

CURRICULUM VITAE

Donald W. Schaffner, Ph.D.
Distinguished Professor and Extension Specialist
Food Science Building, 65 Dudley Rd.
Rutgers, The State University of NJ
New Brunswick, NJ 08901-8520

Voice: 732-982-7475
don.schaffner@rutgers.edu

ACADEMIC DEGREES

Ph.D.	1989	Food Science and Technology	University of Georgia
M.S.	1985	Food Science and Technology	University of Georgia
B.S.	1983	Food Science	Cornell University

EMPLOYMENT HISTORY

July 2013 – Present. Distinguished Professor.
January 2015 – Present. Graduate Program Director, Food Science.
July 2002 – June 2013. Extension Specialist (Professor).
May 2008 – July 2012. Director of the Center for Advanced Food Technology. Rutgers University.
October 1998 – May 2008. Lead Scientist, Food Risk Analysis Initiative. Rutgers University.
July 1995 – July 2002. Associate Extension Specialist (Associate Professor).
February 1989 - June 1995. Assistant Extension Specialist (Assistant Professor).
September 1983 - December 1988. Graduate Research Assistantship, Department of Food Science and Technology, University of Georgia.

PRIZES AND AWARDS

International Association for Food Protection (IAFP), Maurice Weber Laboratorian Award, July 2020 in recognition of outstanding contributions in the laboratory and recognizing a commitment to the development of innovative and practical analytical approaches in support of food safety.

International Association for Food Protection (IAFP), Frozen Food Foundation Freezing Research Award. July, 2018. Award presented annually to an individual, group, or organization for preeminence and outstanding contributions in research that impacts food safety attributes of freezing.

American Society for Microbiology, Distinguished Lecturer, 2017-2019. Part of a scientifically diverse group of distinguished lecturers selected to deliver lectures at ASM Branch meetings throughout the country.

Faculty Academic Service Increment. Recommendation by Cooperative Extension or Food Science peers for salary increase based on recent contributions to the profession, University and Department at least 14 times from 1991 to 2020.

Elected as a Fellow of the International Association for Food Protection, 2017. The award recognizes years of outstanding service to the public, the association and to food safety.

Elected as a Fellow of the American Academy of Microbiology, 2014. AAM is the honorific leadership group within the American Society for Microbiology. The award recognizes excellence, originality, and creativity in the microbiological sciences.

Silver Beaver Award, Monmouth Council, Boy Scouts of America, 2013. This award is presented to a registered member of the Boy Scouts of America for distinguished service to young people both in scouting and within the community at large.

Pay for performance raise, October 2012 for service as Director of the Center for Advanced Food Technology.

Elected as Secretary, International Association for Food Protection (IAFP), April 2010, with a five-year commitment to the Association serving as President in 2013-2014. The IAFP represents more than 3,400 food safety professionals including educators, government officials, microbiologists, food industry executives and quality control professionals. IAFP members represent more than 70 countries around the world.

North Jersey American Chemical Society Pro Bono Award, April 2011, for work in support of Project SEED a program for economically disadvantaged students interested in science.

Elected as a Fellow of the Institute of Food Technologists, 2010. Fellow is a unique professional distinction conferred on individuals with outstanding and extraordinary qualifications and experience for their contributions to the food science and technology field.

International Association for Food Protection (IAFP), Elmer Marth Educator Award, July 2009. Award presented annually to an individual for outstanding service to the public, IAFP and the arena of education in food safety and food protection.

Sustained Research and Impact Award. April, 2008. Award is given annually to those faculty members whose research and scholarship over a period of time have provided significant contributions to their profession, and whose contributions have had direct measurable impact on the communities they serve. School of Environmental and Biological Science and NJAES.

Merle V. Adams Junior Faculty Award, 1993. Presented by the Department of Extension Specialists for Outstanding Achievement as a Junior Faculty Member.

SCHOLARSHIP

DISSERTATION AND THESIS

Ph.D. Dissertation: Cellulase Production in Batch and Continuous Culture by *Trichoderma reesei* on Xylose Based Media, February 1989, Under the direction of Romeo T. Toledo, Ph.D.

