A full list of scheduled events is available on our website!

https://www.ifsh.iit.edu/news-events

**Sprout Grower: Blended Course Part 2**  
October 21, 2019 at the IIT Moffett Campus, Bedford Park, IL  

**FSPCA 2019 Annual Conference**  
October 22-23, 2019 at Chicago Marriott Southwest, Burr Ridge, IL  
Registration link: https://bit.ly/2Ji3xA

**IFSH & University of Wisconsin’s Food Research Institute Joint Symposium**  
Managing Microbiological Testing as a Preventive Controls Verification  
October 24, 2019 at Chicago Marriott Southwest, Burr Ridge, IL  
Registration link: https://bit.ly/2I6d3xM

**FSPCA Preventive Controls for Human Food Participant Course**  
November 5-7, 2019 at the IIT Moffett Campus, Bedford Park, IL  
Registration link: https://bit.ly/2VrMwSg

**Better Process Control School (BPCS) Acidified Foods Only**  
December 4-5, 2019 at the IIT Moffett Campus, Bedford Park, IL  
Registration link: https://bit.ly/2OUrYQA

**IFSH Research Advisory Meeting**  
April 21, 2020 at the IIT Moffett Campus, Bedford Park, IL  
Registration details coming soon.

**High Pressure Processing Short Course and Workshop**  
May 12-15, 2020 at the IIT Moffett Campus, Bedford Park, IL  
Registration link: https://bit.ly/2ZDcKjx

**Connect with IFSH**

[LinkedIn](https://www.linkedin.com/company/iit-institute-for-food-safety-and-health/)  
[Twitter](https://twitter.com/iit_ifsh)  
[Facebook](https://www.facebook.com/IITIFSH/)
The 2019 IFSH Annual Meeting was held on September 24-25 at the Chicago Marriott Southwest in Burr Ridge, IL. There were over 180 registrants comprised of FDA and IIT scientists, and food industry professionals, with more than 50 IFSH member companies represented at the meeting. The meeting started with a welcome address from IIT Provost, Dr. Peter Kilpatrick. FDA Chief Medical Officer, Office of Food Policy and Response Dr. David P. Goldman, provided a keynote presentation at this year’s meeting. A special award recognizing IFSH Member Dr. Stan Bailey of BioMérieux occurred in the afternoon of the 24th followed by a reception at the IFSH Moffett Campus. Presentation materials will be available soon on the IFSH Members Section of the website.
IFSH offers a series of webinars, Technical Connections Meetings (TCMs), to communicate and engage with our members and stakeholders concerning IFSH’s collaborative research program.

Our Summer 2019 webinar showcased a presentation entitled “Comparison of Sampling Devices for Recovery of *Listeria monocytogenes* from Stainless Steel Surfaces” by Diane Stewart, Research Microbiologist at FDA.

A recording of this webinar is available for IFSH Members and can be accessed [here](#).

We look forward to having you join us for the future Technical Connections Meetings. Save the dates: December 10th, March 10th, June 9th and September 8th.

Please contact Renee Anderson at randerson1@iit.edu if you would like to learn more about our IFSH Technical Connections Meeting Webinars!
June 3. Two IFSH employees were honored during The Institute of Food Technologists (IFT) Annual Meeting in New Orleans. IIT’s Assistant Professor of Food Science and Nutrition, Kathiravan Krishnamurthy and IFSH’s Associate Director, Professor Jason Wan were among the experts recognized by the non-thermal processing division. In addition, Dr. Wan was recognized with the Outstanding Volunteer Award and Dr. Krishnamurthy was recognized for his service as the division chair.
June 10. Dr. Kathiravan Krishnamurthy, IIT Assistant Professor of Food Science and Nutrition, was an invited panelist at United Fresh Tech Expo’s Leveraging Technology to Improve Produce Safety and Quality. The panel discussed continuously evaluating tools to promote food safety and quality.

