

Review of the Methodology Proposed by the Food Safety and Inspection Service (FSIS) for Follow-Up Surveillance of In-Commerce Businesses

Committee

John N. Sofos

Chair

John Sofos holds the title of University Distinguished Professor and is Director of the Center for Meat Safety and Quality and Leader of the Food Safety Cluster of the Colorado State University Infectious Diseases SuperCluster. Dr. Sofos also serves as a Scientific Editor of the Journal of Food Protection. His current research interests relate to sources, ecology, and extent of bacterial pathogen contamination of foods; procedures to reduce contamination and to inactivate or inhibit bacterial pathogens; stress adaptation of pathogenic bacteria; resistance of microorganisms to preservation procedures; and methods of sampling and detection of bacteria in foods. He has served on numerous national and international committees, task forces, and food safety advisory boards including the U.S. National Advisory Committee on Microbiological Criteria for Foods; the NRC-IOM Committee on the Review of the USDA Escherichia coli O157:H7 Farm to Table Process Risk Assessment; as Chair of a Task Force on Natural Antimicrobials for the Council for Agricultural Science and Technology; and as a reviewer of the World Health Organization (WHO) Salmonella in Poultry Risk Assessment. He has received Distinguished Research Awards from the American Meat Science Association and the American Society of Animal Science. In 2001, he received a Certificate of Appreciation from the Cooperative State Research, Education, and Extension Service of the USDA and the USDA Secretary's Honor Award for Superior Service. Dr. Sofos received his B.S. degree in agriculture from the Aristotle University of Thessaloniki, Greece and M.S. in animal science and Ph.D. in food science from the University of Minnesota.

LeAnn B. Chuboff

Member

LeAnn Chuboff is the Technical Director at Safe Quality Food Institute (SQFI), a food safety initiative at the Food Marketing Institute. The Food Marketing Institute develops and promotes policies, programs and forums supporting its members in the areas of Government Relations, Food Safety and Defense, Public and Consumer Information, Research and Education, and Industry Cooperation. The SQFI is one of the four approved food safety standards through the Global Food Safety Initiative. As Technical Director, Ms. Chuboff reviews the standard and supplemental material to ensure technical accuracy and reflection of current industry issues. Ms. Chuboff is the former Director of Science and Regulatory relations for the National Restaurant Association Solutions and an active member of the International Association for Food Protection's Food Law Professional Development Group. Ms. Chuboff is a former auditor, having worked for several years for a consulting firm that provided audit services for Boston Market and other food service and food manufacturing companies. She also has experience at Long John Silver's, where she served as an auditor for the company's non-seafood division. Ms. Chuboff received a B.S. in consumer food science from Iowa State University.

Margaret D. Hardin

Member

Margaret Hardin is an associate professor of food microbiology in the Department of Animal Science at Texas A&M University. She conducts a research program in food microbiology that includes research on product safety, security and quality encompassing deterioration, spoilage and public health hazards caused by bacterial growth and survival in foods of animal origin. Previously, Dr. Hardin was employed in the meat industry as Director of Food Safety with Sara Lee Foods, Director of Food Safety with Smithfield, and as Director of Food Safety and Quality Assurance with Boar's Head Brand. She also worked as Director of Pork Safety with the National Pork Producer's Council and as a Research scientist and HACCP instructor with the National Food Processors Association. Dr. Hardin's professional memberships include the American Society for Microbiology, the International Association for Food Protection, the Institute for Food Science, the Society for Applied Microbiology and the American Meat Science Association. She is a member of the Editorial Board for the International Journal of Food Microbiology and on the Editorial Advisory Board for Food Safety Magazine. Dr. Hardin has served as a member of both the National Advisory Committee on Microbiological Criteria for Food and the National Advisory Committee for Meat and Poultry Inspection. She received her Ph.D. in food microbiology from Texas A&M University.

Juliana M. Ruzante

Member

Juliana Ruzante is the Risk Analysis Program Manager for the Joint Institute for Food Safety and Applied Nutrition in College Park, MD. She worked for the University of Guelph and Public Health Agency of Canada developing and operationalizing a multifactorial framework to rank foodborne risks using multi-criteria decision analysis and at the Western Institute for Food Safety and Security developing training material on animal health and food safety. She also worked as a Quality Assurance Specialist for one of the largest pork and poultry processing companies in Brazil. She was a member of the Food Safety Research Consortium and has served as an expert on the meeting organized by Food Agriculture Organization and World Health Organization on the risks associated with *Enterobacter sakazakii* in follow-up formula. Dr. Ruzante received her D.V.M. from University of São Paulo and Master in Preventive Veterinary Medicine and Ph.D. in Comparative Pathology from the University of California, Davis.