M.S. Thesis: Fermentation of Aqueous Plant Seed Extracts by Lactic Acid Bacteria: Batch Fermentation, Semi-continuous Fermentation, and Functional Properties of Freeze Dried Products, July 1985, Under the direction of Larry R. Beuchat, Ph.D.

RESEARCH PUBLICATIONS (REFEREED)

1. Juneja, V.K., Purohit, A.S., Golden, M., Osoria, M., Glass, K.A., Mishra, A., Thippareddi, H., Devkumar, G., Mohr, T.B., Minocha, U., Silverman, M., Schaffner, D.W., 2021. A predictive growth model for *Clostridium botulinum* during cooling of cooked uncured ground beef. Food Micro. 93, 103618.
2. Arserim, E.H., Salvi, D., Fridman, G., Schaffner, D.W., Karwe, M.V., 2020. Microbial inactivation by non-equilibrium short-pulsed atmospheric pressure dielectric barrier discharge (cold plasma): numerical and experimental studies. Food Engineering Reviews, <https://doi.org/10.1007/s12393-12020-09256-12397>.
3. Farber, J.M., Zwietering, M., Wiedmann, M., Schaffner, D., Hedberg, C.W., Harrison, M.A., Hartnett, E., Chapman, B., Donnelly, C.W., Goodburn, K.E., Gummalla, S., 2020. Alternative approaches to the risk management of *Listeria monocytogenes* in low risk foods. Food Cont., <https://doi.org/10.1016/j.foodcont.2020.107601>
4. Kottapalli, B., Quaranta, D., Akins-Lewenthal, D., Schaffner, D.W., David, J.R.D., 2020. Evaluating the behavior of *Staphylococcus aureus* and *Bacillus cereus* in dairy- and non-dairy–based aqueous slurries during manufacturing of table spreads. Journal of Food Protection. 83, 1801-1811.
5. Igo, M.J., Hedeem, N., Schaffner, D.W., 2020. Validation of a simple two-point method to assess restaurant compliance with Food Code cooling rates. J. Food Prot. 84, 6-13.
6. Guillier, L., Martin-Latil, S., Chaix, E., Thebault, A., Pavio, N., Le Poder, S., Batejat, C., Biot, F., Koch, L., Schaffner, D., Sanaa, M., Covid-19 Emergency Collective Expert Appraisal, G., 2020. Modelling the inactivation of viruses from the Coronaviridae family in response to temperature and relative humidity in suspensions or surfaces. Appl Environ Microbiol. 86(18). e01244-20.
7. Rodrigues Marques Ferreira, Í.H., de Souza Pedrosa, G.T., Jung, J., Ferreira de Melo, A.N., Campagnollo, F.B., Schaffner, D.W., Magnani, M., 2020. Modeling *Salmonella enterica* fate in fresh-cut pepper (*Capsicum annuum* L.) during storage as a function of temperature and relative humidity. LWT. 133, 109849.
8. Ferreira de Melo, A.N., Targino de Souza Pedrosa, G., Tayse da Cruz Almeida, E., Cao, G., Macarasin, D., Schaffner, D.W., de Souza, E.L., Magnani, M., 2020. Successive exposure to *Mentha piperita* L. essential oil affects the culturability and induces membrane repair in a persister epidemic *Salmonella* Typhimurium PT4. Microb Pathog. 149, 104264.
9. Maffei, D F., Silveira, M.A., Silva, M.B.R., Moreira, D.A., Lourenço, F.R., Schaffner, D.W., Franco, B.D.G.M. Consumption data and consumer handling practices of leafy greens in the city of

Sao Paulo, Brazil: useful information for quantitative microbiological consumer phase risk assessments. *Food Protection Trends*, v. 40, p. 224-231, 2020.