June 23-27. Dr. Robert Brackett, IIT VP and Director IFSH, and Dr. Jason Wan, IFSH Associate Director were debaters at the Innovation Foods and Ingredients Conference in Minneapolis, Minnesota. Debate topics included: “Gene Editing Enters the Food Supply; Using CRISPR Technology to Improve Health by Increasing the Consumption of Fresh Fruits and Vegetables; Aquatic Plants for Sustainable Food Protein Production Implications for Global Food Safety; Expanding Production and Consumption of Algae in Our Food System; Curing the Language of Food 2.0 Era; Toward a Diversified Protein Future; Safety, Benefits, and Transparency Are Critical to Consumer Acceptance of Innovative Foods; and Licensing Innovative Food Additives and Ingredients by FDA”

June 24-27. Dr. Nathan Anderson, Agricultural Engineer, FDA presented Quality Validation Workshop: Aseptic Processing and Filing at Purdue University’s Aseptic Processing and Packaging Workshop.
July 19-24. IFSH presented one pre-conference workshop, two round table discussions, nine session presentations and twenty-one posters at the 2019 International Association for Food Protection (IAFP) Annual Meeting in Louisville, Kentucky.

July-August. As part of the FDA grant to IFSH and funded by the FDA Office of International Programs, IFSH and Food Safety Preventive Controls Alliance (FSPCA) are leading the effort in training a cadre of Lead Instructors in India and China. Trainees can then teach the FSPCA standardized Preventive Controls courses to the Indian and Chinese food industry that export to the US market. Dr. Robert Brackett, IIT Vice President and IFSH Director and Dr. Jason Wan, IFSH Associate Director were lead Trainer-of-Trainers for these Lead Instructors training courses. In addition to the 4 Lead Instructors courses conducted in India during April and May, IFSH has successfully conducted three Preventive Controls for Human Food (PCHF) (Shanghai, Qingdao, Shenzhen) and one Preventive Controls for Animal Food (PCAF) (Beijing). Lead Instructor courses in China during July and August trained 56 PCHF and 11 PCAF Lead Instructors. These courses were coordinated with the assistance from the FDA China Office and the Chinese partner institutions.

https://twitter.com/FDA_Global/status/1155988063874535431
September 18-20. IFSH, FDA and QuoData offered a training course titled *Method Validation and Statistics for Microbiological Methods, Part A: Qualitative Methods* at the Joint Institute for Food Safety and Applied Nutrition (JIFSAN) in College Park, MD. Twenty six participants representing FDA, state government laboratories and the industry attended this three day hands-on training course.
Oct 1. IFSH Director, Dr. Robert Brackett and IFSH Food Safety Manager, Dr. Akhila Vasan instructed the Preventive Control for Human Food Course at the 2019 Food Safety Consortium Conference and Expo.

Dr. Glenn Black, Associate Director for Research, Division of Food Processing Science and Technology (DFPST), Office of Food Safety (OFS), CFSAN, FDA presented “Validation Considerations and Regulations for Processing Technologies” at the 2019 Food Safety Consortium Conference and Expo.
Oct 9. Dr. Alvin Lee, Associate Professor, Food Science and Nutrition, and Director of IFSH’s Center for Processing Innovation, presented “Microbial Intervention in Food Processing” at Process Expo in Chicago, IL.
Food Safety Preventive Controls Alliance (FSPCA)
In accordance with the Alliance’s mission to support safe food production for the U.S. market, the FSPCA has, as of October 2019, trained 2,771 Lead Instructors and issued 107,894 Preventive Controls for Human/Animal Food, Foreign Supplier Verification Programs, and Intentional Adulteration Vulnerability Assessment certificates combined. See metric details under Quick Links on the FSPCA homepage.

New Training Materials
The FSPCA Preventive Controls for Human Food Participant Manual v1.2 (Chinese) has been added to the FSPCA website. Visit https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-human-food and download your copy today!

New FSPCA Courses
FSPCA Current Good Manufacturing Practices for Animal Food Protection Online Course went live on October 1. This course is applicable to facilities that are to comply with FDA’s rule for Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals. Individuals who need to understand and comply with the CGMP requirements will benefit by taking this course. Visit https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-animal-food for course information and a downloadable course information packet.

2020 FSPCA Lead Instructor Training
FSPCA Lead Instructor training for 2019 has concluded. The 2020 Lead Instructor training schedule will be determined in October/November 2019. The FSPCA website will be updated and all approved Lead Instructor applicants will be notified of available courses.

