**COLIN BARTHEL** is a Senior Food Defense Policy Analyst in the Food Defense and Emergency Coordination Staff in FDA’s Center for Food Safety and Applied Nutrition (CFSAN). He has been with FDA in this role since 2013. Mr. Barthel was a major contributor to the writing of the Food Safety Modernization Act Intentional Adulteration rule and its associated guidance and training. He also serves as the CFSAN lead for the implementation of the IA rule. Mr. Barthel has been working in food defense, counterterrorism, and national security issues since 2006 and is an alumni of American University in Washington DC with a degree in International Studies focusing on terrorism and national security policy.

**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.
DR. BETSY BOOREN currently serves as senior vice president of regulatory and technical affairs at the Consumer Brands Association. Dr. Booren provides strategic leadership to the technical and regulatory platforms on behalf of the CPG industry.

She also works with industry experts to ensure regulatory compliance and provides informed analyses on a variety of issues including product safety, new technologies and public health initiatives. Before joining the Consumer Brands Association in 2018, Dr. Booren was the senior policy advisor for Olsson Frank Weeda Terman and Matz, assisting food industry clients with FDA and USDA regulatory compliance issues. Prior to her time at OFW Law, she spent seven years at the Meat Institute and its affiliated organizations in a variety of roles, including vice president of scientific affairs, as well as president for the Foundation of Meat and Poultry Research and Education. In these positions, she executed the scientific policy platform for the meat and poultry industry and leveraged the industry’s scientific needs, leading to better understanding of pathogens of concern for the industry.

Dr. Booren is an active member of the International Association for Food Protection, Institute of Food Technologists and American Meat Science Association, where she served on the board of directors. She spent two terms as a member of the USDA's National Advisory Committee on Meat and Poultry Inspection and is a lead instructor for Preventive Controls for Human Foods, Preventive Controls for Animal Foods, and Foreign Supplier Verification Programs FSPCA courses. Dr. Booren earned a bachelor of science from Michigan State University, a master of science from University of Nebraska-Lincoln and a Ph.D. from Texas A&M University. She resides in McLean, VA. She’s fascinated by the CPG industry’s most innovative and new products, with a penchant for trying the latest skincare tech, snack flavor combinations and other cutting-edge inventions that companies create every day.

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.
ROBERT BRACKETT serves as Illinois Institute of Technology (IIT) Vice President and Director of the Institute for Food Safety and Health (IFSH). In this capacity, he serves on the IIT administrative leadership team, as well as directs the scientific and educational 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 served as Senior Vice President and Chief Science and Regulatory officer for the Washington D.C. based Grocery Manufacturers Association (GMA). Before joining GMA, he served at the U.S. Food and Drug Administration’s Center for Food Safety and Applied Nutrition (FDA CFSAN), where he started as a senior microbiologist in the Office of Plant and Dairy Foods and Beverages in 2000. After several promotions, Dr. Brackett was appointed CFSAN Director, where from 2004-2007 he provided executive leadership to CFSAN’s development and implementation of programs and policies relative to the composition, quality, safety and labeling of foods, food and color additives, dietary supplements and cosmetics. Earlier in his career, Dr. Brackett held professorial positions with North Carolina State University in Raleigh, and the University of Georgia.

Dr. Brackett is a fellow in the International Association for Food Protection and American Academy of Microbiology and is a member of the International Association for Food Protection, Institute of Food Technologists, the American Society for Microbiology, Association of Food and Drug Officials, AOAC, and the Food and Drug Law Institute. He has been honored with the FDA Award of Merit, the FDA Distinguished Alumni Award, the Department of Health and Human Services Secretary’s Award for Distinguished Service, and the International Association for Food Protection’s President’s Appreciation Award, and, the William C. Frazier Food Microbiology Award. Dr. Brackett received his doctorate in food microbiology from the University of Wisconsin-Madison.

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.
DR. AMANDA EVANS-LARA, principle food safety consultant and Compliance Specialist has over 28 years’ experience working with Australian and International food businesses. A strong platform of skill and knowledge has been built after initially working for 7 years as a Food Inspector for the NSW government and for the past 21 years, as a food safety auditor, educator and compliance consultant.