10. Gonzales-Barron, U., Campagnollo, F.B., Schaffner, D.W., Sant'Ana, A.S., Cadavez, V.A.P., 2020. Behavior of *Listeria monocytogenes* in the presence or not of intentionally-added lactic acid bacteria during ripening of artisanal Minas semi-hard cheese. *Food Micro.* (91)103545.
11. Trimble, L.M., Frank, J.F., Schaffner, D.W. 2020. Modification of a predictive model to include the influence of fat content on *Salmonella* inactivation in low-water-activity foods. *J Food Prot.* 83, 801-815.
12. Quinto, E.J.; Marín, J.M.; Caro, I.; Mateo, J.; Schaffner, D.W. 2020. Modelling growth and decline in a two-species model system: Pathogenic *Escherichia coli* O157:H7 and psychrotrophic spoilage bacteria in milk. *Foods*, 9, 331.
13. Schabo, D.C., Martins, L.M., Maciel, J.F., Iamanaka, B.T., Taniwaki, M.H., Schaffner, D.W., Magnani, M., 2020. Production of aflatoxin B1 and B2 by *Aspergillus flavus* in inoculated wheat using typical craft beer malting conditions. *Food Micro.* 89, 103456.
14. Marik, C.M., Zuchel, J., Schaffner, D.W., Strawn, L.K., 2020. Growth and survival of *Listeria monocytogenes* on intact fruit and vegetable surfaces during postharvest handling: a systematic literature review. *J Food Prot.* 83, 108-128.
15. Todd-Searle, J., Friedrich, L.M., Oni, R.A., Shenge, K., LeJeune, J.T., Micallef, S.A., Danyluk, M.D., Schaffner, D.W., 2020. Quantification of *Salmonella enterica* transfer between tomatoes, soil, and plastic mulch. *Int. J. Food Microbiol.* 316, 108480.
16. Lira, M., Rodrigues, J., Almeida, E., Ritter, A., Tondo, E., Torres, S., Schaffner, D., Souza, E., Magnani, M. 2020. Efficacy of oregano and rosemary essential oils to affect morphology and membrane functions of non-cultivable sessile cells of *Salmonella* Enteritidis 86 in biofilms formed on stainless steel. *J. Appl. Micro* 128, 376-386.
17. Kottapalli, B., Nguyen, S.P.V., Dawson, K., Casulli, K., Knockenhauer, C., Schaffner, D.W., 2020. Evaluating the Risk of Salmonellosis from Dry Roasted Sunflower Seeds. *J Food Prot*, 83(1): 17-27.
18. Matthew J. Igo and Donald W. Schaffner. 2019. Quantifying the influence of relative humidity, temperature, and diluent on the survival and growth of *Enterobacter aerogenes* *J. Food Protect.* 82(12): 2135–2147.
19. Quinto, E. J., J. M. Marín, I. Caro, J. Mateo, M. P. Redondo-del-Río, B. de-Mateo-Silleras, and D. W. Schaffner. 2019. Bootstrap parametric GB2 and bootstrap nonparametric distributions for studying shiga toxin-producing *Escherichia coli* strains growth rate variability. *Food Res. Int.* 120:829-838.
20. Casulli, K. E., S. Calhoun, and D. W. Schaffner. 2019. Modeling the risk of salmonellosis from consumption of peanuts in the United States. *J Food Prot.* 82:579-588.