William H. Sperber

Member

William Sperber serves as Global Ambassador for Food Protection on a post-retirement basis for Cargill. During his employment with major food companies he became one of the world's experts in designing and controlling the microbiological safety and quality of foods. Hired in 1972 to conduct the first hazard analyses for consumer food products in Pillsbury's novel HACCP system, Dr. Sperber led Pillsbury's microbiology and food safety programs until he joined Cargill in 1995. A former chair of the IFT Division of Food Microbiology and the Food Microbiology Research Conference, he was appointed five times by the U.S. Secretary of Agriculture to the National Advisory Committee on Microbiological Criteria for Foods. He was also appointed in 2000 to the FAO/WHO roster of experts for microbiological risk assessments. In 2001, the International Association for Food Protection presented Dr. Sperber with the Harold Barnum Industry Award and, in 2002, the American Meat Institute Foundation presented him with its inaugural Scientific Achievement Award. Sperber received his B.S in zoology and chemistry and his M.S. and Ph.D. in microbiology from the University of Wisconsin at Madison.

Ewen C. Todd

Member

Ewen Todd is a Professor of Advertising, Public Relations and Retailing at Michigan State University. In this role he conducts research with faculty in different disciplines for understanding consumer food safety preferences, better food recall strategies, improved hygiene in child care centers, labeling and communication issues, risk assessment and management, and organizing conferences on harmonization of Listeria regulations and discussing issues surrounding consumption of raw milk and raw milk cheese. He has established international linkages in Spain, China, Korea, Uganda, Lebanon and Dubai. Dr. Todd has also served as the Director of the Food Safety Policy Center and the National Food Safety and Toxicology Center both at Michigan State University. He is also Adjunct Professor in the Department of Food Science and Human Nutrition. In these positions, Dr. Todd directed policy initiatives in food safety, and coordinated research in microbiology, toxicology, epidemiology, risk assessment, and social science in the area of food safety, distance education programs, and outreach in the community. He was formerly in the Bureau of Microbial Hazards, Health Products, and Food Branch, Health Canada, Ottawa, where he was a research scientist for 33 years working on methods development for pathogens in foods, foodborne disease investigation and reporting, costs and surveillance of disease, illnesses caused by seafood toxins, and risk assessment of foodborne pathogens such as E. coli O157 in hamburgers, Salmonella Enteritidis in eggs, E. coli O157:H7 in lettuce, L. monocytogenes in cabbage, and Vibrio vulnificus in oysters. He served on the FAO/WHO expert consultation for producing a risk assessment for L. monocytogenes in ready-to-eat foods. He is a recipient of the Government of Canada Distinctive Service Award for extraordinary teamwork and support to the Science and Technology Community; the Excellence in Science Award for 1998 by Health Canada; the Deputy Minister's Award of Team Excellence; and the Professional Institute of the Public Service of Canada Gold Medal for Pure and Applied Science. He is also a Fellow of the International Association for Food Protection, and a University Outreach and Engagement Senior Fellow at Michigan State University. Dr. Todd received his B.Sc. in bacteriology and his Ph.D in bacterial systematics from Glasgow University, Scotland.

Christopher A. Waldrop

Member

Christopher Waldrop is Director of the Food Policy Institute at the Consumer Federation of America. From 1999–2001, he worked as a Health Education Volunteer with the U.S. Peace Corps in a rural village in Ghana, where he performed health education around water and sanitation issues. In his current position, he has advocated for alcohol facts labeling on alcoholic beverages, a National Animal Identification System, a traceability system for fresh produce, and other consumer related food safety issues. He has a degree in advertising from Texas Tech University and a Masters of Public Health from Johns Hopkins University.

Richard A. Williams

Member

Richard Williams is the Managing Director of the Regulatory Studies Program and the Government Accountability Project at the Mercatus Center of George Mason University. Prior to joining the Mercatus Center, he served as the Director for Social Sciences at the Center for Food Safety and Applied Nutrition in the Food and Drug Administration for 27 years. He also served as an advisor to the Harvard Center for Risk Analysis and taught economics at Washington and Lee University. Dr. Williams is an expert in benefit-cost analysis and risk analysis, particularly associated with food safety and nutrition. He has published in Risk Analysis and the Journal of Policy Analysis and Management and has addressed numerous international governments, including those in the United Kingdom, South Korea, Yugoslavia, and Australia. Dr. Williams received his B.S. in business administration from Old Dominion University in Norfolk, Virginia and his M.A. and Ph.D. in economics from Virginia Polytechnic Institute and State University in Blacksburg, Virginia.