With food compliance, food labelling and education a specialty, assistance is provided to food manufacturers to keep up to date with legal and business requirements along with mentoring other food safety professionals through the www.haccpmentor.com online platform.

Amanda’s core business, HACCP Mentor, is a food safety compliance and education consultancy serving food businesses worldwide. The business was founded with one simple objective – to make food compliance easy. This is achieved by helping to educate food handlers, food businesses and the food industry in food safety and food quality compliance requirements.

Amanda is a lead instructor for the PC Human Foods and Intentional Adulteration Rule. She is also an accredited trainer for the International HACCP Alliance and also a recognized BRCGS Virtual Trainer.

CLAUDIA G COLES joined the Seafood Products Association (SPA) as President in January 2019. SPA provides regulatory and scientific technical assistance to the Seafood and Food Processing Industry and is in Seattle, Washington.

In December 2018, Claudia retired from the Washington State Department of Agriculture (WSDA) after 35 years of public service. Claudia’s last position with WSDA was as the Policy & External Affairs Advisor for the Food Safety and Consumer Services Division. Other WSDA roles Claudia held include: Administrator of the Office of Compliance and Outreach, Food Safety Program Manager, Assistant Compliance Program Manager, Regional Food Safety Supervisor, Food Safety Officer, Microbiologist and Laboratory Technician.

Claudia was responsible for bringing several FDA cooperative agreement projects to WSDA such as the Produce Safety Cooperative Agreement, the Rapid Response Team Cooperative Agreement, the Manufactured Foods Regulatory Program Cooperative Agreement, Recall Coordinator Cooperative Agreement as well as a variety of USDA grant projects.

Claudia is a member of several National Food Safety Committees such as the Association of Food and Drug Officials where she was the 2012-2013 President and the Food Safety Preventive Control Alliance (FSPCA). As a State Regulator she participated on the Partnership for Food Protection (PFP) Governance Council, the National Conference of Interstate Milk Shippers and held a variety of board positions on Regional and National Food Safety Associations. Claudia is also a Past President of Western Association of Food and Drug Officials (WAFDO) the National Association of Dairy Regulatory Officials (NADRO) and the Puget Sound Institute of Food Technologists (PSIFT).

Claudia received five awards from the Commissioner of the US Food and Drug Administration for her consistent leadership in food safety, Seafood HACCP, Interstate Milk Shippers Conference committees such as Dairy HACCP and the International Certification Pilot Program, training teams, and promoting state and federal partnerships.

Claudia earned her Bachelor of Science in Food Science from North Dakota State University and she is a Class 14 graduate of the Washington Agriculture and Forestry Leadership Program.
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, 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 serves as a current member of the FSPCA Executive Advisory Board, and chairs the FSPCA Animal Food Subcommittee that works to develop animal food curricula, and training and outreach programs for the prevention-oriented standards of the Food Safety Modernization Act (FSMA). Fairfield is a graduate from Kansas State University’s Department of Grain Science.

DR. DEB FREEDMAN, Education Manager, at the Food Protection and Defense Institute, has been working in the curriculum field for over 20 years. She is an experienced educator, curriculum scholar, researcher, and learner. Her passions include education, learning, curriculum development, instructor/learner experience, and creative program design, development, and delivery. Prior to joining FPDI, she was an Online Learning Consultant at the University of Waterloo in Ontario, Canada and an Associate Professor in the College of Education at the Pennsylvania State University.

KATHY GOMBAS is a food safety consultant providing FSMA Solutions to the food Industry. Kathy is the chair of the FSPCA Executive Advisory Board and co-chair of the FSPCA PCHF Trainer of Trainers Work Group and the International Subcommittee. Kathy is an FSPCA Trainer of Trainer and Lead Instructor for the FSVP and the PCHF curricula.