21. Miranda, R. C., and D. W. Schaffner. 2019. Virus risk in the food supply chain. *Current Opinion in Food Science*. 30:43-48.
22. Cadavez, V. A. P., F. B. Campagnollo, R. A. Silva, C. M. Duffner, D. W. Schaffner, A. S. Sant'Ana, and U. Gonzales-Barron. 2019. A comparison of dynamic tertiary and competition models for describing the fate of *Listeria monocytogenes* in Minas fresh cheese during refrigerated storage. *Food Micro*. 79: 48-60.
23. Miranda, R. C., and D. W. Schaffner. 2018. Farm to fork quantitative microbial risk assessment for norovirus on frozen strawberries. *Microbial Risk Analysis*. 10:44-53.
24. De Sales, C. V., A. N. F. De Melo, K. M. Niedzwiedzka, E. L. De Souza, D. W. Schaffner, and M. Magnani. 2018. Changes of antibiotic resistance phenotype in outbreak-linked *Salmonella* enterica strains after exposure to human simulated gastrointestinal conditions in chicken meat. *J Food Prot*. 81:1844-1850.
25. Da Costa, L. M., M. L. Da Conceicao, D. W. Schaffner, and E. L. De Souza. 2018. Intrinsic parameters and bacterial growth prediction in a Brazilian minimally ripened cheese (Coalho) during refrigerated storage. *J Food Prot*. 81:1800-1809.
26. Joshi, I., D. Salvi, D. W. Schaffner, and M. V. Karwe. 2018. Characterization of microbial inactivation using plasma-activated water and plasma-activated acidified buffer. *J Food Prot*. 81:1472-1480.
27. Campagnollo, F. B., U. Gonzales-Barron, V. A. Pilão Cadavez, A. S. Sant'Ana, and D. W. Schaffner. 2018. Quantitative risk assessment of *Listeria monocytogenes* in traditional Minas cheeses: The cases of artisanal semi-hard and fresh soft cheeses. *Food Control*. 92:370-379.
28. Campagnollo, F. B., L. P. Margalho, B. A. Kamimura, M. D. Feliciano, L. Freire, L. S. Lopes, V. O. Alvarenga, V. A. P. Cadavez, U. Gonzales-Barron, D. W. Schaffner, and A. S. Sant'Ana. 2018. Selection of indigenous lactic acid bacteria presenting anti-listerial activity, and their role in reducing the maturation period and assuring the safety of traditional Brazilian cheeses. *Food Microbiology* 73:288-297.
29. Quinto, E. J., J. M. Marín, I. Caro, J. Mateo, and D. W. Schaffner. 2018. Bayesian modeling of two- and three-species bacterial competition in milk. *Food. Res. Int*. 105:952-961.
30. Lambertini, E., J. Barouei, D. W. Schaffner, M. D. Danyluk, and L. J. Harris. 2017. Modeling the risk of salmonellosis from consumption of pistachios produced and consumed in the United States. *Food. Microbiol*. 67:85-96.
31. Bhide, S., D. Salvi, D. W. Schaffner, and M. V. Karwe. 2017. Effect of Surface Roughness in Model and Fresh Fruit Systems on Microbial Inactivation Efficacy of Cold Atmospheric Pressure Plasma. *J. Food. Prot*. 80:1337-1346.
32. Jensen, D. A., D. R. Macinga, D. J. Shumaker, R. Bellino, J. W. Arbogast, and D. W. Schaffner. 2017. Quantifying the Effects of Water Temperature, Soap Volume, Lather Time, and

Antimicrobial Soap as Variables in the Removal of *Escherichia coli* ATCC 11229 from Hands. J. Food Prot. 80:1022-1031.

33. Jung, J., L. M. Friedrich, M. D. Danyluk, and D. W. Schaffner. 2017. Quantification of transfer of *Salmonella* from citrus fruits to peel, edible portion, and gloved hands during hand peeling. J. Food. Prot. 80: 933-939.
34. Mishra, A., H. Pang, R. L. Buchanan, D. W. Schaffner, and A. K. Pradhan. 2017. A system model for understanding the role of animal feces as a route of contamination of leafy greens before harvest. Appl. Environ. Microbiol. 83:2 e02775-16.
35. Schneider, K. R., J. De, Y. Li, A. Sreedharan, R. G. Schneider, M. D. Danyluk, D. M. Pahl, C. S. Walsh, J. Todd-Searle, and D. W. Schaffner. 2017. Microbial evaluation of pre-and post-processed tomatoes from Florida, New Jersey and Maryland packinghouses. Food Control. 73:511-517. <http://dx.doi.org/10.1016/j.foodcont.2016.08.048>.
36. Maffei, D. F., A. S. Sant'Ana, B. D. Franco, and D. W. Schaffner. 2017. Quantitative assessment of the impact of cross-contamination during the washing step of ready-to-eat leafy greens on the risk of illness caused by *Salmonella*. Food. Res. Int. 92: 106–112.
37. Jensen, D. A., M. D. Danyluk, L. J. Harris, and D. W. Schaffner. 2017. Quantifying bacterial cross-contamination rates between fresh-cut produce and hands. J. Food Prot. 80:213-219. doi:10.4315/0362-028X.JFP-16-240.
38. Pang, H., E. Lambertini, R. L. Buchanan, D. W. Schaffner, and A. K. Pradhan. 2017. Quantitative microbial risk assessment for *Escherichia coli* O157:H7 in fresh-cut lettuce. J. Food. Prot. 80:302-311. doi:10.4315/0362-028X.JFP-16-246
39. Mishra A, Guo M, Buchanan RL, Schaffner DW, Pradhan AK. 2017. Development of growth and survival models for *Salmonella* and *Listeria monocytogenes* during non-isothermal time-temperature profiles in leafy greens. Food Control. 71:32-41.
40. Mishra, A., M. Guo, R. L. Buchanan, D. W. Schaffner, And A. K. Pradhan. 2016. Prediction of *Escherichia coli* O157: H7, *Salmonella*, and *Listeria monocytogenes* growth in leafy greens without temperature control. J. Food Prot. 80:68-73.
41. Maffei, D. F., E. Y. Batalha, M. Landgraf, D. W. Schaffner, and B. D. Franco. 2016. Microbiology of organic and conventionally grown fresh produce. Braz. J. Microbiol. 47 S1: 99–105. <http://dx.doi.org/10.1016/j.bjm.2016.10.006>.
42. Miranda, R. C., and D. W. Schaffner. 2016. Longer Contact Times Increase Cross-Contamination of *Enterobacter aerogenes* from Surfaces to Food. Appl. Environ. Microbiol. 82:6490-6496.
43. Mishra A, Buchanan RL, Schaffner DW, Pradhan AK. 2016. Cost, quality, and safety: A nonlinear programming approach to optimize the temperature during supply chain of leafy greens. LWT-Food Science and Technology. 73:412-418.
44. Nair A, Maldonado JA, Miyazawa Y, Cuitiño AM, Schaffner DW, Karwe M. 2016. Numerical

