drug Administration, Risk assessment of the public health impact of foodborne *Listeria monocytogenes*, 2000.

Reviewer, University of Massachusetts, Massachusetts Agricultural Experiment Station, Research Proposal, 2000.

Scientific Advisor, Dyn Corp/U.S. Environmental Protection Agency, Office of Pesticides Program, Antimicrobial Division, 2000-2003.

Excom-Member, Institute of Food Technologists, Publications Committee, 2000-2003.

Member, Experiment Station Committee on Organization and Policy (ESCOP) Task Force on Food Safety, 2000.

Vice-Chair, Experiment Station Committee on Organization and Policy (ESCOP) Committee on Food Safety, 2000-2002.

Member, International Life Sciences Institute-North America, Membership Development Committee, 2000-

Member, International Life Sciences Institute-North America, Program Committee, 2000-2002.

Member, International Life Sciences Institute-North America, Steering Committee for “Science-Based Food Safety Objectives-Beyond HACCP,” 2000-2001.

Scientific Advisor, North American Blueberry Council, Crisis Management Team, 2000-2009.

Panel Member, U.S. Environmental Protection Agency, FIFRA Scientific Advisory Panel, 2000-2003.

Reviewer, Meat & Livestock Australia, Research and Development Project (Final Report) on Shiga toxin-producing *E. coli*, 2000.

Reviewer, International Foundation for Science, Research Grant (Cloning and Sequencing of a Region of *E. coli* O157:H7), 2000.

Reviewer, Maryland Agricultural Experiment Station, Research Proposal, 2000-01.

Reviewer, Natural Sciences and Engineering Research Council (NSERC) of Canada, Strategic Project, 2000.

Member, Institute of Food Technologists, Expert Panel to draft report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century, 2000-02.

Chairman, Council for Agricultural Science and Technology (CAST), Issue Paper on “Intervention Strategies for Safety of Foods of Animal Origin,” 2000-03.

External Assessor, Universiti Putra Malaysia, Evaluate appointments to Associate/Professor in the Faculty of Food Science and Biotechnology, 2000-03.

Invited Testimony, U.S. Senate Agriculture, Nutrition and Forestry Committee, Hearing on Food Safety, represented CAST, September 20, 2000.

Reviewer, U.S.-Israel Binational Agricultural Research and Development Fund (BARD), Research Proposal, 2000-01.

Vice Chairperson, World Health Organization and Food and Agricultural Organization of the United Nations, Expert Consultation on Risk Assessment of Microbiological Hazards in Foods, Rome, Italy, April 30-May 4, 2001.

Chairman, World Health Organization and Food and Agriculture Organization of the United Nations, Expert Consultation and Risk Assessment of Microbiological Hazards in Foods, Working Group on *Salmonella* spp. in eggs and broiler chickens, Rome, Italy, April 30-May 4, 2001.

Member, Institute of Food Technologists, Subcommittee to Propose Nominees for Committee on Nominations and Elections, 2001.

Reviewer, National Agency for the Promotion of Science and Technology of Argentina, Review proposal “Predictive models for growth and inactivation of pathogens relevant to minimally processed foods,” 2001.

Member, National Organic Standards Board, Task Force to Review Compost Regulations in USDA’s Organic Rule, 2001-2002.

Chairman, American Academy of Microbiology, Colloquium on “The Role of Antimicrobials in Agriculture: A Critical Scientific Assessment” Working Group, November 2-4, 2001.

Expert, U.S. General Accounting Office, USDA’s HACCP-based Inspection Models Project (HIMP) pilot, 2001.

Chair, American Society for Microbiology, Comments to Food and Drug Administration on Risk Assessment and Action Plan for Foodborne *Listeria monocytogenes* in Ready-to-Eat Foods, 2001.

External Examiner, Ohio State University, Promotion to Professor of Ahmed Yousef, 2001.

External Examiner, Rutgers-The State University of New Jersey, Promotion to Associate Professor and Tenure of Karl Matthews, 2001.

External Examiner, Universiti Putra Malaysia, Promotion to Professor of Son Radu, 2001.

Panel Member, GRAS Review of Pullulan, 2001-2002.

External Assessor, Universiti Putra Malaysia, Appointment to Associate Professor/Professor in the Faculty of Food Science and Biotechnology, 2001-2003.

External Examiner, Universiti Putra Malaysia, Evaluation of Ph.D. Thesis of Sahilah Abdul Mutalib, 2001.

Reviewer, Food and Drug Administration Science Achievement Awards, 2001.

Invited Contributor, University of Sussex and UK Defence Evaluation and Research Agency, Science Foresight Project, 2001.

Invited External Reference, Kansas State University Nominations for Distinguished Graduate Faculty Award for Daniel Fung, 2001.

Invited External Reference, Oklahoma State University, Nomination for the Eminent Faculty Award for Stanley Gilliland, 2001.

Invited External Reference, Colorado State University, Nomination for University Distinguished Professor for John Sofos, 2001.

Reviewer, United States-Israel Binational Agricultural Research and Development Fund (BARD) research proposal (Foodborne pathogens *Salmonella enteritidis* and *Escherichia coli* O157:H7:cross-resistance to antibiotics, sanitizers and food preservatives), 2001.

External Examiner, The University of the West Indies, Evaluation of Ph.D. Thesis of Lisa Indar-Harrinath, 2001-03.

External Examiner, University of Tasmania, Evaluation of Ph.D. Thesis of Janelle Brown, 2001-2002.

Reviewer, Canada Foundation for Innovation, New Opportunities Fund Proposals (Nova Scotia Agricultural College), 2001-2003.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2001-2003.

Invited Reviewer, Beef Cattle Research Council of Canada, Research Proposal, 2001.

Reviewer, Institute of Food Technologists, Expert Paper on “Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh-cut Products,” 2001.

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agricultural *E. coli* O157:H7 Farm-to-Table Process Risk Assessment, 2001-2002.

Reviewer, U.S. Environmental Protection Agency, Review of Pathogen Reduction Protocol to Reduce Foodborne Pathogenic Bacteria in Fruit and Vegetable Process Water, 2001.

Expert Panelist, U.S. Environmental Protection Agency Antimicrobials Division, Efficacy Protocol Review Expert Panel, 2001-2005.

Co-chairperson, International Life Sciences Institute, Annual Meeting, Symposium on Bovine Spongiform Encephalopathy, 2001-2002.

Invited Participant, American Meat Institute, Meeting with the Centers for Disease Control and Prevention to address pathogen contamination of meat and poultry, 2001.

Reviewer, Natural Sciences and Engineering Research Council of Canada, Research Proposal on “Microbial Food Safety-Integrated Modelling Techniques for Farm to Fork Risk Assessment,” Strategic Project, 2001.

Reviewer, Biotechnology and Biological Sciences Research Council of the United Kingdom, Research Proposed on “Dose-Dependent Infection Dynamics of *E. coli* O157:H7 in Cattle,” 2001.

Expert Panel Member, Institute of Food Technologists, Expert Report on “The Science of Emerging Foodborne Pathogens and Implications for Control in the 21st Century,” 2001.

Member, McDonald’s Food Safety Advisory Council, 2001-2009.

Reviewer, Institute of Food Technologists, Book Review, “Microbial Foodborne Diseases: Mechanisms of Pathogenesis and Toxin Synthesis.” *Food Technology* 55:87, 2001.

Reviewer, Institute of Food Technologists, Expert Report on the “Evaluation and Definition of Potentially Hazardous Foods,” 2001-2002.

Member, American Academy for Microbiology, General and Applied Microbiology Recruitment Committee, 2001-2002.

External Examiner, Utah State University, Promotion to Professor of Burt Weimer, 2001.

Member, National Organics Standards Board of USDA/National Organic Program, Compost Task Force, 2001-2002.

Member, American Society for Microbiology, Nominating Committee for President-Elect, 2001-2002.

Reviewer, Resources for the Future (RFF) Press, *Food Safety* book, 2001-2002.

Member, U.S. Food and Drug Administration, Scientific Achievement Awards Evaluation Committee, 2001.

External Examiner, Iowa State University, College of Veterinary Medicine, Promotion to Professor, James Dickson, 2001.

External Advisor, Michigan State University, National Food Safety and Toxicology Center, Strategic Plan for Center, 2001.

Member, Institute of Food Technologists, Committee of IFT Liaisons to the International Life Sciences Institute, 2001-2002.

Founding Member, Food Safety Research Consortium, comprised of Resources for the Future, University of Maryland, University of Georgia, University of California-Davis, Michigan State University, University of Massachusetts, and Iowa State University, 2002-2009.

Member, Institute of Food Technologists, Task Force on Assisting the Continued Integrity of the U.S. Food Supply, 2001-2002.

Steering Committee Member, Third National Sanitation Foundation International Food Safety Conference, 2001-2002.

Invited External Reference, U.S. Food and Drug Administration nomination for appointment to Senior Biomedical Research Program for David Acheson, 2002.

Invited External Reference, International Association for Food Protection and National Food Processors Association nomination for Food Safety Award for Nelson Cox, 2002.

Invited External Reference, International Association for Food Protection nomination for Citation Award for John Cervený, 2002.

Member, American Academy of Microbiology, Committee on Election to Fellowship, 2002-2007.

Invited External Reference, Institute of Food Technologists nomination for Fellow for Katherine Swanson, 2002.

Invited Reviewer, National Science Foundation, proposal for Integrated Research and Education in Environmental Systems, 2002.

Member, Milbank Memorial Fund, Consortium on Reducing the Burden of Foodborne Illness, 2002.

Invited Evaluator, Argentina National Agency of Promotion Cientifica and Tecnologia proposals, 2002.

Chairman, International Life Sciences Institute Risk Science Institute, *Listeria monocytogenes* Expert Panel Review, Steering Committee, 2002.

Invited Reviewer, United States Civilian Research and Development Foundation for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2002.

International Editorial Advisory Board, *Encyclopedia of Animal Science*, Marcel Dekker, 2002-2009.

invited Advisor, U.S. Government Accounting Office (GAO), Audits of U.S. government food safety activities, Review of security of food processing from deliberate contamination, 2002.

Member, 5th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections - VTEC 2003, Edinburg, Scotland, 2002-2003.

Member, National Institutes of Health, National Institute of Allergy and Infectious Diseases, Partnerships Biodefense Initiative Review Panel, Small Business: Infectious Diseases and Microbiology, 2002.

Host, USDA Foreign Agricultural Service Cochran Fellow, Virginia Montero Campos (Costa Rica), 2002.

Reviewer, Food and Drug Administration, Center for Veterinary Medicine, Grant application (Resistant *E. coli* in humans and poultry), 2002.

Reviewer, USDA National Organic Standards Board TAP report on magnesium oxide, 2002.

Review Panel, Food and Drug Administration, proposal for renewal of the Joint Institute for Food Safety and Applied Nutrition, 2002.

Advisory Board, Partnership for Food Safety Education, 2002-2005.

Member, International Life Sciences Institute-North America, Nominations Committee, 2002.

Reviewer, Food and Drug Administration Bacteriological Analytical Manual, Chapter 10 on “Detection and Enumeration of *Listeria monocytogenes* in Foods,” 2002.

Reviewer, Versar, Environmental Protection Agency “*E. coli* O157:H7 Criteria Document,” 2002.

Invited Expert, Institute of Food Technologists Task Order #5 Expert Panel, Intentional Contamination of Food, 2002-2003.

Drafting Team, President’s Council of Advisors for Science and Technology (Office of Science and Technology), Research priorities for improved assurance of food and water safety in the U.S., 2002.

GRAS Expert Panel, Mead Johnson, Safety Review: *Lactobacillus rhamnosus* strain GG, 2002-2003.

Host, USDA Foreign Agricultural Service Cochran Fellow, Diana Banati (Central Food Research Institute, Budapest, Hungary), 2002.

Host, USDA Foreign Agricultural Service International Cooperation and Development Program, Yugoslavian Food Safety Officials (Risk Assessment-Based Food Safety Policy making), 2002.

Member, College of Reviewers, Canada Research Chairs Program, National Sciences and Engineering Program, 2002-

Member, International Life Sciences Institute-North America, Annual Meeting Scientific Session Planning Committee, 2002-2003.

Steering Committee Member, Food Safety Research Consortium, 2003-2009.

Review Coordinator, National Academy of Sciences - Institute of Medicine, Report on “Use of Scientific Criteria and Performance Standards for Safe Foods,” 2003.

Member, International Life Sciences Institute-North America, Communications Committee, 2003-2007.

Member, American Meat Institute Foundation, Research Committee, 2001-2009.

Chair Designate, Institute of Food Technologists, Government Relations Committee, 2003-2004.

Invited Expert, Institute of Food Technologists, Task Order No. 7 Expert Panel (Biosecurity), 2003-2004.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2006

Member, Fifth ASEPT International Conference “Analyse de risques et *Listeria monocytogenes*/*Listeria monocytogenes* Risk Analysis,” Scientific Committee, 2003-2004.

Consultant, U.S. Department of Agriculture-Agricultural Marketing Service, Microbiological Data Program, 2003-2005.

Invited Expert, Secretary of Health and Human Services Tommy Thompson, Secretary’s Roundtable on Obesity/Nutrition, July 30, 2003.

Member, Foodborne Pathogens & Disease, Editorial Board, 2003-2009.

Reviewer, U.S. Civilian Research & Development Foundation (CRDF) for the Independent States of the Former Soviet Union, proposal for the Science Centers program of the U.S. Department of State, 2003.

Reviewer, World Health Organization and Food and Agriculture Organization of the United Nations, Risk Assessments of *Salmonella* in eggs and broiler chickens, 2002.

Jury Member, Food and Drug Administration Scientific Achievement Awards, 2003.

Reviewer, Centers for Disease Control and Prevention, Foodborne Diseases Branch, Computer-based case study on Applied Food Safety Research, 2003.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Milena Corredig), 2003.

Reviewer, U.S. Department of Agriculture - Agricultural Research Service, Research Project Plan (Biology and Control of Human Pathogens on Fresh Produce), 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Robert Buchanan, 2003.

Evaluator, Food and Drug Administration, Senior Biomedical Research Service, Recertification of Arthur J. Miller, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Chairman, National Academy of Sciences, U.S.-Iran Workshop on Foodborne Disease Surveillance Systems, 2003-2005.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

External Examiner, Purdue University, Promotion to Professor of Arun Bhunia, 2003.

External Examiner, North Carolina State University, Promotion to Professor of Sophia Kathariou, 2003.

Review Coordinator, National Academy of Sciences - National Research Council, Report on “Workshop on Exploring a Vision: Integrating Knowledge for Food and Health,” 2003-2004.

Invited Reviewer, Danish Research Agency Centres of Excellence Programme, Proposal entitled “Microbial Opportunistic Pathogens - A Severe Problem to Human Health,” 2003.

Invited Reviewer, Danish Research Agency, Centres of Excellence Programme, Proposal entitled “The Center for the Ecology of Pathogenic Traits in the Environment and Humans,” 2003.

Member, American Foods Group, Corporate Food Safety Advisory Committee, 2003-2005.

Jury Panel, Fifth ASEPT International Conference “*Listeria monocytogenes* Risk Analysis,” Scientific Posters, 2004.

GRAS Expert Panel, Mead Johnson, Safety Review: Prebiotic Ingredients for Addition to Infant Formula, 2003-2006.

Invited Expert, U.S. Government Accounting Office, Agriculture and food security issues, 2003.

Member Expert Panel, Cooperating for Food Safety, Best Practices for Control of *E. coli* O157:H7 in Ground Beef, 2004-2009.

Invited Expert, Argentinian public health, federal meat inspection, and beef industry, Testing beef for Enterohemorrhagic *E. coli* O157:H7 and Shiga Toxin-Producing *E. coli*, 2003.

Invited Expert, United Kingdom Chilled Food Association, Priorities for research, 2003.

Invited Expert, Harris Interactive, Optimal daily intake study, 2003.

Invited Reviewer, Canada Research Chairs, Evaluate nomination of Charles Dozois, 2003.

Invited Expert, U.S. Department of Agriculture, Center for Nutrition Policy and Promotion, Dietary Guidelines Advisory Committee, Food Safety Subcommittee, Advice on food safety guidelines for consumers, 2003.

Reviewer, Council for Agricultural Science and Technology (CAST), Report on Food Safety and Fresh Produce, 2003-04.

Jury Member, International Association for Food Protection, International Leadership Award Committee, 2003-06.

Consultant, State of Yucatan in Mexico, Study to establish “tolerable” levels of *Salmonella* in meats (Zaida Mussaret), 2003-04.

Invited Testimonial, *Foodborne Pathogens and Disease* journal, 2003-04.

Co-convenor, American Society for Microbiology Annual Meeting, Roundtable on “Addressing the Issue of Antibiotic Resistant Foodborne Bacteria through the Application of Risk Assessment,” 2004.

Invited External Evaluator, University of Mysore, Ph.D. thesis of B. P. Padmapriya (Molecular methods for the detection of enterotoxigenic staphylococci and application in food quality programs, 2004.

Member, Lallemand-Ivy/Vet Life Pathogen Reduction Advisory Board, 2004.

Reviewer, Canada Foundation for Innovation. New Opportunities Fund proposal (George Van Der Merwe), 2004.

Review Coordinator, National Academy of Sciences- National Research Council, “Identifying and assessing unintended effects of genetically engineered foods on human health,” 2004.

Invited Lectures, NASA and NLM Internet Global Lecture Library (www.pitt.edu/~super1/). Two supercourses on food safety, (1. Contamination of Foods by Pathogens in the Environment and 2. Food Safety challenges from Farm to Table) 2004.

Steering Committee Member, USDA-FDA Global Conference on Good Agricultural Practices, 2004-2005.

Member, State of Georgia Agroterrorism Committee, 2004.

Consultant, General Mills, Risk Assessment of Refrigerated Products, 2004.

Juror, Institute of Food Technologists Congressional Support for Science Award, 2004-2005.

Reviewer, Merial, Evaluation of *E. coli* O157:H7 vaccine, 2004.

Chair, Food Safety Research Consortium - Centers for Disease Control and Prevention, Food Attribution Data Workshop, 2003.

Chair, Institute of Food Technologists, Government Relations Committee, 2004-2005.

Member, National Academy of Sciences - National Research Council, Committee on National Needs for Research in Veterinary Science, 2004-2005.

Member, International Life Sciences Institute-North America, Strategic Planning Committee for Food Safety Program, 2004

Chair, Institute of Food Technologists, Expert Report on “Antimicrobial resistant Microorganisms: Perspectives on Food Safety,” 2004-2005.

Member, American Association of Meat Processors, Food Safety and Science Committee, 2004-2009.

Reviewer, Marcel Dekker, Encyclopedia of Animal Science, 4 manuscripts (1. Pathogens in Animal Products: Sources and Control; 2. Pathogens in Animal Products: Major Biological Hazards; 3. Animal Source of Food: Quality and Safety - Meat and Poultry; 4. Animal Source of Food: Quality and Safety - Milk and Eggs), 2004.

Invited Moderator, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Oral Presentations, 2004.

Jury Member, ASEPT 5th International Conference: *Listeria monocytogenes* and Risk Analysis, Laval, France, Poster Presentations, 2004.

Invited External Reference, Kansas State University, University Distinguished Professor nomination of Daniel Fung, 2003-2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Russell Flowers, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Susan Hefle, 2004.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Maribeth Cousin, 2004.

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004.

Member, Warnex, Inc., Scientific Advisory Board, 2004-2006.

Member, Cooperating for Food Safety, Expert Panel, 2003-2008.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Arthur Miller, 2005.

Invited Nominator and External Reference, American Academy of Microbiology, Robert Brackett, 2003.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Richard Whiting, 2005.

Invited Request for Comment, The U.S. Government Accountability Office (GAC), Federal food safety consolidation, 2004.

Invited External Evaluator, University of Minnesota Department of Food Science & Nutrition, tenure and promotion to Associate Professor of Francisco Diez-Gonzalez, 2004.

Invited External Evaluator, Cornell University Department of Food Science, tenure and promotion to Associate Professor of Martin Wiedmann, 2004.

Jury Member, International Association for Food Protection, Fellows Election Panel, 2004-2005.

Member, 6th International Symposium on Shiga toxin producing *Escherichia coli* (VTEC 2006), Melbourne, Australia, Scientific Program Committee, 2004-2006.

Member, Global Good Agricultural Practices Research & Extension Conference, Orlando, FL, Planning Committee, 2004-2005.

Member, Institute of Food Technologists, Task Force on Governance, 2004-2006.

Session Chair, University of Massachusetts, Food Safety Research Consortium, Workshop on Economic Impact of Food Safety Interventions, 2004.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Lactulose as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Galacto-oligosaccharides as a prebiotic in infant formula, 2004-2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on Polydextrose as a prebiotic in infant formula, 2004-2005.

Member, State of Georgia Agro-terrorism Committee of Homeland Security Working Group, Steering Advisory Committee, 2004.

Co-Chair, American Academy of Microbiology, Colloquium on Agriculture and Food Microbiology Research Opportunities, 2004-2005.

Chair, American Society for Microbiology, Office of Public Affairs, White Paper on USDA Microbiology Research Opportunities, 2004-2005.

Advisor, Nippon Suisan Kaisha (Nissui), Biological Control of *Listeria* in food processing facilities, 2004.

Member, State of Georgia Food Security Tabletop Exercise Committee, Steering Advisory Committee, 2004-2005.

Reviewer, Canadian Foundation for Innovation, University of Manitoba Large Animal Biosecurity Laboratory, 2004.

Reviewer, La Agencia Nacional de Promocion Cientifica y Tecnologia, research proposal, 2004.

Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2004.

Reviewer, Washington State University, IMPACT Center, proposal review, 2004.

Reviewer, Blackwell Publishing, IFT Press series, book proposal, 2004.

Author, Emerging Issues in Food Safety, Microbiology of Fresh Produce, book preface, 2005.

Reviewer, Canada Foundation for Innovation, New Opportunities Funds proposal (Takuji Tanaka), 2005.

Member, Mead Johnson Nutritionals, GRAS Expert Review Panel on *Lactobacillus rhamnosus* strain GG as a probiotic in infant formula, 2005-2006.

Invited External Evaluator, University of Maryland, College of Agriculture and Natural Resources, Department of Nutrition and Food Science, appointment as Professor and Dean of Cheng-I Wei, 2005.

Member, Food Safety Research Consortium, Advisory Committee on Conference for Prioritizing Opportunities to Reduce Foodborne Risks, 2005.

Member, Institute of Food Technologists Press Editorial Advisory Board, 2005-2006.

Member, US Congressman Lynn Westmoreland's Agricultural and Natural Resources Advisory Council, 2005-2008.

Member, Global Good Agricultural Practices (GAPs) Research and Extension Conference, Planning Committee, 2004-2005.

Invited External Evaluator, Washington State University Department of Food Science and Human Nutrition, tenure and promotion to Associate Scientists and Extension E3 of Dong-Hyun Kang, 2005.

Member, Commission for a New Georgia, Agribusiness Technical Advisory Group, 2005.

Reviewer, National Research Council, Food Safety and Foodborne Disease Surveillance Systems report, 2005.

Chairman, Food Safety Research Consortium, Food Safety Interventions and Food Attribution Workshop, 2005.

Member, International Association for Food Protection, Rapid Response Task Force, 2005-2006.

Invited External Evaluator, North Dakota State University Department of Veterinary and Microbiological Sciences, tenure and promotion to Associate Professor of Catherine Logue, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees Nominating Committee, 2005-2006.

Invited External Evaluator, North Carolina State University Department of Food Science, promotion to Professor of Lee-Ann Jaykus, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of John Luchansky, 2006.

Invited Expert, RTI International, USDA-Food Safety and Inspection Service Expert Panel on Risk Factors for *E. coli* O157:H7 Contamination of Ground Beef, 2005-2006.

Reviewer, Washington State University IMPACT Center, Grant proposal, 2005.

Reviewer, USDA-SBIR Grants in Food Science and Nutrition, 2005-2006.

Invited External Evaluator, Michigan State University, reappointment of Ewen Todd as Director of the National Food Safety and Toxicology Center, 2005.

Invited External Evaluator, Pennsylvania State University Department of Food Science, promotion to Professor of Stephen Knabel, 2005.

Member, Institute of Food Technologists, Nicholas Appert Award Jury, 2005-2008.

Co-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program, Chasing Zeros session, 2006.

Vice-Chairman, International Life Sciences Institute-North America, Annual Meeting Scientific Program Planning Committee, 2005-2007.

Invited Expert, International Food Informational Council, first responders food safety/security training program for National Center for Food Protection and Defense, 2005.

Invited External Reference, Kansas State University, Graduate School, nomination of Daniel Fung for Distinguished Graduate Faculty Award, 2005.

Invited Expert, ABC Good Morning America, Safety of foods in home refrigerators, 2005.

Invited External Reference, Institute of Food Technologists, Fellow nomination of Kiyoko Kubuomura, 2005.

Invited Expert, U.S. Department of Agriculture, Biotechnology Research in Agricultural Biosecurity Workshop, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Jenny Scott, 2005.

Invited Reviewer, UK Food Standards Agency, Review of Verotoxin-producing *E. coli* /STEC research, 2005.

External Reference, International Association for Food Protection, Fellow nomination for Robert Brackett, 2005.

Member, International Symposium on Problems on Listeriosis (ISOPOL) XVI, Organizing Committee, 2005-2007.

Nominator, International Association for Food Protection, nomination of Larry Beuchat for FPA Food Safety Award, 2005.

Invited Reviewer, U.S. Department of Agriculture - Agricultural Marketing Service, Qualified through Verification System, 2005.

Invited External Reference, International Association for Food Protection, Fellow nomination of Gale Prince, 2005.

Reviewer, Kansas State University, Targeted Excellence Program, reviewed proposal, 2005.

Reviewer, National Pork Board, research proposals, 2005-2006.

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Agriculture and Food Microbiology Committee, study on Microbiology Research Opportunities and Needs within USDA Competitive Grants Program, 2005.

Invited External Reference, International Association for Food Protection, nomination of Catherine Nnoka for the Harold Barnum Industry Award, 2005.

Member, International Life Sciences Institute-North America, Board of Trustees, Development Committee, 2005.

Reviewer, Springer, book proposal on Microbial Ecology of Food Systems, 2005.

Scientific Expert, Food and Drug Administration - Center for Veterinary Medicine, External Review Committee for CVM's National Antimicrobial Resistance Monitoring System (NARMS) research program, 2005-2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Review Coordinator, Institute of Medicine, Daily Mineral Intakes for Military Personnel report, 2005-2006.

Invited Expert, Hong Kong Agri-Food and Veterinary Authority, expert guidance on microbiological specifications for foods, 2005-2007.

Member, International Life Sciences Institute-North America, Board of Trustees Program Committee, 2006-2009.

External Reference, International Association for Food Protection, Food Safety Award, Letter of nomination for U.S. Department of Agriculture-ARS Microbial Food Safety Research Award, 2006.

National Spokesperson, National Chicken Council, Food safety issues associated with avian influenza virus, 2006-2008.

Chairperson, International Life Sciences Institute-North America, 2007 Scientific Program Planning Committee, 2006-2007.

Invited Reviewer, U.S.-Israel Binational Agricultural Research & Development Funds (BARD), research proposal, 2006.

Invited Participant, McDonald's Worldwide Convention, Orlando, FL, 2006.

Chairperson, National Academies, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2005-2006.

Invited Reviewer, National Academies Press, Food Safety and Foodborne Disease Surveillance Systems, 2006.

Chairman, McDonald's Food Safety Advisory Council, 2006-

Member, Earthbound Farm Food Safety Advisory Council, 2006-2009.

Member, 6th International Symposium on Shiga Toxin (Verocytotoxin) Producing *Escherichia coli* Infections (VTEC 2006), International Scientific Program Committee, 2005-2006.

Spokesperson, Best Food Nation, 2006.

Member, National Turkey Federation, Avian Influenza Scientific Advisory Board, 2006-2009.

Expert Resource, International Food Information Council Foundation, Resource for reporters on food safety issues, 2007-2009.

Invited Reviewer, Research Triangle Institute, Review USDA-Food Safety and Inspection Service food safety risk assessment model, 2006.

Review Coordinator, Institute of Medicine, Report by Committee on the Mineral Requirements for Cognitive and Physical Performance of Military Personnel, 2005-2006.

Reviewer, USDA-CSREES National Research Initiative on Nanoscale Science and Engineering for Agriculture and Food Systems, research proposal, 2006.

Spokesperson, National Chicken Council, Radio Tour (14 interviews) on Avian Influenza, 2006.

Nominator, International Association for Food Protection, nomination of Paul Hall for Harold Barnum Industry Award, 2006.

Invited External Reference, International Association for Food Protection, nomination of Ecolab for Black Pearl Award, 2006.

Nominator, Institute of Food Technologists, Fellow nomination of Bruce Cords, 2007

Board Member, Cooperating for Food Safety, 2006-2009.

Member, Canadian Leaders Opportunity Fund College of Reviewers, 2006-2009.

Reviewer, U.S. Department of Homeland Security, reviewed University of Minnesota National Center for Food Protection and Defense, 2006.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Nominating Committee, 2006-2009.

Member, National Institute for Animal Agriculture, Annual Meeting, Symposium Committee, 2006-2007.

Member, U.S. Highbush Blueberry Council, Crisis response team, media contact for foodborne illness, 2006-

Reviewer, Wiley-Interscience, Handbook of Prebiotics and Probiotics, 2nd edition, 2006.

Reviewer, The Georgian National Science Foundation, research proposals, 2006-2007.

Reviewer, National Pork Board, research proposals, 2006.

Member, Scientific Advisory Board, GangaGen, on-farm food safety interventions, 2006-2013.

Reviewer, Agriculture and Agri-Food Canada, research proposal, 2006-2007.

Reviewer, USDA-Small Business Innovation Research program, research proposals, 2006.

Invited Participant, Co-FARM (The Coalition on Funding Agricultural Research Missions), Congressional Visits Day, 2006.

Advisor, Singapore Agri-Food and Veterinary Authority, *Salmonella* in meats, 2006-2007.

Reviewer, Blackwell, The Microbiology Safety of Foods in Healthcare Settings (B. Lund and P. Hunter), 2006.

Advisor, The Coca-Cola Company, microbiological matters associated with beverages, 2005-2010.

Invited Reference, University of Georgia, Dean of College of Public Health, Philip Williams, 2006.

Advisor, RESOLVE, Inc., USDA-FSIS risk-based inspection measurement criteria, 2006.

Invited External Reference, Kansas State University, James Marsden evaluation for Regents Distinguished Professor, 2006.

Member, Robert Wood Johnson Foundation Food Safety II Project Workshop Committee, University of Maryland, 2006-2007.

Invited External Reference, American Meat Science Association International Award nomination for John Sofos, 2006-2007.

Reviewer, Washington State University, International Marketing Program for Agricultural Commodities and Trade (IMPACT), research proposal, 2006.

Convener, American Society for Microbiology Annual Meeting Symposium on Impact of the Food Chain on the Emergence of Antibiotic Resistance in Human, 2007.

Member, Illinois Institute of Technology National Center for Food Safety and Technology-UGA Center for Food Safety Workshop on Role of Testing in the Safety of Fresh Produce, Organizing Committee, 2007.

Moderator, ISOPOL XVI (The International Symposium on Problems of Listeriosis), Opening Session, March 20, 2007.

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008.

Representative, American Society for Microbiology, CoFARM (Coalition on Funding Agricultural Research Missions) Congressional Visits, Washington, DC, April 18-19, 2007.

Moderator, Cooperating for Food Safety, Best Practices for Improving Food Safety: A National Symposium, Washington, DC, October 31, 2007.

Moderator, Institute of Medicine Workshop on Nutritional Risk Assessment: Bridging Perspectives, Sharing Methodologies, Identifying Data Challenges, Washington, DC, March 1, 2007.

Chairman, ConAgra Food's Food Safety Advisory Council, 2007-

Invited Participant, SQF Institute (Food Marketing Institute) Leafy Greens Workshop, Chicago, IL, March 28-30, 2007.

Chairperson, American Academy of Microbiology, Colloquium on Global Food Safety, Steering Committee, 2007-2009.

Invited External Reference, Kansas State University, Professional Performance Award for Daniel Fung, 2007.

Reviewer, National Academies National Research Council Proceedings of an Iranian-American Workshop: Food Safety and Foodborne Disease Surveillance Systems, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Jenny Scott, 2007.

Member, Georgia Department of Human Resources, Division of Public Health, Food Service Rules and Regulations Implementation Advisory Workgroup, 2006-2010.

Scientific Advisor, Taco Bell Fresh Produce Food Safety Initiative, 2006-2009.

Scientific Advisor, Sterilex, Owings Mills, MD, 2007.

Invited Non-Government Organization Representative, Codex Alimentarius Commission Ad Hoc Intergovernmental Task Force on Antimicrobial Resistance, IFT Representative, 2007-2008.

Advisory Board Member, University of California-Davis Center for Produce Safety, 2007-2009.

Scientific Advisor, Clinical Advisors, 2007.

Lead Expert, International Food Information Council Media Training on Food Safety, 2007.

Member, Mars Scientific Advisory Council, 2007-2009.

Reviewer, The Wellcome Trust research proposal on *Bdellovibrio* as living antibiotics, 2007.

Invited Testimony, U.S. House Appropriations Committee, Rep. Jack Kingston, Food safety issues associated with food imports, September 2007.

Scientific Advisor, Prepara, Inc. (addresses 21st Century Threats, preparedness and emergency response), Advisory Board, 2007-2008.

Reviewer, National Sciences and Engineering Research Council of Canada (NSERC), Strategic Project Grant (O.D. Baik, University of Saskatchewan), 2007.

Laboratory Analysis, Minnesota Department of Health, food samples associated with *Salmonella* outbreak, 2007.

Consultant, U.S. Government Accounting Office, study for Senators Edward Kennedy and Barbara Boxer of the Senate Committee on Health, Education, Labor, and Pensions on FDA oversight of fresh produce safety, 2007.

Peer Reviewer, Versar, Inc. (environmental consulting firm), FDA Center for Food Safety and Applied Nutrition documents and reports addressing various aspects of food safety, 2007-2008.

Peer Commenter, Booz/Allen/Hamilton, Kraft Foods benchmarking study to better understand how leading companies are addressing food safety and quality programs, 2007.

