GLENN BASS is Deputy, Human and Animal Food Operations – West, in the Office of Regulatory Affairs (ORA) at the Food and Drug Administration (FDA). From 2014 to 2017, Glenn was the Director, Office of Food and Feed Operations. From 2011 until 2014, Glenn was the Detroit District Director. In his current position, he oversees and manages human and animal food programs regulated by the agency on behalf of the associate commissioner of operations. He serves as the central point within the agency through which directorates and other headquarters offices obtain field support services for food and feed activities and serves as the agency focal point in coordinating, directing, and assisting the field and headquarters offices with investigative food and feed activities. He received his Bachelor of Arts in Biology from the College of Charleston, Master of Science in Administration from Central Michigan, and Bachelor of Science in Nursing from the University of Maryland. Glenn joined FDA in 2001.

BOB BAUER is the president of the Association of Food Industries, headquartered in Neptune, N.J. AFI is an international trade association which fosters international trade in food products. The association has approximately 1,000 member companies throughout the world. In addition to companies belonging solely to AFI, the Association of Food Industries includes the North American Olive Oil Association and the National Honey Packers and Dealers Association, organizations that act as stand-alone groups as well as sections of AFI.

Mr. Bauer has served as president of AFI since January 2002. Prior to that, he served as vice president of the organization for nearly six years. In 2005 he was appointed to the Agricultural Technical Advisory Committee for trade in Processed Foods. He was reappointed to that committee in 2008 and again in 2011, 2015 and 2019.

In 2016-17 he was invited to and served on the task force that developed the Food Safety Preventive Controls Alliance course – with curriculum recognized by FDA – to teach the food industry about the requirements of the Foreign Supplier Verification Program provisions of the Food Safety Modernization Act. Mr. Bauer has been an instructor in more than 50 offerings of the course since it was launched in 2017.

Before joining AFI, Mr. Bauer was a journalist. While working in the newspaper field, he covered everything from town meetings to health-related issues to a wide range of sports, ranging from high school to professional levels. From newspapers, he moved to trade publications in the transportation field and then to the food industry. For the two years prior to joining AFI, he worked as the editor of the grocery section of Supermarket News, the leading trade publication in the supermarket field.

Mr. Bauer attended Temple University for two years and then completed his college education and received his bachelor's degree from Glassboro State College, now known as Rowan University. He and his wife, Robin, have four children.
MATTHEW BOTOS is currently on the Food Safety and Preventive Controls Alliance (FSPCA) International Subcommittee. He is also one of a few approved Train the Trainer instructors of the FSPCA Lead Instructor program launched in October 2015 and has taught over 800 of the nation’s leading food safety experts.

Mr. Botos is a former officer at The Institute of Food Technologist, a member of a business advisory board for The Civilian Research and Development Foundation, a member of the Illinois Agricultural Task Force, has had an appointment as a scientific advisor for the Department of Energy, and was Senior Advisor for the Illinois Science and Technology Coalition.

Mr. Botos brings extensive experience in aseptic manufacturing and extended shelf-life products, packaging products, and heat exchanger systems. He continues to work with food and life science companies to adapt to the ever-changing landscape of new processing technologies and the challenge of adhering to Good Manufacturing Practices to combat both intentional and unintentional food supply contamination. Mr. Botos was also a participant in several government-sponsored initiatives that included international programs for- and-with the USDA and USAID specific to the Middle East and the former Yugoslavia.

Mr. Botos received his Bachelors of Science in Agricultural and Biological Engineering from Purdue University with an emphasis in thermodynamics and kinetic modeling of foods and pharmaceuticals.

MARTIN BUCKNAVAGE is Penn State’s Senior Food Safety Extension Associate, providing training and technical support to food companies in the areas of food safety, food processing, and quality management. Prior to Penn State, he had 15 years of technical management experience in the food industry, managing commercial food testing laboratories and directing the quality and R&D functions for food manufacturing companies. He has lead instructor status for Food Safety Preventive Controls Alliance (FSPCA) for Human Foods, Animal Foods, and FSVP. He holds a BS degree in Microbiology and an MBA from Penn State, and an MS in Food Science from Virginia Tech.