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.
MAILE HERMIDA is a Partner with Hogan Lovells in Washington, DC. As a “food industry lawyer,” she has a keen understanding of the regulatory issues affecting food companies, from product development through production, distribution, and retail sale. Maile also has considerable experience with the FDA Food Safety Modernization Act (FSMA), including advising companies and trade associations on what FSMA requires, helping to develop compliance strategies, and providing strategic advice on public policy issues. Her practice also focuses on enforcement and compliance matters, particularly involving recalls or following receipt of FDA Warning Letters.

CHARLIE KALISH is food safety consultant and trainer. He is an FSPCA Lead Instructor for the Preventive Controls Human and Animal Food courses, FSVP, and IAVA. He is also an SQF Trainer and Lead Instructor for IFPTI’s Instructor Skills Training. Charlie is an expert in virtual course delivery and Co-Founder of Food Safety Guides, a California-based food safety and quality consulting and training firm that assists food businesses worldwide.

SALLY KLINECT is the Food Safety HACCP Manager for Nestlé USA taking on this position since 2014. Her area of responsibility covers a range of food safety programs including FSSC 22000, HACCP and Food Safety Plans, Allergen Management and External Engagement and Food Safety Culture. Ms. Klinect began her tenure with Nestlé as a microbiologist in 2005 and has held several roles within the Quality Management function since that time. Most recently, Ms. Klinect completed an 18-month mission serving on the Food Safety Expert Services team for Nestle in Zone Americas. Ms. Klinect is a long-time member of the International Association of Food Protection and is currently serving on the Food Protection Trends Management Committee and as Vice Chair of the Food Chemical Hazards and Food Allergy Professional Development Group. Ms. Klinect received a Bachelor of Science in Microbiology from The Ohio State University and is pursuing a Master of Public Health (MPH).
CONNIE FISK joined the Produce Safety Alliance as the Northwest Regional Extension Associate in August 2017. She has fifteen years of extension and teaching experience, including college-level horticulture, microbiology, food science, agroecology, and family and consumer science courses, both on campus and online. Her education and work experience include production, harvest, postharvest handling, processing, and evaluation (quality, safety, sensory) of a variety of agricultural products. She enjoys teaching the information and skills growers need to produce safe, high quality crops for fresh and processing markets and to comply with buyer requirements and government regulations. She is also passionate about training and mentoring trainers about best practices for connecting with their audiences in face-to-face, remote, and online courses. Connie received her B.S. in Nutrition and Food Management and her M.S. in both Food Science & Technology and Horticulture from Oregon State University and her Ph.D. in Horticultural Science from NC State University. Follow her on Twitter @connie_fisk.

LORALYN N. LEDENBACH is a Principal Scientist at the Kraft Heinz Company in the Food Safety & Regulatory department. She has worked for Kraft Heinz for 40 years, all at the Kraft Heinz Innovation Center in Glenview, IL, and currently leads the company’s HACCP and food safety programs. Much of her career has been spent working with product developers assessing microbial safety and stability for new products in the salad dressing, frozen entrée, pizza, natural cheese, and process cheese categories. She helped create the training curriculum for Better Process Control School for LACF Process Cheese, is a Lead Instructor and Trainer of Trainers for FSPCA Preventive Controls for Human Foods, and a Lead Instructor for FSPCA Foreign Supplier Verification Program and Intentional Adulteration Vulnerability Assessment courses. She received the IAFP Harold Barnum Industry Award in 2013 and the IAFP Fellow Award in 2018. She has a B.S. degree in Biological Sciences from Northern Illinois University and a M.S. degree in Food Science from the University of Illinois.

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.
STEVEN MANDERNACH (MAWN-DUR-KNOCK) is the executive director of the Association of Food and Drug Officials (AFDO). Prior to becoming executive director in 2018, Mandernach was the bureau chief for food and consumer safety at the Iowa Department of Inspections. Mandernach is a past president of AFDO and current co-chair of the Association’s Laws and Regulations committee. He has also served as the chair and co-chair for the Manufactured Food Regulatory Program Alliance. He is a past president of the Mid-Continental Association of Food and Drug Officials.