Nominator, American Society for Microbiology, nomination of Bala Swaminathan for Gen-Probe Joseph Award, 2007.

Invited Testimony, Georgia Senate Oversight Committee, Hearing on Imported Seafood, Safety of imported fish and shellfish, November 16, 2007.

External Evaluator, University of Minnesota, School of Public Health, promotion of Craig Hedberg to Professor, 2007.

Reviewer, Garland Science/Taylor and Francis, Case Studies in Infectious Diseases book chapter, 2007.

External Evaluator, University of Tennessee, Department of Food Science and Technology, promotion of David Golden to Professor, 2007.

Reviewer, Wiley-Blackwell, Essential Food Safety Assurance: Managing HACCP and food safety throughout the global supply chain book proposal, 2007.

Reviewer, International Food Information Council, Question and answer fact sheet on antimicrobial resistance microbes in foods, 2007.

Nominator, American Society for Microbiology, ASM Founders Distinguished Service Award nomination of Ann Vidaver, 2007-2008.

Invited Reviewer, Netherlands Organization for Scientific Research (NWO) - Council for Earth and Life Sciences, research proposal on spread of pathogens in ecosystems, 2007.

Invited Reviewer, Shaheed Beheshti University of Medical Sciences, Tehran, Iran, research paper on diarrheagenic *E. coli*, 2007.

Chairman and Convenor, U.S. Centers for Disease Control - Food Industry Safe Foods Forum, 2007-

Invited External Reference, Oklahoma State University, Regents Distinguished Research Award nomination of Stanley Gilliland, 2007.

Invited External Reference, University of Illinois, Faculty Award for Excellence nomination of Scott Martin, 2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of John Luchansky, 2007.

Invited Reviewer, Oregon Agricultural Experiment Station, Animal Health and Disease research proposals, 2007.

Invited External Evaluator, Washington State University, Department of Veterinary Clinical Sciences, promotion of William Sisco to Professor, 2007.

Invited External Reference, North Carolina State University, Alumni Association Outstanding Research Award nomination of Lee-Ann Jaykus, 2007.

Member, International Life Sciences Institute-North America, 2008 Annual Meeting Scientific Program Planning Committee, 2007.

Invited External Evaluator, Emory University, Rollins School of Public Health, promotion of Christine Moe to Professor, 2007.

Invited Expert, The National Academies National Research Council, 2006 Assessment of Research Doctorate Programs, 2006-2007.

Nominator, International Association for Food Protection, IAFP Maurice Weber Laboratorian Award nomination of Bala Swaminathan, 2007.

Invited Participant, University of Maryland - Food and Drug Administration Joint Institute for Food Science and Applied Nutrition (JIFSAN), Tools for Prioritizing Food Safety Concerns Workshop, Washington, DC, June 4-6, 2007.

Member, Institute of Food Technologists, Government Relations Committee, 2006-2009.

External Reference, University of Georgia Libraries, promotion of Regina Cannon to Librarian IV, 2007.

Laboratory Analysis, Chicago Department of Public Health, food samples associated with *Salmonella* outbreak, 2007.

Reviewer, Canada Research Chairs, nomination of Rafael Garduno, Dalhousie University, 2007.

Reviewer, Canada Research Chairs, nomination of Andreas Schieber, University of Alberta, 2007.

Reviewer, Canada Research Chairs, nomination of Christopher Yost, University of Regina, 2007.

Advisor, Hong Kong Economic and Trade Office, Monica Chen, Director, food safety issues, 2007.

Invited nominator, Oklahoma State University, Gamma Sigma Delta International Distinguished Achievement in Agriculture Award nomination of Stanley Gilliland, 2007.

Expert, Nutri+Food Business Constituents, food safety testing (industry landscape/drivers/constraints), 2007

Member, American Association of Meat Processors, Food Safety and Science Committee, 2007-2008.

Nominator, Institute of Food Technologists, Fellow nomination of Mary Ellen Camire, 2007.

Invited Expert, RTI International, Food and Agricultural Policy Research Program, expert elicitation on the probability of illness per serving for meat and poultry products, 2007.

Invited External Evaluator, Clemson University, Department of Food Science and Human Nutrition, promotion of Xiuping Jiang to Associate Professor, 2007.

Member, International Life Sciences Institute-North America, Board of Trustees Communications Committee, 2007.

Chairperson, National Research Council Committee on the U.S.-Iranian Workshop on Food Safety, 2007-2008.

Member, Institute of Medicine-Food and Nutrition Board Committee on Review of Use of Process Indicators in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009.

Member, University of California-Davis Center for Produce Safety, Technical Advisory Committee, 2007-2010.

Member, Institute of Food Technologists, Current and Emerging Science Issues Expert Advisory Panel, 2008-2010.

Member, National Research Council/Institute of Medicine, Standing Committee on Review of USDA-FSIS Public Health Risk-based Inspection Program, 2008-

Member, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, Scientific Program Committee, 2007-2009.

Abstract Reviewer, 7th International Symposium on Shiga Toxin (Verocytotoxin)-Producing *Escherichia coli* Infections, 2008-2009.

Member, Publix Super Markets Food Safety Council, 2008-

Member, American Association of Meat Processors, Food Science and Science Committee, 2008-

Advisor and Spokesperson, Almond Board of California, Issues Management Plan, 2008-2009.

Member, FDA Reagan Udall Foundation Finance Committee, 2008-2011.

Member, National Conference on Food Safety and Public Health Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Steering Committee, 2008-2009.

Reviewer, Danish Ministry of Foreign Affairs, Consultative Research Committee for Development Research, research proposal (Tanzania) 2008.

Reviewer, MacArthur Fellows Program, Catherine Donnelly nominee, 2008.

Reviewer, Springer, New journal (Journal of Food and Environmental Virology) proposal, 2008.

Reviewer, Ontario Food Safety Research Program (Canada), Proposal on Reduction of *E. coli* O157:H7 in ground beef using a combination of bundles, 2008.

Invited Expert, University of Maryland - Food and Drug Administration Joint Institute for Food Safety and Applied Nutrition, Workshop on Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns, 2008.

Reviewer, Canadian Foundation for Innovation, Infrastructure project proposal (Elaine Petrof, Queens University), 2008.

Invited Expert, Centers for Disease Control and Prevention, Briefing and Brainstorming Session on Outbreak of *Salmonella* Poona Infections in the USA and Canada, 2008.

Nominator/Letter of Support, International Association for Food Protection - Grocery Manufacturers Association Food Safety Award for International Commission on Microbiological Specifications for Foods, 2008.

Evaluator, U.S. Department of Agriculture-Agricultural Research Service, Promotion of Dr. Manan Sharma, 2008

Reviewer, Ontario (Canada) Research Fund - Research Excellence Program, Proposal on Novel Strategies for the Control of Foodborne Pathogens in Poultry (University of Ottawa), 2008.

Invited Expert, Food and Drug Administration (Commissioner Andrew von Eschenbach), Listening session on explanations for the current *Salmonella* outbreak associated with tomatoes and peppers, July 14, 2008.

Invited Expert, Animal Agriculture Alliance Third Party Subject Matter Experts on Antimicrobial Resistance, 2008-

Invited Expert, Illinois Department of Public Health, Office of Health Protection (Jayne Nosari), Alleged botulinum toxin food poisoning; interpreting test results (nonspecific deaths of mice), December 3, 2008.

Invited Expert, Institute of Food Technologists, Comments and Recommendations on the Food and Drug Administration's Food Protection Plan, Food Technology 9(08):24, 2008.

Member, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2008-2011.

Reviewer, Springer, New journal (International Journal of Ionizing Radiation) proposal, 2008.

Invited Expert, Paragon Development, Voice-of-Market Forum on MicroBeGone (a polymer with antimicrobial properties), 2008.

Reviewer, Garland Science (Taylor and Francis Group), Book on Case Studies in Infectious Diseases, 2008.

Invited Evaluator, University of Maryland, Tenure and rank of full professor of Robert Buchanan, 2008.

Subject Matter Expert and Advisor, Georgia Committee for Agriculture and Food Defense, 2007-

Reviewer, Springer, New journal (Food Security: The Science and Sociology of Food Production and Access to Food) proposal, 2008.

Invited Evaluator, U.S. Department of Agriculture - Food Safety and Inspection Service, Technical leader/microbiologist position for Dr. Shanker Reddy, 2008.

Reviewer, Food and Agriculture Organization (Rome Italy), EU scientific opinion on pathogen reduction treatment use and antimicrobial resistance, 2008.

Referee, Hartmut Hoffman-Berling International Graduate School of Molecular and Cellular Biology, Application of Fereshteh Jafari, 2008.

Nominator (Letter of Support), Institute of Medicine, Cecil Research Award for Ann Yaktine, 2008.

Chairman, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, Planning Committee, 2008.

Reviewer, John Wiley & Sons, Book (Analytical Food Microbiology: A Laboratory Manual, 2nd Edition) proposal, 2008.

Invited Evaluator, Technion - Israel Institute of Technology, Department of Biotechnology and Food Engineering, promotion to Associate Professor and tenure of Dr. Sima Yaron, 2008.

Member, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, Planning Committee, 2008.

Member, Institute of Food Technologists, Awards Committee Jury for Nicholas Appert Award, 2007-2009.

Invited Reference, Texas A&M University, Vice President for Research candidate, Martin Philbert, 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Future Trends in Food Safety: Changing Market Forces, Emerging Safety, and Economic Impact, (Managing Food Safety Practices from Farm to Table), 2008.

Moderator, Institute of Medicine Food Forum, Workshop on Nanotechnology in Food Products, 2008.

Invited Expert, International Food Information Council, Antibiotic resistance, Media Spokesperson and Advisor, 2008-2009.

Convenor, American Society for Microbiology, Symposium on Emerging Issues in Food Safety: Impact of Globalization of the Food Supply, 2008.

Invited Expert, U.S. Federal Government's Interagency Risk Assessment Consortium (IRAC), Workshop on Research Needs Prioritization for Conducting a Quantitative Risk Assessment of *E. Coli* O157:H7 in Leafy Greens, 2008.

Member, Invited Expert, Tapestry Networks, Food Safety Leadership Network, 2008-2009.

Member, Wiley-Blackwell, IFT Press Series, Editorial Advisory Board, 2006-2009.

Member, International Life Sciences Institute-North America, Scientific Session Program Planning Committee, 2008-2009.

Nominator, Institute of Food Technologists, Fellow nomination of Vijay Juneja, 2008.

Member, International Association for Food Protection, Membership Committee, 2007-2009.

Co-Organizer and Co-Chairperson, International Working Group on Reducing *Salmonella* on Raw Poultry, 2008-

Reviewer, University of California-Davis Center for Food Safety, Research proposals, 2008.

Invited Expert, Mars, Workshop on *Salmonella*, 2008.

Advisor, National Restaurant/Retail Produce Food Safety Consortium, Meetings of Leading Purchasers of Minimally Processed Produce, 2007-2009.

Member, State of Georgia Department of Public Health, Food Service Technical Review Committee, 2007-

Co-Organizer, New York Academy of Sciences, Symposium on Foodborne Illnesses and Food Safety, 2007-2008.

Chairman, U.S. National Academies Planning Committee, The 2nd Korean Academy of Science and Technology - U.S. National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment, 2009.

Review Coordinator, The National Academies National Research Council - Division on Earth and Life Sciences, Report on “Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up Surveillance of In-Commerce Businesses,” 2009.

Invited External Evaluator, Iowa State University Department of Food Science and Human Nutrition, tenure and promotion of Associate Professor of Sam Beattie, 2009.

Expert Advisor, U.S. House Government Oversight and Reform and Domestic Policy Subcommittee, hearing on safety of fresh produce, 2009.

Member, Food and Drug Administration Science Board Subcommittee, Research Planning, Program and Facilities of the Center for Veterinary Medicine, 2009.

Reviewer, Canada-Israel Cooperation in Agricultural Research Program, research proposal, 2009.

Member, ConAgra Foods, From What to How Task Force, 2009-2010.

Nominator, International Association for Food Protection, IAFP-GMA Food Safety Award, Joy Gaze nominee, 2009.

Reviewer, Canada Research Chair, Tier 2 Chair in Infectious Bacterial Diseases, Charles Dozois, 2009.

Invited Nominator, Institute of Food Technologists, Fellow, Rick Holley, 2009.

Co-Chair, International Life Sciences Institute-North America, ILSI-NA Annual Meeting session on “Science Resulting from ILSI-North America Committee Projects” 2009.

Reviewer, University of California-Davis Center for Produce Safety, food safety research proposals, 2009.

Reviewer, Elsevier Science, Encyclopedia for Food Safety book proposal, 2009.

Member, Global Food Safety Initiative, Advisory Council, 2010-

02/2015

Co-Chair, American Academy of Microbiology, Colloquium on “Global Food Safety: Reducing Risk from Farm to Table,” San Francisco, CA, April 24-26, 2009.

Invited Reviewer, Ontario (Canada) Food Safety Research Program research proposal “Toward Better Understanding and Effective Control of *Listeria monocytogenes* on Ontario’s Farm-to-Fork Chain by Indexing the Pathogen,” 2009.

Member, Solae, Scientific Advisory Board, 2010–

Member, American Peanut Council, Manufacturer’s Scientific Advisory Committee, 2009.

Member, XXIV World’s Poultry Congress (Salvador, Bahia, Brazil), Organizing Subcommittee on Food Safety, 2009-2012.

Invited External Evaluator, Emory University, School of Public Health, Department of Epidemiology, promotion to Professor and tenure of Dr. Ruth Berkelman, 2009.

Nominator, Institute of Food Technologists, Fellow nomination of Pina Fratamico, 2009.

Nominator, American Society for Branch Lectureship speaker, nomination of Kathryn Boor, 2009.

Advisor, Universidad del Este, Carolina, Puerto Rico, Development of a Bilingual Minor in Food Safety, 2009.

Reviewer, Elsevier Science, Management in Food Safety book proposal, 2009.

Scientific Advisor, Roka Bioscience, San Diego, CA, 2009-

Nominator, University of Wisconsin-Madison, Department of Nutrition, nutrition internship for Lindsay Smit, 2009.

Member, Malt-O-Meal, Food Safety Review Panel, 2009.

Reviewer, American Meat Institute Foundation, Food safety research proposals, 2009.

Nominator, American Academy of Microbiology, nomination of Lee-Ann Jaykus, 2009.

Reviewer, Georgia National Science Foundation, food safety proposals, 2009.

Member, Food Safety Research Consortium, Assuring Safety of Imported Foods: Public and Private Rules in a Risked-based System Workshop, Organizing Committee, 2009-2010.

Member, USDA-CSREES Workshop on Food Safety and the Public Frontier: Minimizing Antibiotic Resistance Transmission through the Food Chain, Scientific Organizing Committee, 2009.

Nominator, Institute of Food Science & Technology (UK), Fellow nomination of Andrew Bennett, 2009.

Member, Institute of Food Technologists, Current and Emerging Science Issues Advisory Panel, 2009.

Nominator, Massachusetts Institute of Technology, John S. And James L. Knight Foundation Program in Science, Technology and Society for Knight Science Journalism Fellowships, nomination of Garance Burke (Associated Press reporter), 2009.

Reviewer, ASM Press, Pre-harvest Food Safety book proposal, 2009.

Commenter, Institute of Medicine, Food Forum, "Providing Healthy and Safe Foods as We Age" Workshop, 2009.

Nominator, Institute of Food Technologists. Fellow nomination of Stanley Gilliland, 2009.

Member, Kellogg's Food Safety Advisory Council, 2009-2011.

Reviewer, IFT Press/Wiley-Blackwell, "Improving Import Food Safety" book proposal, 2009.

Nominator, MacArthur Fellows Program, nomination of Martin Philbert (University of Michigan), 2009.

Invited Nominator MacArthur Fellows Program, nomination of Craig Hedberg (University of Minnesota), 2009.

Reviewer, Elsevier, book proposal basic food commodities that bridge agriculture, food science, and nutrition, 2009.

Expert Advisor, Argent Diagnostics Bettcher, development and commercialization of Raman spectroscopy technology for detection of foodborne pathogens, 2009.

Co-Chair, American Academy of Microbiology, Colloquium on "Global Food Safety: Reducing Risk from Farm to Table," San Francisco, CA, April 24-26, 2009.

Reference, Oklahoma State University, National Institute for Microbial Forensics Food and Agricultural Biosecurity, letter for Dr. Li Ma for Assistant Professor position, 2009.

Reviewer, Oak Ridge National Laboratories, Oak Ridge, TN, research projects sponsored by Mars, Inc., June 18-19, 2009.

Nominator, American Association for the Advancement of Science Fellow, nomination of Ewen Todd (Michigan State University), 2009.

Nominator, American Academy of Microbiology Fellow, nomination of Colin Hill (University College Cork, Ireland), 2009.

Reviewer, Springer, Food Safety and Risk Analysis book proposal, 2009.

Coordinator, Department of Homeland Security, Site Visit for “The National Center for Food Safety and Defense” proposal between University of Georgia, Emory University, and Georgia Tech, June, 2009.

Reviewer, The National Academies National Research Council, Report on “Toward Sustainable Agricultural Systems in the 21st Century,” 2010.

Reviewer, Qatar National Research Fund (QNRF), “The National Priorities Research Program, 2010.

Member, USDA-ARS and Ohio State University, Scientific Program Committee on Antibiotic Resistance Mitigation, 2010.

Member, International Life Sciences Institute – North America 2010, Scientific Session Program Planning Committee, 2009-2010.

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, for Kathleen Glass, 2010.

Nominator, 2011 National Sanitation Foundation Food Safety Leadership Award, Publix Supermarkets, 2010-2011.

Mentor, Food and Drug Administration – Center for Food Safety and Applied Nutrition, for Sufian Al Khaldi, 2011-2011.

Expert Witness and Consultant, Food and Drug Administration – Office for Regulatory Affairs, Chun's Modified Atmosphere Packaged Shrimp Rolls, 2010-2011.

Member, Animal Health Institute, Scientific Advisory Board, 2010-

Nominator, Institute of Food Technologists, Fellow Nomination of Cherl-Ho Lee, 2010.

Member, U.S. Food and Drug Administration and Department of Health and Human Services Office of the Assistant Secretary of Planning and Evaluation, Expert Panel on Link Between Contamination of Food Products by Various Pathogens and the Rate of Foodborne Illness, 2010.

Commenter, CNN.com, Story on "Soda Fountains Contained Fecal Bacteria," 2010.

Member, Elanco Food Solutions, Scientific Advisory Board, 2010-2012.

External Evaluator, Ohio State University, Department of Food Science and Technology, Promotion to Professor of V. M. (Bala) Balasubramaniam, 2010.

Member, Georgia Food Service Technical Review Committee, 2007-

Expert Advisor, Scientia Advisors, food safety testing and controls, 2010.

Review Coordinator, National Research Council, Division on Earth and Life Sciences, Board on Agriculture and Natural Resources report on "An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program," 2010.

Convener and Commenter, Institute of Medicine Food Forum, Workshop on "Leveraging Food Technology for Obesity Prevention and Reduction Efforts," November 2-3, 2010.

Expert Advisor, Promar International, Effects of U.S. food safety legislation on Japanese agriculture, 2010.

Nominator, Ohio State University Dale A. Sieberling Professorship in Dairy and Food Engineering, letter of support for V. M. Balasubramaniam, 2010.

Reviewer, The Netherlands Organisation for Scientific Research (NWO), VENI grant on "Influence of the abundance, diversity and community composition of soil fungi on the fate (survival) of *Escherichia coli* O157:H7 in soil," 2010.

External Evaluator, University of Wisconsin, Department of Food Science, Promotion to Full Professor of Barbara Ingham, 2010.

Scientific Advisor, Cargill, Control of *Salmonella* in meat processing facilities, 2010.

Member, Animal Health Institute, Committee on the Evaluation of the National Antimicrobial Resistance Monitoring System (NARMS) Data, 2010.

Nominator, University of Wisconsin, College of Agriculture and Life Sciences 2010 Honorary Recognition Award, letter of support for William Sperber, 2010.

External Evaluator, King Saud University, Evaluate Teaching Curriculum and Academic Plans of the Department of Food Science and Human Nutrition, 2010.

Member, Illinois Institute of Technology, National Center for Food Safety and Technology, Expert Science Review Panel for Sprout Safety Task Force, 2010.

Expert, Eastern Research Group, Expert elicitation to assess, across food groups, the likelihood of contamination from different pathogens during harvest, processing and distribution stages of the farm-to-fork continuum, 2010.

Scientific Advisor, PepsiCo-Frito Lay, microbiological food safety issues, 2008-2011.

Scientific Advisor, Kraft, microbiological food safety issues, 2008-2011.

Expert Witness, Pima County Health Department, Tucson, Arizona, Botulism from baked potato, 2010.

Expert Witness, Canadian Department of Justice, Canadian Food Inspection Agency, Shigellosis from imported baby carrots, 2010-2012.

Reviewer, Ontario Ministry of Agriculture, Food and Rural Affairs, 2009/2010 Food Safety Research Program, research proposals, 2009-2010.

External Evaluator, Oklahoma State University, Department of Animal Science, Promotion to Full Professor of Peter Muriana, 2010.

Invited Advisor/Collaborator, National Meat and Poultry Processing Board – Government of India, 2010-

Advisor, Kellogg's, microbiological food safety issues, 2009-2011.

Advisor, Solae, microbiological food safety issues, 2010-

Reviewer, National Research Council, Board on Agriculture and Natural Resources, report on "Toward Sustainable Agricultural Systems in the 21st Century," 2010.

Scientific Advisor, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, topics regarding pathogens in produce for the produce safety rule, 2010-2011.

Nominator, American Academy of Microbiology, nomination of Colin Hill (Cork, Ireland), 2010.

Peer Review Panelist, U.S. Department of Agriculture – Agricultural Research Service, ARS Project Plans for National Program 108 Food Safety (animal and plant products), 2010.

Invited Expert, Scientia Advisors interview on microbiology safety testing. 2010.

Scientific Advisor, Centers for Disease Control and Prevention, National Center for Zoonotic, Veterinary and Emerging Diseases, issues related to microbiological food safety, 2010.

External Evaluator, Illinois Institute of Technology, Promotion to Full Professor and Tenure of Robert Brackett, 2010.

External Evaluator, Iowa State University, Department of Veterinary Diagnostic and Production Animal Medicine, Tenure of Scott Hurd, 2010.

Member and Advisor, U.S. Department of Agriculture – Food Safety and Inspection Service, Expert Committee on National Food Safety Education Campaign (in collaboration with the Ad Council), 2010-2011.

Reviewer, Wiley-Blackwell, book on Recent Advances in Food Safety, 2010.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Organizing Committee, 2010-2011.

Member, Georgia Tech, Workshop on Novel Sampling and Sensing for Improving Food Safety, Technical Committee, 2010-2011.

Moderator, Institute of Medicine, Food Forum, forum on "Development of Dietary Guidance for Non-nutrient Dietary Components," 2010.

Senior Advisor, Leavitt Partners, Washington, DC, 2010-2013.

Reference, Seoul National University, appointment as Associate Professor of Dong-Hyun Kang, letter of recommendation, 2010.

External Evaluator, Cornell University, Department of Food Science, Promotion to Full Professor of Martin Weidmann, 2010.

Scientific Advisor, University of Toronto, School of Public Health, Robert Remis regarding 2008 *E. coli* O157:H7 outbreak in North Bay, Ontario, 2010.

External Evaluator, Kansas State University, College of Veterinary Medicine, Department of Diagnostic Medicine/Pathobiology, Promotion to Full Professor of Doug Powell, 2010.

Member, Institute of Food Technologists, Workshop on Microwave Heating and Safety of Foods, Organizing committee, 2010-2011.

Reference, University of Georgia Research Foundation, Creative Research Award, letter of support for Casimir Akoh, 2010.

Member, International Life Sciences Institute – North America, Membership Development Committee, 2010

Member, 24th World Poultry Congress, Scientific Organizing Committee for Food Safety, 2010-2012.

Member, VoluntaryNet, collaboration between Centers for Disease Control and Prevention, the food industry and the UGA Center for Food Safety on sharing testing data, 2013-

Co-host, Visiting Scholar Professor Li-Min Guo, Urumqi, China, 2012

External Evaluator, Purdue University, Department of Animal Sciences, Promotion to Associate Professor and Tenure of Dr. Paul Ebner, 2011

Co-host, Visiting Scholar, Assistant Lecturer Aymen Mohamed Megahed, Zagazig University, Egypt, 2011

Chair, American Society for Microbiology Founders Distinguished Service Award Committee, 2011.

Organizer, Symposium, "A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh Cut Leafy Greens," IAFP Annual Meeting, Milwaukee, WI, August 3, 2011.

Consultant, The World Bank, Food Pathogens and Food Safety Regulations. 2011.

Evaluator, International Life Sciences Institute Publication Proposal, "Present Knowledge in Food Safety, 2011.

Evaluator, Springer USA Book Proposals and Series, "Retail Food Safety," 2011.

02/2015

Working Group Participant, Western Center for Food Safety, Developing Research Protocols for Manure and Water to Support Variances to Proposed Produce Rule, 2011.

Expert Panel Member, RTI International, Washington, DC. Foodborne Illness Attribution for the Food Safety Modernization Act, 2011.

Organizer and Co-Chairman, CDC-Food Industry Safe Foods Forum, 2007-

Invited Referee, King Saud University, Riyadh, Food Science and Human Nutrition Department, Promotion Evaluation and Scientific Communication, 2011.

Collaborator, Seoul National University Center for Food Safety and Toxicology on developing and implementing joint research projects, joint workshops and international conferences. 2011.

Invited External Reference, Publix Super Markets, Food Safety Training Program Nomination for NSF Food Safety Leadership Award, 2011.

Member, Organizing Committee, Workshop on Novel Sampling and Sensing for Improving Food Safety, Georgia Tech, Atlanta, GA, June 16-17, 2011.

Invited Advisor, American Society for Microbiology, Antibiotic Resistant Organisms Generated and Discharged by Wastewater Treatment – A Public Health Issue, 2011.

Invited Convener, International Life Sciences Institute-NA Annual Meeting Hot Topics/Controversies Session, 2011.

Scientific Advisor and Liaison, International Life Sciences Institute-NA Working Group on Conflict of Interest & Scientific Integrity. 2011-2012.

Member, Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2011.

Invited Expert, FDA/ASPE Food Attribution Expert Elicitation, 2011.

Member, Georgia Foodservice Technical Review Committee, to review proposed procedures and hazard analysis and respond with comments and concerns regarding the plan. 2011.

Invited Reviewer, Abstracts for Workshop on Novel Sampling and Sensors for Improving Food Safety, Georgia Institute of Technology, Atlanta, GA. June 2011.

Reviewer, USDA NARMS Survey for Input on Food Safety, 2011.

Member, Planning Committee, Institute of Medicine Public Meeting on *The Impact of Global Trade on Food Safety: Supply Chain and Policy/Regulatory Approaches to Import Safety*, 2011.

Member, ILSI NA Scientific Program Planning Committee; Attributable Risk Sessions, 2012.

Invited Interview, German *E. coli* outbreak, Associated Press, June 2011.

Invited Mentor, FDA Leadership Organizational Program in the Center for Food Safety and Nutrition, Sufian Al Khaldi, 2011.

Invited Nominator, Cargill, for IAFP Black Pearl Award, letter of support, 2011.

External Evaluator, Dr. Shaohua Zhao, letter of evaluation for appointment in the Senior Biomedical Research Service, U.S. Food and Drug Administration, 2011.

Invited Expert Advisor, Proposal to USDA Foods and Nutrition Service, to establish a Center for School Food Safety Research, University of Georgia, 2011.

Invited Expert, Guidepoint Global Advisors, consultation on *E. coli* outbreak in Germany. 2011

Invited Nominator, CDC, Food Safety Modernization Act to establish a Working Group on food safety and foodborne disease surveillance, 2011.

External Evaluator, IAFP Haverland Citation Award, Invitation to write letter of support for Tino Genigeorgis' nomination, 2011.

Member, Animal Health Institute Scientific Advisory Council, Washington, DC, 2011-

Invited Reviewer, YUM! Brands Standard Operating Procedures regarding pizza toppings and cooking process, 2011.

Invited Evaluator, Council of State Governments, Surveillance and Inspector Training Models, 2011.

Invited Expert, CDC Environmental Health Specialists Network, Atlanta, GA, food cooling practices, 2011.

Invited Liaison, American Society for Microbiology, Meeting with UDA Under Secretary for Research, Education and Economics and Chief Scientist at USDA to discuss research funding issues and specifically those that impact REE and NIFA, 2011.

Expert Advisor, Kellogg's, observation on *Listeria monocytogenes* in dry plants, 2011

Invited Expert, Guidepoint Global Advisors, consultation on trends in microbial testing for food safety, 2011.

External Evaluation, USDA-AMS Microbiological Data Program, letter in support of the program, 2011.

Invited Expert, Starbucks Coffee Company, provide information on the food safety of fresh-pressed juice compared to pasteurized juices, 2011.

Invited Interview, independent health journalist working with Fairwarning, requesting information on seafood safety, focusing on imported seafood, 2011.

Invited Expert, Cargill, clarifying the public health significance of the "coliform" test for flour, 2011.

Invited Expert, Guidepoint Global Advisors, infectious disease experts in Mexico regarding patients with Epstein Barr Virus, 2011.

Invited Expert, Guidepoint Global Advisors, agrobioterrorism, poisoning of crops or water supply bioterrorism: microbial control techniques, 2011.

Invited Expert, WSB-TV, Atlanta, GA, Milkshake microbiological results, 2011.

Invited Nominator, FDA Food Safety Modernization Act (FSMA) Working Group, letter of support for Joan Menke-Schaenzer's nomination, 2011.

Invited Expert, Publix Super Markets Bakery, food safety in pie production, 2011.

Invited Expert, Land O'Frost Co., new line of products and microbiological testing protocols, 2011.

Invited Expert, Baldor Foods, refrigeration temperature for salsa, 2011.

Invited Expert, Unilever, reduced-fat peanut butter, 2011.

Invited Expert, ConAgra Foods, antimicrobials and storage conditions on inoculated pathogenic bacteria in gassed and non-gassed dairy products, 2011.

Invited Expert, "Solae, thermal inactivation of *Salmonella*", 2011.

Invited Expert, NanoICE, regarding research validating efficacy of killing microbes during chilling and preserving raw products, 2011.

Invited Expert, Danisco, food safety of reduced oxygen packaging, 2011.

Expert Advisor, International Food Information Council (IFIC), Washington, DC. *Salmonella* Heidelberg outbreak from ground turkey, 2011.

Expert Advice, Prepara X-Force, Radiation in food in Japan, 2011.

Invited Member, Food Safety Advisory Council, ConAgra Foods, overview of *E. coli* 104:H4 outbreak in Germany, 2011.

External Evaluation, Letter of Support of Bernadette Franco's Application for grant to create new Research, Innovation and Dissemination Centers, Sao Paulo Research Foundation, Sao Paulo, Brazil, 2011.

Invited Expert, Outbreak of *E. coli* O157:H7 in strawberries in Oregon. Questions regarding jam that was already frozen that might have been made from contaminated berries. Bill Keene, Epidemiologist, Oregon Public Health Div., Portland, OR, 2011.

Invited Expert, Administrative Conference of the United States, how existing systems of third-party certification could be tailored to provide confidence appropriate for safety regulators. Met with Professor David Wirth, ACUS consultant, 2011.

Invited Expert, Angela Miles U.S. GAO (Atlanta), Brendon Kretzchmar and Candice, San Francisco, reimbursement of losses of food industry for mistaken food recalls or vehicles of foodborne disease outbreaks, July 2011.

Expert, ConAgra Foods regarding microwave energy against salmonellae and STEC, 2011.

Expert, CDC, Atlanta, *Campylobacter*-contaminated water systems, 2011.

Invited Member, Kellogg's Food Safety Review Group, for promoting food safety globally, 2011.

Invited Expert, Frito-Lay, Raw Commodity Specs: *Salmonella* in flour, 2011.

Invited Expert, Cargill, High-pressure processing of foods to mitigate contamination by harmful microbes such as *Salmonella*, *E. coli* O157, and *Listeria* without adversely affecting the product's taste and quality, 2011.

Invited Expert, HoneyBaked Ham Co., food safety programs and pathogen monitoring practices, 2011.

Member/Organizer, Lot Definition Working Group, FDA and food industry representatives to determine "Lot" designations for low-moisture foods, 2011.

Invited Expert Media Liaison, International Food Information Council, *Listeria* and GMPs – Putting risk of *Listeria monocytogenes* in perspective and provide information and education, 2011.

Invited Expert Advisor, Glacier Water, San Diego, CA to advise on drinking water dispensers, 2011.

Invited Member, JIFSAN Advisory Council, University of Maryland, College Park, MD, 2011-

External Evaluator, Dr. Sylvain Moineau for Canada Research Chair nomination, 2011.

Invited Expert, Dr. Lay Kheng, Agriculture-Food and Veterinary Authority, Singapore, regarding *Staphylococcus aureus* in foods, 2011.

Invited Symposium Organizer, Special Interest Symposium, American Society for Microbiology General Meeting, Striking the Balance: Food Safety, Food Security and Climate Research Issues in Microbiology, San Francisco, CA, 2012.

Invited Reviewer, Georgia Water Resources Conference manuscript, "A Comparison of *Escherichia coli* Levels in the Chattahoochee River in Helen, Georgia between Drought and Non-Drought Years," 2011.

Invited Reviewer, American Society for Microbiology Press book proposal, "Preharvest Food Safety," 2011.

Invited reviewer, Springer, Book Proposal, "Proteomics," 2011.

Invited Peer-Reviewer, Qatar National Research Fund National Priorities Research Program proposals, 2011.

External Reviewer, UBC Press, Vancouver, BC, Canada, "Food connections: Our global food safety system," 250-page manuscript, 2011.

Invited Assessor, Biotechnology and Biological Sciences Research Council, UK, ISPG proposal, "Gut Health and Food Safety," 2011. Invited Reviewer, Institute of Medicine draft report by Committee on "Nutrition, Trauma, and the Brain," 200-page manuscript, 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis in cantaloupes, 2011.

Chair, Institute of Medicine Food Forum meeting on Informing Health & Food Policy through Systematic, Evidence-Based Reviews, 2011.

