

IFSH ANNUAL MEETING
SEPTEMBER 22-23, 2020
Virtual Meeting



Peter Kilpatrick, Ph.D.

Provost
Illinois Tech

Peter Kilpatrick serves as Provost and Senior Vice President of Academic Affairs at Illinois Tech, and as Professor of Chemical and Biological Engineering there. He received his A.B. in Chemistry from Occidental College in 1978 and his Ph.D. in Chemical Engineering from the University of Minnesota in 1983. He served on the faculty of North Carolina State University in Chemical Engineering from 1983 to 2007, and then as McCloskey Dean of Engineering at the University of Notre Dame from 2008 to 2018.

Dr. Kilpatrick is the author of more than 100 refereed journal articles in the areas of interfacial and emulsion science, and molecular self-assembly, particularly as they apply to energy and to bioseparations. His work has been cited more than 6,000 times by Google Scholar, largely in the area of emulsions and interfacial and colloidal phenomena. He is also the holder of 12 patents and has been actively engaged in two startups.



Robert Brackett, Ph.D.

Vice President and Director

Institute for Food Safety and Health (IFSH)

Robert E. Brackett, Ph.D., is Illinois Tech Vice President and Director of the Institute for Food Safety and Health (IFSH), where he serves on the IIT administrative leadership team and directs the scientific and training programs at IFSH. Dr. Brackett has over 30 years of experience in food safety research, training, and policy. Prior to coming to IIT, Dr. Brackett was Senior Vice President and Chief Science and Regulatory officer at the Grocery Manufacturers Association (GMA). Before joining GMA, he served as Center Director at the U.S. Food and Drug Administration's Center for Food Safety and Applied Nutrition (CFSAN), where he provided executive leadership to CFSAN's development and implementation of programs and policies. Dr. Brackett has also held professorial positions with North Carolina State University and the University of Georgia. Dr. Brackett received his doctorate in food microbiology from the University of Wisconsin-Madison.



Frank Yiannas

Deputy Commissioner, Food Policy and Response
U.S. Food and Drug Administration (FDA)

Frank Yiannas is the Deputy Commissioner for Food Policy and Response at the U.S. Food and Drug Administration. He is the principal advisor to the FDA Commissioner on food safety policies, including implementation of the FDA Food Safety Modernization Act. His leadership role covers a broad spectrum, such as outbreak response, traceback investigations, product recall activities, and supply chain innovation. Mr. Yiannas came to the FDA from leadership roles with Walmart and the Walt Disney Company. He has long been recognized for his role in elevating food safety standards and building food safety management systems based on science and risk.



Sean J. Leighton

Vice President of Food Safety, Quality & Regulatory Affairs
Cargill

Sean Leighton is Cargill’s Global Vice President of Food Safety, Quality, and Regulatory Affairs. With a career spanning more than 15 years in the food and beverage industry, Sean has intimate knowledge of the science and standards that make food safe, and the strategies to ensure the quality of supply chains that feed our world.

Before joining Cargill in 2017, Sean served as Vice President of Quality Assurance, Safety, and Environmental Sustainability at The Coca-Cola Company, where he spent 12 years in roles of increasing responsibility. He also worked at Land O’ Lakes Incorporated.

Sean’s passion for food safety and quality extends beyond Cargill. He currently serves on advisory boards of the Global Food Safety Initiative, Institute of Food Technologists, and the University of Georgia’s Center for Food Safety. In these leadership roles, and in his daily work at Cargill, Sean is leading cutting edge work to nourish our world in a safe, responsible, and sustainable way.

Sean holds a bachelor’s degree in bacteriology from the University of Wisconsin-Madison, a Master of Science degree in food science from the University of Minnesota, and an MBA from Emory University. Sean and his wife have two children reside in Minnesota.