CLAUDIA COLES joined SPA in 2019 after 35 years of service with the Washington State Department of Agriculture. She is a member of the FSPCA Executive Advisory Board, co-chair of the FSPCA PCHF Trainer of Trainers Work Group and is a FSPCA Trainer of Trainers and Lead Instructor for the FSVP and PCHF curricula.

Claudia is a Past President of the Association of Food and Drug Officials and received five awards from the FDA for leadership in food safety, Seafood HACCP, Interstate Milk Shippers, training teams, and promoting state/federal partnerships.

Claudia is a North Dakota State University graduate.
DEBRA DEVLIEGER is a National Food Expert in FDA’s Office of Human and Animal Food. She has been with the agency for 35 years. She has assisted in the development and implementation of some of FDA’s most significant projects and programs including the Seafood and Juice HACCP regulations and Preventive Controls for Human Foods. She has helped develop and implement food safety training courses and inspection programs and has participated in inspections, outreach and technical assistance projects throughout the world. Debra is currently a member of the FSPCA’s Preventive Controls for Human Food Curriculum Update Work Group.

DAVID FAIRFIELD joined the National Grain and Feed Association (NGFA) in 2001 after spending 20 years managing operations for U.S. animal feed companies. As Senior Vice President, Feed, he addresses food and feed safety issues relevant to the grain and feed sectors. Fairfield participates as a subject matter expert within a variety of forums, including the Association of American Feed Control Officials, Global Food Safety Initiative, and International Organization for Standardization (ISO). He also served as an inaugural member of the FSPCA organizing and steering committees formed in 2011. Fairfield is a graduate from Kansas State University’s Department of Grain Science.

KATHY GOMBAS is the founder of FSMA Solutions, a consulting group, which provides food safety solutions to the food industry. She works with large food companies in conducting corporate food safety system gap assessments to identify vulnerabilities and assists small to medium size businesses in developing food safety plans and supporting programs. Kathy is currently the chair of the Food Safety Preventive Controls Alliance (FSPCA) Executive Advisory Board; co-chair of the FSPCA International Committee working on industry training, outreach, and technical assistance programs for food companies worldwide; and co-chair of the FSPCA Trainer of Trainers Work Group responsible for training and monitoring of FSPCA Lead Instructors. Kathy is an FSPCA Trainer-of-Trainers and Lead Instructor for Foreign Supplier Verification Programs and Preventive Controls for Human Food. Kathy was an FDA Senior Advisor supporting the Agency’s FSMA implementation efforts including regulator training and the FDA FSMA Technical Assistance Network. Prior to FDA, Kathy held corporate food safety positions at Dean Foods and Kraft Foods. Kathy graduated from Northern Arizona University with a B.S. in Microbiology.
LILLIAN HSU is a policy analyst at FDA’s Center for Food Safety and Applied Nutrition (CFSAN)’s Compliance Policy Staff in the Office of Compliance. Prior to joining the Office of Compliance, she served as a subject matter expert (SME) on some of the FSMA regulations in the Office of Food Safety for more than 6 years. She was involved with the rulemaking process for the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (CGMP & PCHF) final rule. In her current position, she co-leads several workgroups focused on tackling compliance policy issues and developing innovative inspection approaches. In addition, she is a member of both instructor cadres that deliver PCHF trainings to FDA field investigators as well as CFSAN and ORA subject matter experts and compliance officers. She is also a Lead Instructor for PC Human Food from the Food Safety Preventive Controls Alliance.

Lillian earned her Ph.D. in Food Science at Cornell University (Ithaca, NY) and her B.A. and M.S. in Biochemistry and Chemistry, respectively, at the University of Pennsylvania (Philadelphia, PA).

SELINA MATA has worked in FDA for eleven years. For six of those years, she has been focused on the implementation of the Foreign Supplier Verification Programs (FSVP). She currently serves as the Division of Import Operations (DIO) FSMA Team Supervisor as well as a co-lead for FSVP and the Voluntary Qualified Importer Program (VQIP) implementation as well.