Invited Reference, Casimir C Akoh, letter of evaluation for application for position of Chair and Professor, University of Maryland, Nutrition and Food Science, College Park, MD, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Food Safety Culture: Creating a Behavior-Based Food Safety Management System,” 2011.

Invited Evaluator, Dr. Doug Smith, letter of evaluation for Promotion and Tenure to the rank of Associate Professor, North Carolina State University, Raleigh, NC, 2011.

Invited Co-Organizer and Participant, American Academy of Microbiology Minicolloquium “*E. coli* FAQ,” September 1, 2011.

Invited Reviewer, Springer Publishing, Book Proposal, “Retail Food Safety,” 2011.

Host, Dr. Jordi Serratos, European Food Safety Authority “Liaison Officer” at U.S. Food and Drug Administration, September 29, 2011.

Invited Reviewer, OMICS Publishing Group, Los Angeles, Book Proposal, “Emerging Drugs,” 2011.

Invited Reviewer, Springer, New York, Book Proposal, Leadership of Food Safety in the Food Retail Industry: How to develop and manage a food safety program, 2011.

Invited Reference, Dr. Guodong Zhang, letter of evaluation for Assistant Professor of Animal Science position, Oklahoma State University, 2011.

Invited Expert Testimony, FDA, CDC, USDA-FSIS, USDA-ARS, and Center For Nutrition Policy And Promotion, Reducing Sodium Consumption. November, 2011.

Invited Reviewer, RTI International, Research Triangle Park, NC, Risk assessment of public health impact of intervention strategies aimed at reducing *Escherichia coli* O157:H7 in the U.S. beef slaughter industry, 2011.

Invited Briefing, VoluntaryNet industry briefing for FDA leadership. October 7, 2011.

Invited Responder, Centers for Disease Control and Prevention. *Listeria* soil contamination questions. October 6, 2011.

Invited Expert, Life Technologies, Foster City, CA, STEC Testing. October, 2011..

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, Washing cantaloupes, 2011.

Invited Expert, Nestle, Switzerland, Use of surrogate – *Enterococcus faecium* in food safety validation, 2011.

Invited Expert, Publix Super Markets, cooking roast beef in the deli, 2011.

Invited Steering Committee Member, American Society for Microbiology, Report on *E. coli*: Food, Bad & Deadly FAQ. Michael Ingerson-Mahar and Ann Reid (eds.) 2011. 13 pp.

Invited Expert, Lee Memorial Hospital, Fort Myers, FL, HACCP in Hospitals. 2011.

Invited Expert, Centers for Disease Control and Prevention, Listeriosis outbreak in cantaloupes, 2011.

Invited Collaboration, Georgia Tech Research Institute, Atlanta, GA, Ways to collaborate on food safety issues, 2011.

Invited Expert, Sopragval Co., Chile, *Salmonella* in ground meat. 2011-2012.

Invited Panelist, Cargill, Minneapolis, MN, Panel to review new food safety measures, 2011.

Invited Reviewer, Canadian Research Chairs Program, University of Regina, Canada, Nomination of Dr. Christopher Yost as Tier 2 Chair in Microbes, the environment and food safety, 2011.

Invited Evaluator, , University of Massachusetts, Amherst, Mid-tenure evaluation of Assistant Professor Sam Nugen, 2011.

Invited Expert, Betcher Industries/Gaincos, Atlanta, GA, Food Safety Advisory Council, 2011.

Invited Expert Opinion, Regina Caeli Academy First Lego League, information on contamination of *Listeria* on smoked salmon, 2011.

Invited External Evaluator, Al-Balqa Applied University, Jordan, Referee, Promotion of faculty members in field of nutrition and food processing/food safety and microbiology from Assistant to the Associate Professor, 2011

Invited Expert Advice, CDC Foundation, Product development of peanut paste by Nutriset, 2011.

Invited Expert Advice, U. S. Government Accountability Office on food safety study, 2011.

Invited Member, Cargill, Inc. Food Safety Panel, 2011.

Invited Food Safety Expert Opinion, Publix Super Markets, Lakeland, FL, Cook cycle for Semi Boneless Hams, 2011.

Invited Expert Advice, CDC, Turkish Pine Nut safety, 2011.

Invited Participant, Institute of Medicine Workshop, Washington, DC. Leveraging Food Technology for Obesity Prevention and Reduction Efforts. 2011.

Invited Member, ILSI-NA Scientific Program Planning Committee, 2012.

Invited Reviewer. The Canada Foundation for Innovation, Proposal on effect of high pressure processing on quality, sensory attributes and microbial stability of selected fresh meat products during refrigerated storage, 2011.

Invited Reference, Institute of Food Technologists, Dr. Ewen Todd's nomination as Fellow, 2012.

Invited Expert Review Panel, FDA Sprout Safety Advisory Committee, "Seed disinfection methodologies". 2012.

Invited Member, International Association for Food Protection GMA Food Safety Award Jury, 2012.

Invited Reviewer. USDA BARD Proposal, Correlations of pathogen inactivation to changes in compost microbiota, 2012.

Invited Reference, Institute of Food Technologists, Dr. Ahmed Yousef's nomination as Fellow, 2012.

Invited reviewer, springer Science+Business Media, Book Proposal by John Spink, FMFS Book Series, 2012.

Invited Reviewer. USDA BARD Proposal, Renewable, long-term, antimicrobial surface treatments through dopamine-mediated binding of peptidoglycan hydrolases, 2012.

Invited External Evaluator, Universiti Sains, Malaysia, Mossad Attia Abdel-Wahhab, promotion to Professor, 2012.

Invited Letter of Support, University of Sao Paulo, Brazil, , for establishing the Food Research Center (Bernadette D.G.M. Franco) 2012.

Invited Expert Presentation as International Food Information Council Foundation Media Guide Expert, EPA Guidelines on Dioxin. 2012.

Invited Membership, Editorial Advisory Board/Open Access Academic Books – Food Science, Versita Publishing Co., 2012.

Invited Reviewer, Springer Book Proposal, Biochemistry and Molecular Nutrition of Food Allergens,, 2012.

Invited Nominator, ConAgra Foods Food & Beverage Company R&D Team of the Year Award, Food Processing Magazine, 2012.

Invited Consultant, Guidepoint Global, 2012.

Invited Reviewer, Springer, book series proposal on Food Biology, 2012.

Invited Reviewer, Mini Review paper, CAB Reviews, "Bacteriophage based technologies and human health applications," 2012.

Invited Nominator, Dr. Erin Dreyling for National Advisory Committee Microbiological Criteria for Foods (NACMCF), 2012.

Invited Participant, Global Food Safety Partnership, Agriculture and Rural Development, World Bank, 2012.

Invited Advisory Panel Expert/Reviewer. Forum on Next Generation Microbiological Food Requirement for Spaceflight. NASA, Houston, TX, 2012.

Invited Member. International Life Sciences Institute-North America, North America Project Committee on Food Value Decisions, 2012.

Invited Single Author Spotlight Article, ISRN Microbiology. Current research, 2012.

Invited participant, Lawyer2Lawyer Podcast, “Food Safety in America,” May 22, 2012.

Invited reviewer, Centers for Disease Control and Prevention, “Risk Factors Associated Botulism – Republic of Armenia, 2000-2006,” 2012.

Invited Subject Matter Expert, U.S. Department of Homeland Security, grant proposals, 2012.

Invited Expert Consultant, CDC, Vital Signs Focus, “What Can be Done to Reduce *Listeria* and other foodborne illnesses,” 2012.

Invited participant, American Academy of Microbiology, Food Microbiology Task Force, 2012.

Invited External Evaluation, Rutgers University, New Jersey, Donald Schaffner, Dossier for Promotion to Professor II, 2012.

Invited Editorial Board Member, ASM Press, Microbiology Spectrum (Food Microbiology area), ASM Press, on-line publication, 2012.

Invited Expert Opinion, Centers for Disease Control and Prevention, *Clostridium perfringens* questions regarding outbreak investigation. 2012.

Invited Evaluator, University of Missouri, Columbia, MO, Promotion & Tenure Dossier for Promotion to professor, Dr. Azlin Mustapha, 2012.

Invited to write article, “Implementation of food safety measures in the West – Its feasibility in China,” China Daily newspaper, July 2012.

Invited Reviewer, U.S. Food and Drug Administration FDA/CFSAN Quantitative Predictive Risk Assessment Model (QPRAM) for Produce Safety and associated documents. 2012.

Invited Nominator, Nomination of Publix Supermarkets for the 2013 IAFP Black Pearl Award, 2012.

Invited Expert, Centers for Disease Control and Prevention, Atlanta, GA, “A *Cronobacter* in therapeutic foods for children with acute moderate malnutrition”. 2012.

Invited Reviewer, Oklahoma State University, Food Safety Emphasis curriculum, 2012.

Invited support letter, IUFoST Lifetime Achievement Award, for Cherl Ho Lee’s nomination, 2012.

Invited Expert Advice, Centers for Disease Control and Prevention, Atlanta, GA, “Listeriosis outbreak in soft

Cheeses". August 2012.

Invited Letter of Evaluation. The Ohio State University, Dr. Hua Wang's dossier for promotion to Professor. 2012.

Invited Co-Chair 3rd Asia Pacific International Conference on Food Safety. Taiwan. October 29-November 1, 2013.

Chair, American Academy of Microbiology, Founders Distinguished Service Award Nomination and Selection Committee, 2013.

Invited Editorial Board Member. 2012. Microbiology Spectrum. American Society for Microbiology.

Invited Reviewer, Shota Rustaveli National Science Foundation of Georgia research proposals, 2012.

Invited Member, Journalist Conference, Atlanta, GA, Food Safety Panel, April 21, 2012.

Invited Member, American Society for Microbiology Public and Scientific Affairs Board, 2004=2012.
- Chair, Food Microbiology Committee

Invited Member, Taco Bell Food Safety Advisory Council, 2012-

Invited Member, USDA, ARS, Sprout Safety Review Panel, 2012.

Invited Reviewer/Expert Panel Member, U.S. Food and Drug Administration Center for Veterinary Medicine Office of Minor Use and Minor Special Animal Drug Development grant proposals, 2012.

Invited Participant, Institute of Medicine Annual Meeting of study committees, boards, standing committees, roundtables, forums and planning committees, 2012.

Invited Participant and Workshop Leader, Institute of Medicine. Exploring Health and Environmental Costs of Food, 2012.

Invited Member, , International Association for Food Protection, GMA Food Safety Award Committee, 2012.

Invited Participant, Institute on Science for Global Policy (ISGP) Conference on Emerging and Persistent Infectious Diseases: Focus on the Societal and Economic Context, July 8-11, 2012.

Invited Expert, International Life Sciences Institute-North America Emerging Issues Processing Foods project, 2012.

Invited participant, Food and Agriculture Organization of the United Nations, Food Hygiene Working Group, 2012.

Invited Reviewer, Institute of Medicine, "Exploring the true costs of food report", 2012.

02/2015

Invited Participant, American Academy of Microbiology, Washington, DC, Colloquium, “How Microbes Can Feed the World,” Dec 7-9, 2012.

Invited Evaluator. International Life Sciences Institute-Europe, Scientific Advisory Committee – Review of New Activities, 2012.

Invited Participant, The Pew Charitable Trusts, Washington, DC. Advisory Panel to discuss the methodology to identify the riskiest meat and poultry products. October 2012.

Invited Member. US Representative. Lynn Westmoreland Ag Advisory Council, 2012.

Invited Participant, Institute of Food Technologists Webcast, “Antimicrobial Resistance” Scientific Status Summary, April 2013.

Invited Reviewer/Letter of Evaluation, University of California-Berkeley, School of Public Health, Sangwei Lu, Dossier for Promotion to Full Adjunct Professor, 2013.

Invited comment, Atlanta Journal Constitution article on “Politifact Georgia,” regarding *E. coli* in chickens. March 2013.

Invited editor, International Journal of Food Contamination, Springer, March 2013.

Invited commentary, Food Safety News, Op-ed page, April 2013

Invited review of article, “High risk foods” by David Acheson, Leavitt Partners LLC, April 2013.

Invited contributor to article, Baltimore Sun, “Cookie-dough Eaters tempted by the Flavor – and the Raw Thrill,” April 2013.

Invited commentary, National Cattlemen’s Beef Association, The Doctors TV show on antibiotics in meats, April 2013.

Invited Book Editor, Research Signpost, Scarborough, Ontario, Canada, April 2013.

Invited Evaluator, Alex Malone, Quality Assurance Director of Yum Brands, annual evaluation, April 2013.

Invited Commenter, Institute of Food Technologists, regarding CNN article on Antibiotics in Meat, 2013.

Invited interview, New York Times on EWG report, April 2013.

Invited interview, Food Safety News (www.foodsafetynews.com), “Animal Antibiotics,” April 2013.

Invited expert advice, Kraft Foods, definition of an environmental pathogen, in response to FDA’s proposed definition, 2013.

Cited as one of top 20 Co-authors of articles on BioMed Lib, “Doyle MP, Erickson, MC. Opportunities for mitigating pathogen contamination during on-farm food production. *Int. J. Food Micro.* 152-54-74, 2012.

Invited interview, CNN.com, 2011 NARMS Retail Meat Annual report, April 2013.

Invited participant, Georgia Department of Public Health, Atlanta, GA, Georgia Food Service Rules and Regulations update, April, 2013.

Invited comment, WYAY All News, Atlanta and Atlanta Journal Constitution, Ga Dept of Agric resignations concerning food safety, April 2013.

Invited Book Proposal Review, *Microbiological Safety and Quality of Food* by Xiangyu Deng. Springer, New York, 2013.

Invited interview, Associated Press, USDA/April’ new livestock identification rules. April 2013.

Invited interview, Discover Magazine, role of FDA. April 2013.

Invited letter of support, International Association for Food Protection, Anna Lammerding’s nomination for Honorary Lifetime Membership ,April 2013.

Most Quoted Faculty, UGA Office of Public Affairs, CAES, on foodborne pathogens in leafy green vegetables. April 2013.

Invited comment, Grist, OMB testing requirements in the FSMA, April 2013.

Invited interview, DSM Bio-based Products & Services, Levulinic acid, April 2013.

Invited Reviewer, “Weight Watchers International Auditor’s report on mold contamination in raisins”, May 2013.

Invited interview, Al Jazeera Reporter, article on “China’s Food Imports to the U.S.”, May 2013.

Invited organizer and curator, *Frontiers in Microbiology*, of a *Frontiers Research Topic* homepage to manage contributions and maintain ongoing dialogue with research community, May 2013.

Invited taped interview, American Society for Microbiology, to discuss “Food Microbiology: Fundamentals and *Frontiers*, 4th Edition.” May 21, 2013,

Invited to participate in meeting of Oak Ridge Associated Universities (ORAU), to apply for 2013 Innovation Challenge Award Competition, University of Georgia, Athens, GA,

Invited comment, “Food Insight, Your Nutrition and Food Safety Resource on potential for increased foodborne illnesses”, May 2013.

Invited interview, Drovers Cattle Network, “Jolley: Five minutes with Dr. Michael Doyle and

those Superbugs,” May 2013.

Invited to Engineering-Summits, The Organization of Engineering Executives, May 2013.

Invited comment, Microbe magazine, on “Consumer Reports investigation: Talking turkey”. May 2013.

Invited to serve on interview committee for position of Food Safety Director, Georgia Department of Agriculture, May 2013.

Invited comment, USA Today, FDA will not cut any food safety inspections this year in spite budget cuts, May 2013.

Invited Evaluator, Rutgers University, New Brunswick, NJ, dossier of Dr. Michael L. Chikindas for promotion to Professor, June 2013.

Invited peer-reviewer for proposals and projects, Shota Rustaveli National Science Foundation of Georgia, 2013.

Invited administrative reviewer, Dean Scott Angle’s 7-year review, UGA College of Agricultural and Environmental Sciences, 2013.

Invited Expert Opinion, Sokol and Co., Water in peanut butter processing. 2013.

Invited Evaluator, Seoul National University, for promotion to Professor of Dr. Dong-Hyun Kang. 2013.

Invited Evaluator, USDA-ARS, for Nelson Cox promotion, May 2013.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2013.

Invited Evaluation, TUBITAK Young Scientist Awards, Turkey, nomination of Dr. Ali Aydin. 2013.

Invited letter of support for nomination of Craig Hedberg for the ASPH Award of Excellence, University of Minnesota School of Public Health. 2014.

Invited Reviewer, GMA’s Center for Ingredient Safety and Risk Assessment Proposals for Funding, Grocery Manufacturers of America, 2013.

Invited Letter of Support, Dr. Walid Alali’s nomination for IAFP Dr. Larry Beuchat Young Researcher Award, 2013.

Invited Speaker. Thermo Scientific Food Safety Seminar Day, “Foodborne Pathogens.” May 30, Atlanta, GA, 2013.

Invited contributor, Feedstuffs, “Antimicrobial resistance complex”, March 25, 2013, .

Invited letter of support. Dr. Mansel Griffith’s nomination for the Ontario Agricultural College Alumni Association Research Award, 2013.

Invited Expert Panel Member, WHO International, Panel on Food Safety, 2013. .

Invited External Reviewer, Dossier of Linda Harris for promotion, UC-Davis, 2013.

Invited Theme Leader, IUFoST Congress, Montreal, Canada, Food Safety, 2014.

Invited Editorial Board Member, OA Journal: “*International Journal of Food Contamination*”, Springer, 2013.

Invited Chair, 2013. The Pew Charitable Trusts Collaborative Food Safety Forum, “Role of testing in FDA’s Hazard Analysis and Risk-Based Preventive Controls Rule”, March 22, Washington, DC.

Invited Reviewer, 2013. Grant Review Panel, U.S. Food and Drug Administration Center for Veterinary Medicine OMUMS, Washington, DC.

Invited Reviewer, “The Problem with Purity: Market failures, foodborne contamination, and the US Food Safety Regulatory Regime,” by I.P. Thomas, Univ of Nebraska Press, Lincoln. 2013.

Member, ILSI-NA Scientific Program Planning Committee, 2013.

Invited ‘safe salsa’ recipe. Centers for Disease Control and Prevention, Video for Super Bowl. 2013.

Requested book review, Food Security, Nutrition, and Safety: OMICS Technologies, Strategies, and Applications, Ganesh Kumar Agrawal, Romina Pedreschi, & RandeepRakwal, (eds.), Springer, New York. 2013.

Invited participant, 2013. Crisis Management Manual, Heinz Canada.

Invited Participant, Food Safety Auditing Research, Private-Sector. Albany Law School, Albany, NY. 2013.

Invited Interview, Associated Press, Cyclospora. 2013.

Invited letter of support. Dr. Martin Wiedmann’s nomination for Fellow of American Academy of Microbiology, 2013.

Invited Collaborative Partnership, University of Georgia (UGA) Center for Food Safety- National Center for Food Safety Education and Research (NCFSER), National Taiwan University. 2013.

Invited reviewer, MBIE Science Investment Round. To review research programs, Ministry of Business, Innovation & Employment, New Zealand, 2013-2014.

Elected Member, International Life Sciences Institute (ILSI) Board of Trustees (global organization).
September 2013 – January 2015.

Invited participant. World Health Organization's (WHO) Global Burden of Foodborne Disease Study. 2013.

Invited Reviewer, British Food Journal (UK), "Drug-resistant bacterial pathogens in milk and yogurt samples." March 2013.

Invited to review book proposal. Springer, Restaurant Food Safety, May, 2013.

Invited peer reviewer, Ministry of Business, Innovation and Employment Investment Round Proposal, Wellington, NZ. May, 2013.

Invited expert opinion, Heat Seal Machine Film Specifications. Georgia Dept. Agriculture, Atlanta, GA, 2013.

Invited participant, 2014. International Association for Food Protection Annual Meeting Round Table. Public and Private Food Safety Research Funding: Where Should the Money Go? Indianapolis, IN.

Invited reviewer, Book Proposal on Food Safety in 21st Century (paperback edition), Wiley Publishers, Oxford, UK, 2013.

Invited Virtual Speaker. The American Academy of Microbiology and ASM International Affairs "Virtual Speaker Program". Topical speaker. 2014.

Invited evaluator, Dr. Michael Cooley, USDA Western Regional Research Lab, for in-depth evaluation of contributions and qualifications. 2014.

Invited reference, nomination of Dr. Vijay Juneja, recipient of Service to America Medal. Michigan State University (Dr. Elliot Ryser). 2014.

Invited reviewer, National Academy of Sciences report on USDA's Agriculture and Food Research Initiative program, National Research Council. 2014.

Invited expert advice, DHHS, Communicable Disease Surveillance, "Safe use of manure in organic farming," Humboldt County Health Department, 2014.

Member, Foster Farms Food Safety Advisory Board, 2014-2015.

Invited Member, Evaluation panel to review and interview candidates applying for Produce Safety and Microbiology Research Unit, USDA-ARS, Western Regional Research Center, Albany, CA, 2014.

Nominated Dr. Jennifer Cannon, winner of the 2014 Larry Beuchat Young Researcher Award, International Association for Food Protection.

Invited reviewer, Book proposal. Springer, Taormina Proposal---Shelf Life, 2014.

02/2015

Invited reviewer, Book proposal. Springer, Food Traceability: Food for Thought. 2014.

Invited Member, 2015 Scientific Program Planning Committee, International Life Sciences Institute Annual Meeting, 2014-2015.

Invited Letter of Support, 2014. Nomination of Kathryn Boor for the UC-Davis College of Agricultural and Environmental Sciences Award of Distinction.

Invited Letter of Recommendation, Burroughs Welcome Grant on Innovation in Regulatory Science at the FDA, submitted by Glenn Morris, Mike Batatz and Arie Havelaar. March 2014.

Invited Member, ILSI Science Advisory Committee, 2014-

Requested Expert Advice. 2014. Pathogens in ice product. Daniel Ouzts, Sweet City Ice Co., Georgia March.

Invited Reference. 2015 Dietary Guidelines Advisory Committee on behalf of National Restaurant Association.

Invited Topic Editor. 2014 Frontiers Research Topics--Microbiology.

Invited Cooperator. 2014. King Abdulaziz University, Jeddah, Saudi Arabia.

Invited consulting, 2014. International Innovation – Health and Biology Research Report. Research AMedia Limited.

Invited contributor, 2014. Proteomics of Antimicrobial Resistance. Frontiers in Microbiology. Dep de Biologia & CESAM, Univ deAveiro, Portugal.

Invited Reviewer. 2014. The Research Foundation – Flanders (FWO), European Commission, New Research Proposal on “Impact of *Bacillus cereus* endospore evolution on food stability and safety,” by Abram Aertsen.

Invited Evaluator. 2014. Dr. Fahad M. Aljasass for promotion to Professor at The Scientific Council at King Abdulaziz City for Science and Technology (KACST), Saudi Arabia.

Invited Member/Chair, American Academy of Microbiology, ASM Founders Distinguished Service Award Selection Committee, 2014-2015.

Invited Reviewer. 2014. Science Peer Reviewer Targeted Research. New Zealand Ministry of Business, Innovation & Employment (MBIE) 2014 Science Investment Round.

Invited Evaluator. 2014. Evaluation Panel for Research Leader Vacancy Applications, USDA, ARS, Western Regional Research Center, Albany, CA.

Invited Expert. 2014. Wall Street Journal project on 25 food additives.

02/2015

Invited Collaborator, 2014. UGA-EDEB Data Collaboration, CDC Enteric Diseases Epidemiology Branch, FDA's Egg Rule.

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, "Antimicrobial food equipment coatings: Applications and challenges", by Bastarrachea, Denis-Rohr, & Goddard.

Invited Reviewer. 2014. Research Proposal, Accelerate research proposal entitled "Comparative Study to Determine the Efficacy of Different Sanitizers to Inactivate Human Pathogens on Shredded Lettuce and within Spent Wash Water", Mitacs, Canada.

Invited Reviewer, 2014. Project on food safety, antimicrobial resistance and animal health. Association of Public Safety Communications Officials (APCO) International

Invited Member, 2014. Global Programs Advisory Team, Global Programs, Coll of Agric & Env Sci, Univ of GA, Athens.

Invited Letter of Evaluation, 2014. Dr. Elaine Scallan consideration for promotion to Associate Professor, Colorado School of Pubic Health, University of Colorado, Aurora, CO.

Invited Expert and Speaker, 2014. International Food Information Council (IFIC) Farm Tour, Atlanta, GA. October 17.

Invited Collaborator/Scientific Partner. 2014. Fellowship from Kosciuszko Foundation by Magdalena A. Olszewska, U of Warmia and Mazuty, Poland.

Invited Host, 2014. Visiting Scholar Dafeng Song, Zhejiang Province, China.

Invited Letter of Recommendation, U.S. Food and Drug Administration, for promotion of Dr. Guodong Zhang. 2014.

Invited External Assessor, Promotion of Wan Nadiyah Binti Wan Absullah to Associate Professor, University Sains Malaysia Penang, Malaysia. 2014.

Invited Reviewer. 2014. Food Safety Proposals. Mississippi State University

Invited Reviewer. 2014. Annual Review of Food Science and Technology, Vol. 6, 2015, "*Bacillus* and other spore-forming Genera: Variations in Responses and Mechanisms for Survival," by Checinska, Paszczynski, and Burbank.

Member, Protein Toxins project, Extended Team. 2014. ILSI Health and Environmental Sciences Institute (HESI). Washington, DC.

Invited Evaluator. 2014. Dr. Fahad M. Al-Jasass for Promotion, King Abdulaziz City for Science and Technology Scientific Council, Saudi Arabia.

Invited Member, 2014. Academic representative on the CDC, BSC, FSMA Surveillance Working Group,

December 1, 2014-Nov 30, 2017, Centers for Disease Control and Prevention, Atlanta.

Invited Reviewer, 2014. “An intervention to reduce antimicrobial resistance in animal production in Vietnam,” grant application to The Wellcome Trust, London.

Invited Reviewer, 2014. Book Proposal, “Studies in Natural Products Chemistry”, Atta-UR-Rahman (ed). Elsevier Science Publishers, Amsterdam.

Invited Reviewer, 2014. Book Proposal “Food Safety for Farmers Markets,” Springer US.

Invited Reviewer, 2014. Preproposal for Genomics British Columbia and Feeding the Future competition, “Genomic Tools for Improved Safety, Authenticity and Security of Agri=food Products,” by David Kitts and Evan Frazier, Canada.

Invited Speaker. 2014. The University of Georgia Obesity Initiative, Food Industry Academia Consortium Conference, Athens, GA.

Invited Reviewer and Evaluator. 2015. 32nd World Veterinary Congress abstracts, Istanbul, Turkey.

Invited Expert Panelist and Evaluator. 2015. Canadian Meat Program of Canadian Food Inspection Agency (CFIA).

Invited Expert Panelist. 2015. U.S. Food and Drug Administration, to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

Invited Reviewer, 2015. Research Grant from International Foundation for Science-Sweden (IFS).

Nominator, International Association for Food Protection Maurice Weber Laboratorian Award, nomination of Gudong Zhang, 2015.

Invited Letter of Support, Fort Valley State University (Young Park), proposal to implement a B.S. degree program in Food Science, 2015.

Invited Consultant for Center of Excellence on Food Safety in Indonesia, 2015.

Invited Collaborator for a Fresh Produce Safety Centre (FPSC) project at New South Wales Department of Primary Industries in Sydney, Australia, 2015.

Invited Reviewer, 2015. Publication on Physicians Roundtable on Microbe Magazine. American Society of Microbiology

External Evaluator, 2014. Nanyang, Technological University (NTU), Professor Jørgen Schlundt, to Full Professor in the College of Engineering.

Invited Reviewer, 2014. Proposals entitled “UV Based Intervention Strategies to Improve the Microbiological Safety and Shelf–life of Sliced Mushrooms”. Mitacs Accelerate Program, Canada

- Invited Reviewer, 2015. Manuscript entitled “Shiga Toxin-Producing *Escheria coli* in Food: Incidence, Ecology, and Detection Strategies.” Elsevier Science Publisher.
- Invited Reviewer, 2015. Manuscript entitled “Effect of Adding Glucono & Lactone, Different of Starters, Rennet on the Chemical Composition, Yield and Economic Study of Kareish Cheese.” IJAP-15-035.
- Invited Reviewer, 2015. Manuscript entitled “Impact of infection dose and previous serum antibodies against the locus of enterocyte effacement proteins on *Escherichia coli* O157: H7 shedding in calves following experimental infection,” BioMed Research International.
- Invited Reviewer, 2015. Manuscript entitled “Effects of 5-hydroxytryptophan and m-hydroxybenzylhydrazine associated to *Lactobacillus* spp. On the immune response of broilers chickens challenged with *Salmonella Enteritidis*.” Poultry Science
- Invited Speaker, 2015. Global Microbiology Meeting, The Coca-Cola Company, Atlanta, GA July 22, 2015.
- Invited Reviewer, 2015. International Foundation for Science Research Grant , Khamis Youssef, Egypt.
- Invited Letter of Evaluation, Technion-Israel Institute of Technology, promotion of Assoc. Prof. Sima Yaron to the rank of Full Professor in the Faculty of Biotechnology and Food Engineering. Haifa, Israel May, 2015.
- Invited Reviewer , Annual Review of Food Science and Technology, 2015, Vol.6.
- Invited Reviewer, 2015. Manuscript entitled “Application of Innovative Deep UV- LED Processing to Control Food-borne Pathogens”. Applied and Environmental Microbiology
- External Evaluator, 2015. Technion-IIT, Haifa, Israel. Promotion evaluation for Associate Professor Sima Yaron to Full Professor.
- Invited Reviewer, 2015. Manuscript entitled “Effect of Chicken Litter Freshness on Thermal Resistance of Desiccation-Adapted *Salmonella* spp.)” Applied and Environmental Microbiology
- Invited Reviewer, 2015. Manuscript entitled “Twenty years of *Listeria* in Brazil: Occurrence of *Listeria monocytogenes* Serotypes and other species in food samples between 1990- 2012.” BioMed Research International
- Invited Reviewer, 2015. Manuscript entitled “The pipeline development for biomarker identification in foodborne pathogen detection and surveillance.”
- Invited Speaker, 2015. Crisis communication and issue management for the Extend Leadership Group. Griffin, Georgia May 29, 2015.
- Invited Reviewer, 2015. Manuscript entitled “Fluoroquinolone and Macrolide Resistance in *Camplobacter jejuni* Isolated from Broiler Slaughterhouses in Southern Brazil.”

Invited Reviewer, 2015. Georgia Research Alliance, Project entitled “ Micro Gas Chromatography for Agriculture Inspection/Evaluation Purposes.”

Invited Reviewer, 2015. Manuscript entitled “ Incidence and antimicrobial susceptibility pattern of extended-spectrum- β -lactamase-producing *Escherichia coli* isolated from retail imported mackerel fish in Saudi Arabi.”

Invited to co-moderate a workshop, 2015. “The Science of Sodium Reduction in the Food Supply.” Sponsored by ILSI North America Technical Committees on Food Microbiology and Sodium, Washington, DC, September 22, 2015.

Invited Reviewer, 2015. Manuscript entitled “Development of an Improved selective medium for the detection of *Shigella* spp.” Food Science & Technology

Invited Reviewer, 2015. Manuscript entitled, “Antimicrobial and antioxidant activities of spice extracts on raw chicken meat quality.” Food Science and Human Wellness

Invited Reviewer, 2015. Manuscript entitled, “Determination Of Optimum Commercial Fertilizers Rate for Common Bean (*Phaseolus Vulgaris* L.) Production at Areka, South Region of Ethiopia.” Journal of Agriculture and Crops

Invited Reviewer, 2015. Manuscript entitled “Biofilm formation by food isolated *Staphylococcus* spp.” Academic Journal

Invited member of the Evaluation Panel, Center Director position of US National Poultry Research Center (USNPRC), July 20, 2015.

Invited Letter of Recommendation for Publix, SQFI Manufacturer of the Year Award, June 17, 2015.

Invited Reviewer, 2015. Book entitled “**Food Safety in China**” by Joseph Jen, John Wiley & Sons Limited (publishing company)

Nominator, for the Heinz 2015 Awards.

Public Service

1. Requested by State of Illinois and Centers for Disease Control to serve on task force to investigate large outbreak of salmonellosis associated with consumption of pasteurized milk, April 1985.
2. Requested by Health and Welfare Canada and Ontario Central Public Health Laboratory to analyze for *E. coli* O157:H7 food samples associated with outbreak of hemorrhagic colitis and hemolytic uremic syndrome (London, Ontario), Fall 1985.

3. Requested by Centers for Disease Control and State of Washington Health Department to analyze for E. coli O157:H7 food samples associated with outbreak of hemorrhagic colitis (Kennewick, WA), August 1986.
4. Requested by Centers for Disease Control and Minnesota Department of Health to analyze for E. coli O157:H7 raw milk samples associated with cases of hemolytic uremic syndrome in infants, September 1986.
5. Requested by Centers for Disease Control and Wisconsin Division of Health to analyze for Escherichia coli O157:H7 food samples associated with outbreak of thrombotic thrombocytopenic purpura, September 1986.
6. Requested by Universidad Nacional Autonoma de Nicaragua, Department of Microbiology and Parasitology, Managua, Nicaragua, to advise and collaborate in studies on the association of Campylobacter jejuni and Yersinia enterocolitica with diarrhea in children, September 1986-89.
7. Requested by Centers for Disease Control and State of Washington Health Department to analyze food samples associated with outbreak of thrombotic thrombocytopenic purpura and hemorrhagic colitis (Walla Walla, WA) for Escherichia coli O157:H7, November 1986.
8. Requested by U.S. Food and Drug Administration to analyze for E. coli O157:H7 cheese samples associated with outbreaks of hemorrhagic colitis (Walla Walla, WA and Vancouver, BC), December 1986.
9. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 hamburger samples associated with cases of hemolytic uremic syndrome, June 1987.
10. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef and cheese samples associated with outbreaks of hemorrhagic colitis (Utah), July 1987.
11. Requested by St. Luke's Hospital (Infectious Disease Department), New York, NY, to analyze for Listeria monocytogenes feta cheese sample associated with case of perinatal listeriosis, December 1987.
12. Requested by State of Washington Department of Social and Health Services and Centers for Disease Control to analyze for E. coli O157:H7 venison samples associated with a case of hemorrhagic colitis, January 1988.
13. Requested by State of Wisconsin Department of Health and Social Services and Centers for Disease Control to analyze for E. coli O157:H7 and verotoxins, roast beef samples associated with an outbreak of hemorrhagic colitis, June 1988.
14. Requested by State of Utah Department of Health to analyze for E. coli O157:H7 antelope sausage samples associated with a case of hemolytic uremic syndrome, August 1988.