simulation of stress distribution in heterogeneous solids during high pressure processing. *Food Res Int.* 84:76-85.

45. Quinto EJ, Marín JM, Schaffner DW. 2016. Effect of the competitive growth of *Lactobacillus sakei* MN on the growth kinetics of *Listeria monocytogenes* Scott A in model meat gravy. *Food Control.* 63:34-45.
46. de Souza G. T., de Carvalho R. J., de Sousa J. P., Tavares J. F., Schaffner D., de Souza E. L., and Magnani M. 2016. Effects of the Essential Oil from *Origanum vulgare* L. on Survival of Pathogenic Bacteria and Starter Lactic Acid Bacteria in Semihard Cheese Broth and Slurry. *J Food Prot.* 79:246-52.
47. Maffei D. F., Sant'Ana A. S., Monteiro G., Schaffner D. W., and Franco B. D. 2016. Assessing the effect of sodium dichloroisocyanurate concentration on transfer of *Salmonella enterica* serotype Typhimurium in wash water for production of minimally processed iceberg lettuce (*Lactuca sativa* L). *Lett Appl Microbiol.* 62, 444 - 451.
48. Ding, T., Y. -Y. Yu, D. W. Schaffner, S. -G. Chen, X. -Q. Ye, and D. -H. Liu. 2016. Farm to consumption risk assessment for *Staphylococcus aureus* and staphylococcal enterotoxins in fluid milk in China. *Food Control.* 59: 636-643.
49. Jensen, D. A., and D. W. Schaffner. 2015. Quantitative analysis of recommendations made in handwashing signs. *Food Prot. Trends.* 35(4):270-279.
50. Buchanan, R. L., and D. Schaffner. 2015. FSMA: Testing as a tool for verifying preventive controls. *Food Protection Trends.* 35(3): 228-237.
51. Grove, S. F., A. Suriyanarayanan, B. Puli, H. Zhao, M. Li, D. Li, D. W. Schaffner, and A. Lee. 2015. Norovirus cross-contamination during preparation of fresh produce. *Int. J. Food. Microbiol.* 198C: 43-49.
52. Møller C. O. A., M. J. Nauta, D. W. Schaffner, P. Dalgaard, B. B. Christensen, and T. B. Hansen. 2015. Risk assessment of *Salmonella* in Danish meatballs produced in the catering sector. *Int. J. Food Microbiol.* 196: 109–125.
53. Jensen, D. A., L. M. Friedrich, L. J. Harris, M. D. Danyluk, and D. W. Schaffner. 2015. Cross Contamination of *Escherichia coli* O157:H7 Between lettuce and wash water during home-scale washing. *Food Microbiol.* 46: 428-433.
54. Mohr, T. B., V. K. Juneja, H. H. Thippareddi, D. W. Schaffner, P. A. Bronstein, M. Silverman, and L. V. Cook. 2015. Assessing the performance of *Clostridium perfringens* cooling models for cooked, uncured meat and poultry products. *J. Food Prot.* 78:1512-1526.
55. Schaffner, D. W., L. G. Brown, D. Ripley, D. Reimann, N. Koktavy, H. Blade, and D. Nicholas. 2015. Quantitative data analysis to determine best food cooling practices in U.S. restaurants. *J. Food Prot.* 78:778-783.
56. Jensen, D. A., M. D. Danyluk, L. J. Harris, and D. W. Schaffner. 2015. Quantifying the effect of