Mandernach has a J.D. from Drake University Law School. He has completed graduate work in Food Safety at Michigan State University.

DR. KEVIN MYERS is Senior Vice President of Research & Development at Hormel Foods Corporation. He earned his master’s and doctorate degrees in Meat Science and Food Science at Iowa State University. He currently oversees product development, package development, food safety, and quality management for Hormel Foods.

DIANNE MILAZZO is a Consumer Safety Officer in the Office of Surveillance and Compliance at the Center for Veterinary Medicine and has been with FDA for 20 years joining in November 2000. From June 2014 to present, she has worked at the Center for Veterinary Medicine spearheading projects related to FSMA including the writing of regulations, development of trainings, development of information technologies for use by food safety staff, gathering baseline data, writing compliance programs, and writing guidance documents. Prior to this work, Dianne was a field investigator in the Richmond, Virginia Resident Post which was part of the Baltimore District Office (now Division 2 East) where she conducted a variety of inspections of FDA regulated products and was the District’s Center for Veterinary Medicine program monitor. She is currently serving as a workgroup member on the Conference Committee for Food Safety Preventive Controls Alliance representing Animal Food and a co-lead for Phase II implementation of the Preventive Controls Animal Food regulation.
JUAN SILVA is a Professor and Researcher in the Department of Food Science, Nutrition and Health Promotion at Mississippi State University, USA and was a visiting professor (2014-2015) in the department of Food Technology at Chulalongkorn University in Thailand. He has been interim head and graduate coordinator in the past. He holds BS and MS in Chemical Engineering and PhD in Food Science and Technology. He works in food processing, quality and safety, with emphasis on seafood, fruits and vegetables, confectionery. He is a Fellow and past Board Director of the Institute of Food Technologists, and has served as chair of the International, Seafood, Refrigerated & Frozen Foods, and co-Chair of the Education, Extension and Outreach Divisions of the IFT. He was Executive Secretary and is a Lifetime member of Phi Tau Sigma. He is now member of the FSPCA Steering Committee and member of some of its working groups. He has taught food processing, engineering, safety and other courses, has graduated over 80 graduate students, and has published over 150 manuscripts. He is a Trainer of Trainers in Preventive Controls for Human Foods and for Foreign Supplier Verification Programs, and in Produce Safety and Good Agricultural Practices, in HACCP Alliance courses and Seafood HACCP. He is a BPCS Instructor in Low-acid and Acidified canned foods and a Lead Instructor in Preventive Controls for Animal Foods. He has completed training in ServSafe, Fresh-cut F&V, post-harvest, ingredient technology, and others. He has conducted over 200 trainings, especially in food safety (Good practices, Sanitation, Listeria controls, HACCP, Preventive Controls) and processing (Refrigeration and freezing, thermal processing-BPCS, acidified foods) at the local, national and international level (>25 countries worldwide). He is fluent in English and Spanish, having translated official training materials for various courses.

JENNY SCOTT is a Senior Advisor in the Office of Food Safety with the U.S. Food and Drug Administration’s Center for Food Safety and Applied Nutrition, where she leads the FDA teams on the Preventive Controls for Human Food rule and guidance. Prior to joining FDA in August 2009, Jenny was Vice President of Science Policy, Food Protection at the Grocery Manufacturers Association in Washington, DC, where she held various positions over a 29-year tenure. She received a B.A. degree in biology from Wellesley College, an M.S. in bacteriology from the University of Wisconsin, and an M.S. in food science from the University of Maryland. She is a past-president of the International Association for Food Protection and a fellow of both IAFP and the Institute of Food Technologists. She serves as the U.S. Delegate to the Codex Committee on Food Hygiene and co-leads the working group on the control of Shiga-toxin producing Escherichia coli. She is currently a member of the National Advisory Committee on Microbiological Criteria for Foods.
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.