DIANNE MILAZZO works at the FDA as a Consumer Safety Officer on the Food Policy Team in the Office of Surveillance and Compliance at the Center for Veterinary Medicine (CVM). She has been with FDA for over 21 years joining in November 2000. Prior to joining CVM in June 2014, Dianne was a field investigator in the Richmond, Virginia Resident Post of the Baltimore District Office (now Division 2 East) where she conducted a variety of inspections of FDA regulated products. She was the District’s Center for Veterinary Medicine Specialist and program monitor.

From June 2014 to present, she has worked at the Center for Veterinary Medicine spearheading projects related to animal food including the writing of regulations, development of trainings, development of information technologies for use by food safety staff and during work planning, development of compliance programs, development of guidance documents, and gathering data for metrics. She is involved in many workgroups at CVM working with CFSAN and ORA involving New Era for Smarter Food Safety and the FSMA Roadmap. She is the co-lead for Phase II implementation of the Preventive Controls Animal Food and FSVP regulations as well as involved with activities related to the Sanitary Transportation regulation.
STEPHEN POSEY is the Executive Vice President of Global Food Safety and Quality Assurance at Pecan Deluxe Candy Company. He establishes strategic direction for the leadership of Food Safety and Quality Assurance (FSQA) programs and systems to three manufacturing facilities in three countries. His team ensures compliance with customers, regulatory, and company requirements, providing customers with safe, great tasting, and wholesome products. He oversees the development and implementation of corporate FSQA plans and provides the leadership to attain company goals. His team is the recent winner of the National Food Quality and Safety Award.

Mr. Posey has experiencing leading FSQA teams for multiple international companies including food manufacturing, food distribution, foodservice, and retail food sales. Stephen is a Registered Environmental Health Sanitarian (REHS), a Certified Food Safety Professional (CFSP), Preventive Control Qualified Individual and Lead Instructor (FSPCA), Lead Auditor (ASI), ServSafe Instructor, and a Food Protection Management Program Instructor. He previously served multiple terms on councils and committees for the Conference for Food Protection.

Stephen achieved a bachelor’s degree in Biological Sciences and a Master of Business Administration from Louisiana State University-Shreveport.

BRIAN SCHANEBERG, PH.D., is the Executive Director for IFSH, and Industry Professor of Food Science at Illinois Tech. Brian has more than 20 years working in the natural products and food industry with experience in food safety, quality, regulation, and science. Prior to joining IFSH, Brian was a director within the Global Food Safety, Quality, and Regulatory team at Starbucks Corporation with accountability in leading a team of scientists that interpret food and beverage regulations and consult with researchers and consortiums across multiple categories in areas such as coffee, nutrition, ingredients, claims substantiation, allergens, and risk assessments. Prior to Starbucks, Brian was the Quality & Food Safety and Scientific & Regulatory Affairs Director for Mars Botanical, a division of Mars, Inc. focusing on cocoa flavanol science and product development.

Before Mars Botanical, he was the Director of Technical Services at ChromaDex, Inc. in Irvine, California and was an Associate Research Scientist at the National Center for Natural Products Research at the University of Mississippi under the guidance of Dr. Ikhlas Khan, in a position funded by the US FDA for the development of methods to ensure the quality and safety of botanicals and dietary supplements. Over the years, Brian has worked closely with trade groups, industry, academia and government leaders. Most recently, a Special Guest Editor Section in Journal of AOAC International. He has been a member of various review committees including NIH grants, analytical validation ERPs at AOAC International, and the Registry of Carcinogens. Brian was made a Fellow of AOAC International and was the Chair of the Science Leadership Council at the National Coffee Association. Brian also had the pleasure of holding an adjunct faculty position at the University of Colorado, Denver, advising a student that received his MS in Analytical Chemistry isolating phytochemicals and developing analytical testing procedures for Horse Chestnut.

Brian has a Ph.D. in Organic Chemistry from Virginia Commonwealth University and a B.A. in Chemistry with a minor in Biology from Central College in Iowa. He has authored or co-authored more than 100 publications and presentations.
JUAN SILVA is a Professor at Mississippi State University. He holds BS and MS in Chemical Engineering and PhD in Food Science and Technology. He teaches food processing, engineering, and safety courses, completed over 80 graduates, published 160 manuscripts. He is an IFT Fellow, former Board Director, and chaired five Divisions. He serves FSPCA in various positions and is ToT in PC for Human Foods and for FSVP, and Li in PC for animal foods, a PSA PSR, HACCP and Seafood HACCP. He is a BPCS Instructor in Low-acid and Acidified canned foods and a process authority, with over 200 trainings.