Looking for FSPCA Preventive Controls for Human Food/Animal Food, FSVP, or IA Conducting Vulnerability Assessments participant courses? Visit the FSPCA public participant course list: https://fspca.force.com/FSPCA/s/ (click on the “Course List” tab). The list can be sorted by course type, start date and location!

Registration still open for the 2019 FSPCA Annual Conference! The FSPCA 3rd Annual Conference “Advancing Food Safety Collaboration” will be held on October 22-23 at the Chicago Marriott Southwest in Burr Ridge, IL. Don’t miss this opportunity to learn from and network with leading food safety professionals from around the globe! Visit the FSPCA website for detailed information, a downloadable Information Packet and Agenda, and a link to registration: https://www.ifsh.iit.edu/fspca/fspca-presentations-and-conferences
Renee Anderson has been promoted to the position of Manager of Business Development where she is responsible for enhancing member services and driving membership growth. In her previous role at IFSH, she was responsible for marketing and communications. Renee brings to this position considerable experience with identifying stakeholder needs and development of new resources to meet those needs, and the ability to connect and build strong relationships, which she gained in her role as the Senior Coordinator for Teacher Programs at the Chicago Zoological Society where she curated a teacher professional development program. Renee also has experience with STEM curriculum design and professional development training from her previous roles at the Illinois Mathematics Science Academy (IMSA) and the iBio Institute. Renee began her career as an Engineer for the Department of Defense (DoD) Joint Project Manager of Nuclear, Biological and Chemical Contamination Avoidance (JPMNBCCA) team. She holds a M.S. in Agricultural and Biological Engineering and B.S. in Food Science both from Penn State University.

Andy Ehn joined IFSH in the fall of 2013 as Accounting Associate and was recently promoted to the current position of Manager of Finance. Andy is currently responsible for managing the IFSH operating budgets and accounting. Before coming to IFSH he worked in private industry in various finance department roles with experience in budgets, cash management and managing both accounts payable and sales tax.

Renee McBrien has worked at Illinois Institute of Technology for almost 15 years. In her new role, as Manager of Training and Outreach for IFSH, she oversees the development and execution of training programs for the food industry. Prior to her current position, Renee held the position of Manager of Education and Outreach in IIT’s Department of Food Science and Nutrition where she managed the academic department operations, advised students, and led student activities.
Juan Camacho is an Oak Ridge Institute for Science and Education (ORISE) fellow at the FDA Moffett Campus. He recently received his MSPH degree in Environmental Sciences and Engineering from the Gillings School of Global Public Health at the University of North Carolina at Chapel Hill. His research background includes the detection and quantification of human enteric viruses in wastewater reclamation treatment trains, disinfection of infectious hospital waste, and the development of an improved point of use water tablet to disinfect protozoan parasites from drinking water. During his free time, he enjoys cooking, spending time outdoors, and taking care of a growing collection of houseplants.

Louis Edaño is an ORISE fellow at the FDA Moffett Campus. Louis is a graduate of the University of Illinois at Chicago and brings with him a background in chemical engineering. His previous work experience includes research at Argonne National Laboratory, where he primarily worked on electrochemical separations and their applications for various industrial issues and bioprocesses. At the Moffett Campus, he is involved in the characterization and modeling of migration for copolymer films, as well as studying the transfer of food-grade lubricants through food processing and packaging. Louis’ interests outside of work include music, volunteering, electronics tinkering, biking, fishing and meagerly attempting to cook.

Don Laird joined IFSH as a Support Scientist-Food Chemistry, working in the joint FDA/IIT Proficiency Test team. Don completed his B.S. degree in Biochemistry from the University of Kentucky, worked at Vee Pak LLC as an Analytical Chemist, and more recently (March 4-July 5, 2019) as an FDA ORISE Fellow on the FDA side of the Proficiency Test group, prior to joining IFSH.

Karolina Piszczor joined IFSH as a Support Scientist, Microbiology, and works on industry and collaborative projects. Karolina is a graduate of University of Illinois at Chicago with a Biological Sciences degree and comes to us from one of our member companies, Northland Laboratories (now Matrix Sciences). She had a research assistantship at the University of Illinois at Chicago and Field Museum.