Joy E. Dell'Aringa, M.S. RM (NRM)

Scientific Marketing Manager for the AMERICAS
bio Mérieux

Joy Dell'Aringa is the Scientific Marketing Manager for the AMERICAS at bioMérieux. A Microbiologist by trade and passion, Joy has held previous positions as Laboratory Manager and National Food Director for reference laboratories across the US. Joy is a passionate volunteer. A current Board of Trustees Member of Feeding Tomorrow, member of the Scientific Advisory Committee (IFSH), a founding board member of the Chicagoland Food Science Foundation, a past Chair and Executive Committee member of the Chicago Section IFT, and previous member of the American Spice Trade Association (ASTA) Education Committee. Joy holds a bachelor's degree in Microbiology and a master's degree in Plant and Soil Science, both from Southern Illinois University at Carbondale. She is a Registered Microbiologist through ASM in Food and Dairy Microbiology and a FSPCA PCQI Lead Instructor. Joy currently lives in Chicago with her husband, two children, and two Chihuahuas.

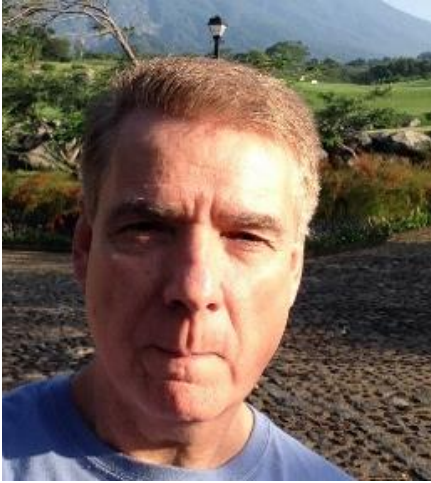


John Budin

Director of Product Safety and Quality
FONA International, Inc.

John Budin is the Vice President of Product Safety and Quality at FONA International. John obtained his B.S., M.S. and Ph.D. in Food Science from the University of Minnesota.

John is currently serving as the treasurer of the Chicago Section IFT and the Chicagoland Food Science Foundation. He has also served on several other roles in Chicago Section IFT, including Chairman. John currently teaches food chemistry, food analysis and food quality in IFT's Certified Food Science Prep Short Course. John served as the Chair of the Technical Division of Reference Materials of the AOAC, a member of the Executive Advisory Board to the Department of Food Science and Nutrition at the University of Minnesota, the organizing committee of the North American Chemical Residue Workshop and as a lecturer for short courses and workshops offered at the University of Minnesota, IFT and AOAC.



Les Smoot, Ph.D.

Senior Advisor, Office of Food Safety
U.S. Food and Drug Administration (FDA)

Les Smoot, Ph.D., is the Senior Advisor in the Office of Food Safety and has been a food safety microbiologist with 34 years of experience in the food industry with major consumer packaged goods manufacturers prior to joining the FDA. He has lived and worked abroad and has extensive international experience. Areas of expertise include food microbiology, food safety, R&D, HACCP, processed food microbiology, preventive controls, food safety plans, PCHF draft guidance, environmental monitoring, source detection, root cause analysis, lab operations, analytical methods and training in all of the above to name a few. Les Smoot has been with the FDA at the Center for Food Safety and Applied Nutrition (CFSAN) in the Office of Food Safety since November 2014.



Tong-Jen Fu, Ph.D.

Research Chemical Engineer

U.S. Food and Drug Administration (FDA)

Dr. Fu is a Research Chemical Engineer with the FDA. She serves as the principal investigator for a wide range of research projects aimed at addressing food safety issues associated with fresh produce and food allergens.

Her sprout research focuses on examining factors affecting pathogen growth during sprout production and postharvest storage, developing methods for sampling and detection of pathogens, and evaluating the efficacy of seed treatments especially those that are acceptable to organic growers.

Dr. Fu serves as the Center for Food Safety and Applied Nutrition (CFSAN) sprout subject matter expert and has participated in the development of Produce Safety Rule and sprout guidance documents. She has assisted in sprout outbreak investigations and helped develop guidelines used by FDA investigators in conducting inspections of sprout operations.