15. Requested by Minnesota Department of Health to analyze for E. coli O157:H7 ground beef samples associated with outbreaks of hemorrhagic colitis and hemolytic uremic syndrome at day-care centers and a Junior high school. September-December 1988.
16. Requested by New York State Department of Health to participate in Northeastern States Salmonella enteritidis Workshop (September 8-9, 1988) and to study food microbiology and virulence aspect of egg-associated isolates of Salmonella enteritidis, September 1988.
17. Requested by Centers for Disease Control to analyze for E. coli O157:H7 ground beef sample associated with a fatal case of hemolytic uremic syndrome in the State of Washington, September 1989.
18. Requested by Centers for Disease Control and Missouri Department of Health to analyze for E. coli O157:H7 water and food samples associated with an outbreak of hemorrhagic colitis in Cabool, MO, January-March 1990.
19. Requested by Wisconsin State Laboratory of Hygiene to analyze for E. coli O157:H7 meat samples associated with a case of hemolytic uremic syndrome in Northern Wisconsin, March 1990.
20. Requested by National Broiler Council to provide comments for a video interview on the microbiological safety of fresh broiler products, October, 1991.
21. Requested by Centers for Disease Control to analyze for E. coli O157:H7 apple cider and environmental samples associated with an outbreak of hemorrhagic colitis in Boston, MA, January-February 1992.
22. Requested by American Meat Institute and National Cattlemen's Association to provide comments for a video interview on the safety of streamline-inspected beef, April 1992.
23. Requested by Commonwealth of Virginia Department of Health to analyze for E. coli O157:H7 meat samples associated with an outbreak of hemorrhagic colitis in Virginia, August 1992.
24. Requested by Continental Grain Company to analyze poultry product for bacterial contaminants, October 1992.
25. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 milk and water samples associated with an outbreak of hemolytic uremic syndrome in Maine, November 1992.
26. Requested by Institute of Food Technologists to comment on a press release distributed by the American Medical Association regarding two articles on foodborne outbreaks published in JAMA, December 1992.
27. Requested by Centers for Disease Control and Prevention to analyze for E. coli O157:H7 meat samples associated with Jack in the Box outbreak of hemorrhagic colitis and hemolytic uremic syndrome in Washington State, California, Nevada, and Hawaii, January-April 1993.

28. Requested by Centers for Disease Control and Prevention to analyze mayonnaise samples associated with an outbreak of E. coli O157:H7 in Oregon, September-October, 1993.
29. International Cooperative Agreement, Board of Regents University System of Georgia and National Center for Food Safety Education and Research, Taipei, Taiwan. 2013. (Requested by National Taiwan University)
30. Requested by USDA National Institute for Food and Agriculture (NIFA) and the North American Branch of the International Life Sciences Institute (ILSI) to participate on a committee, the "Food Value Analysis Workshop-Phase II" held in Washington, DC. 2015.
31. Requested by Nelson Cox, USDA, Science Hall of Fame to collaborate on research to test the efficacy of levulinic acid on poultry parts to eliminate or reduce *Salmonella*, May 2015.
32. Requested by Peter Hesketh, Georgia Institute of Technology, to collaborate on the "Advanced Rapid Ultra-low Power Portable MEMS-GC System for Agriculture and Food Processing" for NSF SBIR. May 2015.

From: [Michael Doyle](#)
To: [Brenda H Banister](#)
Subject: Fwd: Graduate Faculty Reappointment - Doyle
Date: Tuesday, February 10, 2015 10:33:10 AM
Attachments: [Doyle Abbrev CV REVISED for GRAD FAC APPT 2-3-15 w-Pubs.doc](#)
[ATT00001.htm](#)

Brenda

Please respond, yes. Thanks.

Mike

Sent from my iPhone

Begin forwarded message:

From: Beth Knight <bknight@uga.edu>
Date: February 10, 2015 at 9:55:55 AM EST
To: Anand Mohan <anandmohan@uga.edu>, Beth Knight <bknight@uga.edu>, william L kerr <wlkerr@uga.edu>, Casimir C Akoh <cakoh@uga.edu>, Fanbin Kong <fkong@uga.edu>, Jose Reyes de corcuera <jireyes@uga.edu>, Joseph F Frank <cmsjoe@uga.edu>, Louise Wicker <lwicker@uga.edu>, Mark A Harrison <mahfst@uga.edu>, Rakesh K Singh <rsingh@uga.edu>, Ronald Pegg <rpegg@uga.edu>, Yao-wen Huang <huang@uga.edu>, Ann J Autry <aastry@uga.edu>, Brenda H Banister <bbanist5@uga.edu>, "Donna Brown" <dwb315@uga.edu>, Jennifer L Cannon <jcannon@uga.edu>, Jinru Chen <jchen@uga.edu>, Koushik Adhikari <koushik7@uga.edu>, Michael Doyle <mdoyle@uga.edu>, Walid Alali <walali@uga.edu>, Xiangyu Deng <xdeng@uga.edu>, Yen-con Hung <yhung@uga.edu>, Ynes Ortega <ortega@uga.edu>
Subject: Graduate Faculty Reappointment - Doyle

FST Faculty-

Dr. Mike Doyle is up for reappointment to the Graduate Faculty. Attached is his CV. His reappointment will be discussed at the faculty meeting on Friday. If you do not plan on attending the faculty meeting, please return your ballot to me by Friday morning, February 13, 2015. Thanks.

Rakesh Singh-

Ballot

Reappointment to the Graduate Faculty - Dr. Mike Doyle

Yes:

No:

CURRICULUM VITAE

NAME: Michael Patrick Doyle

TELEPHONE: 770-228-7284

FAX: 770-229-3216

E-mail:mdoyle@uga.edu

DEGREES:

1973	B.S.	University of Wisconsin-Madison	Bacteriology
1975	M.S.	University of Wisconsin-Madison	Food Microbiology
1977	Ph.D.	University of Wisconsin-Madison	Food Microbiology

PROFESSIONAL EXPERIENCE:

1977-1980	Senior Project Leader, Corporate Research, Ralston Purina Company
1980-1984	Assistant Professor, Department of Food Microbiology and Toxicology (Food Research Institute), University of Wisconsin-Madison
1984-1988	Associate Professor, Department of Food Microbiology and Toxicology, University of Wisconsin-Madison
1988-1991	Professor and Wisconsin Distinguished Professor of Food Microbiology, Department of Food Microbiology and Toxicology, Department of Food Science, University of Wisconsin-Madison
1991-1999	Department Head, Department of Food Science and Technology, University of Georgia, Agricultural Experiment Station, Griffin, GA
1993-1999	Department Head, Department of Food Science and Technology, University of Georgia, Athens, GA
1993-2000	Director, Center for Food Safety and Quality Enhancement, University Georgia, Griffin, GA
1997-	Regents Professor of Food Microbiology, University of Georgia
2000-	Director, Center for Food Safety, University of Georgia, Griffin, GA

PROFESSIONAL SOCIETIES:

Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, and the National Academy of Inventors and serves as a scientific advisor to the National Academies. Member of the Institute of Medicine of the National Academies.

AWARDS/SPECIAL RECOGNITION:

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986
3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987

5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food and Environmental Sanitarians, 1993
10. James H. Nakano Citation, National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994
11. P. R. Edwards Award, Southeastern Branch of the American Society for Microbiology, 1994
12. Nicholas Appert Award, Institute of Food Technologists (for outstanding contributions to the field of Food Science), 1996
13. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997.
14. Silver Plow Honor Award for Exceptional Service, U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998
15. Inaugural Fellow, International Association of Milk, Food and Environmental Sanitarians, 1998
16. Fellow, Institute of Food Technologists, 1999
17. Food Safety Award, National Food Processors Association AND International Association for Food Protection, 1999
18. Honorary Member, Association Internationale Nicolas Appert, for outstanding contributions to food science and technology, 1999
19. Julius Bauermann Lectureship, Philadelphia Section of Institute of Food Technologists, 2000
20. Centers for Disease Control and Prevention Partners in Public Health Honor Award, 2001
21. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
22. Institute of Scientific Information, Highly Cited Researchers in Agricultural Sciences (Top 100 researchers cited), 2002
23. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
24. Fellow, World Innovation Foundation, 2003
25. Elected Member, Institute of Medicine of the National Academies, 2003
26. National Associate, National Academy of Sciences, 2003
27. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
28. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
29. American Meat Institute Foundation's Scientific Achievement Award, 2004
30. U.S. Food and Drug Administration Commissioner's Special Citation, 2006
31. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
32. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
33. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
34. Fellow, American Association for the Advancement of Science (AAAS), 2011
35. Distinguished Agriscience Scientist Award, Christopher Columbus Fellowship Foundation, 2013
36. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food Safety, 2013

37. Fellow, National Academy of Inventors, 2013
38. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate," by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)

EXAMPLES OF PROFESSIONAL ACTIVITIES:

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988

Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988

Scientific Advisor, International Life Sciences Institute - Nutrition Foundation, Food Microbiology Committee, 1987-1996

Scientific Advisor, National Dairy Promotion and Research Board, 1989-1993

Scientific Advisor, National Live Stock and Meat Board, 1990-1996

Executive Committee, Conference for Food Protection, 1985-1986

IFT Scientific Lecturer, Institute of Food Technologists, 1987, 1990

ASM Scientific Lecturer, American Society for Microbiology, 1991-1993

Member, National Advisory Committee on Microbiological Criteria for Food, 1988-1990; 1994-2000

Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987

Board of Trustees, International Life Sciences Institute-North America, 1992-present

Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-1997; 2005-2009

Executive Board, International Association of Milk, Food and Environmental Sanitarians, 1989-94; President, 1992-93

Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, 1997-2002

Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003

Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998

Member, U. S. Food and Drug Administration Science Board (advise FDA science programs), 1999-2004; Chairman, 2003-2004

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002

Member, U. S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000

Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards of Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture *E. coli* Farm-to-Table Process Risk Assessment, 2001-2002.

Scientific Editor, Kluwer Academic/Plenum Publishers, Series on Food Safety and Food

Microbiology, 2002-present

Member, Partnership of Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Membership, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-present

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-present

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2012

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2011; Chair, 2012-2014

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Member, CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC, 2014-2015

Doyle has more than 315 refereed journal articles, 16 books, 66 book chapters, 86 invited papers/conference proceedings, 30 patents, and more than 800 invited presentations at national and international professional meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. His research has focused on the study of microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens in foods.

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2. Islam, M., J. Morgan, M. P. Doyle, S. C. Phatak, P. Millner, and X. Jiang. 2004. Persistence of *Salmonella enterica* serovar Typhimurium on lettuce and parsley and in soils on which they were grown in fields treated with contaminated manure composts or irrigation water. *Foodborne Pathogens and Disease* 1(1):27-35.
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Editorials

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Popular Articles (including citation of research; participated in preparation of article)

1. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
2. Popular Science. 2005. Worst jobs in science. 267(5):78.
3. Microbe. 2008. Popeye's Dilemma 3(5):
4. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
5. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
6. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
7. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. 11.

From: [Michael Doyle](#)
To: [joanmenke-schaenzer](#); [Steven Hermansky](#)
Subject: Fwd: ILSI North America Technical Committee on Food Microbiology
Date: Thursday, June 04, 2015 6:16:25 PM
Attachments: [6-4-15 Sodium Workshop Draft Outline.docx](#)
[ATT00001.htm](#)

Joan and Steve,
FYI
Mike

Sent from my iPhone

Begin forwarded message:

From: Alison Kretser <akretser@ilsi.org>
Date: June 4, 2015 at 5:04:24 PM CDT
To: Michael Doyle <mdoyle@uga.edu>
Subject: ILSI North America Technical Committee on Food Microbiology

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org



*The ILSI North America Technical Committees on Sodium and
Food Microbiology jointly present*

The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

I. Background and Rationale

Sodium intake levels are currently a topic of debate and concern in the U.S. In 2010, the Dietary Guidelines for Americans recommended two levels of sodium intake for adults. For healthy adults, the recommendation is 2300mg/day and for adults considered to be “at-risk” for hypertension, the recommendation is 1500mg/day¹. Previously, both the American Heart Association (AHA) and the Institute of Medicine (IOM) issued sodium intake recommendations of 1500 mg/day for nearly all adults^{2,4}. While target recommendations are decreasing, adults over the age of 19 are consistently consuming amounts well above those recommended, with men and women consuming 4,380mg/day and 3,103 mg/day respectively (NHANES 2003-2006)³.

Extensive debate continues on how to lower the sodium intakes of the population. Ninety four per cent of sodium intake comes from food², making it easy to hold food manufacturers responsible for the high intakes of sodium and expecting drastic changes in product formulations in order for recommendations to be feasible. However, the neglected part of the current sodium dialogue is the myriad of functions that sodium has in the food supply, sodium reduction is not a matter as simple as removing salt from food. Sodium plays a critical role in food preservation and safety by decreasing water activity and reducing growth of pathogens, food spoilage organisms, and unwanted chemical reactions, among other functions. A critical examination of these functions, and the unintended consequences of decreasing sodium on food safety, is a necessary first step.

In a 2010 report published by the Institute of Medicine (IOM), *Strategies to Reduce Sodium Intake in the United States*⁴, the committee acknowledged the functional need for salt in the food supply for both meeting consumer preference and keeping food safe. Importantly, the report calls for further research to explore where the threshold is in sodium reduction in order to avoid compromising food safety:

Research is needed to better understand the minimal levels of sodium necessary for those products in which salt provides a safety function, including allowing adequate shelf life. As products are reformulated to reduce sodium content it will be essential that manufacturers test the new formulations to ensure that the product remains safe over its intended shelf life, factoring in common mishandling of the product.⁴

Given the need for a coordinated cross-disciplinary dialogue regarding sodium reduction, the ILSI North America Sodium and Food Microbiology Committees aim to jointly convene a workshop that identifies the scientific issues and future research needs for sodium reduction. This workshop will broaden the dialogue and present what we have learned in the last 5 years since the release of the IOM Report about the functional challenges with sodium reduction.



II. Objectives

- a. To merge the dialogues of food safety and technology with public-health influenced sodium reduction initiatives in the food supply by engaging various disciplines to participate in collaborative, solution-oriented, dialogue regarding:
 - i. Progress that has been made to reduce sodium in the food supply.
 - ii. Barriers that still exist to reduce sodium in the foods supply, focusing on food safety, shelf life, flavor and quality (color, texture, and processing).
- b. To engage policy makers and health care professionals in a forum to educate and broaden the scope of conversation regarding sodium reduction initiatives and impacts, ultimately identifying areas where future research is needed.

III. Communication Strategy

- a. **Peer Review Proceedings Manuscript**
Speakers requested to discuss: “while decreasing sodium content in this food category, what, if any, are the limitations, consequences, and considerations of stepwise, quantified percentile reductions (i.e. 5% and 10%; or 25% and 50%).
- b. **Soundbite Videos**
Short communication videos to highlight key points (R DeVirgiliis)
- c. **Non-technical Communications Manuscript**
Food Technology or Nutrition Today

IV. Audience

a. Agency	b. Associations	c. Other
NIH	AND	Academics / Professors
FDA	ASN	Public Health Professionals
USDA	IFT	Food Safety Professionals
CDC	IFIC	Food R&D Scientists
NYC Pub Health	CSPI	Food Research Institute (UW)
Health Canada	AHA	ACHEMS
UK FSA	AMA	Monell Institute
	IOM	
	CFI	

V. Schedule

- a. **September 17**
- b. **October 14**

VI. Workshop Agenda

8:15 am Welcome Alison Kretser

- 2015 IAFP roundtable video: Is Sodium Reduction in Processed Foods a Risk to Food Safety?

8:30a Introductory Remarks from Moderators: Christine Taylor, NIH ODS & (tentative) Michael Doyle, University of Georgia (25 min)

- Frame workshop objective:

Sodium intake is currently ~3400mg/d; dietary guidance suggests reducing to ~2400mg/d or 1,500mg/d for certain populations. Achieving this guidance within the food supply requires approximate intake reductions of 30% or 60% to meet these goals. The objective today will be



to identify the feasibility of product reduction of 10-25% within food categories that most contribute to sodium intake in the U.S. This workshop will explore food safety and food technical considerations that have been left out of the sodium reduction discussion.

- Address safety/technology gap from IOM sodium report
- Highlight current U.S. sodium intakes (NHANES 2012)
- Brief highlights of reduction initiative progress and challenges (ILSI North America will provide this information)
 - CDC Sodium Reduction in Communities Program (SRCP)
 - NYC Public Health National Salt Reduction Initiative Phase II Status
 - Partnership for a Healthy America collaboration with Wal-Mart
 - UK Voluntary
 - Health Canada Voluntary

8:55a FDA CFSAN Office of Food Additive Safety (speaker TBD) (25 min)

- Presentation on FDA current sodium program

9:20a Technological Considerations of Sodium Reduction

Microbiological Roles of Sodium in Food

- 9:20a - Intro: Salt and sodium preservatives for microbiological stability - *Jeff Sindelar, UW Madison*
- 9:30a - Processed (cured and deli) meats *Iksoo Kang, MSU* (30 min)

10:00a *Morning Break (15 min)*

- 10:15a - Cheese and other dairy – *Kathy Glass* (30 min)
- 10:45a - Refrigerated doughs: food spoilage and waste – *academic / gov't official speaker* (30 min)
- 11:15a - Discussant Panel *Moderated by M Doyle* (30 min)

- 11:45p - Industry Case Study: Meat – *Cargill speaker or Peter Taormina, Smithfield* (10 min)
- 11:55p - Industry Case Study: Cheese/Dairy – (10 min)
- 12:05p - Industry Case Study: *Bread or Refrigerated Dough Products* – (10 min)

12:15p *Lunch*

Other Functional Roles of Sodium in Food

- Consumer considerations including clean labeling, market reaction, etc.

- 1:15p - Intro to functional and quality applications of sodium – *academic / gov't official speaker* (15 min)
- 1:30p - Texture/mouthfeel in grain products – *academic / gov't official speaker* (30 min)
- 2:00p - Salt taste and substitutes – *Charles Zucker, Columbia University or Monell Institute* (30 min)
- 2:30p - Regulatory considerations (claims / standards of identity) – *academic / Kantha Shelke, Corvus Blue* (30 min)
- 3:00p - Discussant Panel – *Moderated by Intro Speaker* (30 min)

3:30p *Afternoon Break (20 min)*

- 3:50p - Industry Case Study: *Grain products / bread* – (10 min)
- 4:00p - Industry Case Study: *Frozen (mixed dish) products* – (10 min)
- 4:10p - Industry Case Study: *Soup* – (10 min)
- 4:20p - Industry Case Study: *Regulatory considerations (claims / standards of identity)* – (10 min)

4:30p Closing Remark: Christine Taylor & Michael Doyle (30 min)

- Highlights and identification of future research needs

5:00p Reception



References

1. US Department of Health and Human Services, USDA. *Dietary guidelines for Americans, 2010*. 7th ed. Washington, DC: USDA, 2011.
2. Lloyd-Jones DM, Hong Y, Labarthe D, Mozaffarian D, Appel LJ, Van Horn L, Greenlund K, Daniels S, Nichol G, Tomaselli GF, et al. *Defining and setting national goals for cardiovascular health promotion and disease reduction, the American Heart Association's Strategic Impact Goal through 2020 and beyond*. *Circulation* 2010;121:586–613
3. USDA, Agricultural Research Service. 2010. Nutrient intakes from food. Mean amounts consumed per individual, by gender and age. What we eat in America, NHANES 2007–2008. Updated 14 April 2011. Available from: www.ars.usda.gov/ba/bhnrc/fsrg
4. IOM (Institute of Medicine). 2010. *Strategies to Reduce Sodium Intake in the United States*. Washington, DC: The National Academies Press

From: [Michael Doyle](#)
To: [Kenesia Cason](#)
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS
Date: Wednesday, July 15, 2015 10:39:00 AM
Attachments: [Bio Doyle 8-16-13.docx](#)
[image001.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)

Hi Kenesia,

Attached is a bio for Mike Doyle.

Brenda Banister
Assistant to Mike Doyle
bbanist5@uga.edu

From: Kenesia Cason [<mailto:kencason@coca-cola.com>]
Sent: Wednesday, July 15, 2015 1:16 AM
To: Michael Doyle
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Michael,

Can you please send a one page bio. Thank you.

Kenesia Cason



The Coca-Cola Company
1 Coca-Cola Plaza, NW
TEC 417
Atlanta, Ga 30313
Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 13, 2015 8:49 AM
To: Kenesia Cason
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Hi Kenesia,

Attached is my PowerPoint presentation. You have my permission to send the presentation to internal guests.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Kenesia Cason [<mailto:kencason@coca-cola.com>]
Sent: Friday, July 10, 2015 11:07 PM
To: Michael Doyle; emilia.rico@bcnlabs.com; Martin.Cole@csiro.au; RBrackett@iit.edu; emilio.esteban@fsis.usda.gov; Tim_Freier@cargill.com; Greg_Holler@cargill.com
Cc: Indaue Mello
Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

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We are getting closer to the BIG EVENT!

I wanted to touch basis with you all to make sure we have everything.

Please see overview below

- Hotel rooms have been blocked
- All guest have been registered
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- Presentation
- Permission to send presentation to internal guest.

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Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: kencason@coca-cola.com

Sent: Saturday, July 04, 2015 9:13 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu';
'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: RE: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Presenters!!

Please see links below to connect to the Global Microbiology Technical Meeting.

Have also attached link below if you have not yet registered. Thank you

Please click on link below to submit your Presentation information.

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-
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Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

From: kencason@coca-cola.com

Sent: Monday, May 18, 2015 7:40 PM

To: 'mdoyle@uga.edu'; 'emilia.rico@bcnlabs.com'; 'Martin.Cole@csiro.au'; 'RBrackett@iit.edu'; 'emilio.esteban@fsis.usda.gov'; 'Tim_Freier@cargill.com'; 'Greg_Holler@cargill.com'

Cc: Indaue Mello (imello@coca-cola.com)

Subject: The Coca-Cola Company Annual Global Microbiology Technical Meeting- PRESENTERS

Importance: High



The Coca-Cola Company
Annual Microbiology Technical Meeting

Welcome,

Congratulations!

You have been chosen to present at our 1st Coca-Cola Annual Microbiology Technical Meeting!
Please see our tentative Presenters Schedule.

Presenters Schedule

Date: Tuesday July 21, 2015

Location: 1 Coca-Cola Plaza NW Atlanta GA 30301

Time: 8:30am– 4:15pm

Time	Speaker	Name	From
8:30am	1	Mike Doyle	UGA
9:15am	2	Emilia Rico	BCN
10:00am	Break		
10:30am	3	Martin Cole	CSIRO
11:15am	4	Emilio Esteban	US Dept of Agriculture
12:00pm	Lunch		
1:00pm	5	Robert Brackett	IFSH
1:45pm	6	Timothy Freier	Cargill
2:30pm	Break		
3:00pm	7	Greag Holler	Cargill
3:45pm	Wrap Up		
5:30pm– 7:30pm	Dinner The Optimist 914 Howell Mill Rd, Atlanta, GA 30318		

Travel

Please see a list of Hotels near us.

<http://findhotelsnearthaddress.com/coca-cola-headquarters.htm>

Our Address: 1 Coca-Cola Plaza NW Atlanta GA 30313

Hotel	Address	Distance from Coke
Hampton Inn Atlanta-Georgia Tech-Downtown	244 North Ave Nw, Atlanta, GA 30313	.1 miles
Hyatt House Atlanta Downtown	431 Marietta Street Nw, Atlanta, GA 30313	.5 miles

Crowne Plaza Atlanta - Midtown	590 W Peachtree St Nw, Atlanta, GA 30308	.6 miles
Georgia Tech Hotel and Conference Center	800 Spring St Nw, Atlanta, GA 30308	.6 miles
W Atlanta Downtown	45 Ivan Allen Jr. Blvd Nw, Atlanta, GA 30308	.6 miles
Hilton Garden Inn Atlanta Downtown	275 Baker St Nw, Atlanta, GA 30313	.7 miles
Twelve Centennial Park Hotel	400 West Peachtree Street, Atlanta, GA 30308	.7 miles
The Georgian Terrace Hotel	659 Peachtree St Ne, Atlanta, GA 30308	.7 miles
Hotel Indigo Atlanta Midtown	683 Peachtree St, Atlanta, GA 30308	.7miles

NOTE****

We need a little bit more information from you. Just click on the “Register Now” button to fill out form. Thank you.

Kenesia Cason



The Coca-Cola Company

1 Coca-Cola Plaza, NW

TEC 417

Atlanta, Ga 30313

Phone: 404.676.4887 | Fax: 404.598.4887 | Email: KenCason@coca-cola.com

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Biography

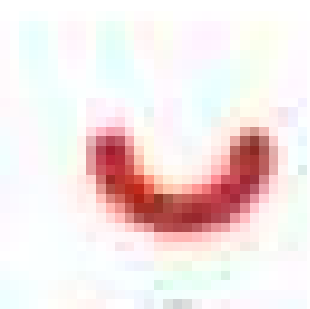
Michael P. Doyle

Dr. Michael P. Doyle is a Regents Professor and Director, Center for Food Safety, University of Georgia, Griffin. A native of Madison, Wisconsin, he received his B.S., M.S., and Ph.D. degrees from the University of Wisconsin-Madison in bacteriology/food microbiology. From 1977 to 1980 he was senior project leader of corporate microbiology at Ralston Purina Company, and from 1980 to 1991 he advanced from assistant professor to Wisconsin Distinguished Professor of Food Microbiology, Food Research Institute, University of Wisconsin-Madison. He is an active researcher in the area of food safety and security and works closely with the food industry, government agencies, and consumer groups on issues related to the microbiological safety of foods.

He has published more than 500 scientific papers on food microbiology and food safety topics and has given more than 800 invited presentations at national and international scientific meetings. He serves on food safety committees of many scientific organizations and has served as a scientific advisor to many groups, including the World Health Organization, the Institute of Medicine, the National Academy of Science-National Research Council, the International Life Sciences Institute-North America, the Food and Drug Administration, the U.S. Department of Agriculture, the U.S. Department of Defense, and the U.S. Environmental Protection Agency. He has received several awards for his research accomplishments, including the Nicholas Appert Award of the Institute of Food Technologists. He is a Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, the National Academy of Inventors, and is a member of the Institute of Medicine of the National Academies.

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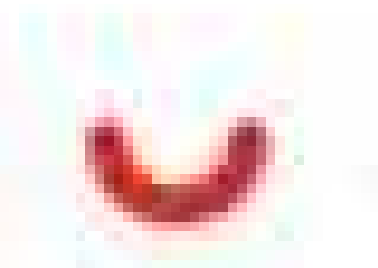
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Open Meetings

From: [Michael Doyle](#)
To: [32nd Wold Veterinary Congress](#)
Subject: Re: 32nd World Veterinary Congress - Invitation
Date: Monday, November 10, 2014 1:35:23 PM
Attachments: [Bio Doyle for Turkey 11-10-14.docx](#)
[Doyle300dpi.jpg](#)

Hi Irfan,

Thank you for this invitation. I would be delighted to participate as a Keynote Speaker and Session Moderator at the 32nd World Veterinary Congress in September 2015. It will be a terrific opportunity to reunite with my many colleagues and friends from Turkey. I look forward to visiting with you then.

All the best.

Sincerely,

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: 32nd Wold Veterinary Congress <info@wvcistanbul2015.com>
Sent: Monday, November 10, 2014 4:35 AM
To: Michael Doyle
Cc: info@wvcistanbul2015.com
Subject: 32nd World Veterinary Congress - Invitation

Dear Dr. Michael Doyle,

It is our pleasure to inform you that the **32nd World Veterinary Congress** will be organized by the Turkish Veterinary Medical Association (TVHB) between September 13-17, 2015 at the Istanbul Lutfi Kirdar Congress & Exhibition Center, Istanbul, Turkey.

You may find the official invitation letter as attached. It is our great honor to invite you to be a Keynote Speaker and the moderator of the session for the "[Food Hygiene](#)" main topic at WVC 2015. We will be very glad if you kindly accept our invitation and share your expertise with us. We are certain that your contribution is essential for the success of this Congress.

Our official organizing agency, ZED Event Management, will be in touch with you to finalize the arrangements of your trip once you have indicated your acceptance of our invitation. We would appreciate your reply to info@wvcistanbul2015.com by November 15, 2014 at the latest. With your acceptance, we also request a 250 word bio and a professional headshot for inclusion on the Congress website and in printed materials. In addition, we would be delighted if you could soon thereafter inform us about your convenience schedule for the presentation.

Thank you very much for your valuable contribution. We are looking forward to welcoming you to Turkey!

Yours sincerely,

Prof. Dr. Irfan Erol, DVM, Ph.D.
WVC 2015 Chairman

Biography

Michael P. Doyle

Dr. Michael P. Doyle is a Regents Professor and Director, Center for Food Safety, University of Georgia, Griffin. A native of Madison, Wisconsin, he received his B.S., M.S., and Ph.D. degrees from the University of Wisconsin-Madison in bacteriology/food microbiology. From 1977 to 1980 he was senior project leader of corporate microbiology at Ralston Purina Company, and from 1980 to 1991 he advanced from assistant professor to Wisconsin Distinguished Professor of Food Microbiology, Food Research Institute, University of Wisconsin-Madison. He is an active researcher in the area of food safety and works closely with the food industry, government agencies, and consumer groups on issues related to the microbiological safety of foods.

He has published more than 500 scientific papers on food microbiology and food safety topics and has given more than 800 invited presentations at national and international scientific meetings. He serves on food safety committees of many scientific organizations and has served as a scientific advisor to many groups, including the World Health Organization, the Institute of Medicine, the National Academy of Science-National Research Council, the International Life Sciences Institute, the Food and Drug Administration, the U.S. Department of Agriculture, the U.S. Department of Defense, and the U.S. Environmental Protection Agency. He is a Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, the National Academy of Inventors, and is a member of the Institute of Medicine of the National Academies.



From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Subject: RE: Asking for ideas
Date: Wednesday, April 08, 2015 2:54:00 PM

Hi Suzie,

Unfortunately, I am already committed for those dates so am not available. You might consider inviting Don Schaffner at Rutgers (e-mail: schaffner@AESOP.Rutgers.edu); Anna Lammerding (retired but formerly with Public Health Agency of Canada; e-mail: [REDACTED]); Tom Ross at the University of Tasmania (e-mail: Tom.Ross@utas.edu.au); Ewen Todd at Michigan State University (e-mail: todde@msu.edu); Aamir Fazil at Public Health Agency of Canada, Guelph (e-mail: aamir.fazil@phac-aspc.gc.ca); or Rafiq Ahmed at Public Health Agency of Canada, Winnipeg (e-mail: rafiq_ahmed@phac-aspc.gc.ca).

I hope this helps. If not, let me know.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Suzanne Harris [<mailto:sharris@ilsi.org>]
Sent: Wednesday, April 08, 2015 11:06 AM
To: Michael Doyle
Cc: ILSI South Africa
Subject: Asking for ideas

Good morning, Mike. I hope you are doing well.

I am writing to ask for suggestions of a food micro risk assessment expert who may be willing to go to Namibia to take part in an ILSI/FAO capacity building activity there in June. This training meeting will take place in Windhoek, Namibia on June 9-12, 2015. Individuals involved in food control work for the neighboring countries (2 per country) will be invited to participate. The microbiological risk assessment course work was prepared by WHO and FAO, but has not been offered in this part of the world.

Prof. Lucia Anelich, copied on this message, is the ILSI person in charge and she is eager to find someone from outside of the region who would be able to help lead the 3.5 day trainings session. There will be plenary sessions as well as discussion of case studies in small working groups.

She would like to have a US or Canadian government person, but such is likely to be difficult to find given the short lead time. ILSI will cover all travel expenses and living expenses while in Namibia. Do you have any suggestions of individuals with microbial risk assessment expertise who might be interested in participating?

Lucia has already contacted Bob Buchanan and he is not available. Any suggestions you have will be greatly appreciated.

Best regards,

Suzie

From: [Michael Doyle](#)
To: [Indaue Mello](#)
Subject: RE: Coca-Cola Global Microbiology Meeting
Date: Tuesday, June 23, 2015 11:23:00 AM
Attachments: [Doyle Abbrev CV\(2\) May 2015.doc](#)

Hi Indaue,

Yes, I plan to present at the meeting and shall plan to join the group for dinner. My abbreviated CV is attached.

Please let me know if you need anything else.

All the best.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mduoye@uga.edu

From: Indaue Mello [<mailto:imello@coca-cola.com>]
Sent: Tuesday, June 23, 2015 5:32 AM
To: Michael Doyle
Subject: Coca-Cola Global Microbiology Meeting

Dear Mike,

I spoke to our adman and she has not received confirmation that you will be speaking at the Coca-Cola global microbiology meeting on July 21.

Could you please confirm with me the following:

- 1) You will be presenting at the meeting
- 2) If you will join us for dinner
- 3) If you already emailed your CV to us

Below is the agenda for the day. Please let me know if you have any additional questions.

I look forward to seeing you in a few weeks.

