



## Affiliate Annual Report for Calendar Year 2022

**(Complete Attachment B to be considered for one or more 2022 Affiliate Awards.)**

To maintain compliance with IAFP Constitution and Bylaws, Affiliates must return this completed report. Please send by email to Susan Smith at: [ssmith@foodprotection.org](mailto:ssmith@foodprotection.org).

Please return the following items **electronically** by **Tuesday, March 7, 2023 (late reports will not be considered for awards)**:

**REQUIRED:**

This completed form (*in English*).

Your Association's list of current term officers (complete Attachment A).

**OPTIONAL:**

Attachment B: Completion required **only** if your Association requests to be considered for one or more Affiliate Awards.

IAFP now accepts **all** Affiliate Annual Reports electronically, including those vying for one or more of the Affiliate Awards. *Affiliates seeking to present the highest quality visual presentation are encouraged to present their Annual Report in the highest quality possible for review by the Selection Committee. To avoid errors and omissions, please limit your submission to ONE email with all attachments.*

Digital photos (with names and descriptions) to appear in the *Affiliate View* quarterly newsletter.

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## Name of Affiliate

### 1. Your Official Delegate to IAFP Affiliate Council and Contact

Enter in the fields below the information requested for your Association's official Delegate to the IAFP Affiliate Council and your official Contact for IAFP correspondence. **Delegate must be an IAFP Member.**

**Official Delegate to IAFP Affiliate Council**

Matt Krug

2685 SR 29 North

Immokalee, FL 34142

(239) 324-4792

[mkrug@ufl.edu](mailto:mkrug@ufl.edu)

IAFP Member? Y  N

**Official Contact for IAFP Correspondence (indicate “same” if person also serves as Delegate)**

Same

IAFP Member? Y  N

**2. Membership List**

- a. Indicate the current total number of members in your Association: **187**
- b. How many NEW members joined your Association in 2022? **20**

**3. Meetings: Annual Meeting/Conference, Educational, Workshops, Webinars, etc.**

- a. On what date(s) was your most recent general membership or major meeting (i.e., Annual Meeting/Conference) during the past year? Please list number of attendees.
  - FAFP Fall Quarterly Luncheon November 4, 2022
  - 11 Attendees
- b. Please provide the date(s) and location of your next scheduled major meeting (i.e., Annual Meeting/Conference):
  - Annual Educational Conference, Wyndham Garden Lake Buena Vista Disney Springs, Lake Buena Vista, FL. May 16-18, 2023
- c. List all other general membership meetings held in 2022 (excluding board meetings). Include title, dates and attendance numbers.

Quarterly Luncheon	March 4, 2022	10 attendees
Annual Educational Conference	May 17-19, 2022	60 attendees
Quarterly Luncheon	August 17, 2022	17 attendees

## 4. Awards and Scholarships

a. List members honored with an award from your Association and/or IAFP during 2022. Include name of award and qualification for award.

Marjorie Jones	<p><b>Bronson Lane Award</b>  Nominees for this award must exhibit the highest level of knowledge, skill, commitment, and dedication to the ideals of food safety during their lifetime of service to Industry, Government or Academia. This lifetime achievement award should only be awarded to a person who has spent a majority of their lifetime in the food industry, inspection, research, or other related fields. The Board of Directors reserve the right of evaluating the qualifications of the person(s) being nominated and selecting the person best meeting these criteria.</p>
Kenesha Williamson	<p><b>President's Award</b>  Recognition of outstanding service to FAFP, the State of Florida, its industries and educational institutions. Award recipient is selected by the current year FAFP president.</p>
Matt Krug	<p><b>Sanitarian of the Year</b>  Nominees for this award should exhibit the highest level of proficiency in the field of Food Safety Sanitation inspection or Quality Assurance in the field of food service, food inspection, processing, manufacturing, distribution, wholesale and retail for all areas in industry, government and academia related to food safety.</p>
Mike Dubnick	<p><b>Special Recognition Award</b>  For many years of service, untiring dedication, and loyalty as a member of the Board of Directors for FAFP.</p>
Jason Scheffler	<p><b>Past-President</b>  Recognition for serving as the FAFP 2021 President</p>

b. List scholarships awarded during 2022; include recipient and qualification for scholarship.