Dr. Fu works closely with the sprout industry to promote food safety best practices. She co-leads the IFSH Sprout Safety Task Force.

Dr. Fu enjoys working for the FDA and considers it is an honor to serve the public. Dr. Fu has authored or co-authored 38 journal articles, 5 book chapters and 113 abstracts. She has also led the publication of 3 books.



Carol Shieh, Ph.D.

Research Microbiologist

U.S. Food and Drug Administration (FDA)

Carol Shieh is a research scientist with the US Food and Drug Administration. She initiated the Moffett virology program at IFSH in 2007. Her expertise in public health and food safety virology include (1) Development of methods to recover low levels of viruses from food, water, and environmental samples; (2) Establishment of a direct link between outbreak illnesses and viral etiology in implicated foods; (3) Control of foodborne viruses via processing; and (4) Characterizing virus transmission in food preparation procedures and environments. Carol's education includes graduate degrees from the University of Georgia (M.S.) and Cornell University (Ph.D.).

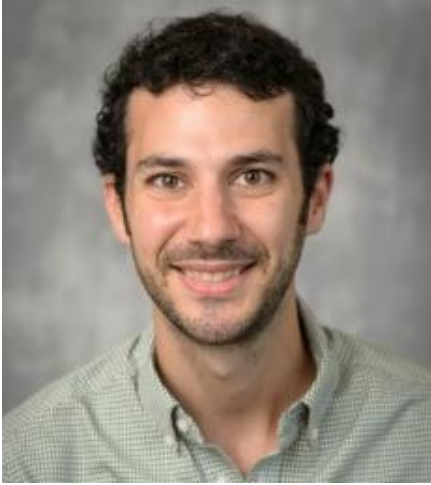


Tianxi Yang, Ph.D.

Research Chemist/ORISE Fellow

U.S. Food and Drug Administration (FDA)

Dr. Tianxi Yang received her B.M. in Pharmacy and M.S. in Analytical Chemistry. She obtained her Ph.D. degree in Food Science from the University of Massachusetts Amherst in 2018. She had a one-year postdoc training as a BASF postdoc research fellow before joining U.S. FDA as a Research Chemist/ORISE Research Fellow in 2019. Dr. Yang's research focuses on the development of innovative analytical techniques coupled with advanced materials for sensing, imaging and engineering food and food packaging to improve food safety and quality. Her current project involves the assessment of potential exposure to nanomaterials from nanotechnology-enabled food contact materials.



Ben Redan, Ph.D.

Research Chemist, Office of Food Safety
U.S. Food and Drug Administration (FDA)

Ben Redan, Ph.D., received his undergraduate in biochemistry from the University of Scranton in Pennsylvania. Ben was a research assistant at the NIH Chemical Genomics Center. He then pursued graduate school at Purdue University in the nutrition and food science departments. Upon graduating, he was an ORISE fellow at the Moffett Center and then started a position as a Research Chemist in 2019. His research currently focuses on how processing affects chemical contaminants and nutrients in foods.



Elizabeth Grasso-Kelley, Ph.D.

*Assistant Professor, Department of Food Science & Nutrition
Institute for Food Safety and Health (IFSH)*

Dr. Elizabeth Grasso-Kelley is an Assistant Professor in Food Science and Nutrition at Illinois Tech. She received her B.S. degree from The Pennsylvania State University and her M.S. and Ph.D. degrees from The Ohio State University. She began her career as an FDA Commissioner’s Fellow working in low moisture food safety. In 2012, she joined Illinois Tech/IFSH to continue working in this field. She is the Illinois Tech lead on the IFSH Low Moisture Foods Safety Taskforce, is serving on the Institute of Food Technology’s Food Microbiology Division and on the ISO Working Draft on Microbiology of the Food Chain – Requirements and guidelines for conducting challenge tests. Studies. She is a Past-Chair of the International Association for Food Protection’s Low Water Activity Foods Professional Development Group. Her research interests include understanding desiccation resistance and persistence in low moisture products during processing and equipment sanitation.