Best regards,

Indaue

Date: Tuesday, July 21, 2015

Location: 1 Coca-Cola Plaza NW Atlanta GA 30301

NAT Live B meeting room (2nd floor)

Time: 8:30 am- 4:15 pm

Time	Name	Topic	From
8:00 am	Breakfast		
8:30 am	Mike Doyle, Ph.D. Regents Prof. of Food Microbiology Director, Center for Food Safety	Microbiology of Beverages	UGA
9:15 am	Emilia Rico, Ph.D. President	Mycology of Beverages	BCN Research Laboratories, Inc.
10:00 am	Break		
10:30 am	Martin Cole, Ph.D. Chief of the Division of Animal, Food and Health Sciences	ICMSF Sampling Plans - WEBEX	CSIRO, ICMSF
11:15 am	Emilio Esteban, DVM, MBA, Ph.D. Executive Associate for Laboratory Services	Food Hygiene Standards	USDA, WHO
12:00 pm	Lunch		
1:00 pm	Robert Brackett, Ph.D. Vice President and Director	Validation of Processing Parameters	IFSH
1:45 pm	Timothy Freier, Ph.D. Senior Director, Global Food Safety Innovation	NACMF Challenge Studies Guidelines	Cargill, NACMF
2:30 pm	Break		
3:00 pm	Greg Holler Food Safety Lead	Nutritive Sweetener Processing	Cargill
3:45 pm	Wrap Up		
6:30 pm	Dinner The Optimist 914 Howell Mill Rd, Atlanta, GA 30318		



The Coca-Cola Company

Indauê Mello, Ph.D.
Global R&D
Director, Microbiology

The Coca-Cola Company
One Coca-Cola Plaza
Atlanta, GA 30313
USA

- imello@coca-cola.com
T + 1 404.676.2473
M + 1 404.596.2879
F + 1 404.598.2473

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CURRICULUM VITAE

NAME: Michael Patrick Doyle **TELEPHONE:** 770-228-7284
FAX: 770-229-3216
E-mail:mdoyle@uga.edu

DEGREES:

1973	B.S.	University of Wisconsin-Madison	Bacteriology
1975	M.S.	University of Wisconsin-Madison	Food Microbiology
1977	Ph.D.	University of Wisconsin-Madison	Food Microbiology

PROFESSIONAL EXPERIENCE:

1977-1980	Senior Project Leader, Corporate Research, Ralston Purina Company
1980-1984	Assistant Professor, Department of Food Microbiology and Toxicology (Food Research Institute), University of Wisconsin-Madison
1984-1988	Associate Professor, Department of Food Microbiology and Toxicology, University of Wisconsin-Madison
1988-1991	Professor and Wisconsin Distinguished Professor of Food Microbiology, Department of Food Microbiology and Toxicology, Department of Food Science, University of Wisconsin-Madison
1991-1999	Department Head, Department of Food Science and Technology, University of Georgia, Agricultural Experiment Station, Griffin, GA
1993-1999	Department Head, Department of Food Science and Technology, University of Georgia, Athens, GA
1993-2000	Director, Center for Food Safety and Quality Enhancement, University Georgia, Griffin, GA
1997-	Regents Professor of Food Microbiology, University of Georgia
2000-	Director, Center for Food Safety, University of Georgia, Griffin, GA

PROFESSIONAL SOCIETIES:

Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, and the National Academy of Inventors and serves as a scientific advisor to the National Academies. Member of the National Academy of Medicine.

AWARDS/SPECIAL RECOGNITION:

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986
3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987
5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food and

- Environmental Sanitarians, 1993
10. James H. Nakano Citation, National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994
11. P. R. Edwards Award, Southeastern Branch of the American Society for Microbiology, 1994
12. Nicholas Appert Award, Institute of Food Technologists (for outstanding contributions to the field of Food Science), 1996
13. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997.
14. Silver Plow Honor Award for Exceptional Service, U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998
15. Inaugural Fellow, International Association of Milk, Food and Environmental Sanitarians, 1998
16. Fellow, Institute of Food Technologists, 1999
17. Food Safety Award, National Food Processors Association AND International Association for Food Protection, 1999
18. Honorary Member, Association Internationale Nicolas Appert, for outstanding contributions to food science and technology, 1999
19. Julius Bauermann Lectureship, Philadelphia Section of Institute of Food Technologists, 2000
20. Centers for Disease Control and Prevention Partners in Public Health Honor Award, 2001
21. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
22. Institute of Scientific Information, Highly Cited Researchers in Agricultural Sciences (Top 100 researchers cited), 2002
23. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
24. Fellow, World Innovation Foundation, 2003
25. Elected Member, Institute of Medicine of the National Academies, 2003
26. National Associate, National Academy of Sciences, 2003
27. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
28. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
29. American Meat Institute Foundation's Scientific Achievement Award, 2004
30. U.S. Food and Drug Administration Commissioner's Special Citation, 2006
31. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
32. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
33. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
34. Fellow, American Association for the Advancement of Science (AAAS), 2011
35. Distinguished Agriscience Scientist Award, Christopher Columbus Fellowship Foundation, 2013
36. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food Safety, 2013
37. Fellow, National Academy of Inventors, 2013
38. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate," by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)

EXAMPLES OF PROFESSIONAL ACTIVITIES:

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, World Health Organization, Moscow, USSR, 1984
 Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva,

Switzerland, 1988
 Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988
 Scientific Advisor, International Life Sciences Institute - Nutrition Foundation, Food Microbiology Committee, 1987-1996
 Scientific Advisor, National Dairy Promotion and Research Board, 1989-1993
 Scientific Advisor, National Live Stock and Meat Board, 1990-1996
 Executive Committee, Conference for Food Protection, 1985-1986
 IFT Scientific Lecturer, Institute of Food Technologists, 1987, 1990
 ASM Scientific Lecturer, American Society for Microbiology, 1991-1993
 Member, National Advisory Committee on Microbiological Criteria for Food, 1988-1990; 1994-2000
 Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987
 Board of Trustees, International Life Sciences Institute-North America, 1992-present
 Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-1997; 2005-2009
 Executive Board, International Association of Milk, Food and Environmental Sanitarians, 1989-94; President, 1992-93
 Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, 1997-2002
 Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003
 Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998
 Member, U. S. Food and Drug Administration Science Board (advise FDA science programs), 1999-2004; Chairman, 2003-2004
 Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002
 Member, U. S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000
 Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards of Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001
 Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture *E. coli* Farm-to-Table Process Risk Assessment, 2001-2002.
 Scientific Editor, Kluwer Academic/Plenum Publishers, Series on Food Safety and Food Microbiology, 2002-present
 Member, Partnership of Food Safety Education Advisory Board, 2002-2005
 Member, American Academy of Microbiology, Committee on Election to Membership, 2002-2007
 Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008
 Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012
 Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012
 Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009
 Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012
 Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012
 Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004
 Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005
 Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012
 Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology

Workshop: An Exchange of Ideas and Experiences, 2007
 Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009
 Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-present
 Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008
 National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007
 Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011
 Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-present
 Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011
 Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009
 Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009
 Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009
 Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2012
 Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2011; Chair, 2012-2014
 Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014
 Member, International Life Sciences Institute Board of Trustees, 2014-
 Member, CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017
 Chair, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC, 2014-2015

Doyle has more than 320 refereed journal articles, 17 books, 66 book chapters, 86 invited papers/conference proceedings, 30 patents, and more than 800 invited presentations at national and international professional meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. His research has focused on the study of microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens in foods.

From: [Michael Doyle](#)
To: [Mike Robach](#); [Barb Masters](#)
Subject: RE: Follow up on ILSI PHO Report
Date: Friday, February 27, 2015 6:45:19 AM

Excellent.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Mike Robach [Mike_Robach@cargill.com]
Sent: Thursday, February 26, 2015 6:35 PM
To: Michael Doyle; Barb Masters
Subject: Fwd: Follow up on ILSI PHO Report

fyi, good outcome

Sent from my iPad

Begin forwarded message:

From: "Bruner, Leon" <LBruner@gmaonline.org<<mailto:LBruner@gmaonline.org>>>
Date: February 26, 2015 at 15:24:30 CST
To: "Bond, Susan E" <susan.bond@abbott.com<<mailto:susan.bond@abbott.com>>>, "craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>" <craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>>, Mike Rorbach <Mike_Robach@cargill.com<mailto:Mike_Robach@cargill.com>>, "roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>" <roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>>, "al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>" <al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>>, "steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>" <steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>>, "pkerr@solae.com<<mailto:pkerr@solae.com>>" <pkerr@solae.com<<mailto:pkerr@solae.com>>>, Courtney Bidney <Courtney.Bidney@genmills.com<<mailto:Courtney.Bidney@genmills.com>>>, "Slayne, Martin" <mslayne@hersheys.com<<mailto:mslayne@hersheys.com>>>, "Reinhard, Bob" <Bob.Reinhard@hillshirebrands.com<<mailto:Bob.Reinhard@hillshirebrands.com>>>, "Moorman, Mark" <Mark.Moorman@kellogg.com<<mailto:Mark.Moorman@kellogg.com>>>, "ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>" <ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>>, "Vollmuth, Thomas" <Thomas.Vollmuth@Wrigley.com<<mailto:Thomas.Vollmuth@Wrigley.com>>>, "ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>" <ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>>, "Nelson, Mark, GLENDALE, NUSA T&P - Regulatory & Scientific Affairs" <Mark.Nelson@us.nestle.com<<mailto:Mark.Nelson@us.nestle.com>>>, "rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>" <rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>>, "Barone, Patrizia" <Patrizia.Barone@unilever.com<<mailto:Patrizia.Barone@unilever.com>>>, Liz Westring

<Liz.Westring@genmills.com<<mailto:Liz.Westring@genmills.com>>>
Cc: "Lonardo, Emilia" <ELonardo@gmaonline.org<<mailto:ELonardo@gmaonline.org>>>, "Moore, Karin"
<KMoore@gmaonline.org<<mailto:KMoore@gmaonline.org>>>
Subject: Follow up on ILSI PHO Report

I just received a message for Eric Hentges that his Executive Committee met today and agreed to provide the PHO report to Exponent under a confidentiality agreement. The report will be made available after it has been shared with the ILSI PHO Task Force and the FDA. The report is expected to go to FDA on March 4, and Exponent will receive it immediately thereafter. I want to thank you for the support you provided in this situation. Your input helped to facilitate a quick response and a good outcome. Regards, Leon

From: Bruner, Leon

Sent: Tuesday, February 24, 2015 18:06

To: 'Bond, Susan E'; 'craig_slavtcheff@campbellsoup.com<mailto:craig_slavtcheff@campbellsoup.com>'; Mike Rorbach; 'roblong@coca-cola.com<<mailto:roblong@coca-cola.com>>'; 'al.bolles@conagrafoods.com<<mailto:al.bolles@conagrafoods.com>>'; steven.hermansky@conagrafoods.com<<mailto:steven.hermansky@conagrafoods.com>>; 'pkerr@solae.com<<mailto:pkerr@solae.com>>'; 'Courtney Bidney'; 'Slayne, Martin'; 'Reinhard, Bob'; 'Moorman, Mark'; 'ckellar@kraftfoods.com<<mailto:ckellar@kraftfoods.com>>'; 'Vollmuth, Thomas'; 'ibassa@mdlz.com<<mailto:ibassa@mdlz.com>>'; 'Nelson, Mark, GLENDALE, NUSA T&P - Regulatory & Scientific Affairs'; rene.lammers@pepsico.com<<mailto:rene.lammers@pepsico.com>>; 'Barone, Patrizia'
Cc: Lonardo, Emilia; Moore, Karin
Subject: Urgent Request related to ILSI Analysis of low dose effects of PHO/TFA on LDL-Cholesterol
Importance: High

The GMA team working the development of the Food Additive Petition needs your help/support in finding a way to gain access to the results of a study ILSI is concluding on the relationship between low level human consumption of PHO/TFA and serum LDL-Cholesterol (LDL-C) so that the results can be used in the development of the Food Additive Petition (FAP) we will submit this coming May.

The background to this situation is as follows: Last summer ILSI commissioned a study to conduct a meta-analysis of the relationship between dietary consumption of PHO and serum LDL Cholesterol (LDL-C). The study is completed and ILSI plan to submit a report of the results to FDA next Monday, March 2. We understand the results of this study challenge FDA and CDC's assertion that the PHO/LDL-C dose response is linear and are supportive of the identification of a safe consumption level. These results will therefore be of great importance in the development of the PHO FAP.

ILSI are not willing to share the study report with us until after the results are published in the peer-reviewed scientific literature unless they receive an approval from ILSI Executive Board to do so. If ILSI do not share the results of this study we will not have the data needed to prepare an FAP supporting FDA approval for low level uses of PHO. We would like to have the results as soon as possible to maximize the time available for development of the FAP.

Here is where we need your help: Under the assumption that you support our need to have access to the full study report for development of the FAP we need you to take the following action: We would appreciate your reaching out to your ILSI Board Member/primary ILSI contact and to Erik Hentges (phone: +1 (202) 659-0074 ex 196; email: ehentges@ilsi.org<<mailto:ehentges@ilsi.org>>) asking that ILSI release the data for use in the development of the industry coalition-led preparation of the PHO FAP. We would like to have the report on the same day it is shared with FDA, March 2, 2015. We need you to reach out to your board member and/or Erik as soon as possible

Finally, if it is necessary, we are willing to make arrangements for the report to be shared with Exponent through an independent 3rd party intermediary so that only Exponent staff have access to the results. We would use the same protocol we followed to collect data for the exposure assessment Exponent is now completing. We can also establish confidentiality agreements if needed.

Thank you for your help with this. Please let us know if you have questions.

Regards,

Leon

Leon H. Bruner DVM, PhD
Executive Vice President Science and Regulatory Affairs and Chief Science Officer
Grocery Manufacturer's Association
1350 I Street NW Suite 300
Washington, DC 20005

Phone: +1.202.639.5954

From: [Michael Doyle](#)
To: [Delia Murphy](#)
Subject: RE: ILSI North America Conflict of Interest and Scientific Integrity Working Group Meeting 30 April
Date: Monday, April 06, 2015 4:38:00 PM

Hi Delia,

Many thanks for this information. Unfortunately, I now have a conflict so will not be able to attend the meeting.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Monday, April 06, 2015 1:03 PM
To: Michael Doyle
Subject: ILSI North America Conflict of Interest and Scientific Integrity Working Group Meeting 30 April

Hello Mike,

I wanted to get in touch with you regarding the upcoming 30 April in-person meeting of the ILSI North America Conflict of Interest and Scientific Integrity Working Group. If you are planning to attend the meeting in-person, as a scientific advisor to the Working Group, ILSI North America will cover your travel to the meeting.

Please contact ILSI North America's travel agent Michael Kerr at Michael.Kerr@corporatetraveler.us to book your flight to Washington, DC. Once you have booked your flight, I will make your hotel reservation for you. ILSI North America will cover up to two nights hotel accommodation.

As the meeting is coming up in just a few short weeks, I encourage you to plan your travel as soon as possible if you have not already done so. If you have already booked your travel, ILSI North America will reimburse you for your costs. Please let me know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135
dmurphy@ilsa.org
www.ILSINA.org
Follow ILSI North America:



From: [Michael Doyle](#)
To: [Alison Kretser](#); "dmurphy@ilsi.org"
Subject: RE: ILSI North America Invitation to Present at "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act"
Date: Friday, June 26, 2015 1:04:00 PM

Hi Alison and Delia,

Thank you for this invitation to co-moderate the ILSI-NA sodium reduction workshop. I would be delighted to do so and accept your invitation. I look forward to receiving travel and hotel information when available.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [<mailto:akretser@ilsi.org>]
Sent: Friday, June 26, 2015 10:24 AM
To: Michael Doyle
Cc: Alison Kretser; Delia Murphy; Jesse Zuehlke
Subject: ILSI North America Invitation to Present at "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act"

26 June 2015

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797

Dear Dr. Doyle,

Extensive debate continues on how to lower the sodium intakes of the population. However, the neglected part of the current sodium dialogue is the myriad of functions that sodium has in the food supply. Sodium reduction is not a matter as simple as removing salt from food. Sodium plays a critical role in food safety and preservation by decreasing water activity and reducing growth of

pathogens, food spoilage organisms, and unwanted chemical reactions, among other functions.

Given the need for a coordinated cross-disciplinary dialogue regarding sodium reduction, the ILSI North America Technical Committees on Sodium and Food Microbiology will jointly convene a one-day workshop on Tuesday, 22 September at the Washington Plaza Hotel in Washington, DC to critically examine these functions and the unintended consequences of decreasing sodium on food safety. This workshop will broaden the dialogue and present what we have learned in the last 5 years since the release of the Institute of Medicine's *Strategies to Reduce Sodium Intake in the United States* Report about the functional challenges with sodium reduction. Participants at the workshop will include public health professionals, microbiologists, food scientists, and nutritionists from government, academia, and industry.

We would like to extend an invitation to you to co-moderate the "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act" workshop along with Dr. Christine Taylor, NIH ODS.

To the extent permitted by your institution, ILSI North America will pay roundtrip coach or economy class airline travel expenses, two nights lodging at the Washington Plaza Hotel, meals, and ground transportation associated with attending this workshop. A speaker dinner will be held the night before the workshop, Monday, 21 September.

ILSI North America is a non-profit scientific foundation that advances the understanding and application of science related to the nutritional quality and safety of the food supply. The ILSI North America Technical Committee on Sodium works to compile and disseminate state-of-the-science information on sodium consumption and its health outcomes. The ILSI North America Technical Committee on Food Microbiology is committed to proactively improving the understanding and control of microbial food safety hazards to enable scientifically informed decision-making. This is achieved through the support of sound science, sponsorship of breakthrough research, and fostering collaboration among academia, government, and industry.

We hope that you will be able to attend and co-moderate the workshop. **Please RSVP to Delia Murphy at dmurphy@ilsi.org by Friday, 24 July whether or not you plan to attend.** If you are able to accept, Delia will work with you to make your travel and hotel arrangements.

The workshop is by invitation only. If you have recommendations for individuals to invite to the workshop, please send them to Delia Murphy at dmurphy@ilsi.org.

Thank you in advance for your consideration.

Kind regards,

Alison Kretser, MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St, NW
Suite 200
Washington, DC 20005

From: [Michael Doyle](#)
To: [Alison Kretser](#); [richard.d'alaisio@mdlz.com](#); [jdillon@kraft.com](#); [adamdrew@u.washington.edu](#); [dwyerj1@od.nih.gov](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wierner@genmills.com](#); [Barbara.Ivens@ConAgraFoods.com](#); [Mark.Andon@ConAgraFoods.com](#); [Moorman.Mark@Birkett.com](#); [Anne.Birkett@Birkett.com](#); [joshua_anthony@campbellsoup.com](#)
Cc: [Ray_DeVirgiliis](#)
Subject: RE: ILSI North America Project Committee on Food Value Decisions
Date: Friday, July 10, 2015 2:08:39 PM

Good stuff. Thanks for the update, Alison.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:midoyle@uga.edu>

From: Alison Kretser [akretser@ilsi.org]
Sent: Friday, July 10, 2015 1:52 PM
To: [richard.d'alaisio@mdlz.com](#); [jdillon@kraft.com](#); Michael Doyle; [adamdrew@u.washington.edu](#); [dwyerj1@od.nih.gov](#); [danielle.greenberg@pepsico.com](#); [cassandra.hoover@us.nestle.com](#); [mark.nelson@us.nestle.com](#); [Paul.Hoffman@kraftfoods.com](#); [kari.ryan@kraftfoods.com](#); [Pamela.Starke-Reed@ARS.USDA.GOV](#); [liz.westring@genmills.com](#); [kathy.wierner@genmills.com](#); [Barbara.Ivens@ConAgraFoods.com](#); [Mark.Andon@ConAgraFoods.com](#); [Moorman.Mark@Birkett.com](#); [Anne.Birkett@Birkett.com](#); [joshua_anthony@campbellsoup.com](#)
Cc: Alison Kretser; Ray DeVirgiliis
Subject: ILSI North America Project Committee on Food Value Decisions

TO: ILSI North America Project Committee on Food Value Decisions
RE: Committee Update

Although this committee work has officially ended, it is important for members to be aware of how the Food Value Analysis application continues to generate attention.

Dr. George Davis, Virginia Tech

Last year, ILSI North America granted Dr. Davis access to the Food Value Analysis database, allowing him to further research analyzing the interaction between money price, time price, and nutrition quality. This work titled “Beyond the Sticker Price: Including and Excluding Time in Comparing Food Prices” has been accepted by the American Journal of Clinical Nutrition. The manuscript further highlights that food consumption decisions are based on “full prices”, not just money prices. This publication is available with open access, it is attached and can also be downloaded here<<http://www.ilsi.org/NorthAmerica/Pages/ViewItemDetails.aspx?PID=256&ListName=Publications>>.

Scientific Report of the 2015 Dietary Guidelines Advisory Committee

ILSI North America submitted comments to the US Department of Agriculture and the US Department of Health and Human Services on the 2015 Dietary Guidelines Advisory Committee Report. These comments once again highlighted the importance for nutrition recommendations and the policies surrounding recommendations to consider all the challenges that face individuals and families when it comes selecting foods and meeting dietary

recommendations. The comments are attached and are also available on our website<<http://www.ilsa.org/NorthAmerica/Pages/ILSI-North-America-Public-Comments-.aspx>>. Pages 2-4 of the comments are specific to the work of the Food Value Decisions Committee.

USDA NIFA Cooperative Extension group

Following the Food Value Analysis Feasibility Workshop held 4 February 2015, USDA NIFA has led a group of individuals within the Cooperative Extension community to develop materials communicating key messages based on learnings from the Food Value Analysis application and a series of case studies that will be distributed to university programs interested in adopting the tool. The objective is for these case studies to be published prior to the publication of the 2015 Dietary Guidelines for Americans. The group has held one meeting thus far and has developed a logic model outlining how to assist individuals in delivering a nourishing meal to the table within the factors evaluated by the Food Value Analysis application. The group will be holding its second call in the near future and ILSI North America has been invited to participate.

Please let me know if you would like further information.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsa.org<<mailto:akretser@ilsa.org>>

From: [Michael Doyle](#)
To: [Delia Murphy](#); [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [fergc@foodsci.umass.edu](#); [kerr_dow@cargill.com](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: [Alison Kretser](#)
Subject: RE: ILSI North America Scientific Integrity Working Group
Date: Monday, June 01, 2015 9:18:12 AM

Thanks, Deli, for sending this. All looks good to me. I have no changes to suggest.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Delia Murphy [dmurphy@ilsi.org]
Sent: Wednesday, May 27, 2015 1:34 PM
To: [tabraham@mdlz.com](#); [DAllison@uab.edu](#); [nelson.almeida@kellogg.com](#); [satkins@mcmaster.ca](#); [fergc@foodsci.umass.edu](#); [kerr_dow@cargill.com](#); [Michael Doyle](#); [dwyerj1@od.nih.gov](#); [jwerdman@illinois.edu](#); [rachel.goldstein@effem.com](#); [Eric Hentges](#); [james.hill@ucdenver.edu](#); [mkanter@eggnutritioncenter.org](#); [richard.lane@pepsico.com](#); [belloyd@coca-cola.com](#); [dblund@wisc.edu](#); [jlupton@tamu.edu](#); [debramiller@hersheys.com](#); [apreston@hersheys.com](#); [trains@eggnutritioncenter.org](#); [joseph.ratliff@dpsg.com](#); [claudia.riedt@dpsg.com](#); [steve.rizk@effem.com](#); [kari.ryan@kraftfoods.com](#); [Shawn Sullivan](#); [David.Thomas@dpsg.com](#); [Jennifer_van_de_Ligt@cargill.com](#); [weavercm@purdue.edu](#); [liz.westring@genmills.com](#)
Cc: Alison Kretser
Subject: ILSI North America Scientific Integrity Working Group

To: ILSI North America Scientific Integrity Working Group
Re: Draft Plan of Work

Please find attached the draft plan of work for the ILSI North America Scientific Integrity Working Group which reflects the discussion at the 30 April meeting of the Working Group. Also attached is the Compilation of Scientific Integrity Work by Various Organizations and in the Current Literature presented at the meeting and referenced in the plan of work.

Please read the document and provide comments or edits to the draft by COB Friday, 12 June. The revised document will then be re-distributed to the Working Group for final approval.

The draft plan of work will be shared with the ILSI North America Board of Trustees' Executive Committee on a conference call on 2 June. It will be clearly stated that this current version is a draft and has not been finalized by the Working Group.

The meeting minutes from the 30 April meeting are nearing completion and will be distributed to the Working Group as soon as possible.

Please let Alison and I know if you have any questions.

Best,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005

202.659.0074 ext. 135

dmurphy@ilsina.org<<mailto:dmurphy@ilsina.org>>

www.ILSINA.org<<http://www.ilsina.org/>>

Follow ILSI North America:

[Twitter_orange_icon_invert_dreamstime_xx1_24164972]<https://twitter.com/ILSI_NA>

[YT_purple_icon_invert_dreamstime_xx1_24164972]<<https://www.youtube.com/channel/UCA-MuKIT-IKQeVVn2EQV4tw>>

From: [Michael Doyle](#)
To: [Alison Kretser](#)
Subject: RE: ILSI North America Sodium Reduction Workshop
Date: Thursday, June 25, 2015 2:35:00 PM

Hi Alison,

Thanks for the update.

Some suggested speakers include:

1. Refrigerated Doughs: Food Spoilage and Waste
 - a. Bill Sperber (e-mail: [REDACTED])
 - b. Katie Swanson (e-mail: [REDACTED])
2. Functional and Quality Applications of Sodium
 - a. Janice Johnson, Cargill (e-mail: Janice_Johnson@cargill.com)
3. Texture/Mouthfeel in Grain Products
 - a. Gary Beauchamp, Monell (e-mail: beauchamp@monell.org)

Good luck.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Alison Kretser [<mailto:akretser@ilsi.org>]
Sent: Wednesday, June 24, 2015 11:35 AM
To: Michael Doyle
Cc: Delia Murphy; Alison Kretser
Subject: RE: ILSI North America Sodium Reduction Workshop
Importance: High

Mike,

We are so pleased that you will be able to serve as a co-moderator for the sodium workshop on 22 September in Washington, DC. A formal invitation will be sent to you this week. We are finalizing

the list of speakers and we would welcome your recommendations for an academic or government speaker to cover several topics which are all highlighted in the attached agenda.

Given the timeframe, there is urgency in this request. If you have any other thoughts on other potential speakers, please chime in.

Thank you,
Alison

From: [Michael Doyle](#)
To: [Alison Kretser](#)
Subject: Re: ILSI North America Technical Committee on Food Microbiology
Date: Thursday, June 04, 2015 6:18:19 PM

Hi Alison,

I'll be back in the office tomorrow. We can discuss then if you are available.

Mike

Sent from my iPhone

On Jun 4, 2015, at 5:04 PM, Alison Kretser <akretser@ilsi.org> wrote:

Hello Mike,

The ILSI North America Technical Committees on Food Microbiology and Sodium are jointly sponsoring a workshop, "The Science of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act." We would like to invite you to co-moderate the session with Dr. Christine Taylor, NIH ODS. I've attached a draft agenda. We are still in the process of identifying speakers and would welcome your input. The two dates we have identified are 17 September or 14 October, 2015. I'm hoping one of these dates will work for you.

I did try to call your office earlier today and would be happy to speak with you to answer any questions you may have.

I look forward to hearing from you.

Alison

Alison J. Kretser MS, RD
Director Science Programs
ILSI North America
1156 Fifteenth St. NW, Suite 200
Washington, DC 20005
202.659.0074 ex 161
akretser@ilsi.org

<6-4-15 Sodium Workshop Draft Outline.docx>

From: [Michael Doyle](#)
To: [Delia Murphy](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 8:48:00 AM

Hi Delia,

Thank you for putting me in the loop on this. My schedule is very full so I don't want to delay things. I will be involved with the planning committee when I am available but don't feel the need to schedule a meeting based on my schedule.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Thursday, July 09, 2015 2:00 PM
To: Michael Doyle
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

Shortly, I will be sending you a survey monkey for a conference call with the planning committee of the ILSI North America workshop, The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act. Chris Taylor will be invited to the call as well as your co-moderator. She is also the government liaison for the Sodium Committee so she has participated on a previous planning call and I did not want to leave you out!

Please do not feel obligated to join the planning committee call if you are not able to do so. We will hold a call with both you and Chris as well as the rest of the speakers in early September before the workshop so you can wait until then to participate if you would like. On this planning committee call I am surveying for, we will be discussing the speaker list, finalizing the attendee list before invitations are sent, and discussing the science writer and plans for publication. If you cannot attend but would like to share your input, I can also send you the most up to date version of the agenda and the attendee list.

Thanks,
Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsi.org

www.ILSINA.org

Follow ILSI North America:



From: [Michael Doyle](#)
To: [Delia Murphy](#)
Cc: [Alison Kretser](#)
Subject: RE: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act
Date: Friday, July 10, 2015 5:13:00 PM

Hi Delia,

I am certainly not looking for more to do, but considering the difficulties you are having with finding a speaker, I would be willing to do it.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Delia Murphy [<mailto:dmurphy@ilsi.org>]
Sent: Friday, July 10, 2015 12:48 PM
To: Michael Doyle
Cc: Alison Kretser
Subject: ILSI North America Workshop: The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act

Hello Mike,

We are hitting a wall trying to find a speaker for the "Introduction: Salt and Sodium Preservatives for Microbiological Stability" talk for The Safety of Sodium Reduction in the Food Supply: A Cross Discipline Balancing Act workshop. We originally invited Dr. Jeff Sindelar, University of Wisconsin-Madison, who would like to speak but is only comfortable talking about meat and poultry. We then invited Dr. Bill Sperber, per your recommendation, but he is unable to participate. Dr. Sperber suggested Dr. Guy Johnson, Johnson Nutrition Solutions but Dr. Johnson is a nutritionist and not comfortable addressing this topic. Alison and I have discussed it and we feel that you are the best individual to speak on this topic. We had originally wanted to invite you to give this talk but tapped you to be a co-moderator because of your broad expertise in this field.

You really are the best person to give this talk so would you be willing to still co-moderate and give this presentation? You would also lead the morning discussant panel.

Thanks,

Delia

Delia Murphy
Science Program Associate
ILSI North America
1156 Fifteenth Street, NW
Suite 200
Washington, DC 20005
202.659.0074 ext. 135

dmurphy@ilsa.org

www.ILSINA.org

Follow ILSI North America:



From: [Michael Doyle](#)
To: [Sulaiman, Irshad M.](#)
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Date: Monday, April 13, 2015 8:21:00 AM
Attachments: [Bio Doyle 167 words.mpd.doc](#)

Hi Irshad,

Attached is a brief bio for the introduction tomorrow.

Mike

From: Sulaiman, Irshad M. [mailto:Irshad.Sulaiman@fda.hhs.gov]
Sent: Sunday, April 12, 2015 7:13 PM
To: Michael Doyle
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Importance: High

Dear Dr. Doyle,

I will appreciate, if can you send me a brief **bio-sketch** of yourself for your introduction to meeting audience during the **Inaugural Keynote Address (45 min, 9:30 to 10:15 am)** for the **Southern Section of AOAC INTERNATIONAL 29th Annual Meeting** to be held at Doubletree Hotel Buckhead, 3342 Peachtree Road NE, Atlanta, Georgia on **Tuesday April 14, 2015**.

Best regards.

Irshad

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

-----Original Message-----

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, March 23, 2015 12:59 PM
To: Sulaiman, Irshad M.
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Terrific. Thanks, Irshad.

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mduoye@uga.edu>

From: Sulaiman, Irshad M.
Sent: Monday, March 23, 2015 12:40 PM
To: Michael Doyle
Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting
Importance: High

Dear Professor Doyle,

A room has been reserved for you for one night (April 13th 2015).

The organizer has also asked me to inform you that you will also have a complimentary parking for your vehicle.

Please inform the front desk upon your arrival, and they will valet park your vehicle.

Kind regards.

Irshad

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

From: Michael Doyle [<mailto:mduoye@uga.edu>]

Sent: Friday, March 06, 2015 3:17 PM

To: Sulaiman, Irshad M.

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Thank you, Irshad, for this information. Yes, please reserve a room for me for the night of April 13. I would like Tong Zhao (tongzhao@uga.edu) and Dong Chen (chendong@uga.edu) to attend if they are available and will give them the information from this e-mail.

Regards,

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mduoye@uga.edu

From: Sulaiman, Irshad M. [<mailto:Irshad.Sulaiman@fda.hhs.gov>]

Sent: Wednesday, February 25, 2015 9:29 AM

To: Michael Doyle

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Importance: High

Good morning Professor Doyle,

The President-Elect SSAOAC has informed me that SSAOAC can have a room reserved for you (for one night, April 13th 2015), if you plan to come the night before. Please let me know, if you would like to have the complimentary accommodation.

On behalf of the Program Committee of Southern Section of AOAC INTERNATIONAL 29th Annual Meeting, I would like to inform you that the Registration for all of the Speakers is complimentary. Please also be reminded that the registration is also free for the Students/Post docs (they need to contact me through e-mail and bring the current official ID to the meeting venue), please let me know if you want some of your student(s) to attend this meeting.

Please register at the following link and choose the “**staff registration**” for the meeting:

<http://www.eventbrite.com/e/southern-section-of-aoac-international-29th-annual-meeting-tickets-12722803247>

I am also enclosing the link for directions of the Meeting Venue: Doubletree Hotel Buckhead located at 3342 Peachtree Road NE, Atlanta, Georgia:

<http://doubletree3.hilton.com/en/hotels/georgia/doubletree-by-hilton-hotel-atlanta-buckhead-ATLBHDT/maps-directions/index.html>

Should you have any more questions or concerns, please let me know.

Best regards.

Irshad Sulaiman, PhD
Program Chair, Microbiology Session
Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

-----Original Message-----

From: Michael Doyle [<mailto:mdoyle@uga.edu>]

Sent: Thursday, January 15, 2015 3:00 PM

To: Sulaiman, Irshad M.

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Irshad,

How about "Challenges in Food Protection: A Global Opportunity" ?

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Michael Doyle [<mailto:mdoyle@uga.edu>]

Sent: Thursday, January 15, 2015 10:30 AM

To: Sulaiman, Irshad M.

Subject: RE: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Dear Irshad,

Thank you for this invitation. I would be delighted to give this address. Do you have a topic in mind?



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Sulaiman, Irshad M. [<mailto:Irshad.Sulaiman@fda.hhs.gov>]

Sent: Wednesday, January 14, 2015 10:01 PM

To: Michael Doyle

Cc: Sulaiman, Irshad M.

Subject: Keynote Address for the Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Importance: High

Dear Professor Doyle,

On behalf of the **Program Committee of Southern Section of AOAC INTERNATIONAL 29th Annual Meeting**, I would like to invite you to give the inaugural **Keynote Address** (45 min, 9:30 to 10:15 am) to be held at Doubletree Hotel Buckhead, 3342 Peachtree Road NE, Atlanta, Georgia on **Tuesday April 14, 2015**.

I hope to hear a very positive response from you.

I will also appreciate if you can send me the tentative title of your talk at your earliest.

Best regards.

