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.
JOHN COLLIER has worked for Battelle since 1996 and has worked almost exclusively in the field of food defense since 1999. His food defense work began with several programs for the US Air Force in which he evaluated Air Force foodservice programs for their susceptibility to intentional contamination. From 2001 to present he has worked on multiple programs for the FDA, USDA, DHS, and the FBI. These programs dealt primarily with the development and use of threat assessments tools to better understand, mitigate, or prevent terrorist attacks on the food industry. Mr. Collier's role on these programs was both as a research scientist studying the issues of food defense, and as a technical lead in the development of food defense tools and best practices.

DEBRA DEVLEIGER is a retired National Food Expert from FDA’s Office of Human and Animal Food Operations. She was with the agency for 36+ 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 numerous food safety training courses and inspection programs and has participated in inspections, investigations, MOU’s and technical assistance projects throughout the world.

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.

LORIE HANNAPPEL is a Consumer Safety Officer on the FSMA Team within Office of Regulatory Affairs (ORA) Office of Import Operations (OIO) headquarters Division of Importer Operations (DIO) Import Compliance Branch (ICB). She has been a member of the FSMA team since its inception over 7 years ago and has played a crucial role in the implementation of FSVP regulations on the operational side of FSVP. Prior to coming to DIO, she was a field investigator in the Dallas District and performed inspections of food, blood, and drug manufacturers which involved several foreign manufacturer inspections.

LILLIAN HSU is a policy analyst with FDA’s Office of Food Policy and Response (OFPR). Prior to joining OFPR, she was a policy analyst with FDA’s Center for Food Safety and Applied Nutrition (CFSAN) in the Office of Compliance, and before that, a subject matter expert (SME) on some of the FSMA regulations in the Office of Food Safety. 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 with OFPR, Lillian assists with developing, managing, monitoring, and coordinating FSMA implementation activities and other cross-cutting high priority initiatives. 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 with the Food Safety Preventive Controls Alliance.
KEVIN KWON is a Regulatory Counsel within the Compliance Policy Staff in the Center for Food Safety and Applied Nutrition mainly covering the lead policy role for the Foreign Supplier Verification Program and other policy development projects within the Center. Prior to coming to CFSAN two years ago, he spent 7 years working on compliance policy issues in the Center for Drug Evaluation and Research at FDA. Kevin graduated with a BA in cognitive psychology from the University of Virginia in 1997 and continued graduate studies in biomedical sciences at Harvard University and completed a Master’s degree in Public Health and Law in 2000. Kevin also completed a part-time law degree while working at the Centers for Medicare & Medicaid Services (CMS) in 2005.

CHRIS LINCECUM is the Feed Safety Director at Cooperative Farmers Elevator (CFE) located in Northwest Iowa and surrounding areas. He responsible for the strategic feed and grain regulatory activities while managing the Animal Food Safety Program at CFE that includes 23 locations and has implemented multiple food safety programs for other companies. Chris is a lead instructor for PCQI Animal Food and Foreign Supplier Verification Program. Chris earned his MBA from the University of Sioux Falls and his B.S. in Criminal Justice from Sam Houston St. University. Chris has also served 4 years in the U.S. Army that included one tour in Iraq.

CAITLIN MARTIN is a Health Scientist at the Food and Drug Administration, where she develops policies, tools and resources aimed at preventing intentional adulteration of FDA regulated food products. She was one of the writers of the Food Safety Modernization Act Intentional Adulteration (IA) final rule and associated guidance. Before working at the FDA, Caitlin was a food safety consultant at Deloitte & Touche, LLP and a staff scientist at the Institute of Food Technologists. Caitlin received her Master’s degree in Food Science from the University of California, Davis and her Bachelor’s degree in Food Science from the University of Maryland. She has extensive experience developing and delivering food defense training, has led numerous training courses on food defense, and is a Trainer of Trainers for the FSPCA IA Conducting Vulnerability Assessments Course. She is also the FDA’s Technical Assistance Network subject matter expert for IA Rule inquiries.
**DR. TANIA MARTINEZ** is a Doctor in Food Science, Product Regulatory Compliance Expert with 35 years of experience. Member of the executive advisory board of FSPCA, Member of the Advisory Board of the FFPA, USA (Florida Food Protection Association), Vice-Chair of the Food Packaging Committee of the IAFP (IFPTI). Specialist in regulatory technical matters in the areas of Food Safety and Preventive Control for Food, product, meat, poultry, wild meats, animal derivative products, fish, seafood and fishery products, Dietary Supplements Products. PhD in Food Safety Principles and Regulatory Compliance, with special focus in all regulatory matters applicable for FDA and USDA regulated products in the US. 34 years of experience in Good Manufacturer Practices Manual, food, meat, poultry, wild meats, animal derivative products, fish, seafood and fishery products and dietary supplement product safety, ingredients, import’s regulations to the US, Ingredients, additives, and food contact substances. Hazard analysis for specific industries such as: meat, poultry, wild meats, animal derivative products, fish, seafood, meat, products including preventive controls, validation practices, monitoring and verification activities.

**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 almost 23 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, development of the FSPCA Preventive Controls Animal Food curriculum and gathering data for food safety performance measures. She is involved in many workgroups at CVM working with CFSAN and ORA involving New Era for Smarter Food Safety and Data Modernization. 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.
2023 FSPCA ANNUAL CONFERENCE SPEAKER BIOS

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 18 years of regulatory experience including roles in field inspection, supervisory, compliance and management. 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. She is currently serving as the President of the Association of Food & Drug Officials (AFDO) Board of Directors and participates as a state program representative on a variety of national food safety collaboratives.

Ms. Simon also serves as a member of the FSPCA Executive Advisory Board and is co-chairing the Preventive Controls for Human Foods curriculum review Work Group.

Ms. Simon a graduate from Iowa State University’s with a degree in Animal Science.

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 $170 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 is a frequent speaker on the U.S. specialty food market and food trends and has presented at key national and international industry conferences and events, including FoodEx Japan, Anuga, CIBUS, the Fancy Food Shows, the National Grocers Association Show, the American Cheese Society Conference and more. Ron holds a Master of Science degree in Journalism from Columbia University and a Bachelor of Science degree in English and Communications Studies from Oberlin College.

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.
DR. JASON WAN is the Associate Director at the Institute for Food Safety and Health (IFSH), the Director for the Food Safety Preventive Controls Alliance (FSPCA), and a Professor of Food Science at Illinois Tech. Prior to joining IFSH in July 2009, Dr. Wan 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). Dr. Wan serves on the FSPCA Executive Advisory Board, as well as a number of FSPCA Committees including the Curriculum, Implementation, and International Committees. Dr. Wan is an FSPCA Trainer-of-Trainers for Preventive Controls for Human Food and Foreign Supplier Verification Programs Lead Instructor 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.