Gregory J. Fleischman, Ph.D.

Research Chemical Engineer

U.S. Food and Drug Administration (FDA)

Gregory J. Fleischman is a chemical engineer, holding both B.S. and Ph.D. degrees in the field. His career has spanned industry, academia, and, for the last 29 years, government as a Research Chemical Engineer with the U.S. Food and Drug Administration at IFSH. Previously he worked for Firestone Tire & Rubber, Amoco Oil (now BP) and General Foods (now Kraft/Heinz). In academia, he held a post-doctoral appointment at the University of Arizona Health Sciences Center and later returned to the university to create a food-engineering program in the Department of Agricultural and Biosystems Engineering there. His interests include heat and mass transfer in food processing systems and the kinetics of microbial destruction in foods. In particular, he has made specialties of the microwave heating of food as well as the mathematical modeling of this and other food processing phenomena.



Ravinder Reddy, Ph.D.

Senior Microbiologist

U.S. Food and Drug Administration (FDA)

Dr. Ravinder Reddy is recognized as an expert on proficiency testing programs at FDA. Dr. Reddy modernized FDA's PT program with real food matrices with realistic inoculation levels for the specific purpose of fulfilling quality control requirements of analytical laboratories while simultaneously monitoring long-term method performance and assessment of equivalence of analytical methods. Dr. Reddy implemented forward-thinking innovative approaches that have helped modernize regulatory proficiency testing programs as well as establishing several new proficiency programs for detection of chemical and microbiological agents in variety of foods, veterinary diagnostic specimens and dietary supplements. Dr. Reddy's vision and leadership lead to establishment of scientifically grounded, ISO 17043 accredited and multi-purpose proficiency testing programs, integral to crucial Agency initiatives such as with FERN and Vet-LIRN. Dr. Reddy played a leading role establishing methods validation program at Moffett Center, most recently leading a multi-Lab validation study for detection of *Cyclospora cayentanensis* in agricultural water, a key tool in ongoing efforts to prevent foodborne outbreaks of *Cyclospora*.



Britt Burton-Freeman, Ph.D.

*Professor and Chair, Department of Food Science and Nutrition
Institute for Food Safety and Health (IFSH)*

Britt Burton-Freeman, Ph.D., Professor and Chair of the Department of Food Science and Nutrition at Illinois Tech and Director of the Center for Nutrition Research. Dr. Burton-Freeman's research interests are in addressing risk factors of cardio-metabolic disease through dietary approaches focused on whole foods and their unique nutritional/bioactive attributes. Her interest's lies at the intersection of food's physical-chemical properties and their impact on human physiology including the dynamic relationship with the gut microbiome affecting human health status. Dr. Freeman also co-leads a nutrition and health initiative with food industry partners and government collaborators to provide critical science that supports policy and dietary recommendations promoting nutritional quality and healthy food choices.

Dr. Burton-Freeman is actively involved in multiple professional societies dedicated to health and disease abatement, publishes in top journals and is co Editor-in-Chief of Nutrition and Healthy Aging. She received her Ph.D. in Nutritional Biology and completed a postdoctoral fellowship in Internal Medicine at UC Davis.



Mark Moorman

Director, Office of Food Safety
U.S. Food and Drug Administration (FDA)

Mark Moorman is the Director of the Office of Food Safety at the Food and Drug Administration where he leads a team of professionals focused on improving the safety of our food supply. Prior to joining the FDA, Mark was the Senior Director of Global Scientific & Regulatory Affairs for the Kellogg Company in Battle Creek, MI with responsibilities for emerging food safety and nutrition technical and regulatory issues. Prior to joining the Kellogg Company in 1998, Mark spent 10 years with Silliker Laboratories as the Technical Director of Microbiology responsible for assisting clients with microbiological food safety and quality issues. Mark has his undergraduate and Ph.D. degrees from Michigan State University in Microbiology and Food Science.