Newsletter
Spring 2021

Innovation Through Collaboration
INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY
Events

A full list of scheduled events is available on our website!
https://www.ifsh.iit.edu/news-events

Upcoming Training and Outreach

IFSH Technical Connections Meetings (TCM) – (For members only)
   ❖ June 8, 11:00AM – 12:00PM CDT
      “Luminescence-based Nanobiosensors for rapid detection of botulinum neurotoxins in foods” by Timothy V Duncan, Ph.D.

IFSH Juice HACCP Training (Virtual)
   ❖ July 14-15, 2021

IFSH Method Validation, Verification and Statistics for Microbiological Methods Workshop – Part A: Qualitative Methods (Virtual)
   ❖ August 23-27, 2021

Upcoming Meetings

IFSH Task Force Meetings (Virtual) - (For members only or by invitation)
   ❖ September 14, 2021 – Tuesday, Juice and Beverage
   ❖ September 15, 2021 – Wednesday, Sprouts
   ❖ September 16, 2021 – Thursday, Low Moisture Foods
   ❖ September 17, 2021 – Friday, Food Toxicology PPP

IFSH Annual Meeting (Virtual) – (For members only)
   ❖ September 21-22, 2021

IFSH-FRI Annual Symposium (Virtual)
*FRI (Food Research Institute, UW-Madison)
   ❖ September 27-30, 2021
      “Environmental Controls: Emerging Technologies and Predictive Analytics to Address Complex Sanitation Challenges”

Industry Special Events
   ❖ June 7, 2021 – World Food Safety Day
   ❖ September – National Food Safety Month

2020 Annual Report of Research (ARR) available for IFSH members at IFSH Annual Review / Report of Research | Institute for Food Safety and Health (IFSH) (iit.edu)

SPRING 2021 | IFSH NEWS
FSPCA Newsletter – Sign up to join the Email list
Institute for Food Safety and Health, Illinois Institute of Technology : Sign Up to Stay in Touch (constantcontact.com)

Virtual Lead Instructor (LI) Courses - FSPCA is virtualizing several LI courses to meet global training needs. The virtual Lead Instructor (LI) courses will be available in summer 2021, and include Intentional Adulteration Vulnerability Assessments (IA VA), Foreign Supplier Verification Programs (FSVP) and Preventive Controls for Human Food (PCHF).
- Course offerings, when available, will be posted on the FSPCA website and approved Lead Instructor candidates will be notified via email.
- Apply to Become a Lead Instructor - Want to know how to become a FSPCA Lead Instructor? Now is the time to submit your application! Once you attain Lead Instructor status, you can offer training using the FSPCA course material, issue course certificates, and advertise your courses on the FSPCA course site. See application instructions here.

Online Food Defense Courses Can Reside on Your LMS - FSPCA is now offering a way to obtain the use of FSPCA online courses on a corporate Learning Management System (LMS). For security reasons, food companies often limit employee access outside of internal networks and prefer to house training and training records on the company’s own LMS. FSPCA can accommodate special requests to work with your company to customize a way to allow a corporate LMS to access some of the FSPCA’s Cloud-based courses.

FSVP Training – it’s not just for U.S. Importers! - The FSVP Awareness Module for Foreign Suppliers is specifically designed for foreign suppliers that manufacture, process, pack or hold food intended for human or animal consumption in the U.S. The FSVP rule itself imposes requirements on importers, who may then make requests of foreign suppliers to assist in meeting the importer’s obligations. This module will explain the requirements of the FSVP rule. Our updated FSVP webpage also makes it easy for U.S. Importers to find FSVP training courses, materials and resources. FSVP Lead Instructors can find LI criteria, course descriptions, and applications on the same page.

How to Find New Markets for Your Training - Did you know that FSPCA metrics are published each month? Utilize the world maps to see where training gaps exist around the world.

Visit the website FSPCA Home | Institute for Food Safety and Health (IFSH) | Illinois Institute of Technology (iit.edu) or Contact fspca@iit.edu for more information.
FDA/DFPST (Division of Food Processing Science and Technology) has opened a new state-of-the-art Microscopy and Imaging Laboratory at the Moffett Center. This laboratory includes two new instruments: an XPLORA-Plus Confocal Raman Microscope and an Olympus Fluoview 3000 Laser-scanning Confocal Luminescence Microscope. In addition to these instruments, an Olympus DSX510 Digital Light Microscope will be installed in this new laboratory space. Although these microscopes are primarily intended to support the research program on next generation nanosensors for food analysis, they are highly versatile imaging platforms that open up many new avenues for research on food safety. We are announcing these exciting new capabilities and see them as a great opportunity for research collaboration. For more information please contact Tim Duncan (Timothy.Duncan@fda.hhs.gov).
PEOPLE NEWS

NEW TO IFSH

Tina Gettis joined IFSH on March 29th as Manager, Business Development & Communications, where she will enhance member services, communication and drive membership growth for new and existing members. In her role, she will build strong relationships through collaboration to identify stakeholder needs and put them into action, work side by side with internal team and stakeholders to help bring projects to life. Tina brings with her 20+ years of experience in the food industry in various Quality & Food Safety roles (Lead Auditor, Regulatory, US/Export, QA Manager, Food Safety, Supplier Quality Assurance). Tina has worked for Kraft Foods and most recently PepsiCo, where she was Manager, Supply Chain Quality Control, overseeing 12 Co-manufacturing sites. Tina has led teams in creating global standards and programs (GMP, Food Safety Plans and Supply Chain Program) for the PepsiCo. Tina has also experienced integrating different learning styles while working with other cultures, in Mexico, UK and Ireland. Tina was also one of the FSPCA Lead Instructors. Tina holds a B.A. in Human Health from DePaul University and a Masters in Food Safety and Technology with Business Specialization here at IIT.