Irshad

Irshad Sulaiman, PhD

Program Chair, Microbiology Session
Southern Section of AOAC INTERNATIONAL 29th Annual Meeting

Irshad M. Sulaiman, MSc, MPhil, PhD

Research Microbiologist
U. S. Food and Drug Administration
Microbiological Sciences Branch
Southeast Regional Laboratory
60, Eighth Street NE
Atlanta, GA 30309
404-575-1523 (Phone)
404-253-1210 (Fax)
IRSHAD.SULAIMAN@FDA.HHS.GOV

Brief Biography

Michael P. Doyle

Dr. Michael P. Doyle is a Regents Professor of Food Microbiology and Director of the Center for Food Safety at the University of Georgia. He is an active researcher in the area of food safety and security and works closely with the food industry, government agencies, and consumer groups on issues related to the microbiological safety of foods. He serves on food safety committees of many scientific organizations and has served as a scientific advisor to many groups, including the World Health Organization, the Institute of Medicine, the National Academy of Science-National Research Council, the International Life Sciences Institute-North America, the Food and Drug Administration, the U.S. Department of Agriculture, the U.S. Department of Defense, and the U.S. Environmental Protection Agency. He is a Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the International Association for Food Protection and the Institute of Food Technologists, and is a member of the National Academies Institute of Medicine.

From: [Michael Doyle](#)
To: [Delia Murphy](#)
Subject: RE: Meeting Request - please reply
Date: Thursday, July 09, 2015 3:42:00 PM

Hi Delia,

I will not be available to attend this conference call as I have meetings scheduled for all of the dates.

Mike Doyle

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mduoye@uga.edu

-----Original Message-----

From: Delia Murphy [<mailto:info2@meetingwizard.com>]
Sent: Thursday, July 09, 2015 2:01 PM
To: Michael Doyle
Subject: Meeting Request - please reply

Hi,

You are invited to a meeting event by Delia Murphy. Please click on the link below to respond:

<http://www.meetingwizard.com/mwiz/v/r.cfm?mtag=454631571&m=1641086&g=16457142>

Or...cut & paste it into the address bar of your browser.

MeetingWizard - great meetings begin here!

Having a problem accessing your meeting request? Click the following link:
<http://www.meetingwizard.com/mwiz/v/rs.cfm?i=16457142>

From: [Michael Doyle](#)
To: [Heather Steele](#)
Subject: Re: Microbiota & Health Mtg Survey
Date: Wednesday, February 04, 2015 9:38:41 AM

Hi Heather,

You might consider including Isabel Walls (USDA) in the planning. She is a strong proponent of microbiome research and has influence within NIFA.

Mike Doyle

Sent from my iPhone

On Feb 4, 2015, at 9:04 AM, Heather Steele <hsteele@ilsil.org> wrote:

To interested ILSI North America members and advisors:

Thank you for your interest in a new ILSI North America initiative on microbiota & health. Many of you participated on a series of emerging issue conference calls last year, or were a member of the former project committee on gut microbes & health. A summary of the most recent conference call in late October is attached. On that call, a decision was made to hold an in-person meeting in Washington DC in early 2015. Please click on the link below to indicate your availability to attend a meeting at the ILSI offices in March or April.

<https://www.surveymonkey.com/s/YY77L7X>

The meeting will be organized as a mini-workshop/seminar in the morning and invitees may include scientists from NIH, USDA, FDA and Health Canada, providing an opportunity to discuss research priorities and opportunities. In the afternoon, ILSI North America members and advisors will continue the meeting to ascertain interest in re-forming the project committee or proceeding as a task force. There are funds, held in reserve, which could help start new activity in this area. Attendees will strive to:

- <!--[if !supportLists]-->• <!--[endif]-->Prioritize 2 to 3 key research questions of interest
- <!--[if !supportLists]-->• <!--[endif]-->Agree on end points to achieve
- <!--[if !supportLists]-->• <!--[endif]-->Identify collaborative partners (including other ILSI branches)
- <!--[if !supportLists]-->• <!--[endif]-->Define action steps and proposed time lines

Areas of interest discussed on the 2014 conference calls include:

- <!--[if !supportLists]-->- <!--[endif]-->Nutrient and diet pattern impact on microbiome ecology, functionality and performance, and vice versa?
- <!--[if !supportLists]-->- <!--[endif]-->Food product, ingredients/biologics supplement impact on microbiome and health?

<!--[if !supportLists]-->- <!--[endif]--
>Methodologies/approaches/technologies challenges and advances.
<!--[if !supportLists]-->- <!--[endif]-->Scientific evidence needed to
support performance claims.

I have included below a brief background on recent ILSI North America activities related to microbiota and health. Please contact me at ILSI North America with any questions. I hope you can attend our spring workshop/meeting.

Heather

Brief background on ILSI North America activities related to Microbiota & Health

ILSI North America previously had a project committee on Gut Microbes and Health. First formed in 2009, the committee's mission was to further explore the relationship between gut microbes and health, and how dietary factors affect the microbiome. The committee disbanded in 2012, after convening a successful consensus-style workshop on defining a healthy GI microbiome in late 2011. A resulting paper was published in *Cell Host & Microbe* in 2012. In addition, a 2012 Annual Meeting scientific session was organized on the "Human Gut Microbiome."

Microbiota and Health was identified as a re-emerging issue for 2014. The issue was discussed at the ILSI North America Assembly of Members/FNSP meeting in January 2014 and many signed up to indicate interest in the topic. Several conference calls were held in 2014 to discuss the scientific issues related to this area, including new research and recent developments in the field, as well as possible next steps.

ILSI North America addressed this issue in several ways. One of our featured speakers at the 2014 ILSI North America Mid-Year FNSP meeting was Gary Wu, PhD, University of Pennsylvania, who spoke on "Diet, Microbiota and Intervention." In addition, an ILSI North America scientific session at last month's 2015 ILSI Annual Meeting focused on the microbiome and was titled "I am the Microbiome: It's the Microbio + Me."

Next steps: re-form as a project committee or move forward as a task force (limited activity and lifespan).

Heather H. Steele
Director, Program Development
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
hsteele@ilsi.org
202-659-0074 x150

<Notes 22 October 2014 Microbiota Conf Call.doc>

From: [Michael Doyle](#)
To: [Amanda Haight](#)
Subject: RE: Mid-year 2015 Reimbursement
Date: Monday, July 13, 2015 10:53:02 AM
Attachments: [image002.png](#)

Thanks, Amanda.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Amanda Haight [ahaight@ilsil.org]
Sent: Monday, July 13, 2015 10:48 AM
To: Michael Doyle
Subject: Mid-year 2015 Reimbursement

Hi Dr. Doyle,

I received your reimbursement request via fax and will have it processed this week.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128
www.ilsina.org<<http://www.ilsina.org/>>

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<http://www.linkedin.com/company/international-life-sciences-institute?trk=company_logo>

Unable to Process

From: [Michael Doyle](#)
To: [Brenda H Banister](#)
Subject: Re: NIH grant update meeting
Date: Thursday, February 19, 2015 8:44:04 AM

Apparently I missed it. Would you tell Babbi what happened and if he needs input from me?
Thanks.

Mike

Sent from my iPhone

On Feb 19, 2015, at 5:28 AM, Brenda H Banister <bbanist5@uga.edu> wrote:

It was on your calendar for 2:30 on Feb. 3 which was the afternoon you left (about 4) for the USDA/NIFA/ILSI workshop in Washington, but I don't recall if you actually called in.

Brenda

Brenda Banister
Administrative Manager
Center for Food Safety
University of Georgia
1109 Experiment St.
Griffin, GA 30223
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: bbanist5@uga.edu

From: Michael Doyle
Sent: Wednesday, February 18, 2015 10:46 PM
To: Brenda H Banister
Subject: Fwd: NIH grant update meeting

Brenda
Did I miss this call?
Mike

Sent from my iPhone

Begin forwarded message:

From: <baabi@zansors.com>
Date: January 22, 2015 at 12:50:10 PM EST
To: Michael Doyle <mdoyle@uga.edu>
Subject: RE: NIH grant update meeting

Brenda and Mike: Let's plan on Tues. Feb. 3 at 2:30pm EST. Call-in number

is (862)-902-0250 and access code 4992276

----- Original Message -----

Subject: RE: NIH grant update meeting

From: Michael Doyle <mdoyle@uga.edu>

Date: Thu, January 22, 2015 9:33 am

To: "baabi@zansors.com" <baabi@zansors.com>

Hello Baabi,

Dr. Doyle is available for a call as follows:

February 2 – 10:00 – 11:30 AM EST

February 3 – 11:00 – noon ; 1:30 – 3:30 PM EST

February 5 – 10:00 – noon; 2:00 – 4:30 PM EST

February 6 – 9:00 – noon; 1:00 – 2:00 PM EST

Let me know if any of these days/times will work.

Brenda Banister

Assistant to Mike Doyle

From: baabi@zansors.com [<mailto:baabi@zansors.com>]

Sent: Wednesday, January 21, 2015 5:03 PM

To: Michael Doyle; Rebecca Lai; baichen@zansors.com

Subject: NIH grant update meeting

Rebecca, Mike, and Baichen,

Let's have an update meeting on the NIH grant. I know about several great milestones achieved thus far by talking to Baichen. Still more work to do.

When are good or bad times the week of Mon. Feb 2?

Best, Baabi

From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Subject: RE: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call
Date: Wednesday, April 08, 2015 1:56:00 PM

Hi Suzie,

Mike Doyle is available from 9:00 – 10:00 on May 11 and 19.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, April 08, 2015 11:37 AM
To: 'a.boobis@imperial.ac.uk'; 'peter.vanbladeren@nestle.com'; Michael Doyle; Catherine Field (cjfield@ualberta.ca); 'llsone@btinternet.com'; 'sara@unam.mx'; 'weavercm@purdue.edu'; Flavio Zambrone
Cc: Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com); Haan, Dawn E
Subject: Polling for a date for an ILSI Board of Trustees Science Advisory Group conference call

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Dr. Boobis and Dr. van Bladeren would like to organize a conference call for the Science Advisory Group – a one-hour call beginning at 9:00 a.m. Eastern Daylight Time. Please indicate on which of the days listed below you are available for such a conference call:

Monday, May 4 _____
Tuesday, May 5 _____

Monday, May 11 x _____
Tuesday, May 12 _____
Wednesday, May 13 _____

Tuesday, May 19 x _____

Please return this information to me as soon as possible. Thank you.

From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Subject: RE: Polling for date for an ILSI Science Advisory Group conference call
Date: Monday, July 20, 2015 8:13:00 AM

Hi Suzie,

Mike Doyle is available on Friday, August 21.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Tuesday, July 14, 2015 10:36 AM
To: Michael Doyle; Catherine Field (cjfield@ualberta.ca); llsone@btinternet.com; sara@unam.mx; weavercm@purdue.edu; 'Flavio Zambrone'
Cc: a.boobis@imperial.ac.uk; peter.vanbladeren@nestle.com; 'Haan, Dawn E'; Burnand, Valerie, VEVEY, CT-RSA (Valerie.Burnand@nestle.com)
Subject: Polling for date for an ILSI Science Advisory Group conference call

TO: ILSI Board of Trustees Science Advisory Group

FROM: Suzie Harris

Alan Boobis and Peter van Bladeren would like to schedule a conference call for the ILSI Board of Trustees Science Advisory Group in August. Please indicate your availability for a one-hour conference call beginning at 9:00 a.m. Eastern Daylight Time on the dates listed below:

Tuesday, August 18 _____

Wednesday, August 19 _____

Thursday, August 20 _____

Friday, August 21 ___X___

Thank you for responding to this request. I welcome any questions you have.

From: [Michael Doyle](#)
To: [Suzanne Harris](#)
Cc: bbanist5@uga.edu
Subject: RE: Polling for date for the mid-year ILSI Board of Trustees conference call
Date: Thursday, March 05, 2015 5:32:00 PM
Attachments: [ILSI BOT mid-yr poll .doc](#)

Hi Suzie,

Attached is the calendar with Mike Doyle's availability in July for a two-hour conference call.

Brenda Banister
Assistant to Mike Doyle

From: Suzanne Harris [mailto:sharris@ilsi.org]
Sent: Wednesday, February 25, 2015 10:43 AM
To: 'tabraham@mdlz.com'; 'rapplebaum@coca-cola.com'; 'belanger.se@pg.com'; 'a.boobis@imperial.ac.uk'; 's.chang@griffith.edu.au'; 'scohen@unmc.edu'; 'ary.bucione@dupont.com'; 'dennis.j.devlin@exxonmobil.com'; Michael Doyle; adamdrew@u.washington.edu; 'marion@vt.edu'; 'eisenbra@rhrk.uni-kl.de'; Catherine Field (cjfield@ualberta.ca); 'jerry.j.hjelle@monsanto.com'; 'takeshi_kimura@ajinomoto.com'; [REDACTED] 'm.t.kuwata@jcom.home.ne.jp'; [REDACTED] 'jlupton@tamu.edu'; 'johnmartin.obrien@rdls.nestle.com'; 'john.c.peters@ucdenver.edu'; 'Praesident@mri.bund.de'; [REDACTED]; 'geoffsmith@ilsisea.org.sg'; 'llsone@btinternet.com'; 'sara@unam.mx'; 'peter.vanbladeren@nestle.com'; 'kwallace@d.umn.edu'; 'weavercm@purdue.edu'; 'peter.weber@dsm.com'; 'liz.westring@genmills.com'
Cc: 'eholz@mdlz.com'; Maureen Clarke (mauclarke@coca-cola.com); 'carmel.james@griffith.edu.au'; 'jbradford@unmc.edu'; 'melinda.s.fleming@exxonmobil.com'; 'hemm@rhrk.uni-kl.de'; 'donna.o.triplett@monsanto.com'; Usui-Etsuko(笛吹 悦子) (etsuko_usui@ajinomoto.com); 'clbishop@tamu.edu'; 'christine.combe@rdls.nestle.com'; andrea.schmid@mri.bund.de; Burnand, Valerie, VEEVEY, CT-RSA (Valerie.Burnand@nestle.com); 'haan@purdue.edu'; 'christine.lagerquist@genmills.com'; Flavio Zambrone; Beth Brueggemeyer
Subject: Polling for date for the mid-year ILSI Board of Trustees conference call

TO: ILSI Board of Trustees

FROM: Suzie Harris

Greetings to each of you. 2015 is off and running. I hope you are keeping up with all the various ILSI activities through the ILSI website and ILSI News.

It is time to set the date for the Board's mid-year conference call – a two-hour call that will begin at 9:00 a.m. Eastern Daylight Time. Please use the attached calendar to indicate the days in July when you are available to participate. The days marked with "X" are days when there are conflicts for that time slot. The call will not be held on these days.

Once you have marked your availability on the calendar, please return it to me. I will then send out another email confirming the date.

Please let me know if you have any questions.

Name: MICHAEL DOYLE

ILSI BOARD OF TRUSTEES 2015 Mid-year Conference Call Poll July 2015				
Monday	Tuesday	Wednesday	Thursday	Friday
		1	2 X	3 X
6 available	7 available	8 available	9 available	10 available
13 X	14 X	15 X	16 X	17 available
20	21 available	22	23 X	24

27	28	29	30	31 available
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From: [Michael Doyle](#)
To: [Lisa Chandler](#); [J. Scott Angle](#)
Subject: RE: Regents' Professorship Renewal Due
Date: Tuesday, April 07, 2015 10:10:00 AM
Attachments: [Doyle Abbrev CV for REGENTS PROFESSORSHIP RENEWAL 4-7-15 w-Pubs.doc](#)

Scott and Lisa,

Attached is the revised version of my abbreviated CV.

Thanks.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Lisa Chandler
Sent: Tuesday, April 07, 2015 9:44 AM
To: Michael Doyle
Subject: RE: Regents' Professorship Renewal Due

Ok, thank you.

Lisa

Lisa Chandler
Administrative Manager I

College of Agricultural and Environmental Sciences
Dean and Director's Office
101 Conner Hall
Athens, GA 30602

Notary Public
Phone-706-542-3924
Fax-706-542-0803
alisac@uga.edu

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From: Michael Doyle
Sent: Tuesday, April 07, 2015 9:40 AM
To: J. Scott Angle; Lisa Chandler
Subject: FW: Regents' Professorship Renewal Due

I need to update one section of the CV and will send in a revised version with the updated information soon.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Michael Doyle
Sent: Tuesday, April 07, 2015 9:18 AM
To: J. Scott Angle
Cc: Lisa Chandler
Subject: FW: Regents' Professorship Renewal Due

Scott,

Attached is an abbreviated CV. Let me know if you need anything else.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216

e-mail: mdoyle@uga.edu

From: Lisa Chandler
Sent: Monday, April 06, 2015 3:33 PM
To: Michael Doyle
Cc: J. Scott Angle
Subject: FW: Regents' Professorship Renewal Due

Hi Dr. Doyle,

Please send an updated CV to Dean Angle. Since your retirement won't be until 2016, we need to request renewal of your Regents Professorship, which will end with your retirement. Thanks and have a great day.

Lisa
Lisa Chandler
Administrative Manager I

College of Agricultural and Environmental Sciences
Dean and Director's Office
101 Conner Hall
Athens, GA 30602

Notary Public
Phone-706-542-3924
Fax-706-542-0803
alisac@uga.edu

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From: Jessica Shaughnessy
Sent: Monday, March 30, 2015 3:19 PM
To: J. Scott Angle; Lisa Chandler
Cc: Sarah F Covert
Subject: Regents' Professorship Renewal Due

Per UGA policy, Regents' Professorships shall be renewed at the discretion of the President every five years. The following Regents' Professor in your college is due to undergo this 5 year review:

- Michael Doyle, Food Science & Technology

The review process used in your college can be developed at your discretion. At a minimum, you will need to submit a current CV and a letter from you to the President for each Regents' Professor indicating whether or not you recommend renewal of their Professorship.

Please submit your recommendations to the Office of Faculty Affairs by Friday, April 24th.

Jessica A Shaughnessy
Administrative Specialist I
Office of Faculty Affairs
225 New College
Athens, GA 30602
706-542-0547
jessica.shaughnessy@uga.edu

CURRICULUM VITAE

NAME: Michael Patrick Doyle

TELEPHONE: 770-228-7284

FAX: 770-229-3216

E-mail:mdoyle@uga.edu

DEGREES:

1973	B.S.	University of Wisconsin-Madison	Bacteriology
1975	M.S.	University of Wisconsin-Madison	Food Microbiology
1977	Ph.D.	University of Wisconsin-Madison	Food Microbiology

PROFESSIONAL EXPERIENCE:

1977-1980	Senior Project Leader, Corporate Research, Ralston Purina Company
1980-1984	Assistant Professor, Department of Food Microbiology and Toxicology (Food Research Institute), University of Wisconsin-Madison
1984-1988	Associate Professor, Department of Food Microbiology and Toxicology, University of Wisconsin-Madison
1988-1991	Professor and Wisconsin Distinguished Professor of Food Microbiology, Department of Food Microbiology and Toxicology, Department of Food Science, University of Wisconsin-Madison
1991-1999	Department Head, Department of Food Science and Technology, University of Georgia, Agricultural Experiment Station, Griffin, GA
1993-1999	Department Head, Department of Food Science and Technology, University of Georgia, Athens, GA
1993-2000	Director, Center for Food Safety and Quality Enhancement, University Georgia, Griffin, GA
1997-	Regents Professor of Food Microbiology, University of Georgia
2000-	Director, Center for Food Safety, University of Georgia, Griffin, GA

PROFESSIONAL SOCIETIES:

Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, and the National Academy of Inventors and serves as a scientific advisor to the National Academies. Member of the Institute of Medicine of the National Academies.

AWARDS/SPECIAL RECOGNITION:

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986
3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987

5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food and Environmental Sanitarians, 1993
10. James H. Nakano Citation, National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994
11. P. R. Edwards Award, Southeastern Branch of the American Society for Microbiology, 1994
12. Nicholas Appert Award, Institute of Food Technologists (for outstanding contributions to the field of Food Science), 1996
13. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997.
14. Silver Plow Honor Award for Exceptional Service, U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998
15. Inaugural Fellow, International Association of Milk, Food and Environmental Sanitarians, 1998
16. Fellow, Institute of Food Technologists, 1999
17. Food Safety Award, National Food Processors Association AND International Association for Food Protection, 1999
18. Honorary Member, Association Internationale Nicolas Appert, for outstanding contributions to food science and technology, 1999
19. Julius Bauermann Lectureship, Philadelphia Section of Institute of Food Technologists, 2000
20. Centers for Disease Control and Prevention Partners in Public Health Honor Award, 2001
21. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
22. Institute of Scientific Information, Highly Cited Researchers in Agricultural Sciences (Top 100 researchers cited), 2002
23. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
24. Fellow, World Innovation Foundation, 2003
25. Elected Member, Institute of Medicine of the National Academies, 2003
26. National Associate, National Academy of Sciences, 2003
27. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
28. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
29. American Meat Institute Foundation's Scientific Achievement Award, 2004
30. U.S. Food and Drug Administration Commissioner's Special Citation, 2006
31. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
32. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
33. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
34. Fellow, American Association for the Advancement of Science (AAAS), 2011
35. Distinguished Agriscience Scientist Award, Christopher Columbus Fellowship Foundation, 2013
36. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food Safety, 2013

37. Fellow, National Academy of Inventors, 2013
38. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate," by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)

EXAMPLES OF PROFESSIONAL ACTIVITIES:

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988

Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988

Scientific Advisor, International Life Sciences Institute - Nutrition Foundation, Food Microbiology Committee, 1987-1996

Scientific Advisor, National Dairy Promotion and Research Board, 1989-1993

Scientific Advisor, National Live Stock and Meat Board, 1990-1996

Executive Committee, Conference for Food Protection, 1985-1986

IFT Scientific Lecturer, Institute of Food Technologists, 1987, 1990

ASM Scientific Lecturer, American Society for Microbiology, 1991-1993

Member, National Advisory Committee on Microbiological Criteria for Food, 1988-1990; 1994-2000

Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987

Board of Trustees, International Life Sciences Institute-North America, 1992-present

Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-1997; 2005-2009

Executive Board, International Association of Milk, Food and Environmental Sanitarians, 1989-94; President, 1992-93

Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, 1997-2002

Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003

Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998

Member, U. S. Food and Drug Administration Science Board (advise FDA science programs), 1999-2004; Chairman, 2003-2004

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002

Member, U. S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000

Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards of Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture *E. coli* Farm-to-Table Process Risk Assessment, 2001-2002.

Scientific Editor, Kluwer Academic/Plenum Publishers, Series on Food Safety and Food

Microbiology, 2002-present

Member, Partnership of Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Membership, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-present

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-present

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2012

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2011; Chair, 2012-2014

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Member, CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC, 2014-2015

Doyle has more than 315 refereed journal articles, 16 books, 66 book chapters, 86 invited papers/conference proceedings, 30 patents, and more than 800 invited presentations at national and international professional meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. His research has focused on the study of microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens in foods.

RESEARCH SUPPORT
2004 - present

General Mills, Gift, Center for Food Safety Research, April 2015-April 2016, \$25,000.00 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2015-April 2016, \$5,000 (PI)

Burger King Corp., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, March 2015-March 2016, 5,000 (PI)

Wegmans Food Markets, Inc., Center for Food Safety Research, December 2014-December 2015, \$5,000(PI)

Chobani, Gift, Center for Food Safety Research, March 2015-March 2015-March 2016, \$20,000 (PI)

Avendra LLC, Gift, Center for Food Safety Research, February 2015-February 2016, \$2,500 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2015-January 2016, \$5,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Solae LLC (DuPont), Gift, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kellogg's, Center for Food Safety Research, January 2015-January 2016, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Kraft Foods, Inc., Center for Food Safety Research, January 2015-January 2016, \$25,000 (PI)

Cargill, Inc., Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Fresh Express, Center for Food Safety Research, December 2014-December 2015, \$5000 (PI)

Unilever , Center for Food Safety Research, December 2014-December 2015, \$20,000 (PI)

Loblaw Companies, Ltd., Gift, Center for Food Safety Research, November 2014-November 2015, \$20,000 (PI)

Unilever, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI)

Jack in the Box, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

Michael Foods, Center for Food Safety Research, October 2014-October 2015, \$5,000 (PI).

BCN Research Laboratories, Center for Food Safety Research, September 2014-September 2015, \$1,000 (PI)

Perdue Farms Inc., Center for Food Safety Research, August 2014-August 2015, \$5,000 (PI)

Mars, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Nestlé, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

McDonald's, Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Yum! Brands, Inc., Center for Food Safety Research, August 2014-August 2015, \$20,000 (PI)

Starbuck's Coffee Company, Center for Food Safety Research, June 2014-June 2015, \$20,000 (PI)

Kroger, Center for Food Safety Research, June 2014-June 2015, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

American Meat Institute, Center for Food Safety Research May 2014-May 2015, \$1,000 (PI)

Earthbound Farm, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

ConAgra Foods, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

MOM Brands, Center for Food Safety Research, May 2014-May 2015, \$5,000 (PI)

American Meat Institute, Center for Food Safety Research, May 2014-May 2015, \$1,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Chobani, LLC, Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, May 2014-May 2015, \$20,000 (PI)

Ecolab, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

PepsiCo, Inc., Center for Food Safety Research, Tsunami: Biocide efficacy in potato process water study. April 2014. \$6,875 (PI)

Publix Super Markets, Inc., Center for Food Safety Research, April 2014-April 2015, \$20,000 (PI)

The Hershey Co., Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Cheesecake Factory, Center for Food Safety Research, April 2014-April 2015, \$5,000 (PI)

The Coca-Cola Co., Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Roka Biosciences, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

Costco, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Unilever United States, Inc., Center for Food Safety Research, March 2014-March 2015, \$10,000 (PI)

Chobani, LLC, Center for Food Safety Research, March 2014-March 2015, \$2,500 (PI)

Hillshire Brands, Center for Food Safety Research, March 2014-March 2015, \$5,000 (PI)

General Mills, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Burger King Corp., Center for Food Safety Research, February 2014-February 2015, \$5,525 (PI)

Kraft Foods, Center for Food Safety Research, February 2014-February 2015, \$20,000 (PI)

Douglas Scientific, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

East Balt US, LLC, Center for Food Safety Research, February 2014-February 2015, \$5,000, (PI)

Georgia Agricultural Commodity Commission for Vegetables (GACCV), “Evaluation of post-harvest treatments of cantaloupes with levulinic acid and sodium dodecyl sulfate sanitizer for protection against contamination of *Salmonella* spp,” Center for Food Safety Research, January 1-December 31, 2014, \$20,000 (PI)

Unilever United States, Inc., Center for Food Safety Research, January 2014-January 2015, 1st \$5,000 or \$20,000 (PI)

Heinz North America, Center for Food Safety Research, January 2014-January 2015, \$20,000 (PI)

Dr Pepper Snapple Group, Center for Food Safety Research, December 2013-December 2014, \$20,000 (PI)

Golden State Foods , Center for Food Safety Research, December 2013-December 2014, \$5,000, (PI)

Wegmans Food Markets, Inc. , Center for Food Safety Research, December 2013-December 2014, \$5,000 (PI)

PepsiCo, Center for Food Safety Research, December 07, 2014, Phase 1 of Biocide Project \$2,687.50

PepsiCo, Center for Food Safety Research, December 29, 2014 , Biocide Project \$4,187.50

Kellogg’s, Center for Food Safety Research, December 2013-December 2014, \$2,500 (PI)

Hormel Foods, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

General Mills, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

ConAgra Foods, Center for Food Safety Research, November 2013-November 2014, \$20,000 (PI)

McDonald's, Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

PepsiCo, Inc., Center for Food Safety Research, November 2013-November 2014, \$2,500 (PI)

Campbell Soup Co., Center for Food Safety Research, October 2013-October 2014, \$1,000 (PI)

Cargill, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Michael Foods, Center for Food Safety Research, October 2013-October 2014, \$5,000 (PI)

Mead Johnson Nutrition, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Wegmans Food Markets, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Fresh Express, Inc., Center for Food Safety research, October 2013-October 2014, \$5,000 (PI)

YUM Brands, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Supermarkets, Inc., Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Publix Super Markets, Inc., VolNet, November, 2014 . \$1,500.00

Earthbound Farm, Center for Food Safety Research, October 2013-October 2014, \$2,500 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2013-October 2014, \$20,000 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892.

Earthbound Farm, Gift, Center for Food Safety Research, August 2013-August 2014, \$9,892

McDonald's, Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

Loblaw Brands Ltd., Gift, Center for Food Safety Research, August 2013-August 2014, \$20,000 (PI)

BCN Laboratories, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$1,000 (PI)

Schreiber Foods, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$5,000 (PI)

Campbell Soup Co., Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$20,000 (PI)

Publix Super Markets, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

YUM! Brands, Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

Cargill, Inc., Gift, Center for Food Safety Research, July 2013-July 2014, \$9,892 (PI).

ConAgra Foods, Gift, Center for Food Safety Research, June 2013-June 2014, \$9,892 (PI).

Kroger, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, June 2013-June 2014, \$1,000 (PI)

Starbucks Coffee Co., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Earthbound Farm, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

Neogen Corp, Gift, Center for Food Safety Research, June 2013-June 2014, \$5,000 (PI)

PepsiCo, Gift, Center for Food Safety Research, June 2013-June 2014, \$20,000 (PI)

The Hershey Co., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Mead Johnson Nutritionals, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

Hormel Foods Corporation, Gift, Center for Food Safety Research, May 2013-May 2014, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2013-May 2014, \$5,000 (PI)

Burger King, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Mars, Gift, Center for Food Safety Research, April 2013-April 2014, \$20,000 (PI)

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2013-April 2014, \$5,000 (PI)

Perdue Farms, Inc, Gift, Center fr Food Safety Research, April 2013-April 2014, \$5,000 (PI)

MOM Brands, Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Publix Super Markets, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$20,000 (PI)

Land O' Frost, Inc., Gift, Center for Food Safety Research, March 2013-March 2014, \$5,000 (PI)

Avendra, LLC, Gift, Center for Food Safety Research, February 2013-February 2014, \$2,500 (PI)

H. J. Heinz North America, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Kraft Foods Group, Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, January 2013-January 2014, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Hillshire Brands Co., , Gift, Center for Food Safety Research, January 2013-January 2014, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety Research, December 2012-December 2013, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, November 2012 – November 2013, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety Research, October 2012-October 2013, \$2,500 (PI)

ConAgra Foods, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2012-October 2013, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety Research, September 2012-September 2013, \$5,000 (PI)

Dr Pepper Snapple Group, Gift, Center for Food Safety Research, August 2012-August 2013, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety Research, August 2012-August 2013, \$1,000 (PI)

Jack in the Box, Gift, Center for Food Safety Research, August 2012 - August 2013, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety Research, Sept 2012-Sept 2013 \$1,000 (PI)

Kroger, Inc., Gift, Center for Food Safety Research, August 2012-August 2013, \$5,000 (PI)

Unilever United States, Inc., Gift, Center for Food Safety Research, July 2012-July 2012, \$20,000 (PI)

McDonald's Corp., Gift, Center for Food Safety Research, July 2012-July 2013, \$20,000 (PI)

Chemstar Corp., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Cargill, Inc., Gift, Center for Food Safety Research, June 2012-June 2013, \$20,000 (PI)

Kellogg's, Gift, Center for Food Safety Research, October 2011 - October 2012, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety Research, July 2012 - July 2013, \$20,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Starbucks Coffee Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$20,000

Schreiber Foods, Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

The Hershey Co., Gift, Center for Food Safety Research, May 2012-May 2013, \$5,000

Ecolab, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Hormel Foods, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Earthbound Farm, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

The Coca-Cola Company, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Mars, Gift, Center for Food Safety Research, April 2012-April 2013, \$20,000

Roka Bioscience, Inc., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Cheesecake Factory, Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

The Clorox Co., Gift, Center for Food Safety Research, April 2012-April 2013, \$5,000

Malt-O-Meal, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Publix Super Markets, Inc, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Mead Johnson Nutrition, Gift, Center for Food Safety Research, March 2012-March 2013, \$20,000

Maxxam Analytics International Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Campbell Soup Co., Gift, Center for Food Safety Research, February 2012-February 2013, \$20,000

Burger King Corp., Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

Perdue Farms, Inc., Gift, Center for Food Safety Research, February 2012-February 2013, \$1,000

Golden State Foods, Gift, Center for Food Safety Research, February 2012-February 2013, \$5,000

PepsiCo, Gift, Center for Food Safety Research, December 2011 -- December 2012, \$20,000

Wegmans Food Markets, Gift, Center for Food Safety Research, December 2011-- December 2012, \$5,000 (PI)

General Mills, Gift, Center for Food Safety Research, October 2011 – October 2012, \$20,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Emerging Markets Program, Grant, *Salmonella* concentrations, serotypes and distribution on raw poultry in five emerging market countries, April 2011 - March 2012, \$275,000 (Co-PI).

U.S. Department of Agriculture - AFRI, Grant, "Advanced processing technologies as multiple hurdles to inactivate Shiga toxin-producing *Escherichia coli* (STEC) and viruses during beef processing and on further processed non-intact beef products," January 2011 - December 2016, \$4,998,608 (Co-PI).

American Meat Institute, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI)

Sara Lee Foods, Gift, Center for Food Safety research, September 2011 - September 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2011 – September 2012, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, September 2011 – September 2012, \$2,500 (PI).

Jack in the Box, Gift, Center for Food Safety research, August 2011 - August 2012, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2011 - August 2012, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$5,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, July 2011 - July 2012, \$22,500 (PI).

Kroger, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

General Mills, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

ConAgra Foods, Gift, Center for Food Safety research, July 2011 - July 2012, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, July 2011 - July 2012, \$100 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, July 2011 - July 2012, \$2,500 (PI).

Cargill Incorporated, Gift, Center for Food Safety research, June 2011 - June 2012, \$20,000 (PI).

Maxxam Analytics International Corp., Gift, Center for Food Safety research, June 2011 - June 2012 \$5,000 (PI).

Leprino Foods Company, Gift, Center for Food Safety research, May 2011 - May 2012, \$20,000 (PI).

Land O'Lakes, Inc., Gift, Center for Food Safety research, May 2011 - May 2012, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, April 2011 - April 2012, \$5,000 (PI).

Unilever United States, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Hormel Foods Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Chemstar Corporation, Gift, Center for Food Safety research, April 2011 - April 2012, \$20,000 (PI).

Roka Bioscience, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety Research, March 2011 - March 2012, \$5,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$1,000 (PI).

Chick-fil-A, Inc., Gift, Center for Food Safety research, March 2011 - March 2012, \$5,000 (PI).