hand wash duration, soap use, ground beef debris, and drying methods on the removal of *Enterobacter aerogenes* on hands. J. Food Prot. 78:685-690.

57. Lieberman, V. M., I. Y. Zhao, D. W. Schaffner, M. D. Danyluk, and L. J. Harris. 2015. Survival or growth of inoculated *Escherichia coli* O157:H7 and *Salmonella* on yellow onions (*Allium cepa*) under conditions simulating food service and consumer handling and storage. J. Food. Prot. 78:42-50.
58. Karthikeyan JS, Desai KM, Salvi D, Bruins R, Schaffner DW, Karwe MV. 2015. Effect of temperature abuse on frozen army rations: Part 2: Predicting microbial spoilage. Food Res Int. 76:587-594.
59. Khaksar, R., T. Carlson, D. W. Schaffner, M. Ghorashi, D. Best, S. Jandhyala, J. Traverso, and S. Amini. 2015. Unmasking seafood mislabeling in US markets: DNA barcoding as a unique technology for food authentication and quality control. Food Control. 56:71-76.
60. D'Souza, T., M. Karwe, and D. W. Schaffner. 2014. Effect of high hydrostatic pressure on *Salmonella* inoculated into creamy peanut butter with modified composition. J. Food. Prot. 77: 1664-1668.
61. Farakos, S.M.S, Schaffner, D.W. and Joseph F. Frank. 2014. Predicting Survival of *Salmonella* in Low-Water Activity Foods: An Analysis of Literature Data. Journal of Food Protection. 77(9): 1448-1461.
62. McConnell, J.A and D.W. Schaffner. 2014. Validation of mathematical models for *Salmonella* growth in raw ground beef under dynamic temperature conditions representing loss of refrigeration. Journal of Food Protection. 77(7):1110–1115.
63. Schaffner, D. W., J. P. Bowman, D. J. English, G. E. Fischler, J. L. Fuls, J. F. Krowka, and F. H. Kruszewski. 2014. Quantitative microbial risk assessment of antibacterial hand hygiene products on risk of shigellosis. J. Food. Prot. 77:574-582.
64. Shieh, Y. C., M. L. Tortorello, G. J. Fleischman, D. Li, and D. W. Schaffner. 2014. Tracking and modeling norovirus transmission during mechanical slicing of globe tomatoes. Int. J. Food. Microbiol. 180C:13-18.
65. Zimmermann, M., D. A. Longhi, D. W. Schaffner, and G. M. Aragão. 2014. Predicting *Bacillus coagulans* spores inactivation in tomato pulp under nonisothermal heat treatments. J. Food. Sci. 79:M935-M940.
66. Sant'Ana, A.S., Franco B.D.G.M. and D.W. Schaffner. 2014. Risk of infection with *Salmonella* and *Listeria monocytogenes* due to consumption of ready-to-eat leafy vegetables in Brazil. Food Control. 42: 1-8.
67. Liu J, Guan X, Schaffner DW. 2014. Prediction of the Growth Behavior of *Aeromonas hydrophila* Using a Novel Modeling Approach: Support Vector Machine. J Food Safety. 34:292-299.
68. Danyluk, M.D, Friedrich, L.M. and D.W. Schaffner. 2014. Modeling the growth of *Listeria*

monocytogenes on cut cantaloupe, honeydew and watermelon. *Food Microbiology*. 38: 52-55.