<p><b>Fall Ronald Schmidt Scholarship</b>  \$1,500  Chunya Tang, Florida State University</p>	<p>Submission of a resume and a statement of interest including qualifications, career aspirations, and perception of an emerging food safety issue that needs to be addressed</p>
<p><b>Fall Scholarship</b>  \$1,000  Frank Velez, Florida State University</p>	
<p><b>Spring Ronald Schmidt Scholarship</b>  \$1,500</p>	<p>Submission of a resume and a statement of interest including qualifications, career aspirations, and</p>

<p>Amy Jones, University of Florida</p> <p><b>Spring Scholarship</b> \$1,000</p> <p>Clara Diekman, University of Florida</p>	<p>perception of an emerging food safety issue that needs to be addressed</p>
<p><b>State Science and Engineering Fair of Florida</b> \$1,400</p> <p>Nira Goyal Courtney Atkins Meikya Hills Brady Williamson</p>	<p>Two \$350 awards were presented to students in both the Senior and Junior Sections with research in the field of food safety, research, development, or related programs. All winners also received a 1-year Honorary Student Membership in FAFP</p>

## 5. Web Communication

*Please be sure to keep the IAFP office on your mailing list for newsletters, email, and other communications to your general membership.*

Please provide your existing Affiliate's Web site address AND date last updated:

- <https://fafp.net/> Updated February 27, 2023
- <https://www.youtube.com/channel/UCCKTAKGqblFZXJh8vt4XGcw>. Last upload October 2021
- Facebook- <https://www.facebook.com/FLAssociationforFoodProtection>
- Instagram- <https://www.instagram.com/fafp/>
- LinkedIn- <https://www.linkedin.com/company/florida-association-for-food-protection/>

Did you launch a new Affiliate Web site in 2022? Y  N



## Attachment A (completion required)

### Association Officers List

Provide the contact information requested below for all current officers of your Association. **Please indicate if each officer is an IAFP Member (reminder: Your President and Delegate are required to be IAFP Members).** The information you provide here is published on our website and in select membership materials. The information may be typed in the fields below or may be sent to our office by email, fax or regular mail.

Indicate the term dates (e.g., 2022–2023) for your current Executive Board:  
Term dates (January 1<sup>st</sup>- December 31<sup>st</sup>, 2023)

<b>President</b>	<b>Lori Duckworth, Disney</b> 1800 Live Oak Lane Lake Buena Vista, FL 32830 407-828-2568 x 262 Lori.L.Duckworth@disney.com	IAFP Member? Y <input checked="" type="checkbox"/> N <input type="checkbox"/>
<b>President Elect</b>	<b>Rachel McEgan, CQAFSS</b> 352-327-1527 rachel@mcegan.ca	IAFP Member? Y <input checked="" type="checkbox"/> N <input type="checkbox"/>
<b>Vice President</b>	<b>Matt Krug, University of Florida</b> 2685 SR 29 North Immokalee, FL 34142 (239) 324-4792 mkrug@ufl.edu	IAFP Member? Y <input checked="" type="checkbox"/> N <input type="checkbox"/>
<b>Secretary</b>	<b>Dayane Gossner, Publix</b> 863.688.1188 Dayane.Gossner@Publix.com	IAFP Member? Y <input checked="" type="checkbox"/> N <input type="checkbox"/>
<b>Treasurer/Past President</b>	<b>Jamie Irwin, Whole Foods</b> 120 Timber Lane Jupiter, FL 33458 512-800-3267 Jamie.Irwin@wholefoods.com	IAFP Member? Y <input checked="" type="checkbox"/> N <input type="checkbox"/>
<b>Directors</b>	<b>Jessica Tulgestka, Taylor Farms</b> jtulgestka@taylorfarms.com  <b>Naim Montazeri, University of Florida</b> nmontazeri@ufl.edu  <b>Prashant Singh, Florida State University</b> psingh2@fsu.edu  <b>Steven King, Chemstar Corporation</b> steven.king@chemstarcorp.com	

	<p><b>Sherrod Bostocky, Red Lobster</b> sbostocky@redlobster.com</p> <p><b>Taylor O'Bannon, University of Florida</b> taylorlangford@ufl.edu</p> <p><b>Tania Martinez, DEMOS Global Group Inc.</b> tm@demosglobal.es</p> <p><b>Jason Scheffler, University of Florida</b> jmscheff@ufl.edu</p>	
<b>Directors at Large</b>	<p><b>Kelly Smekens, Bonduelle Fresh Americas</b> kelly.smekens@bonduelle.com</p> <p><b>Ivy Dala, SGS</b> ivy.dala@sgs.com</p> <p><b>Leqi Cui, Florida State University</b> lcui2@fsu.edu</p> <p><b>Vijay Chhetri, Florida A&amp;M University</b> vijay.chhetri@famu.edu</p>	
<b>Student Liaison</b>	<p><b>Gabby Allen, University of Florida</b> gallen1@ufl.edu</p>	<p>IAFP Member? Y <input checked="" type="checkbox"/></p> <p>N <input type="checkbox"/></p>

*Before continuing, please check one of the boxes below:*

**CHECK HERE and return electronically by 3/7/23 IF YOUR AFFILIATE REQUESTS TO BE CONSIDERED FOR ONE OR MORE 2023 AFFILIATE AWARDS. (You are required to complete Attachment B.)**