Renmao Tian joined IFSH as a Scientist-Whole Genome Sequencing. He acquired his bachelor’s degree in Biological Science in 2008 and master’s degree in Microbial Genomics in 2011 in China. He received his PhD degree in Environmental Microbiology from the Hong Kong University of Science and Technology in 2015. During this period, Dr Tian published six papers. After graduation, he worked as a Postdoctoral Research Associate at University of Oklahoma on research projects (one funded by DOE) in environmental microbiome including soil, groundwater and animal guts.

Phil Steinbrunner is an ORISE fellow at the FDA Moffett Campus, working with the low-moisture food safety group. Phil completed his Master’s degree in Biosystems Engineering at Michigan State University, where he researched bacterial inactivation during spray drying of soy protein for his thesis work. Outside of work he likes to cook, play tennis, and play board games.
Akhila Vasan joined IFSH as Manager, Food Safety. In this role, Akhila provides food safety advisory support and industry outreach through research and training programs. Together with the team at IFSH, Akhila curates the FSPCA Technical Assistance Network, supports industry contractual programs and is the IFSH lead for the expert working group on extruded low moisture foods. Through her role, Akhila works with clients to navigate the complex regulatory space and provides guidance on bringing products to market. Akhila was previously Manager, Food Safety & Education at the Grocery Manufacturers Association, Science and Education Foundation (GMA SEF) where she led multiple capacity development projects to provide foundational food safety education for industry executives and personnel. She has developed eLearning and blended learning programs on Sanitation, Allergens, Thermal Processing, Verification & Validation, among other need based topics. Akhila earned a Doctor of Philosophy from University of Wisconsin – Madison, where her research focused on evaluating the survival of foodborne pathogens when exposed to thermal stress in varying products. She has a Master’s of Science in Food Science from Oklahoma State University and a Bachelor’s in Chemical Engineering from India. She is a lead instructor for FSPCA, HACCP Train-the-Trainer, Better Process Control School, GFSI Global Markets Program, and others. She has significant experience integrating learning styles across cultures and has worked in India, Vietnam, Indonesia, and the Caribbean.
Interdisciplinary Research Experience for Undergraduates in Food Safety, Food Engineering and Nutrition.

A group of nine interns arrived on campus May 31st for a ten-week program that provided them with opportunities in mentoring, professional development training and hands-on research experiences. Student research project areas focused on nutrition, modeling & simulation, engineering design and microbiology. This experience was part of a National Science Foundation (NSF) funded grant received by Dr. Kathiravan Krishnamurthy, Assistant Professor Food Science and Nutrition. Dr. Satish Parulekar-Professor Chemical Engineering, Dr. Sohail Murad-Professor Chemical Engineering, Dr. Fouad Teymour-Professor Chemical Engineering, Dr. Britt Burton-Freeman-Professor Food Science and Nutrition, Dr. Elizabeth Grasso-Kelley–Assistant Professor Food Science and Nutrition, and Dr. Nathan Anderson-Agricultural Engineer FDA were the student project advisors.
SAVE THE DATE!

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

2019 ANNUAL CONFERENCE
Advancing Food Safety Collaboration

CHICAGO MARRIOTT SOUTHWEST
OCTOBER 22 - 23, 2019

Register Today! https://bit.ly/2Ji3xZA
Managing Microbiological Testing as a Preventive Control Verification Symposium

SAVE THE DATE!

Organizing Partners

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH

Food Research Institute
UNIVERSITY OF WISCONSIN-MADISON

October 24, 2019

At: Chicago Marriott Southwest at Burr Ridge 1200 Burr Ridge Parkway, Burr Ridge, IL 60527

Sponsorships Available
HTTPS://IFSH-FRI-OCT2019.EVENTBRITE.COM

LEARN MORE|IFSH.IIT.EDU| FRI.WISC.EDU
HIGH PRESSURE PROCESSING SHORT COURSE AND WORKSHOP

May 12-15, 2020

Institute for Food Safety and Health, 6502 South Archer Road, Bedford Park, IL 60501

The 2020 HPP Workshop will include new hands-on opportunities allowing participants to compare food products treated with high pressure processing and conventional thermal processing side-by-side, understand the influence of packaging, formulation, and properties on the efficacy of high pressure processing, and understand the effects of high pressure processing on various quality attributes.

Register Today: https://bit.ly/2ZDcKjx
Please check out our partner sites news and events.