KATHERINE SIMON is the Division Director of the Food and Feed Safety Division of the Minnesota Department of Agriculture, overseeing manufactured food, retail food, animal feed and produce safety inspection programs. Ms. Simon brings 15 years of regulatory experience including field inspection, supervisory, compliance and management roles. She received her Registered Environmental Health Specialist credential in 2008 and completed the International Food Protection Training Institute (IFPTI) Fellowship in Food Protection as a member of the 2010 Cohort. Ms. Simon served as a member of the FSPCA Steering Committee and assisted with curriculum review and development.

CHRISTOPHER SMITH is the Acting Senior Advisor for Policy in the FDA Office of Food Policy and Response. In this position Chris serves as the overall implementation lead for the New Era of Smarter Food Safety initiative within the agency where he works to provide management, direction, and coordination within the agency to realize the goals contained in the blueprint.

Chris's permanent position is a Retail Food Branch Director within FDA’s Office of State Cooperative Programs. As Branch Director, he is responsible for managing the FDA Retail Food Protection field program within 17 States and 3 territories within the United States.

Chris has been with the Food & Drug Administration since 2010 having previously served as a Retail Food Specialist and National Team Leader. Chris received the State Cooperative Programs Specialist of the Year award in 2018 and served as the Acting Division Director for the Division of Retail Food Protection for 4 months in 2020.

Prior to joining the FDA, Chris worked in a variety of environmental health and retail food safety positions at both the state and local levels for 13 years in the State of North Carolina. This included work as a field inspector, regional specialist, and program manager.

Chris has a Bachelor’s degree in Environmental Studies from the University of North Carolina at Wilmington, a Master’s in Public Administration from East Carolina University, and graduate certificates in Public Health and Field Epidemiology from the University of North Carolina at Chapel Hill.

Chris is a Registered Environmental Health Specialist with both the State of North Carolina and the National Environmental Health Association.
RON TANNER is president of Tanner Food Group, a specialty food consultancy focused on international trade, industry preparedness and regulatory activities.

Ron is a former executive team member of the Specialty Food Association, the leading trade association for the $158 billion specialty food industry. His last role after a 33-year career with the trade group was Vice President, Education, Content and Advocacy. Ron worked for the SFA and its 3,900+ members from 1987 – 2020, helping them understand and succeed in the specialty food business. His responsibilities included education, content, marketing, public relations, industry relations, awards, government relations and philanthropy.

Ron served as the SFA’s liaison with numerous trade associations, university food programs, food incubators and government agencies. He has been a member of the U.S. Department of Agriculture’s Agricultural Technical Advisory Committee (ATAC) since 2007, and also served on the Steering Committee of the Food Safety Preventive Controls Alliance (FSPCA). He is a member of the Regulatory & Academic Committee of the American Cheese Society. Ron is on the Board of the International Association of Culinary Professionals and the Advisory Board of the Good Food Foundation.

Ron is a frequent speaker on the U.S. specialty food market and food trends and has presented seminars, lectures and workshops at key national and international industry conferences and events, including FoodEx Japan, Anuga, CIBUS, the Fancy Food Shows, the National Grocers Association Show, Natural Products Expo, the National Restaurant Association Show, and more.

In addition to overseeing more than 40 educational programs each year, Ron served as association spokesperson for many years. He has appeared on The Today Show, CNN and Food Network, and has been quoted in Newsweek, The New York Times, and The Wall Street Journal. He has an M.S. degree in Journalism from Columbia University in New York, and a B.A. in English and Communications Studies from Oberlin College, Oberlin, Ohio.