**CHECK HERE IF YOUR AFFILIATE DOES NOT WANT TO BE CONSIDERED FOR A 2023 AWARD. (You are done! It is not necessary to complete Attachment B.)**

### ☒ **C.B. Shogren Memorial Award**

How did your Affiliate demonstrate exceptional overall achievement during the past year in promoting the mission of IAFP (*"To provide food safety professionals worldwide with a forum to exchange information on protecting the food supply"*)? "Overall achievement" should encompass at least several of the following activities/accomplishments of your Affiliate during 2022:

- Exceptional achievement in membership;
- Types and effectiveness of communication and education;
- Awards and scholarships presented;
- Attendance numbers at meetings;
- Collaboration with other professional organizations;
- donations to the IAFP Foundation; and
- Representation at the IAFP Affiliate Council Meeting (held July 31, 2022); and
- Other pertinent information.

While not a requirement, strong consideration will be given to an Affiliate whose officers (beyond the requirement for the President and Delegate) are also IAFP Members. Provide a description and include any supporting documents. You may cut and paste copy in the space below or use separate pages if necessary; please limit your explanation to 1,000 words or less in 12-point type.

Navigating the last several years of emerging challenges, technology, and research has made FAFP nimble and dynamic. We largely attribute FAFP's success throughout this time to the partnership and trust built among our members. In 2022, we invested even more in community outreach and education as we returned to all in-person meetings.

In top of our scholarships and student awards (totaling \$6,400), four of our board members donated time to serve as guest judges at the State Science and Engineering Fair of Florida. In addition to recognizing four students (two middle and two high schoolers) for their dedicated food science research, the fair is a valued time for us to engage and promote future food safety careers and opportunities. Another local contribution we made was a \$1,000 donation to the Red Cross relief fund following the devastating impact of Hurricane Ian.



Despite a drop in corporate sponsorship due to the pandemic, FAFP hosted a mighty Annual Educational Conference (AEC) in Orlando with seven student poster presenters, 20 speakers from across the country, and 60 attendees. We also hosted three quarterly luncheons around the state (Lake Alfred, Jacksonville, and Ft. Pierce) to accommodate food safety professionals who

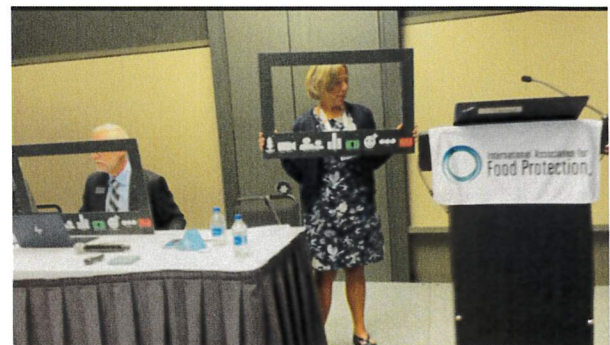


were unable to travel due to corporate restrictions. Highlights of luncheon speaker topics and activities included:

- UF IFAS tours of the post-harvest research facility and citrus packinghouse
- Produce Safety Rule
- Foreign Supplier Verification Programs
- Effective Environmental Monitoring
- Learnings from FDA Warning Letters
- Food Safety, Security, and Waste
- Diversity and Inclusion



Regarding IAFP participation, Matt Krug represented Florida at the Affiliate Council Meeting and we began exploring exciting partnership opportunities with GAFP in hopes of co-hosting an AEC in 2024. We also continued our tradition of donating \$1,000 to the IAFP Foundation with the "Zoom in Real Life" skit, plus an additional \$500 that was donated on behalf of our AEC speakers as a thank you for their participation. Last year was especially meaningful because we were also able to donate the props to a Girl Guide troop. As FAFP matures, we continue to seek out win-win opportunities to promote the organization and food safety awareness.







January 10, 2023

Florida Association for Food Protection  
1104 Outridge Loop  
The Villages FL 32163

Dear FAFP Association Members,

A heartfelt thank you from the members of my Girl Guide unit, for your generous donation of the Zoom frames. These frames are awesome props for the girls to use in skits at our upcoming indoor weekend event. We all had a crash course in using Zoom back in 2020 and the learning curve has provided us with many memories of scenarios experienced over Zoom, some of them quite hilarious. I am sure that the girls had their own take on our virtual meetings. It will be very interesting to see the skits they come up with.

My unit has 32 girls plus 7 leaders and we all are very grateful for your generous gift. The Zoom frames certainly will enhance the learning exercise for my Guides. Thank you again.

Sincerely,  
Rosemarie McEgan  
24<sup>th</sup> Kitchener Guides  
Community 8, Ontario, Canada  
Girl Guides of Canada



**Florida Association for  
Food Protection**



**Annual Educational  
Conference**

**Orlando, FL**

**May 17 – 19, 2022**

# Welcome!

We are thrilled to welcome you back to FAFP's Annual Educational Conference "in real life"! Please reach out to any of the board members or email [Executive.Board@fafp.net](mailto:Executive.Board@fafp.net) if you have questions or suggestions.