Malt-O-Meal Company, Gift, Center for Food Safety research, February 2011 - February 2012, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2011 - February 2012, \$5,000 (PI).

Georgia Department of Agriculture, 2011 Specialty Crop Block Grant, Grant, Control of Foodborne Pathogens on Fresh Produce (Year 2), July 1, 2011 - June 30, 2012, \$15,000 (Co-PI).

Starbucks Coffee Company, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

The Clorox Company, Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

Land O' Frost, Inc., Gift, Center for Food Safety research. December 2010 - December 2011, \$5,000 (PI).

HealthPro Brands Inc. UGARF Research Agreement, Chemical treatment for reduction of yeast, mold and *Salmonella* in produce and fruit. February 17, 2010 - August 31, 2010. \$23,733 (PI).

Danisco, Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Kraft Foods Global, Inc., Gift, Center for Food Safety research, December 2010 - December 2011, \$20,000 (PI).

Earthbound Farm, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, October 2010 - October 2011, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2010 - October 2011, \$5,000 (PI).

Wegmans Food Markets, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2010 - September 2011, \$1,000 (PI).

Fresh Express, Inc., Gift, Center for Food Safety research, September 2010 - September 2011, \$5,000 (PI).

PepsiCo, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

Perdue Farms, Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Mead Johnson Nutrition, Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Yum! Brands Inc., Gift, Center for Food Safety research, August 2010 - August 2011, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2010 - June 2011, \$5,000 (PI).

Leprino Foods, Gift, Center for Food Safety research, June 2010 - June 2011, \$20,000 (PI).

Campbell's, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Mott's LLP, Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

Publix Super Markets, Inc., Gift, Center for Food Safety research, May 2010 - May 2011, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$5,000 (PI).

Hormel Foods Corp., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

BCN Research Laboratories, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$1,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, April 2010 - April 2011, \$2,500 (PI).

Ecolab, Inc., Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, April 2010 - April 2011, \$20,000 (PI).

ACH Food Companies, Inc., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

The Cheesecake Factory, Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Grocery Manufacturers Assn., Gift, Center for Food Safety research, March 2010 - March 2011, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, February 2010 - February 2011, \$5,000 (PI).

HealthPro Brands, Grant, Chemical treatment for reduction of yeast, mold and *Salmonella* on produce, February 2010 - August 2010, \$23,733 (PI).

McDonald's, Gift, Center for Food Safety research, February 2010 - February 2011, \$1,000 (PI).

Chemstar Corp., Gift, Center for Food Safety research, February 2010 - February 2011, \$20,000 (PI).

Burger King Corp., Gift, Center for Food Safety research, February 2010 - February 2011, 5,000 (PI).

Mars Chocolate NA, Gift, Center for Food Safety research, January 2010 - January 2011, \$20,000 (PI).

Refrigerated Foods Assn., Inc., Gift, Center for Food Safety research, January 2010 - January 2011, \$5,000 (PI).

Cargill, Inc., Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

ConAgra Foods, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

JLA USA, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Clorox, Gift, Center for Food Safety research, December 2009-December 2010, \$5,000 (PI).

Danisco, Gift, Center for Food Safety research, December 2009-December 2010, \$20,000 (PI).

Malt-O-Meal, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Kellogg's, Gift, Center for Food Safety research, December 2009 - December 2010, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, November 2009 - November 2010, \$5,000 (PI).

Wegman's Food Markets, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Kraft Foods, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

General Mills, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Silliker, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

YUM! Brands, Gift, Center for Food Safety research, September 2009 - September 2010, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Perdue Farms, Gift, Center for Food Safety research October 2009 - October 2010, \$5,000 (PI).

Mead Johnson Nutritionals, Gift, Center for food Safety research, October 2009 - October 2010, \$20,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, October 2009 - October 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Inactivation of *Campylobacter* and *Salmonella* on poultry, August 2009 - July 2010, \$80,750 (PI).

SuperValu, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

Georgia Food Industry Partnership, Grant, Chemical treatment to reduce *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella* contamination on lettuce and tomatoes, July 1, 2009 - June 30, 2010, \$80,750 (Co-PI).

YUM! Brands, Gift, Center for Food Safety research, August 2009 - August 2010, \$5,000 (PI).

McDonald's, Gift, Center for Food Safety research, July 2009 - July 2010, \$20,000 (PI).

Mott's LLP (Dr. Pepper), Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Sara Lee, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Abbott Laboratories, Gift, Center for Food Safety research, June 2009 - June 2010, \$5,000 (PI).

Hormel Foods, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

Unilever, Gift, Center for Food Safety research, August 2009 - August 2010, \$20,000 (PI).

Taco Bell, Grant, Fate of *Salmonella* in salsa, \$6,988 (PI).

Campbell's, Gift, Center for food Safety research, June 2009 - June 2010, \$20,000 (PI).

PepsiCo, Gift, Center for Food Safety research, June 2009 - June 2010, \$20,000 (PI).

The Hershey Company, Gift, Center for Food Safety Research, May 2009 - May 2010, \$5,000 (PI).

American Meat Institute Foundation, Grant, March 1, 2009 - February 28, 2011, Reduction of *E. coli* O157:H7 and *Salmonella* in ground beef, \$72,720 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2009- April 2010, \$5,000 (PI).

Publix Super Markets, Gift, Center for Food Safety research, February 2009 - February 2010, \$20,000 (PI).

Burger King, Gift, Center for food Safety research, January 2009 - January 2010, \$5,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, December 2008 - December 2009, \$20,000 (PI).

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Data collection for food safety risk assessment in support of the Expert Panel report on *Salmonella* in raw poultry, January 2009 - October 2010, \$264,000 (PI)

Caudill Seed Company, Grant, Evaluation of chemical solution recently developed for reduction of *Salmonella* and *E. coli* O157:H7 in alfalfa seeds and sprouts, October 2008-September 2009, \$3450 (PI)

Danisco, Gift, Center for Food Safety research, September 2008-September 2009, \$20,000 (PI)

Purfresh, Gift, Center for Food Safety research, September 2008-September 2009, \$1,000 (PI)

McDonald's, Gift, Center for Food Safety research, September 2008 - September 2009, \$20,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2008 -September 2009, \$20,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, September 2008 - September 2009, \$1,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, August 2008 0 August 2009, \$5,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2008 - August 2009, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

Kraft Foods, Gift, Center for Food Safety research, August 2008 - August 2009, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, August 2008 - August 2009, \$1,000 (PI)

FoodPAC, Grant, Reduction of *Salmonella* Enteritidis in preharvest poultry, July 2008 - June 2009, \$136,500 (PI)

Leprino Foods, Gift, Center for Food Safety research, July 2008 - July 2009, \$5,000 (PI)

U.S. Poultry & Egg Association, Grant, International working group report on tolerance for *Salmonella* on raw poultry, July 2008 - June 2010, \$200,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Hershey's, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

3M, Gift, Center for Food Safety research, May 2008 - May 2009, \$5,000 (PI)

Ecolab, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

PepsiCo, Gift, Center for Food Safety research, April 2008 - April 2009, \$20,000 (PI)

Zep, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Silliker, Gift, Center for Food Safety research, April 2008 - April 2009, \$1,000 (PI)

Sara Lee, Gift, Center for Food Safety research, February 2008 - February 2009, \$5,000 (PI)

Ross Systems, Gift, Center for Food Safety, March 2008 - March 2009, \$1,000 (PI)

Hanson Technologies, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

SuperValu, Gift, Center for Food Safety research, March 2008 - March 2009, \$5,000 (PI)

Grocery Manufacturers Assn, Gift, Center for Food Safety research, March 2008 - March 2009, \$1,000 (PI)

Chef Solutions, Gift, Center for Food Safety research, February 2008 - February 2009, \$1,000 (PI)

U.S. Department of Agriculture - Foreign Agricultural Service, Grant, Food safety expert to participate in the 2008 Dubai Food Safety Conference, February 2008 - March 2008, \$5,280 (PI)

ConAgra, Grant, Efficacy of gaseous ozone to eliminate musty off odors and reducing microbiological populations in wheat, August 2008 - July 2009, \$52,468

Great Eastern Mussel Farm, Grant, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004 - June 2008, \$16,000 (PI)

Hormel Foods, Gift, Center for Food Safety research, February 2008 - February 2009, \$20,000 (PI)

ConAgra Foods, Grant, *Salmonella* detection, February 2008, \$26,500 (PI)

Publix Super Markets, Gift, Center for Food Safety research, January 2008 - January 2009, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2008 - January 2009, \$5,000 (PI)

Ecolab, Grant, Efficacy of antimicrobial agents to reduce transfer of *Escherichia coli* O157:H7 on lettuce pieces, November 2007 - June 2008, \$37,506, (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2007, \$15,000 (PI)

Gerber Products, Gift, Center for Food Safety research, December 2007-December 2008, \$20,000 (PI)

Kroger, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant (#223042500), Anaerobic vacuum spoilage, August 2007-March 2008, \$20,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Centers for Disease Control and Prevention, Contract, Detecting and controlling foodborne pathogens, July 2007-June 2008, \$99,999 (PI)

ACH Food Companies, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)
Schreiber, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

American Meat Institute, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, September 2007-September 2008, \$5,000 (PI)

John Morrell, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

ConAgra Foods, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Danisco, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Pilgrim's Pride, Gift, Center for Food Safety research, September 2007-September 2008, \$1,000 (PI)

General Mills, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

U.S. Department of Agriculture-CSREES, NIFSI, Grant, A systems approach to minimize *Escherichia coli* O157:H7 food safety hazards associated with fresh and fresh-cut leafy greens, September 2007-September 2011, \$2,500,000 (PI)

Fresh Express, Gift, Center for Food Safety research, July 2007-July 2008, \$1,000 (PI)

Novazone, Gift, Center for Food Safety research, September 2007-September 2008, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Campbell's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,750 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

ConAgra Foods, Grant, Thermal inactivation of *Salmonella* in peanut butter, June 2007-June 2010, \$245,000 (PI)

Cargill, Gift, Center for Food Safety research, June 2007-June 2008, \$20,000 (PI)

Wegmans, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, June 2007-June 2008, \$1,000 (PI)

Fresh Express, Grant, Subsurface contamination and internalization of *E. coli* O157:H7 in preharvest lettuce, June 2007-June 2008, \$246,976 (PI)

Ross Systems, Gift, Center for Food Safety research, May 2007-May 2008, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2007-May 2008, \$20,000 (PI)

McDonald's, Gift, Center for Food Safety research, July 2007-July 2008, \$20,000 (PI)

Unilever, Gift, Center for Food Safety research, May 2007-May 2008, \$5,000 (PI)

Grocery Manufacturers of America-FPA, Gift, Center for Food Safety research, April 2007-April 2008, \$1,000 (PI)

The Hershey Company, Gift, Center for Food Safety research, April 2007-April 2008, \$5,000 (PI)

Burger King Brands, Gift, Center for Food Safety research, February 2007-February 2008, \$5,375 (PI)

Quaker (PepsiCo), Gift, Center for Food Safety research, February 2007-February 2008, \$20,000 (PI)

Praxair, Gift, Center for Food Safety research, January 2007-January 2008, \$1,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, December 2006-December 2007, \$10,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

U.S. Department of Health and Human Services, Grant, Anaerobic vacuum spoilage, December 2006-March 2008, \$24,380 (PI)

McDonald's, Gift, Center for Food Safety research, December 2006-December 2007, \$5,000 (PI)

Sara Lee, Gift, Center for Food Safety research, November 2006-November 2007, \$5,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, October 2006-October 2007, \$20,000 (PI)

Kraft Foods Global, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

The Coca-Cola Company, Gift, Center for Food Safety research, September 2006-September 2007, \$20,000 (PI)

Gerber Products, Gift, Center for Food Safety research, August 2006-August 2007, \$20,000 (PI)

Wal-Mart Stores, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000 (PI)

Perdue Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$1,000 (PI)

Kroger, Gift, Center for Food Safety research, August 2006-August 2007, \$10,000 (PI)

John Morrell & Co., Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

ACH Food Companies, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Chick-fil-A, Gift, Center for Food Safety research, July 2006-August 2007, \$1,000 (PI)

Wayne Farms, Gift, Center for Food Safety research, August 2006-August 2007, \$5,000

Great Eastern Mussel Farms/USDA SBIR, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, August 2004-December 2006 \$5,995 (PI)

General Mills, Gift, Center for Food Safety research, July 2006-July 2007, \$20,000 (PI)

American Meat Institute, Gift, Center for Food Safety research, July 2006-July 2007, \$1,000 (PI)

Ecolab, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, April 2006-December 2006, \$120,000 (PI)

Campbell's Gift, Center for Food Safety research, June 2006-June 2007, \$20,300 (PI)

Cargill, Gift, Center for Food Safety research, May 2006-May 2007, \$20,000 (PI)

Universal Sanitizers & Supplies, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

BCN Research Laboratories, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Michael Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, May 2006-May 2007, \$5,000 (PI)

Wegmans Food Markets, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Food Products Association, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

ConAgra, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, March 2006-March 2007, \$1,000 (PI)

Hershey, Gift, Center for Food Safety research, March 2006-March 2007, \$5,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, March 2006-March 2007, \$20,000 (PI)

Abbott Laboratories, Gift, Center for Food Safety research, January 2006-January 2007, \$5,000 (PI)

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2006 - December 2006, \$20,000 (PI).

Kraft Foods Global, Gift, Center for Food Safety research, December 2005 - December 2006, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, December 2005 - December 2006, \$2,500 (PI).

Yum Brands, Gift, Center for Food Safety research, November 2005 - November 2006, \$5,000 (PI).

Quaker, Gift, Center for Food Safety research, Center for Food Safety research, November 2005 - November 2006, \$20,000 (PI).

USDA-CSREES NRI, Grant, From egg to carcass: Tracking the entry of poultry foodborne pathogens into the food chain, September 2005 - September 2008, \$890,000 (co-PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Sara Lee, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, September 2005 - September 2006, \$5,000 (PI).

Bristol-Myers Squibb Company, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

AMI Foundation, Gift, Center for Food Safety research, September 2005 - September 2006, \$1,000 (PI).

The Coca-Cola Company, gift, Center for Food Safety research, September 2005 - September 2006, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,500 (PI).

Battelle Memorial Institute (Centers for Disease Control and Prevention Defense Information Center), Contract, Confirmation of mass spectrometry-based analytical method to detect and differentiate active *Clostridium botulinum* toxins by mouse bioassay. September 2005 - December 2006, \$68,500 (PI).

General Mills, Gift, Center for Food Safety Research, September 2005 - September 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, August 2005 - August 2006, \$50,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

University of Georgia Research foundation, Indirect Costs, Food safety research, August 2005, \$6,100 (PI).

John Morrell, Gift, Center for Food Safety research, August 2005 - August 2006, \$1,000 (PI).

FoodPAC, Grant, Chemical intervention treatments to inactivate foodborne pathogens on poultry, July 2005 - June 2006, \$87,900 (PI).

American Foods Group, Gift, Center for Food Safety research, June 2005 - June 2006, \$1,000 (PI).

Gerber, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Cargill, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

ConAgra, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2005 - May 2006, \$20,000 (PI).

Schreiber, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Purac America, Gift, Center for Food Safety research, March 2005 - April 2006, \$1,000 (PI).

Unilever Best Foods, Gift, Center for Food Safety research, April 2005 - April 2006, \$20,000 (PI).

Fresh Express, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

Chr. Hansen, Gift, Center for Food Safety research, April 2005 - April 2006, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wegman's, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research, March 2005 - March 2006, \$1,000 (PI).

Wal-Mart, Gift, Center for Food Safety research, March 2005 - March 2006, \$5,000 (PI).

Campbell's, Gift, Center for Food Safety research, February 2005 - February 2006, \$20,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, February 2005 - February 2006, \$5,000 (PI).

Georgia Department of Human Resources (CDC), Grant, Research support on food safety issues, January 2005 - December 2005, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, January 2005 - January 2006, \$15,000 (PI).

University of Georgia Research Foundation, Intellectual Property Return Probiotic Vaccine for *E. coli* O157:H7 in cattle, December 2004, \$14,601 (PI).

Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit the growth of *Clostridium botulinum* in a novel live mussel pack, January 2005-May 2007, \$135,001 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, January 2005-January 2006, \$20,000 (PI).

Procter & Gamble, Gift, Center for Food Safety research, December 2004-December 2005, \$20,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, November 2004-November 2005, \$2,000 (PI).

John Morrell, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Gold Kist, Gift, Center for Food Safety research, November 2004-November 2005, \$2,500 (PI).

McDonald's, Gift, Center for Food Safety research, November 2004-November 2005, \$5,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research, November 2004-November 2005, \$20,000 (PI).

American Meat Institute, Center for Food Safety research, November 2004-November 2005, \$1,000 (PI).

Abbott Laboratories (Ross Labs), Gift, Center for Food Safety research, October 2004-October 2005, \$20,000 (PI).

The Coca-Cola Company, Gift, Center for Food Safety research, October 2004-December 2004, \$5,000 (PI).

U.S. Food and Drug Administration, Contract, Use of packaging film oxygen permeability to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced by *Clostridium botulinum* in fresh fish packaged under modified atmospheres, September 2004-March 2006, \$260,900 (PI).

Pilgrim's Pride, Gift, Center for Food Safety research, September 2004-September 2005, \$5,000 (PI).

The Clorox Company, Contract, Inactivation of *Salmonella* and *Campylobacter jejuni* by stabilized bleach, September 2004-March 2005, \$7,240 (PI).

USDA-NRI, Grant, Microbiological safety of composting process as animal manure treatment, September 30, 2004 - September 30 2007, \$600,000 (PI)

Bristol-Myers Squibb, Gift, Center for Food Safety research, August 2004-August 2005, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research, August 2004-August 2005, \$1,000 (PI).

Kraft, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

Perdue Farms, Gift, Center for Food Safety research, July 2004-July 2005, \$1,000 (PI).

Quaker (PepsiCo), Gift, Center for Food Safety research, July 2004-July 2005, \$20,000 (PI).

FoodPAC, Grant, Competitive exclusion bacteria treatment to control *Listeria monocytogenes* in the environment of a ready-to-eat poultry processing plant, July 2004 - June 2005, \$97,181 (PI)

International Food Protection, Grant, *Salmonella* reduction in poultry by competitive exclusion bacteria, July 2004-December 2004, \$75,000 (PI).

Kraft Foods, Contract, Worldwide process cheese safety, June 30, 2004 - November 30, 2007, \$138,096 (PI)

Sara Lee, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Wayne Farms, Gift, Center for Food Safety research, June 2004-June 2005, \$5,000 (PI).

Cargill, Gift, Center for Food Safety research, June 2004-June 2005, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research, May 2004-May 2005, \$20,000 (PI).

Kroger, Gift, Center for Food Safety research, May 2004 - June 2005, \$5,000 (PI)

Wegmans, Gift, Center for Food Safety research, May 2004 - June 2005, \$1,000 (PI)

General Mills, Gift, Center for Food Safety, research, April 2004 - May 2005, \$20,000 (PI)

Alpharma, Contract, Evaluation of antimicrobial activity of competitive exclusion bacteria, April 2004, \$500 (PI)

ConAgra, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Arrowsight, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Golden State Foods, Gift, Center for Food Safety research, April 2004 - May 2005, \$20,000 (PI)

Fresh Express, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Foods Group, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

American Air Liquide, Gift, Center for Food Safety research, April 2004 - May 2005, \$1,000 (PI)

Cargill, Gift, Center for Food Safety research, March 2004 - April 2005, \$5,000 (PI)

Michael Foods, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Chr Hansen, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

National Food Processors Association, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Hershey Foods, Gift, Center for Food Safety research, March 2004 -April 2005, \$5,000 (PI)

Yum! Brands, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Wal-Mart, Gift, Center for Food Safety research, February 2004 - March 2005, \$5,000 (PI)

Unilever Bestfoods, Gift, Center for Food Safety research, February 2004 - March 2005, \$20,000 (PI)

Purac America, Gift, Center for Food Safety research, March 2004 - April 2005, \$1,000 (PI)

Schreiber Foods, Gift, Center for Food Safety research, February 2004 - March 2005, \$1,000 (PI)

McDonald's Gift, Center for Food Safety research, January 2004 - February 2005, \$5,000 (PI)

McDonald's, Gift, Center for Food Safety research, December 2003 - December 2004, \$5,000 (PI).

Kraft Foods, Inc., Grant, Cross-contamination of *Listeria monocytogenes* between slicing equipment and cured or non-cured turkey meat. December 2003 - December 2005, \$130,732 (PI).

The Great Eastern Mussel Farms, Contract, Use of lactic acid bacteria to inhibit growth of *Clostridium botulinum* in a novel live mussel pack. December 2003 - June 2004, \$25,000 (PI).

Abbott Laboratories (Ross Products Division), Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Gold Kist, Gift, Center for Food Safety research, October 2003- October 2004, \$2,500 (PI).

Mionix Corporation, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

US Foodservice, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

ACH Food Companies, Gift, Center for Food Safety research, October 2003 - October 2004, \$1,000 (PI).

Campbell's, Gift, Center for Food Safety research, October 2003 - October 2004, \$20,000 (PI).

Alpharma, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

Chick-fil-A, Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

John Morrell & o., Gift, Center for Food Safety research, September 2003 - September 2004, \$1,000 (PI).

American Meat Institute, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle, September 2003 - September 2004, \$69,500 (PI).

American Meat Institute, Grant, Recovery, development and validation of appropriate surrogate microorganisms in meat and poultry emulsions for in-plant critical control point validation studies, September 2003 - September 2004, \$59,850 (PI).

American Meat Institute, Grant, The role of aerosols in transmission of microorganisms (including *Listeria*) in ready-to-eat meat/poultry products, September 2003 - September 2004, \$76,500 (PI).

U.S. Food and Drug Administration, Grant, Development of a waveguide immunoassay for *Yersinia pestis*, September 2003 - September 2006, \$600,000 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues. October 2003-September 2004, \$130,749 (PI).

U.S. Department of Agriculture, CSREES (Iowa State University), Food Safety Initiative Grant, Prioritizing opportunities to reduce foodborne disease. September 2003-September 2005, \$54,321 (PI).

U.S. Department of Agriculture, CSREES, Grant, Alliance for Food Protection. July 2003-June 2005, \$139,309 (PI).

Wayne Farms LLC, Gift, Center for Food Safety research. July 2003-July 2004, \$5,000 (PI).

The Great Eastern Mussel Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

American Meat Institute Foundation, Grant, Methods to control *E. coli* O157:H7 in drinking water for cattle. August 2003-August 2004, \$69,500 (PI).

FoodPAC, Grant, Use of antagonistic bacteria to reduce environmental contamination of food processing facilities by *Listeria monocytogenes*. July 2003-June 2004, \$85,920 (PI).

Perdue Farms, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

Kraft Foods, Gift, Center for Food Safety research. June 2003-June 2004, \$20,000 (PI).

Eastman Chemical, Gift, Center for Food Safety research. July 2003-July 2004, \$1,000 (PI).

General Mills, Gift, Center for Food Safety research. May 2003-May 2004, \$20,000 (PI).

Zep Manufacturing Co., Gift, Center for Food Safety Research. May 2003-May 2004, \$1,000 (PI).

Cargill, Gift, Center for Food Safety research. April 2003-April 2004, \$5,000 (PI).

Schreiber Foods, Gift, Center for Food Safety research. April 2003-April 2004, \$1,000 (PI).

Wegmans Food Markets, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Fresh Express, Gift, Center for Food Safety research. March 2003-March 2004, \$1,000 (PI).

Tropicana, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Gerber Products, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

Ecolab, Gift, Center for Food Safety research. February 2003- February 2004, \$20,000 (PI).

Golden State Foods, Gift, Center for Food Safety research. February 2003-February 2004, \$20,000 (PI).

DairiConcepts, Gift, Center for Food Safety research. February 2003-February 2004, \$2,000 (PI).

Kroger, Gift, Center for Food Safety research. February 2003-February 2004, \$5,000 (PI).

American Foods Group, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

National Food Processors Association, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

American Air Liquide, Gift, Center for Food Safety research. February 2003-February 2004, \$1,000 (PI).

Michael Foods, Gift, Center for Food Safety research. January 2003-January 2004, \$1,000 (PI).

McDonald's, Gift, Center for Food Safety research. December 2002-December 2003, \$5,000 (PI).

Kraft Foods, Grant, Cross-contamination of *Listeria monocytogenes* between processing equipment and food products, December 2002-December 2005, \$196,022 (PI).

Georgia Department of Human Resources, Contract, Research support for food safety issues, November 2002-October 2003, \$120,000 (PI).

E&J Gallo Winery, Gift, Center for Food Safety research, December 2002-January 2004, \$1,000 (PI).

Hershey Foods, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI).

Nestlé, Gift, Center for Food Safety research, December 2002-January 2004, \$5,000 (PI)

BIBLIOGRAPHY OF PUBLICATIONS 2004-2014

Papers Published in Refereed Journals/Publications

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2. Islam, M., J. Morgan, M. P. Doyle, S. C. Phatak, P. Millner, and X. Jiang. 2004. Persistence of *Salmonella enterica* serovar Typhimurium on lettuce and parsley and in soils on which they were grown in fields treated with contaminated manure composts or irrigation water. *Foodborne Pathogens and Disease* 1(1):27-35.
3. Doyle, M. P., G. R. Acuff, D. Bernard, B. Cords, J. Cullor, J. Hollingsworth, K. P. Penner, S. Seward, W. A. Sperber, and B. Tompkin. 2004. Intervention strategies for the safety of foods of animal origin. Council for Agricultural Science and Technology (CAST), Ames, IA. Issue Paper No. 25. January. pp. 1-24.
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5. Jiang, X., M. Islam, J. Morgan, and M. P. Doyle. 2004. Fate of *Listeria monocytogenes* in bovine manure-amended soil. *J. Food Protect.* 67:1676-1681.
6. Chiou, R. Y.-Y., R. D. Phillips, P. Zhao, M. P. Doyle, and L. R. Beuchat. 2004. Ethanol-mediated variations in cellular fatty acid composition and protein profiles of two genotypically different strains of *Escherichia coli* O157:H7. *Appl. Environ. Microbiol.* 70:2204-2210.
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9. Zhao, T., M. P. Doyle, M. C. Kemp, R. S. Howell, and P. Zhao. 2004. Influence of freezing and freezing plus acidic calcium sulfate and lactic acid addition on thermal inactivation of *Escherichia coli* O157:H7 in ground beef. *J. Food Protect.* 67:1760-1764.
10. Islam, M., M. P. Doyle, S. C. Phatak, P. Millner, and X. Jiang. 2004. Persistence of enterohemorrhagic *Escherichia coli* O157:H7 in soil and on leaf lettuce and parsley grown in fields treated with contaminated manure composts or irrigation water. *J. Food Protect.* 67:1365-1370.

11. Islam, M., M. P. Doyle, S. C. Phatak, P. Millner and X. Jiang. 2005. Survival of *Escherichia coli* O157:H7 in soil and on carrots and onions grown in fields treated with contaminated manure composts or irrigation water. *Food Microbiology* 22:63-70.
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14. Doyle, M. P., L.-A. Jaykus, and M. Metz. 2005. Research opportunities in food and agriculture microbiology. American Academy of Microbiology, Washington, DC. p. 1-17.
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20. Zhao, T., and M. P. Doyle. 2006. Reduction of *Campylobacter jejuni* on chicken wings by chemical treatments. *J. Food Protect.* 69:762-767.
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Invited Non-Refereed Papers Published in Journals/Magazines

1. Erickson, M. C., and M. P. Doyle. 2004. Intervention strategies: decreasing human illnesses attributed to food derived from animals. *Resource* 11(7):28-29.
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5. Doyle, Michael P. 2012. China can learn from US food safety net. *China Daily*. (www.chinadaily.com.cn), 07/17/2012 page 12.

Invited Papers Published in Conference Proceedings

1. Doyle, M. P. 2004. Bioterrorism preparedness: The imperative for a public-private partnership. pp. 12-13, 15. *Proceedings of The Sam Nunn Bank of America Policy Forum*, Georgia Institute of Technology, Atlanta, GA.
2. Doyle, M. P. 2008. Microbiological food safety threats: What have we learned and what's in the future. pp. 42-50. *Proceedings of the Conference on Future Challenges to Microbial Food Safety*, Wolfheze, The Netherlands.
3. Doyle, M.P. 2009. Risk assessment - Perspectives from the United States. pp. 41-62. *Proceedings of the 2nd Korean Academy of Science and Technology - United States National Academies Bilateral Symposium: The Science of Food Safety Risk Assessment*, Seoul, Korea.
4. Doyle, M. P. 2010. An explosion of global food exports: A challenge for the food safety community. pp. 19-44. *Proceedings of the International Symposium on Agri-food safety*, Seoul National University, Seoul, Korea.
5. Doyle, Michael P. 2011. Opportunities for mitigating foodborne illnesses caused by emerging and persistent infectious agents. pp. 81-93. *Proceedings of Institute on Science for Global Policy (ISGP): Emerging and Persistent Infectious Diseases Conference*, Edinburgh, Scotland.
6. Institute of Medicine. 2011. *Improving Food Safety Through a One Health Approach*, Workshop Summary – invited participant. National Academies of Science.
7. Doyle, Michael P. 2013. Innovative chemical treatments to kill foodborne pathogens and spoilage bacteria. 8th International Conference for Food Safety and Quality: Detection/Control Methods for Food Safety, Las Vegas, NV, Nov. 5-6. Food HACCP.

Books

1. Committee on the National Needs for Research in Veterinary Science (J. E. Womack, L. C. Anderson, L. S. Bull, C. C. Capen, N. F. Cheville, P. Daszak, W. J. Dodds, M. P. Doyle, D. R. Franz, J. A. Shadduck, D. H. Shaw, D. E. Swayne, and R. J. Tolwani). 2005. Critical needs for research in veterinary science. National Academy Press, Washington, DC. 195 p.
2. Doyle, M. P., and L. R. Beuchat (eds.). 2007. Food Microbiology: Fundamentals and Frontiers, 3rd edition. ASM Press, Washington, DC, 1038 p.
3. Doyle, M. P., and M. C. Erickson. 2008. Imported Foods: Microbiological Issues and Challenges. ASM Press, Washington, DC, 276 p.
4. Sperber, W.H., and M.P. Doyle (ed.). 2009. Compendium of the Microbiological Spoilage of Foods and Beverages, Springer, New York, 367 p.
5. Doyle, M. P. and T.R. Klaenhammer (ed.). 2010. Annual Review of Food Science and Technology, Volume 1. Annual Reviews, Palo Alto, CA, 519 p.
6. Doyle, M., R. Buchanan, A. Yaktine, R. Brackett, S. Miller, and C-H. Lee. 2010. Risk Assessment of Foods (Korean), KAST (Korean Academy of Science and Technology) Press, Seongnam-Si, Gyeonggi-do, Republic of Korea, 260 p.
7. Doyle, Michael P., and Robert L. Buchanan (ed). 2013. Food Microbiology: Fundamentals and Frontiers, 4th edition. ASM Press, Washington, DC. 1118 p.
8. Gurtler, Joshua, M. P. Doyle, and J. L. Kornacki (ed.). 2014. Microbiological Safety of Low Water Activity Foods and Spices. Springer, New York 534 p.
9. Doyle, M.P. and T.R. Klaenhammer (eds.) 2013. Annual Review of Food Science and Technology, Volume 4. Annual Reviews, Palo Alto, CA, 422 p.
10. Doyle, M.P. and T.R. Klaenhammer (eds.) 2014. Annual Review of Food Science and Technology, Volume 5, Annual Reviews, Palo Alto, CA. 424 p.

Chapters in Books

1. Venkitanarayanan, K. S., and M. P. Doyle. 2007. Microbiological safety of foods. pp. 37-67. (Chapter 2). In C. D. Berdanier, D. M. Bier, J. T. Dwyer, and E. B. Feldman (eds.) Handbook of Nutrition and Food, 2nd edition, Taylor & Francis, Boca Raton, FL.
2. Meng, J., M. P. Doyle, T. Zhao, and S. Zhao. 2007. Enterohemorrhagic *Escherichia coli*. pp. 249-269 (Chapter 12). In M. P. Doyle and L. R. Beuchat (eds.) Food Microbiology: Fundamental and Frontiers, 3rd edition, ASM Press, Washington, D.C.

3. Erickson, M. C., and M. P. Doyle. 2008. Summary and perspective of the impact of imported foods on the microbiological safety of the United States food supply. pp. 255-266. *In* M.P. Doyle and M.C. Erickson (eds.) Food Imports: Microbiological Issues and Challenges, ASM Press, Washington, DC.
4. Sapers, G.M., and M.P. Doyle. 2009. Scope of the produce contamination problem. pp.3-19. Chapter 1. *In* G.M. Sapers, E. Solomon, and K.R. Matthews (eds.) The Produce Contamination Problem: Causes and Solutions. Elsevier, San Diego, CA.
5. Daniels, W., and M.P. Doyle. 2009. Effectively managing through a crisis. pp. 119-128. Chapter 6. *In* X. Fan, B.A. Niermira, C.J. Doona, F.E. Feehersy, and R.B. Gravani (eds.) Microbial Safety of Fresh Produce, Wiley-Blackwell, Ames, IA.
6. Doyle, M.P. 2009. Open Discussion: Improving Communication Between Industry and Government; The Global Nature of the Food Supply Chain; More Government Oversight on Farms?; Do We Need a Single United Food Agency?; Water Quality and Waste Management; Food Safety Research; Lesson Learned: Room for Improvement; Traceability; Microwaveable Foods: Challenges and Changes; Gaining an International Perspective; Sustainability and Other Future Issues. pp. 75-89. *In* Managing Food Safety Practices from Farm to Table, The National Academies Press, Washington, DC.
7. Doyle, M. P. 2010. Food Safety Risk Assessments – Perspectives from the United States. (Korean). pp. 25-35. Chapter 2. *In* M. Doyle, R. Buchanan, A. Yaktine, R. Brackett, S. Miller, and C.-H. Lee (eds.) Risk Assessment of Foods, KAST Press, Seongnam-si, Gyeonggi-do, Republic of Korea.
8. Doyle, M. P. 2010. Food Safety Concerns for Aging Populations. pp. 61-86. *In* Providing Healthy and Safe Foods As We Age, The National Academies Press, Washington, DC.
9. Venkitanarayanan, K. S., and M. P. Doyle. 2012. Foodborne infections and infestations. (Chapter 55). *In* C. D. Berdanier (ed.) Handbook of Nutrition and Food, 3rd edition, CRC Press, Boca Raton, FL.
10. Wang, Hua, Jennifer Cleveland McEntire, Lu Zhang, Xiaojong Li, and Michael Doyle. 2012. Antimicrobial Resistance in the Food Chain. *In* G. Moulin and J.F. Acar (ed). OIE Scientific and Technical Review, Vol. 31 (1), April.
11. Doyle, Michael P., Larry R. Steenson, and Jianghong Meng. 2013. Bacteria in food and beverage production. *In* Eugene Rosenberg (ed.). The Prokaryotes 4th Edition, Bacteriology and Biotechnology. Springer-Verlag, New York.
12. Doyle, M. P. 2013. Bacterial Contamination, pp. 322-330. *In* Caballero B. (ed.) Encyclopedia of Human Nutrition, Third edition, Volume 22, Waltham, MA: Academic Press.
13. Cox, Nelson A., Jonathan G. Frye, Wendy McMahon, Charlene R. Jackson, L. Jason Richardson, Douglas E. Cosby, Geoff C. Mead and Michael P. Doyle. 2013. *Salmonella*. *In* Compendium of

Methods for the Microbiological Examination of Foods, 5th Edition. Mary Lou Tortorello, Frances Pouch Downese, Stephanie Doores, Keith Ito, and Yvonne Salfinger (eds.) American Public Health Association, Washington, DC.