DR. MAX TEPLOTSKI is a Chief Science Officer at the International Fresh Produce Association (IFPA), where he is responsible for the science, ag, technology, supply chain and sustainability programs. Prior to joining PMA, Dr. Teplitski was Division Director (Acting) and National Program Leader at the USDA National Institute of Food and Agriculture, where he oversaw federal research investment portfolios in produce safety, microbiology and nutrition. An author of over 100 peer-reviewed publications, Dr. Teplitski was a Professor at the University of Florida, where his research and education program focused on comparative and functional genomics of human pathogens to understand their adaptations to survival in non-host environments. Dr. Teplitski served as a Fulbright Specialist in Agriculture (Escuela Politecnica del Litoral), U.S. Embassy Science Fellow, Biotech Outreach Speaker (U.S. Department of State), and G.E. Burch Fellow in Theoretical Medicine (Smithsonian Institution). He is a recipient of J.E. Feeley Award in Recognition of Significant Contributions in Environmental Microbiology, UF-HHMI Science For Life Distinguished Mentor Award, Animal Conservation Award (Lindberg Foundation), and W.E. Krauss Director’s Award for Excellence in Research (Ohio Agricultural Research and Development Center).
HILARY THESMAR, PHD, RD, CFS. As Chief Science Officer and Senior Vice President, Food and Product Safety Programs, Dr. Thesmar provides leadership for FMI’s retail, wholesale and product supplier members on all scientific and technical issues such as food and product safety programs, training programs, regulatory affairs, recall plans and management, crisis management, research, and health and well-being programs.

Dr. Thesmar earned a Ph.D. in Food Technology from Clemson University, a Master of Science degree in Human Nutrition from Winthrop University, a bachelor’s degree in Food Science from Clemson, and she is a Registered Dietitian. Dr. Thesmar is a Fellow of the Institute of Food Technologists, an active member of the International Food Protection Association and the Academy of Nutrition and Dietetics.

JENNIFER THOMAS works for the U.S. Food and Drug Administration in the Center for Food Safety and Applied Nutrition (CFSAN), Office of the Center Director, where she is a Senior Advisor to the Deputy Director for Regulatory Affairs. She is the lead within CFSAN for FSMA implementation and co-chair of the FDA FSMA Steering Committee. Prior to her current role, Ms. Thomas worked in FDA in different capacities related to compliance and enforcement, including CFSAN’s Office of Compliance/Division of Enforcement and Compliance Policy Staff; the Center for Biologics Evaluation and Research/Office of Compliance; and the Office of Regulatory Affairs/Baltimore District Office. Ms. Thomas holds bachelor’s and master’s degrees in chemistry, and a law degree.

DR. JASON WAN is the Associate Director for IFSH, and Professor of Food Science at Illinois Institute of Technology. Prior to joining IFSH in July 2009, Jason was a Post-Doctoral Research Fellow at the University of Melbourne (1992-1995), and a Senior Research Scientist and a Platform Manager at the Division of Food and Nutritional Sciences, Commonwealth Scientific Industrial Research Organization (CSIRO), Australia (1995-2009). Jason serves on the FSPCA Executive Advisory Board (EAB), as well as on a number of committees of the Alliance, including Editorial, Implementation, and International Committees. Jason is a Trainer-of-Trainer for FSPCA Preventive Controls for Human Food, and for Foreign Supplier Verification Programs Lead Instructors courses.
GERALD WOJTALA is the Executive Director of the International Food Protection Training Institute. Prior to 2010, Wojtala was the Deputy Director of the Food & Dairy Division with the Michigan Department of Agriculture where he managed the food protection programs in the state including the accreditation of 45 local public health programs. Wojtala is a Past-President of the Association of Food and Drug Officials. Prior to government service, he worked as a microbiologist with Difco Laboratories in Detroit.

CAPTAIN JON WOODY is currently the Director for the Food and Drug Administration’s Food Defense and Emergency Coordination Staff at the Center for Food Safety and Applied Nutrition. In this role he leads a senior staff of subject matter experts that work to develop policies, tools and resources aimed at preventing intentional adulteration of FDA regulated food products. CAPT Woody has over 12 years experience working on food defense initiatives at FDA. Most recently, CAPT Woody has served as one of the lead technical writers for the Food Safety Modernization Act Intentional Adulteration (IA) proposed and final rules and is the Agency lead for training initiatives in support of the IA final rule. CAPT Woody has extensive experience developing and delivering food defense training, has led numerous training courses both domestically and internationally on food defense concepts, and has worked collaboratively with government and industry stakeholders in numerous countries.