President: Jamie Irwin

President Elect: Lori Duckworth

Vice President: Rachel McEgan

Secretary: Kenesha Williamson

Treasurer: Rick Barney

Past President: Jason Scheffler

Past President Director: Sherrod Bostocky

Directors:

- Jonathan Martin
- Naim Montazeri
- Kelly Smekens
- Prashant Singh
- Jessica Tulgestka
- Steven King
- Taylor O'Bannon

Directors at Large:

- Zeb Blanton
- Michael Dubnick
- Ivey Dala

IAFP Affiliate Representative: Matt Krug

Student Liaison Representative: Clara Diekman

# Special Appreciations to our Sponsors and Exhibitors



Advanced Fresh Concepts

Whole Foods Market, Inc.





## AEC Agenda

### May 17 Tuesday

2:00 – 4:30	Registration & Check-In
4:30 – 6:30	<b>President's Reception: drinks and appetizers provided</b>

### May 18 Wednesday

Morning Session Moderator: Rachel McEgan

8:00-8:45	<b>Networking Continental Breakfast</b>	
8:45 – 9:00	President's Welcome, Opening Comments	Jamie Irwin
9:00 – 9:30	Canine Assisted Rodent Control	Scott and Angie Mullaney
9:30 – 10:00	Colonization and internalization of fresh produce with foodborne pathogens during pre-harvest production	Kellie Burris, Ph.D.
10:00 – 10:45	<b>Break</b>	
10:45 – 11:15	Mitigation of norovirus contamination from water	Naim Montazeri, Ph.D.
11:15 – 12:00	The International Association for Food Protection & Diversity, Equity, and Inclusion Initiatives	Michelle Danyluk, Ph.D.
12:00 – 1:00	<b>Lunch on your own</b>	

Afternoon Session Moderator: Matt Krug

1:00 – 1:30	Student Presentations	
1:30 – 2:00	Reduce pathogens/increase efficiency with EcoClear!	Ken Farmer
2:00 – 2:45	Role of dust as a vehicle of foodborne pathogens	Govindaraj (Govind) Dev Kumar, Ph.D.
2:45 – 3:15	Understanding <i>Listeria monocytogenes</i> adhesion and biofilm formation on different and the effect of various interventions on microbial survivability	Valentina Trinetta, Ph.D.
3:15 – 3:45	How can we improve monitoring and verification of food plant sanitation?	Abby Snyder, Ph.D.
3:45 – 4:15	Remote Auditing using Information and Communication Technology (ICT)	Zeb Blanton
4:15 – 4:30	FAFP Awards	
5:00 – 7:00	<b>Social Event: Disney's Winter Summerland Miniature Golf</b>	



# AEC Agenda

**May 19 Thursday**

Morning Session Moderator: Taylor O'Bannon

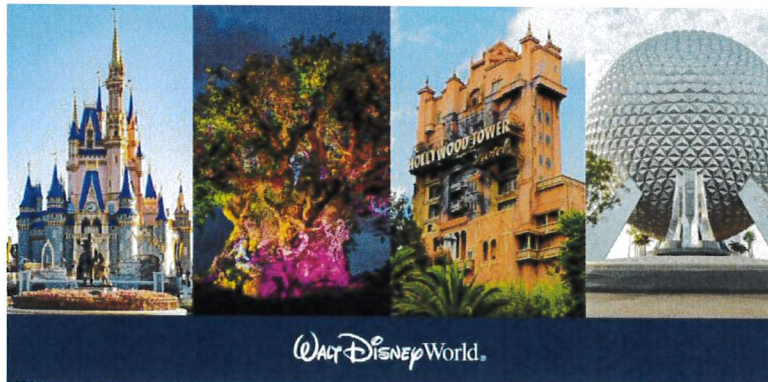
7:00 – 8:00	<b>Networking Breakfast</b>	
8:15 – 8:30	Opening Comments	Jamie Irwin
8:30 – 9:00	Emergence of pathogenic Vibrios and their impact on food safety	Salvador Almagro-Moreno, Ph.D.
9:00 – 9:30	What can I learn from somebody else's Warning Letter?	Rachel McEgan, Ph.D.
9:30 – 10:00	Pathogen Environmental Monitoring Tools for the Ready-to-Eat Food Industry	Byron Chavez-Elizondo, Ph.D.
10:00 – 10:45	<b>Break</b>	
10:45 – 11:15	Building a Resilient Food Safety Culture	Eric Puente/Karen Schoenholtz
11:15 – 12:00	AI-Enabled Nondestructive Detection of Multiplexed Viable Pathogens on Food Products	Boce Zhang, Ph.D.
12:00 – 1:00	<b>Lunch on your own</b>	