Catalina Pelaez joined IFSH in January as a Support Scientist, Microbiology, working with the Proficiency Testing (PT) team. Catalina is a Chicago native who, after taking an intro to microbiology course, was bitten by the microbiology bug, but luckily, there was no lasting side-effects, except a love of microbiology. A course in food microbiology solidified her interest in the field of research. Catalina holds a B.S. in Biology from Wittenberg University and a Masters in Biology from Purdue University Northwest.

Marissa Petrey joined IFSH in December as a Support Scientist, working with the Proficiency Testing (PT) team helping to create chemistry based PT projects. Previously, Marissa has worked in quality assurance and environmental science. Marissa holds a Bachelor’s degree in chemistry from Saint Xavier University with a minor in mathematics.
NEW TO FDA

Catherine Rolfe, Ph.D., joined the FDA, Division of Food Processing Science and Technology/Food Technology Branch (FTB) on September 14, 2020. Within FTB she serves as a Staff Fellow Biologist focused on Select Agent Research. Prior to joining FDA, Catherine received her Ph.D. in Food Science and Nutrition from IIT in December 2020. Her doctoral research, mentored by Dr. Alvin Lee (IIT/IFSH), Dr. Glenn Black (FDA), and Dr. Nate Anderson (FDA) investigated the development of validation guidelines for high pressure processed juices. Catherine received her M.S. in Food Science and Technology from IIT in 2016 and a B.S. in Genomics and Molecular Genetics with additional majors in Microbiology and Human Biology from Michigan State University in 2012. Catherine has additional experience as a Food Safety Microbiologist working for Nestle and as a Graduate Assistant Laboratory Investigator at IIT.

Elizabeth Grasso-Kelley, Ph.D., joined the FDA as the Chief of the Food Technology Branch in the Division of Food Processing Science and Technology on October 11, 2020. She received her B.S. degree in Food Science from The Pennsylvania State University and her M.S. and Ph.D. degrees in Food Science and Nutrition and Food Science and Technology, respectively, from The Ohio State University. Prior to joining the FDA, she served as a Scientist at the Institute for Food Safety and Health and an Assistant Professor in Food Science and Nutrition at IIT. Elizabeth is a co-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. She is a Past-Chair of the International Association for Food Protection’s Low Water Activity Foods Professional Development Group. Her research expertise involves evaluating the survival and inactivation of foodborne pathogens within low water activity commodities and processing environments, including equipment sanitation.

Kaiping Deng, Ph.D., joined the FDA Proficiency Testing (PT) team on October 2020. Kaiping isn’t new to IFSH. She joined the FDA Moffett Center as an ORISE fellow to work on produce safety in 2009. After her ORISE fellowship, she was employed as a Senior Scientist/Research Assistant professor by IIT from 2014 to 2020. Kaiping received her Ph.D. in Biochemistry and Molecular Biology from Oklahoma State University. She is currently working on multi-lab validation and inter-lab comparison of microbial detection methods on the PT Team. Kaiping enjoys spending time with her children when she is not at work.
Matthew Kmet joined FDA on February 16, 2021, as Staff Fellow but is no stranger to IFSH. In his role, Matthew will utilize his quality and project management experience gained from previous roles at IFSH and Goldbelt to continue managing the Proficiency Testing (PT) program’s ISO/IEC 17043 accreditation and work closely with federal, state, and other public health laboratories as well as FDA stakeholders to foster new working relationships and continuously improve the PT program’s operation. In addition, Matthew will serve as the chair of the Moffett QA Committee. Matthew holds a BS in Molecular and Cellular Biology from the University of Illinois at Urbana-Champaign and a Masters in Food Safety and Technology from IIT.

Emily Smith joined the Proficiency Testing (PT) team as an ORISE Fellow in November. Her main project is method validation. She graduated from the University of Tennessee in May 2020 with a B.S. in Microbiology and a minor in Statistics. She is currently working on a multi-lab validation study focusing on the detection of Salmonella in spinach and frozen fish.

Shannon Pickens joined the FDA Proficiency Testing (PT) team in September 2020. Shannon isn’t new to IFSH. She joined IIT in 2011 as a Support Scientist working for the Low Moisture Food Safety team. After 5 years, she joined the Moffett PT team as an IIT staff member until becoming a Staff Fellow for FDA in 2020. Shannon received her B.S. in Microbiology from the University of Michigan and her M.S. in Biology with Specialization in Microbiology from Illinois Institute of Technology. She is currently working on method-validation projects and Microbiological PTs for the team. Shannon enjoys spending time with her husband and rescue dog, Fluffy, while not at work.

OPEN POSITIONS

IFSH
Senior Scientist – Microbiology/Sprout Safety - http://iit7.peopleadmin.com/postings/6915