KELLY STEVENS is the Director of the Global Food Safety Center of Excellence at General Mills. In this role, she has global accountability for the Verification Center of Excellence (food safety auditors) food safety technical experts, sanitation, regulatory and quality operations. Kelly joined General Mills in 2004 and has held varying roles in the Quality Organization, including 3 field assignments (Quality Engineering and Quality Manager), Manager of Microbiology, Manager of Premiums, Licensing and Sampling activities and FSMA implementation lead. Her previous experience includes 8 years at Campbell Soup Company in the Microbiology and Food Safety team. Kelly has her M.S. and Ph.D. degrees in Food Science from North Carolina State University.

RON TANNER is Vice President, Philanthropy, Government & Industry Relations for the Specialty Food Association, owner of the Fancy Food Shows®, and the publisher of Specialty Food Magazine. Ron has worked for the Specialty Food Association, and its 3,600+ members, since 1987.

The Specialty Food Association presents 40 educational programs each year. Ron has appeared on The Today Show, CNN and Food Network, and has been quoted in Newsweek, The New York Times, and Parade Magazine. He has an M.S. in Journalism from Columbia University in New York City, and a B.A. in English and Communications Studies from Oberlin College, Oberlin, Ohio. Ron lives in Brooklyn, N.Y.
JOHN VERBETEN is the Director of FDA’s Division of Import Operations. His team provides leadership, instruction, and support for all aspects of FDA’s import operations, including investigation and enforcement activities, interagency collaboration, IT systems development, and management of FDA’s Import Alert program.

Throughout his 30 years with the FDA, John has specialized in import operations. He spent his first 14 years in FDA field offices in Dallas District and Chicago District, primarily as an import investigator, and was named FDA’s Inspector of the Year in 2000. John has been a member of the national instructor cadre responsible for training employees on import law and FDA import procedures since 2001.

As a staff member and manager in the Division of Import Operations since 2004, John has been integral to issuance and maintenance of instruction to the field including Regulatory Procedures and Investigations Operations; development of import procedures for FDA field offices and headquarters; development of new regulatory/statutory programs; and training of FDA staff on all aspects of FDA’s import operations. He has been heavily involved in issues related to imported pharmaceuticals and International Mail Facilities, development of new initiatives, and issues specifically dealing with US Customs and Border Protection laws, regulations, and procedures.

John became Director of FDA’s Division of Import Operations in January 2017.

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DR. JASON WAN is the Associate Director for the Institute for Food Safety and Health (IFSH), and Associate Chair and Professor of the Department of Food Science and Nutrition, Illinois Institute of Technology (IIT), U.S.A. 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 Steering Committee of the Food Safety Preventive Controls Alliance (FSPCA), as well as on a number of subcommittees of the Alliance, including Editorial, Implementation, and International subcommittees. Dr. Wan is a Trainer-of-Trainer for FSPCA Preventive Controls for Human Food, and for Foreign Supplier Verification Programs Lead Instructors courses. Dr. Wan served as a supervisor for over 10 Ph.D. and numerous M.S. students, and is an author of over 200 scientific publications and invited conference presentations. Dr. Wan serves as the Chair (2016-2017) for the Institute of Food Technologists (IFT) Nonthermal Processing Division (NPD), a member of the Nominations Advisory Committee for the International Union of Food Science and Technology (IUFoST), and a subcommittee member of the International Commission on Microbiological Specifications for Foods (ICMSF). Dr. Wan also served on the Editorial Board of Journal of Food Protection (2011-2014), and was a guest editor for Trends in Food Science and Technology, and Innovative Food Science and Emerging Technologies journals.
GERALD WOJTALA is the Executive Director of the International Food Protection Training Institute (IFPTI). Jerry has an extensive background in food regulatory program management having been the Deputy Director of the Michigan Department of Agriculture’s Food and Dairy programs and as the President of the Association of Food and Drug Officials (AFDO). Jerry actively manages IFPTI’s administrative support for the Food Safety Preventive Controls Alliance (FSPCA) as well as IFPTI’s role, designated by FDA, as the National Coordination Center for Food Safety Training, Education, Extension, Outreach, and Technical Assistance. Prior to government service, Jerry was 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.