Afternoon Session Moderator: Zeb Blanton

1:00 – 1:30	Benefits of Being Involved in FAFP	Board Member Panel Discussion
1:30 – 2:00	Benefits of Digital Logging	Brian Rosen
2:00 – 2:45	High Stakes Hide & Seek: The hidden realm of pest habitats in YOUR food handling facility	Marc Potzler
2:45 – 3:15	Sustainability and Food Safety	Bridget Sweet, Ph.D.
3:15 – 3:45	Current research innovations facilitating rapid detection of known and emerging foodborne pathogens from animal-derived foods	Matthew Taylor, Ph.D.
3:45 – 4:00	President Closing Remarks, Survey Request	
4:00 – 5:00	FAFP Business Meeting: all welcome to attend	

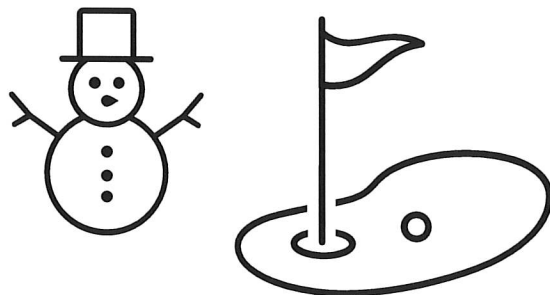
A \$25 donation to IAFP is being made on behalf of each speaker.

# Disney's Winter Summerland Miniature Golf



Your conference registration includes some fun in the sun at Disney's Winter Summerland Miniature Golf Course. Please join FAFP to network with other attendees and possibly win fun prizes while "you putt around peppermint-striped inner tubes, snapping clamshells and a melting snowman". Sodas, beer, and snacks will be available for individual purchase.

Players should plan to arrive at the miniature golf course located at **1548 W Buena Vista Dr, 32830 by 5:30pm** for a 6pm shot gun tournament start. For parking, follow signs to the Blizzard Beach entrance and park in the Blizzard Beach parking lot on the far side of the lot by Winter Summerland.







**Scott and Angie Mullaney** own and operate a licensed, insured biological pest control that uses specially trained and certified dog teams to detect and remove rats.

They also have other dogs that detect mice. They provide the services from Southern Virginia to Maine.

Scott and Angie are certified pest control technicians in multiple states and are active in various industry organizations. They were featured in an article about rats in the April 2019 National Geographic Magazine Cities edition.”







**Dr. Naim Montazeri** is an Assistant Professor of Food Virology at the University of Florida-Food Science and Human Nutrition Department (UF FSHN). His research and teaching programs focus on the microbial safety of food. His current research focuses on protecting agricultural water, soil, fresh produce, and contact surfaces

against pathogenic viruses (such as human norovirus) and employing bacteriophages (viruses of bacteria) as biocontrol tools for mitigation of pathogenic bacteria. Along with research activities, Dr. Montazeri teaches Food and Environmental Virology and Food Microbiology at the UF FSHN. He is also actively involved in several professional institutions, including FAFP, IAFP, and ASM.



**Abby Snyder** is an Assistant Professor of Microbial Food Safety in the Department of Food Science at Cornell University. Her lab focuses on the microbiology of extreme environments – including those pathogenic and spoilage bacteria and fungi that persist on surfaces in food manufacturing plants. Dr. Snyder uses an interdisciplinary approach to developing sanitation solutions to food safety and microbial quality challenges.



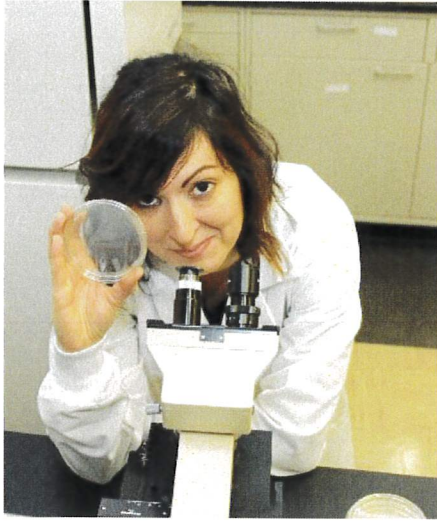
**Dr. Michelle Danyluk** is a Professor and Extension Specialist of Food Safety and Microbiology in the Department of Food Science and Human Nutrition at the University of Florida (UF). She is situated at the Citrus Research and Education Center in Lake Alfred, Fl. Her current research and extension interests include

microbial food safety and quality, emphasizing the microbiology of fresh fruits, vegetables, nuts and juices. Her primary research focuses on bacterial pathogens in produce, including production, packing and processing environments, its movement and mitigation within these environments, and the subsequent implications for public health. Michelle's extension program includes teaching programs related to FSMA, HACCP, GAPs and other specialized food safety programs. Michelle was elected a member of the International Commission on Microbiological Specifications for Food (ICMSF) in 2016 and to the International Association for Food Protection (IAFP) Executive Board in 2019, where she is currently the President Elect.