14. Erickson, M.C. and M.P. Doyle. 2012. Plant food safety issues: linking production agriculture with one health. *In* Improving Food Safety Through a One Health Approach. Institute of Medicine, National Academies Press, Washington, DC, pp. 140-175.
15. Venkitanarayanan, K. S., Anup Kollanoor-Johny, and Michael P. Doyle. 2013. Microbiological Safety of Foods. pp. 43-79. (Chapter 3). *In* C. D. Berdanier, D. M. Bier, J. T. Dwyer, and E. B. Feldman (eds.) Handbook of Nutrition and Food, 3rd edition, Taylor & Francis, Boca Raton, FL.
16. Sapers, G.M., and M.P. Doyle. 2013. Scope of the produce contamination problem. pp. 3-20. Chapter 1. *In* G.M. Sapers, E. Solomon, and K.R. Matthews (eds.) The Produce Contamination Problem: Causes and Solutions, 2nd Edition. Elsevier, San Diego, CA.
17. Meng, J., J.T. LeJeune, T. Zhao, and M.P. Doyle. 2013. Enterohemorrhagic *Escherichia coli*. *In*: Food Microbiology: Fundamentals and Frontiers, 4th ed. (Doyle, M.P. and R.L. Buchanan, eds.) ASM Press Inc., Washington, DC, pp. 287-309.
18. Doyle, M.P. 2014. Foodborne Disease. AccessScience/McGraw-Hill Yearbook of Science & Technology. _____

Book Forwards

1. Doyle, M. P. 2006. *In* Microbiology of Fresh Produce, (ed.) K. R. Matthews (239 p). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. ix-x.
2. Doyle, M. P. 2007. *In* Microbial Source Tracking, (eds.) J. W. Santo Domingo and M. J. Sadowsky (285 p.). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. ix-x.
3. Doyle, M. P. 2007. *In* *Enterobacter sakazakii*, (eds.) J. M. Farber and S. J. Forsythe (271 p.). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. ix.
4. Doyle, M. P. 2007. *In* Microbial Risk Analysis of Foods, (ed.) D. W. Schaffner (270 p.). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. ix-x.
5. Doyle, M. P. 2008. *In* Foodborne Viruses: Progress and Challenges, (eds.) M. P. Koopmans, D. O. Cliver, and A. Bosch (245 p.). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. ix.
6. Doyle, M. P. 2008. *In* Imported Foods: Microbiological Issues and Challenges (eds.) M. P. Doyle and M. C. Erickson (276 p.). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. ix-x.

7. Doyle, M. P., and M. C. Erickson. 2008. *In Imported Foods: Microbiological Issues and Challenges*, (eds.) M. P. Doyle and M. C. Erickson (276 p.). Emerging Issues in Food Safety, ASM Press, Washington, DC, p. xi-xii.
8. Sperber, W.H., and M.P. Doyle. 2009. *In Compendium of the Microbiological Spoilage of Foods and Beverages*, (eds.) W.H. Sperber and M.P. Doyle. Food Microbiology and Safety Series, Springer, New York, NY, p. vii-viii.
9. Doyle, M.P., and T.R. Klaenhammer. 2010. *In Annual Review of Food Science and Technology*, volume 1. (eds.) M.P. Doyle and T.R. Klaenhammer. Annual Reviews, Palo Alto, CA, p.v.
10. Doyle, Michael P. 2012. *In Microbiological Research and Development for the Food Industry*. Peter J. Taormina (ed.). CRC Press, Boca Raton, FL, p. vii.
11. Doyle, Michael P. 2012. *In Microbiology of Thermally Preserved Foods*. Tibor Deak and Jozsef Farkas (eds.). DESTech Publications, Lancaster, PA, p. ____.

Editorials

1. Doyle, M. P. 2010. Investing in food safety research saves lives. Atlanta Journal Constitution, December 8, 2010.

Popular Articles (including citation of research; participated in preparation of article)

1. Food Technology. 2004. Keeping tabs on *Listeria*. 58(7):74-76, 80.
2. Popular Science. 2005. Worst jobs in science. 267(5):78.
3. Microbe. 2008. Popeye's Dilemma 3(5):
4. Bottom Line. 2009. How to Protect Yourself Against Deadly Listeriosis. 23(April:15).
5. Food Quality. 2009. Pushing the rapid micro. August/September 18-19, 22, 24.
6. Atlanta Journal Constitution. 2010. Investing in food safety saves lives. December 9.
7. Infectious Disease News: Point/Counter point. 2011. Are existing Hazard Analysis & Critical Control Points (HACCP) programs adequate to maintain a safe food supply? November 2011: pp. 11.

From: [Michael Doyle](#)
To: [Muth, Mary K.; mcc@rti.org](#)
Subject: RE: request to participate on an expert panel for FDA
Date: Wednesday, March 11, 2015 5:01:00 PM
Attachments: [Doyle-Project Description RTI expert panel FoodSafety.doc](#)
[Doyle Abbrev CV for FDA Expert Panel 3-11-15.doc](#)

Hi Mary,

I am available to serve on the panel.

Michaela, attached is the information form and an abbreviated CV.



Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu

From: Muth, Mary K. [<mailto:muth@rti.org>]
Sent: Wednesday, March 11, 2015 8:53 AM
To: Michael Doyle
Subject: request to participate on an expert panel for FDA

Mike,

I'm hoping you might be able to help us out again with an expert panel for FDA related to FSMA. Under contract with FDA, we're convening an expert panel to obtain data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act.

The specific objectives of the expert panel are as follows:

- Review or estimate baseline contamination rates for selected contaminants (pathogens) by broad product category
- Estimate changes in contamination rates as a result of implementation of the provisions of the Preventive Controls rule

These estimates will be used to conduct an economic analysis of the potential benefits of the Preventive Controls rule for foods under FDA's jurisdiction.

We will conduct the exercise by teleconference and email and therefore travel no travel is required. We will also provide an honorarium for your participation. I've attached a document that provides more information about the project and a form for you to complete regarding your interest and availability. Due to the urgency of the request, we would appreciate if you could return this form by **Monday, March 16** to **Michaela Coglaiti** (mcc@rti.org), or let us know if you are not interested or available.

If you have questions regarding the project, please don't hesitate to contact me.

Sincerely,

Mary K. Muth, PhD
Director, Food & Nutrition Policy Research Program
RTI International
3040 Cornwallis Road
Research Triangle Park, NC 27709-2194
919-541-7289
muth@rti.org
http://www.rti.org/page.cfm/Food_and_Nutrition_Policy_Research

CURRICULUM VITAE

NAME: Michael Patrick Doyle

TELEPHONE: 770-228-7284

FAX: 770-229-3216

E-mail:mdoyle@uga.edu

DEGREES:

1973	B.S.	University of Wisconsin-Madison	Bacteriology
1975	M.S.	University of Wisconsin-Madison	Food Microbiology
1977	Ph.D.	University of Wisconsin-Madison	Food Microbiology

PROFESSIONAL EXPERIENCE:

1977-1980	Senior Project Leader, Corporate Research, Ralston Purina Company
1980-1984	Assistant Professor, Department of Food Microbiology and Toxicology (Food Research Institute), University of Wisconsin-Madison
1984-1988	Associate Professor, Department of Food Microbiology and Toxicology, University of Wisconsin-Madison
1988-1991	Professor and Wisconsin Distinguished Professor of Food Microbiology, Department of Food Microbiology and Toxicology, Department of Food Science, University of Wisconsin-Madison
1991-1999	Department Head, Department of Food Science and Technology, University of Georgia, Agricultural Experiment Station, Griffin, GA
1993-1999	Department Head, Department of Food Science and Technology, University of Georgia, Athens, GA
1993-2000	Director, Center for Food Safety and Quality Enhancement, University Georgia, Griffin, GA
1997-	Regents Professor of Food Microbiology, University of Georgia
2000-	Director, Center for Food Safety, University of Georgia, Griffin, GA

PROFESSIONAL SOCIETIES:

Fellow of the American Academy of Microbiology, the American Association for the Advancement of Science, the Institute of Food Technologists, the International Association for Food Protection, and the National Academy of Inventors and serves as a scientific advisor to the National Academies. Member of the Institute of Medicine of the National Academies.

AWARDS/SPECIAL RECOGNITION:

1. The Pound Research Award, College of Agricultural and Life Sciences, University of Wisconsin-Madison, 1985
2. The Fred W. Tanner Lectureship, Chicago Section-Institute of Food Technologists, 1986
3. Samuel Cate Prescott Award for Research, Institute of Food Technologists, 1987
4. Fellow, American Academy of Microbiology, 1987

5. Wisconsin Distinguished Professorship (named professorship), University of Wisconsin-Madison, 1989
6. James M. Craig Memorial Lecturer, Oregon State University, 1990
7. American Agricultural Economics Association Award for Professional Excellence, 1992
8. Peter J. Shields Chair Lectureship, University of California, Davis, 1993
9. Norbert F. Sherman Award for Article Excellence, International Association of Milk, Food and Environmental Sanitarians, 1993
10. James H. Nakano Citation, National Center for Infectious Diseases, Centers for Disease Control and Prevention, 1994
11. P. R. Edwards Award, Southeastern Branch of the American Society for Microbiology, 1994
12. Nicholas Appert Award, Institute of Food Technologists (for outstanding contributions to the field of Food Science), 1996
13. Regents Professor of Food Microbiology, University System of Georgia Board of Regents, 1997.
14. Silver Plow Honor Award for Exceptional Service, U. S. Department of Agriculture, Cooperative State Research, Education, and Extension Service, 1998
15. Inaugural Fellow, International Association of Milk, Food and Environmental Sanitarians, 1998
16. Fellow, Institute of Food Technologists, 1999
17. Food Safety Award, National Food Processors Association AND International Association for Food Protection, 1999
18. Honorary Member, Association Internationale Nicolas Appert, for outstanding contributions to food science and technology, 1999
19. Julius Bauermann Lectureship, Philadelphia Section of Institute of Food Technologists, 2000
20. Centers for Disease Control and Prevention Partners in Public Health Honor Award, 2001
21. Phi Zeta Forum Lecture, College of Veterinary Medicine, Auburn University, 2001
22. Institute of Scientific Information, Highly Cited Researchers in Agricultural Sciences (Top 100 researchers cited), 2002
23. Director's Award, Food and Drug Administration Center for Food Safety and Applied Nutrition, IFT Threat Assessment Group, 2003
24. Fellow, World Innovation Foundation, 2003
25. Elected Member, Institute of Medicine of the National Academies, 2003
26. National Associate, National Academy of Sciences, 2003
27. U.S. Food and Drug Administration Advisory Committee Service Award, Science Board, Office of FDA Commissioner, 2003
28. U.S. Food and Drug Administration Advisory Committee Service Award, Veterinary Medicine Advisory Committee, Center for Veterinary Medicine, 2003
29. American Meat Institute Foundation's Scientific Achievement Award, 2004
30. U.S. Food and Drug Administration Commissioner's Special Citation, 2006
31. Silliker Lecture, International Association for Food Protection Annual Meeting, Keynote Address, 2008
32. Ohio State University Harris Award for Excellence in Food Science and Technology, 2009
33. Inventor of the Year Award, University of Georgia, 2010 (co-inventor with Tong Zhao)
34. Fellow, American Association for the Advancement of Science (AAAS), 2011
35. Distinguished Agriscience Scientist Award, Christopher Columbus Fellowship Foundation, 2013
36. Named Top 100 Educators by Irish Voice newspaper, for research devoted to food Safety, 2013

37. Fellow, National Academy of Inventors, 2013
38. Most-cited Publication Award, 2014, Journal of Food Protection, "Inactivation of *Salmonella* and *Escherichia coli* O157:H7 on lettuce and poultry skin by combinations of levulinic acid and sodium dodecyl sulfate," by Tong Zhao, Ping Zhao and Michael P. Doyle 72:928-936 (2009)

EXAMPLES OF PROFESSIONAL ACTIVITIES:

Scientific Advisor, Consultation on Veterinary Public Health Aspects of Prevention and Control of Campylobacter Infections, World Health Organization, Moscow, USSR, 1984

Scientific Advisor, Working Group on Foodborne Listeriosis, World Health Organization, Geneva, Switzerland, 1988

Scientific Advisor, Working Group on Epidemiology and Disease Prevention, World Health Organization, Lagos, Nigeria, 1988

Scientific Advisor, International Life Sciences Institute - Nutrition Foundation, Food Microbiology Committee, 1987-1996

Scientific Advisor, National Dairy Promotion and Research Board, 1989-1993

Scientific Advisor, National Live Stock and Meat Board, 1990-1996

Executive Committee, Conference for Food Protection, 1985-1986

IFT Scientific Lecturer, Institute of Food Technologists, 1987, 1990

ASM Scientific Lecturer, American Society for Microbiology, 1991-1993

Member, National Advisory Committee on Microbiological Criteria for Food, 1988-1990; 1994-2000

Member, International Commission on Microbiological Specifications for Foods, 1989-1999; Advisor, 1987

Board of Trustees, International Life Sciences Institute-North America, 1992-present

Member, National Academy of Sciences, Institute of Medicine Food and Nutrition Board, 1991-1997; 2005-2009

Executive Board, International Association of Milk, Food and Environmental Sanitarians, 1989-94; President, 1992-93

Member, The Refrigeration Research and Education Foundation Scientific Advisory Council, 1997-2002

Member, U.S. Environmental Protection Agency, Science Review Board, Federal Insecticide, Fungicide and Rodenticide Act Scientific Advisory Panel, 1998-2003

Member, National Academy of Sciences (National Research Council Board on Agriculture and Institute of Medicine Food and Nutrition Board) Committee on Ensuring Safe Food from Production to Consumption, 1998

Member, U. S. Food and Drug Administration Science Board (advise FDA science programs), 1999-2004; Chairman, 2003-2004

Member, U. S. Food and Drug Administration Veterinary Medicine Advisory Committee, 1999-2002

Member, U. S. Defense Science Board, Task Force on Defense Against Biological Weapons, 2000

Vice Chairperson, Expert Consultation on Risk Assessment of Microbiological Hazards of Foods, World Health Organization and Food and Agricultural Organization of the United Nations, Rome, Italy, 2001

Chairperson, National Academy of Sciences-Institute of Medicine, Committee to Review the U.S. Department of Agriculture *E. coli* Farm-to-Table Process Risk Assessment, 2001-2002.

Scientific Editor, Kluwer Academic/Plenum Publishers, Series on Food Safety and Food

Microbiology, 2002-present

Member, Partnership of Food Safety Education Advisory Board, 2002-2005

Member, American Academy of Microbiology, Committee on Election to Membership, 2002-2007

Member, American Council on Science and Health, Board of Scientific and Policy Advisors, 2003-2008

Chairman, National Academy of Sciences - Institute of Medicine Food Forum, 2002-2012

Chairman, American Society for Microbiology, Public and Scientific Affairs Board, Committee on Agricultural and Food Microbiology, 2003-2012

Consultant, U.S. Department of Agriculture, Agricultural Marketing Service, Microbiological Data Program, 2003-2009

Member, Expert College of Reviewers, The Canada Foundation for Innovation, 2000-2012

Member, College of Reviewers, Canada Research Chairs Program, National Science and Engineering Research Council of Canada, 2002-2012

Member, U.S. Food and Drug Administration, Review Panel on Public Health Protection of Raw Milk, 2003-2004

Member, National Academy of Sciences (National Research Council) Committee on National Needs for Research in Veterinary Science, 2004-2005

Series Editor, American Society for Microbiology (ASM) Press, *Emerging Issues in Food Safety*, 2004-2012

Chairman, National Academy of Science - Institute of Medicine Food Safety and Microbiology Workshop: An Exchange of Ideas and Experiences, 2007

Vice Chairperson, Institute of Medicine, Food and Nutrition Board, 2006-2009

Scientific Co-Editor-in-Chief, Annual Reviews of Food Science and Technology, Annual Reviews, 2007-present

Chairman, National Academies Institute of Medicine Planning Committee on Foodborne Diseases and Public Health: An Iranian-American Workshop, 2007-2008

National Judge, Siemens National Competition in Math: Science: Technology (High School Students National Finalists), 2007

Member, Reagan-Udall Foundation Board, Food and Drug Administration, 2007-2011

Co-Chairman, Centers for Disease Control and Prevention - Food Industry Safe Foods Forum, 2007-present

Member, National Research Council Standing Committee on the Use of Public Health Data in USDA-FSIS Food Safety Programs, 2008-2011

Member and Acting Chair, Institute of Medicine - Food and Nutrition Board Committee on Review of Use of Process in USDA-FSIS Public Health Risk-based Inspection System, 2008-2009

Member, Government of Canada (appointed by Prime Minister), Independent Investigation (report by Sheila Weatherill) into the 2008 Listeriosis Outbreak, 2009

Distinguished Presenter, The Israeli Presidential Conference 2009 Facing Tomorrow (Futuring Conference), Jerusalem, Israel, invited by Israeli President Shimone Perez, October 22, 2009

Member, Food and Drug Administration Center for Veterinary Medicine, Scientific Advisory Committee, 2009-2012

Member, American Society for Microbiology Founders Distinguished Award Selection Committee, 2008-2011; Chair, 2012-2014

Invited Peer-Reviewer, Shota Rustaveli National Science Foundation, Russia, to review and evaluate submitted proposals, 2011-2014

Member, International Life Sciences Institute Board of Trustees, 2014-

Member, CDC Board of Scientific Counselors, Centers for Disease Control and Prevention, Atlanta, GA, 2014-2017

Chair, American Academy of Microbiology ASM Founders Distinguished Service Award Selection Committee, Washington, DC, 2014-2015

Doyle has more than 315 refereed journal articles, 16 books, 66 book chapters, 86 invited papers/conference proceedings, 30 patents, and more than 800 invited presentations at national and international professional meetings. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. His research has focused on the study of microbial pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens in foods.

PROJECT DESCRIPTION & EXPERT INFORMATION FORM
Expert Panel on Effects of the Food Safety Modernization Act on Food Contamination Rates

RTI International is conducting an expert elicitation for the Food and Drug Administration (FDA) to provide data for conducting analyses for the Preventive Controls rule under the Food Safety Modernization Act. The specific objectives of the expert elicitation are as follows:

- Review or estimate baseline contamination rates for selected contaminants (pathogens) by broad product category
- Estimate changes in contamination rates as a result of implementation of the provisions of the Preventive Controls rule

These estimates will be used to conduct an economic analysis of the potential benefits of the rule. We will focus on foods under FDA's jurisdiction that are not already required to have implemented HACCP (e.g., processed ready-to-eat and not ready-to-eat foods) and the following possible contaminants:

- *Campylobacter*
- *Cyclospora cayatenensis*
- *E.coli*, STEC non-0157
- *E.coli*, STEC 0157
- Hepatitis A
- *Listeria monocytogenes*
- *Mycobacterium bovis*
- *Salmonella* spp.
- *Shigella sonnei*

If you are interested in participating in this expert elicitation panel, please complete the expert information form on the following pages and return it to RTI by **Monday, March 13, 2015**. *Please also attach your CV or resume.*

If you are selected to participate, we will need for you to do the following:

- participate in a teleconference meeting on the selected date in March or April
- during the teleconference, participate in open discussions with the other participants on the estimates needed for the study
- based on your experience and knowledge, complete two tables in which you will provide your best estimates regarding baseline and post-implementation contamination rates

We are offering an honorarium of \$750 for participation in the teleconference and completion of the two tables. If you are selected to participate, you will be identified as a participant on the panel, but your specific responses will be combined with those of the other participants in the report to FDA.

Please return the form and your CV to Michaela Cimini Coglaiti (coglaiti@rti.org), 919-990-8498.

Technical questions regarding this project can be directed to:

FDA Project Officer
Angela Lasher, PhD
FDA Office of Planning
Voice: 240-402-1763
Angela.Lasher@fda.hhs.gov

RTI Technical Lead
Mary K. Muth, PhD
RTI International
Voice: 919-541-2789
muth@rti.org

PROJECT DESCRIPTION & EXPERT INFORMATION FORM
Expert Panel on Effects of the Food Safety Modernization Act on Food Contamination Rates

Name	Michael Doyle
Preferred Phone	770-228-7284
Preferred Email	mdoyle@uga.edu
Mailing Address	1109 Experiment St, Center for Food Safety, Griffin, GA 30223
Country of Citizenship	USA

1. Areas of Expertise: Contaminants

Please provide an assessment of your expertise for contaminants listed below. It is not necessary to demonstrate expertise for all foods or contaminants.

Contaminants	Level of Experience/Knowledge		
	Minimal / None	Moderate	Extensive
<i>Campylobacter</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Cyclospora cayatenensis</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>E.coli</i> , STEC non-0157	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>E.coli</i> , STEC 0157	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hepatitis A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Listeria monocytogenes</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Mycobacterium bovis</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<i>Salmonella</i> spp.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Shigella sonnei</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<i>Campylobacter</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

2. Areas of Expertise: Foods

Please list the top three to five foods for which you have the most expertise.

Foods (please list)
Produce
Poultry
Dairy
Beef
Fermented Foods

PROJECT DESCRIPTION & EXPERT INFORMATION FORM
Expert Panel on Effects of the Food Safety Modernization Act on Food Contamination Rates

3. Conflict of Interest Information

Please list current or planned projects and other relationships with the following entities. Activities listed below do not necessarily disqualify you from participation. RTI will evaluate your responses for any conflict of interest. All information you provide RTI will be kept strictly confidential.

List projects and relationships		Grant	Contract	Other
<i>Companies that produce food products</i>				
1	About 50 Food Companies*	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Organizations or associations representing companies that produce food products</i>				
1		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Government agencies that regulate the food industry</i>				
1		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*If you marked "other," please explain the nature of the relationship: **Received unrestricted gift contributions to the University of Georgia Center for Food Safety for food safety research conducted by CFS faculty.*

4. Availability for Teleconference

Please indicate your availability for a 1.5 hour teleconference for the following dates and times. We notify you of the selected date and time by **Tuesday, March 17.**

Eastern Time	Tuesday 3/24	Wednesday 3/25	Thursday 3/26	Tuesday 3/31	Wednesday 4/1	Thursday 4/2
11:00 AM— 12:30 PM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
1:00 PM— 2:30 PM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	N/A	<input checked="" type="checkbox"/>

PROJECT DESCRIPTION & EXPERT INFORMATION FORM
Expert Panel on Effects of the Food Safety Modernization Act on Food Contamination Rates

3:00 PM— 4:30 PM	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	N/A	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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From: [Michael Doyle](#)
To: [Amanda Haight](#)
Subject: RE: Reservation Confirmation for the 2015 Mid-year Meeting
Date: Tuesday, June 16, 2015 12:50:13 PM
Attachments: [image002.png](#)

Thanks, Amanda.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mduoye@uga.edu>

From: Amanda Haight [ahaight@ilsa.org]
Sent: Tuesday, June 16, 2015 12:47 PM
To: Michael Doyle
Cc: Ann J Autry; Brenda H Banister
Subject: Reservation Confirmation for the 2015 Mid-year Meeting

Good afternoon Dr. Doyle,

I hope you are doing well. I wanted to send a quick note to confirm your hotel arrangements for the upcoming Mid-year Meetings.

All of the Mid-year meetings will be held at:

The Loews Madison Hotel
1177 Fifteenth Street NW
Washington, DC 20005
202-862-1600

Your hotel reservation is confirmed for the night of 30 June with check out on 1 July. Your reservation number is 13340614.

Please let me know if you have any questions.

Thank you,
Amanda

Amanda Haight
Branch Administrator
ILSI North America
1156 15th Street, NW
Suite 200
Washington, DC 20005
202-659-0074 Ext. 128

www.ilsina.org<<http://www.ilsina.org/>>

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<http://www.linkedin.com/company/international-life-sciences-institute?trk=company_logo>

Unable to Process

From: [Michael Doyle](#)
To: [Rizk, Steve](#)
Subject: RE: WGS Project
Date: Friday, February 06, 2015 11:06:00 AM

Hello Steve,

Dr. Doyle has a call from 2:30-4:30 on Monday. Will 4:30 PM EST work for you? The number to call is 770-228-7284.

Brenda Banister
Assistant to Mike Doyle

From: Rizk, Steve [mailto:steve.rizk@effem.com]
Sent: Friday, February 06, 2015 8:05 AM
To: Michael Doyle
Subject: Re: WGS Project

Hi Mike. It was great seeing you at the ILSI Annual meeting. Thanks for connecting us and CDC as well as the insight on ConAgra. Do you have any time on Monday afternoon after 3 pm for us to have a brief discussion of your understanding of the ConAgra project, pros and cons ? We would like to learn from others so we don't repeat the same mistakes. Thanks.

Best Regards

Steve Rizk

On Feb 4, 2015, at 8:46 AM, "Michael Doyle" <mdoyle@uga.edu> wrote:

Steve and Art,

ConAgra has been supporting a similar project at the University of Nebraska (Andy Benson). You might benefit from a meeting with him and ConAgra. Frankly I haven't been impressed with the findings through the last update.
Mike

Sent from my iPhone

On Feb 4, 2015, at 7:20 AM, Rizk, Steve <steve.rizk@effem.com> wrote:

Mike,
Thanks for forwarding this to me.
Art,
I'm happy to talk with you to better understand your request. In the meantime I will mention your interest in this program to my boss, Dave Cream.

Best Regards

Steve Rizk

On Feb 3, 2015, at 2:49 PM, "Michael Doyle" <mdoyle@uga.edu> wrote:

Art,

I suggest you discuss with Steve Rizk who is the Global Head of Scientific and Regulatory Affairs at MARS Inc.

Mike

From: Liang, Arthur P. (CDC/OID/NCEZID)
[<mailto:apl1@cdc.gov>]
Sent: Tuesday, February 03, 2015 1:16 PM
To: Michael Doyle
Cc: Xiangyu Deng
Subject: RE: WGS Project

None of the WGS folks at CDC, FDA or FSIS know about this. Do you think our industry contacts can point me to someone at Mars that we can invite to give a seminar or something? My extended family are all IBM people, but they have been retired for too many years, I think. Thanks,
Art

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Tuesday, February 03, 2015 8:59 AM
To: Liang, Arthur P. (CDC/OID/NCEZID)
Cc: Xiangyu Deng
Subject: WGS Project

Hi Art,

Do you know anything about the Mars-IBM-CDC WGS project described below?

<image001.gif>
Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216

e-mail: mdoyle@uga.edu

From: Michael Roberson
[<mailto:Michael.Roberson@publix.com>]
Sent: Monday, February 02, 2015 4:34 PM
To: Michael Doyle
Subject: Mars - IBM WGS Project

Mike,

It would be great if we could learn more about this endeavor at the next CDC – Food Industry Safe Foods Forum. This is fascinating!

Kind regards, Michael

Michael Roberson, CFS, CP-FS
Director of Corporate Quality Assurance
Publix Super Markets, Inc.
863.688.1188 ext. 32422
michael.roberson@publix.com

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Industry Consortium Begins Enormous DNA Sequencing Project for Food Safety

By [Lydia Zuraw](#) | February 2, 2015

[<image002.jpg>](#)

Mars Inc. and IBM Research have teamed up for an ambitious food safety whole-genome sequencing project.

The [Consortium for Sequencing the Food Supply Chain](#) will study the the microbial ecology of foods and their processing environments. Having a much deeper understanding of the populations in these ecologies —

bacteria, fungi, viruses, and other microorganisms — and how they interact with each other can then be used to develop new methods for keeping food safe, said Dave Crean, Mars' global head for research and development.

The science itself is similar to what the U.S. Centers for Disease Control and Prevention is using to [improve foodborne illness outbreak investigations](#). The difference is that instead of just sequencing the pathogen isolates from patients and the food that sickened them, Mars and IBM will be sequencing the DNA and RNA for all of the microorganisms on and in foods.

“We’re looking to understand how supply chains and production environments influence the final product from a microbial point of view,” Crean told **Food Safety News**. “Can we see microbial ecologies that give a greater risk of pathogens being present?”

Food companies spend a lot of time on microbial testing to ensure that there aren’t pathogens in their products, but this consortium wants to know if there are protective actions food producers can take in respect to microbiomes that can reduce risk and make production safer — certain cleaning procedures are one theory.

With more than 130 factories worldwide, Mars is also in the position to map the flow of microorganisms into and through the supply chain on a global level, Crean said.

The team will start with basic commodities, such as wheat and soy, and try to see if there is a “stable” microbiology associated with them as raw materials. The researchers will also sequence the genes of the microorganisms as the foods move through a production process to find out how the microbiome is affected by different production processes, if at all.

“Are microbiomes more specific to the raw material, or to the specific factories that they’re passing through, or the geography that they’re coming from?” Crean wondered.

The project is going to produce a lot of data — something Crean said the team recognizes as a “significant challenge.” Stressing that it’s still “very early days,” he noted that Mars and IBM are looking to partner with industry, academics, regulators and some NGOs on the project.

The vast number of microbiomes and rate at which microorganisms can evolve means that sequencing everything is virtually impossible. For now, the consortium is working on an initial timeline of three years, at which point Crean said they should have “some

pretty clear outcomes.”

“We’ll have more of an idea about how to take it forward after that three years,” he added.

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From: [Michael Doyle](#)
To: [Eric Hentges](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#); [Heather Steele](#); [Amanda Haight](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 9:47:13 AM

Terrific. Many thanks, Eric.

Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Eric Hentges [ehentges@ilsil.org]
Sent: Tuesday, July 7, 2015 9:35 AM
To: Michael Doyle
Cc: Arthur P. Liang (apl1@cdc.gov); Heather Steele; Amanda Haight
Subject: RE: YouTube Request

Dear Mike,

I will be glad to share the link to Eric Brown's presentation with Art. Staff tells me that the editing and posting to our website will not be finished until tomorrow, so as soon as that is done I can send out the link.

Regards,

Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsil.org<<mailto:ehentges@ilsil.org>>

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov<<mailto:apl1@cdc.gov>>) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

[cid:image001.gif@01D0B898.50E2E050]

Michael P. Doyle, Ph.D.

Regents Professor and Director

Center for Food Safety

University of Georgia

1109 Experiment Street

Griffin, GA 30223-1797

Tel: 770-228-7284

Fax: 770-229-3216

e-mail: mdoyle@uga.edu<<mailto:mdoyle@uga.edu>>

From: [Michael Doyle](#)
To: [Eric Hentges](#)
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](#)
Subject: RE: YouTube Request
Date: Tuesday, July 07, 2015 3:18:30 PM

Many thanks, Eric. You're terrific.
Mike

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: <mailto:mdoyle@uga.edu>

From: Eric Hentges [ehentges@ilsil.org]
Sent: Tuesday, July 7, 2015 2:53 PM
To: Michael Doyle
Cc: Arthur P. Liang (apl1@cdc.gov)
Subject: RE: YouTube Request

Dear Mike and Art,

Below is the link to Eric Brown's presentation. Please let me know if you have further questions or any problems with the link.

Regards,
Eric

Eric Hentges, PhD
Executive Director
ILSI North America
1156 15th Street, NW, #200
Washington, DC 20005
202-659-0074, ext 196
ehentges@ilsil.org<<mailto:ehentges@ilsil.org>>

ILSI NA: Whole-Genome Sequencing for Regulatory Science and the Forging of a Global Food Safety Network for Source Tracking of Bacterial Pathogens (Eric Brown)
<https://youtu.be/MuHX8Y7hA98>

From: Michael Doyle [<mailto:mdoyle@uga.edu>]
Sent: Monday, July 06, 2015 4:01 PM
To: Eric Hentges
Cc: Arthur P. Liang (apl1@cdc.gov)

Subject: YouTube Request

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov<<mailto:apl1@cdc.gov>>) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

[cid:image001.gif@01D0B8C4.B83DE7F0]

Michael P. Doyle, Ph.D.

Regents Professor and Director

Center for Food Safety

University of Georgia

1109 Experiment Street

Griffin, GA 30223-1797

Tel: 770-228-7284

Fax: 770-229-3216

e-mail: mdoyle@uga.edu<<mailto:mdoyle@uga.edu>>

From: [Michael Doyle](#)
To: ehentges@ilsj.org
Cc: [Arthur P. Liang \(apl1@cdc.gov\)](mailto:apl1@cdc.gov)
Subject: YouTube Request
Date: Monday, July 06, 2015 3:56:00 PM

Hi Eric,

Would it be possible to share with Art Liang (e-mail: apl1@cdc.gov) at CDC the YouTube video of Eric Brown's (FDA) presentation last week on whole genome sequencing?

Many thanks.

A handwritten signature in black ink, appearing to read "Mike", is positioned above the typed name and contact information.

Michael P. Doyle, Ph.D.
Regents Professor and Director
Center for Food Safety
University of Georgia
1109 Experiment Street
Griffin, GA 30223-1797
Tel: 770-228-7284
Fax: 770-229-3216
e-mail: mdoyle@uga.edu