**Ken Farmer**

Joined AFCO in 1997  
VP Food &  
Beverage/Corporate Accounts  
Territory includes N. America  
and Europe  
University of N. Georgia -  
Business Admin



With an emphasis in Food Safety and Microbiology, **Dr. Valentina Trinetta's** research focuses on understanding foodborne pathogens ecology and identifying microbial entry routes into the food supply chain (from farm to fork). Dr. Trinetta also works on the development and implementation of

antimicrobial intervention strategies to reduce and control foodborne pathogens on different commodities. She obtained her degrees in Food Science and Technology with an emphasis on active packaging and food safety from the University of Pisa and University of Milano, in Italy. During her study, she moved to the USA as a visiting scholar (Penn State University). After her post-doctoral training (Purdue University), she worked 4 years at the Research and Development Center of ECOLAB. Dr. Trinetta started her position at KSU in 2016 and she is now an Associate Professor in the Food Science Institute.





**Byron Chaves** is an assistant professor and food safety specialist in the Department of Food Science and Technology at the University of Nebraska-Lincoln. His

research program focuses on (1) designing, evaluating, and optimizing chemical antimicrobial interventions for the reduction of pathogens in foods of animal origin, and (2) characterizing bacterial and viral survival, inactivation, and transfer in foods and food contact surfaces. His extension program focuses on providing training and technical assistance to small and very small food manufacturers in food safety, food sanitation, and regulatory compliance. He is the USDA-FSIS HACCP Coordinator for Nebraska as well as the FSMA North Central Region Nebraska State Lead. His training courses revolve around HACCP, FSMA regulations, GMPs, and environmental monitoring. Dr. Chaves obtained his PhD from Texas Tech University in 2015 and has been on the faculty at Nebraska for nearly 5 years.





**Dr. Rachel McEgan** currently contracts as a Food Safety Scientist for CQAFSS (Commercial Quality and Food Safety Solutions), her focus is on writing and implementing Food Safety Plans,

microbiological risk assessments and troubleshooting, as well as working in-plant Interim Quality Support. Rachel has supported a variety of product categories throughout her career, including: cheese, chocolate, citrus, desserts, juice, process cheese, specialty bakery, spices, and sauces.

She has previously worked for Kraft Heinz, JBT, and Nestle, as well as been a lecturer and program lead at the community college level. Rachel holds a BSc and MSc in Food Science, as well as a PhD from the University of Florida in which she specialized in food microbiology.

Rachel has been an FAFP Board member for three years (2.5 of which were pandemic years!).



**Zeb E Blanton** has been employed with SGS since June 2007 as a Global Key Account Manager and is currently the Global Technical Manager for 2<sup>nd</sup> party Audit Programs. Prior to this, he served as a District Supervisor for the Florida Department of Agriculture and Consumer Services, Division of Food Safety for almost 20 years, where he supervised the audit and inspection staff for 10 Counties in Central Florida, for a total of over 3500 food service establishments, processors, manufacturers, bottlers, packers, holders and retailers. Prior to his time with DACS he was a manager for a major grocery supermarket chain in the Southeast United States for 13 years. Zeb has a Bachelor of Science Degree and his combined Government and Industry experience in the food audit/inspection business spans 40 years. He has served on the Technical committees for several organizations including professional associations and GFSI programs. He has been a member of the Florida Association for Milk and Food Environmental Sanitarians (now the Florida Association for Food Protection) since 1990. Member of the Florida Environmental Health Association from 2000-2007. He was elected to the Board of Directors for FAMFES (now FAFP) in 1993 to the present. He served as the President for the Florida Association for Food Protection 2002 & 2003 and is currently serving as a volunteer on the Board of Directors and as their Executive Director/Business Manager.



**Dr. Salvador Almagro-Moreno** received his Ph.D. in Microbiology from the National University of Ireland and was the E. E. Just Postdoctoral Fellow at Dartmouth College. He is an Assistant Professor of Medicine at the University of Central Florida. His research

focuses on the emergence and evolution of bacterial pathogens. His group studies members of the family Vibrionaceae, which includes pathogens such the agent of cholera. His research approach encompasses a mix of molecular biology, genomics, pathogenesis, and ecology. Research in The Moreno Lab has been funded by the National Science Foundation, the National Institutes of Health, or the US Food and Drug Administration. Dr. Almagro-Moreno has been recipient of numerous awards and honors including the National Science Foundation CAREER Award or the Scialog Fellowship on Mitigating Zoonotic Threats.





**Eric Puente** is a Senior Team Leader on the WFM Retail Food Safety Team. Previous experience includes the San Antonio Metropolitan Health District as a Health Inspector, the Texas Department of State Health Services as a Manufactured Foods Inspector, and a Food Safety Programs Manager at HEB Grocery company.

**Karen Schoenholtz** is part of the Whole Foods Market Retail Food Safety Team. She oversees the Retail Food Safety team and their efforts to provide the highest levels of support to the WFM stores in the MA Region (NJ, PA, MD, DC & VA). Karen has been with WFM 20+ years, working as an internal auditor and transitioning to the Retail Food Safety Team 11 years ago.

Karen maintains a strong working relationship with government and industry partners to help affect positive change across respective organizations. She is driven to help shape and shift food safety culture.

She is an active member of the Central Association of Food and Drug Officials (CASA), Association of Food and Drug Officials (AFDO), NEHA, NJAFP, and NJFC etc. Karen is knowledgeable in the FDA model Food Code, Sanitation, Employee food safety, electronic food safety, training and education, HACCP, and Preventive Controls.



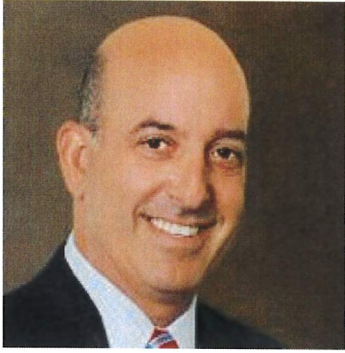
**Dr. Boce Zhang** is an Assistant Professor of Food Microbiology in the Food Science and Human Nutrition Department at the University of Florida. Dr. Zhang received a Bachelor of Science degree in Chemistry from the Tsinghua University, China in 2008 and a Ph.D. degree in Nutrition and Food Science from the University of Maryland, College Park in 2012. Prior to joining UF, he was an assistant professor at the University of Massachusetts, Lowell and an Oak Ridge Institute for Science and Education (ORISE) fellow at the U.S. Department of Agriculture. Dr. Zhang's research integrates transcriptomics, machine learning, nanotechnology, and biointerface science to study the mechanisms of pathogen persistence. This research will also help to develop new surveillance platforms and intervention strategies to mitigate microbial food safety risks in the food system. Dr. Zhang has published 42 peer-reviewed research articles and 4 book chapters. He also has 2 US patents and 4 patent applications.



**Marc Potzler** earned his Associates degree from Paul Smiths College in Environmental Technology, and went on to the State University of New York College of Environmental Science & Forestry for a Bachelors in Invertebrate Zoology, with a concentration in Entomology.

Marc joined Buffalo Exterminating as a commercial pest control technician in 2002. He quickly advanced to a supervisor position, then moved up to replace their training director when he retired. When Buffalo Exterminating was sold to Rentokil in the beginning of 2015, Marc joined the Rentokil Technical department as a Technical Services Manager (a position he still enjoys). Currently, Marc's focus is solely on Food Manufacturing facilities. His career goal is to reduce the need to use pesticides in food production facilities through the use of proper sanitation practices, structural upkeep, and good ol' common sense. Marc will take us through a quick tour of some of the common pests he has encountered in food plants, as well as sharing some of the places they may be hiding in a typical building.





Currently President/CEO at Gleason Technology. **Brian Rosen** has been with Gleason Technology since its inception and has played a major role in the development of their original flagship program, proven to reduce frequency and total costs associated with slip & fall

claims in the retail food industry. Brian has recently spearheaded the rebranding of Gleason Technology's suite of applications to RiskLimiter resulting in the launching of a comprehensive suite of electronic food safety applications. Prior to joining Gleason, Brian spent 9 years building his own Safety Supply Distribution Company, which focused on selling a full line of safety products targeted toward the retail food industry. Brian also spent six years as a commercial insurance broker/producer before focusing full time on the development of Gleason Technology. Brian is a graduate of Ithaca College and has an MBA from LaSalle University and resides in Philadelphia

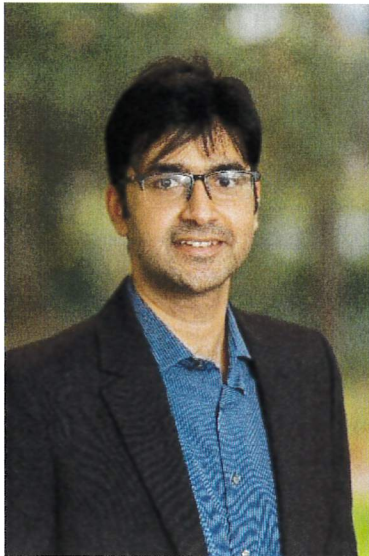


**Dr. Matthew Taylor** is a professor of food microbiology in the Department of Animal Science at Texas A&M University in College Station, TX. He is also a member of the Graduate Faculty of the Department of Food Science and Technology. He received a B.S. in Food Science and M.S. in Food Science from North Carolina State University in 2003, and the Ph.D. in Food Science and Technology from the University of Tennessee-Knoxville in 2006. He joined Texas A&M University in June 2007. His primary research interests are in the utilization and mechanisms of food antimicrobials to inhibit bacterial foodborne pathogens. Specifically, research is conducted to investigate and determine the manner by which food antimicrobials inhibit microbial pathogens. He is the lead instructor for the undergraduate and graduate courses discussing the microbiology of human foods, and he works to provide the food industry with training in food safety preventive controls for human and animal foods, as well as HACCP. Dr. Taylor is an active member of the International Association for Food Protection, Phi Tau Sigma Honorary Food Science Society, and Gamma Sigma Delta Society.



**Clara Diekman** is a master's student at the University of Florida studying food science under Dr. Michelle Danyluk. Her research is focused on determining the prevalence of generic *E. coli* and *Salmonella* in Florida's agricultural soils to better understand the

microbial contamination of produce at the pre-harvest level. Clara also serves as the student liaison for FAFP.



**Adeel Manzoor** is a Ph.D. scholar working with Dr. Jason Scheffler at the Animal Science Department, University of Florida. His research is in the field of meat science and food safety. Previously, he served as a lecturer in the Department of Meat Science and Technology, at the University of Veterinary Animal Sciences, Pakistan. He qualified for DVM in 2016 and M.Phil. in 2018 in Meat Science and Technology from UVAS, Lahore. During his M.Phil,

he completed his research on meat hygiene, packaging technologies, and their relation to meat shelf-life. He also worked as a Research Associate (2017-2018) on the project "Using innovative processing and packaging technologies to improve meat quality, eating quality and shelf life of fresh beef and beef products" at UVAS. He has also been certified as a Halal Food Auditor by the International Food & Nutritional Council of America, Pakistan.





**Yaqi Zhao** is a Ph.D. student in the Food and Nutrition Program at Florida State University (FSU). She joined the FSU Food Safety and Quality Laboratory in 2019 and received her MS degree in 2021. Currently, she is developing assays for the detection of finfish and shellfish allergens, which have the

potential to fight seafood fraud and improve food safety. Her research interests are rapid detection of food allergens and protein characterization using immunochemistry.



**Mari Schroeder** is a Ph.D. student in Food Science under the direction of Dr. Michelle Danyluk at the University of Florida. Her doctoral work assesses microbial cross contamination from food contact surfaces to fresh produce throughout the supply chain. She holds a BS and MS

in Food Science from the University of Kentucky. In her free time, Mari enjoys spending time with her five animals and traveling.



**Frank Velez:** A first-year food microbiologist doctoral student in the Department of Nutrition, Food, and Exercise Sciences under Dr. Singh at FSU. My current work is developing multiple rtPCR and dPCR assays to detect Shiga toxin-producing *E. coli* (STEC) and *Salmonella* pathogens in

several food matrixes. Our research and development of these assays can detect and differentiate samples contaminated with STEC into virulent (STEC) and avirulent (Non-STEC) strains. These assays can be incorporated into the current red meat testing protocols and surveillance programs to accurately identify adulterant strains and help reduce meat product loss. After working on PCR assays, I am passionate about research in hydroponics.



**Chunya Tang** is a doctoral student in the Food and Nutrition Program at Florida State University (FSU). She joined the FSU Food Safety and Quality Laboratory in 2019 and got her MS degree in Nutrition and Food Science in 2021. Chunya is now

working on plant protein functionality using immunochemistry to further improve food safety and quality. She is also interested in the effect of non-thermal processing on protein structure change to lower antigenicity. Chunga's ultimate career goal is to work as a faculty member at a research university and assist students in developing their potential future in food safety.

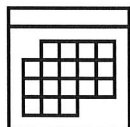


**Gabrielle Allen:** For me, studying the underlying principles of biology, and nutrition that drives animal growth and the impact they have on meat quality is intuitively rewarding. I know in a demanding meats industry that, there is a diverse field of possibilities that will be challenging at times but rewarding. As I look forward to the

future as a meat scientist, I know my most excellent abilities are that I am a dependable, hard-working individual who can excel in the work environment. I am confident that the skills I have learned throughout my college career will enable me to build and achieve a rewarding career in the meat industry. After entering the meats industry, I am hopeful in obtaining food safety leadership roles that will prepare me for a potential corporate job where I am the lead food safety individual over various beef slaughter plants.



# Save the Date!



## ✓ **August 17, 2022**

FAFP's next educational luncheon will be in Jacksonville, FL courtesy of Firehouse Subs.

## ✓ **May 16 – 18, 2023**

Let's do it again! The 2023 Annual Educational Conference will be at the Wyndham Garden Lake Buena Vista.

**See you soon!**