69. Santillana Farakos, S.F., Frank, J.F. and D.W. Schaffner. 2013. Modeling the Influence of Temperature, Water Activity and Water Mobility on the Persistence of *Salmonella* in Low-Moisture Foods. *International Journal of Food Microbiology*. 166: 280–293.
70. Jensen, D.A., L.M. Friedrich, L.J. Harris, M.D. Danyluk, and D.W. Schaffner. 2013. Quantifying transfer rates of *Salmonella* and *Escherichia coli* O157:H7 between fresh-cut produce and common kitchen surfaces. *J. Food Protection*. 76(9): 1530-1538.
71. Alali, W. and D.W. Schaffner. 2013. Relationship between *Listeria monocytogenes* and *Listeria* spp. in seafood processing plants. *Journal of Food Protection*. 76(7): 1279-1282.
72. Schaffner, D. W. 2013. Utilization of mathematical models to manage risk of holding cold food without temperature control. *J. Food. Prot.* 76:1085-1094.
73. Zimmermann, M., S. Miorelli, D. W. Schaffner, and G. M. Aragão. 2013. Comparative effect of different test methodologies on *Bacillus coagulans* spores inactivation kinetics in tomato pulp under isothermal conditions. *Int. J. Food Sci. Technol.* 48:1722-1728.
74. Zimmermann, M. Schaffner, D.W, and G.M.F. Aragão. 2013. Modeling the inactivation of *Bacillus coagulans* spores in tomato pulp from the combined effect of high pressure and moderate temperature. *LWT - Food Science and Technology*. 53(1): 107–112.
75. McEgan, R., G. Mootian, L. D. Goodridge, D. W. Schaffner, and M. D. Danyluk. 2013. Predicting *Salmonella* populations from biological, chemical, and physical indicators in Florida surface waters. *Appl. Environ. Microbiol.* 79(13): 4094–4105.
76. Li, D., Friedrich, L., Danyluk, M.D., Harris, L.J. and D.W. Schaffner. 2013. Development and validation of a mathematical model for growth of pathogens in cut melons. *J. Food Protection*. 6: 953-958.
77. Mathur, P. and D.W. Schaffner. 2013. The Effect of Lime Juice on *Vibrio parahaemolyticus* and *Salmonella enterica* Inactivation During the Preparation of the Raw Fish Dish Ceviche. *Journal of Food Protection*. 6: 1027-1030.
78. Quick, V., K. W. Corda, B. Chamberlin, D. W. Schaffner, and C. Byrd-Bredbenner. 2013. Ninja Kitchen to the Rescue: Evaluation of a food safety education game for middle school youth. *British Food Journal*. 115(5): 686-699.
79. Zhao, X, D.W. Schaffner and T. Yue. 2013. Quantification of Aflatoxin risk associated with Chinese spices: Point and probability risk assessments for Aflatoxin B1. *Food Control*. 33: 366-377.
80. Schaffner, D.W., R. L. Buchanan, S. Calhoun, M. D. Danyluk, L. J. Harris, D. Djordjevic, R. C. Whiting, B. Kottapalli, and M. Wiedmann. 2013. Issues to consider when setting intervention targets with limited data for low-moisture food commodities: a peanut case study. *J. Food Protection*. 76(2): 360–369.

81. Mootian, G., Flimlin, G.E., Karwe, M., and D.W. Schaffner. 2013. Inactivation of *Vibrio parahaemolyticus* in Hard Clams (*Mercanaria mercanaria*) by High Hydrostatic Pressure (HHP) and the Effect of HHP on the Physical Characteristics of Hard Clam Meat. *J. Food Sci.* 78(2)E251-E257.
82. Vandamm, J.P, Li, D. Harris, L.J. Schaffner, D.W and M. D. Danyluk. 2013. Fate of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* on fresh-cut celery. *Food Microbiology.* 34:151-157.
83. Moshayedi, S., F. Shahraz, D. W. Schaffner, A. Khanlarkhani, S. Shojaee-Aliabadi, M. Shahnia, and R. Khaksar. 2013. In vitro control of *Enterococcus faecalis* by *Zataria multiflora* Boiss, *Origanum vulgare* L and *Mentha pulegium* essential oils. *J. Food. Safety.* 33:327-332.
84. Shahnia, M., Schaffner, D.W., Khanlarkhani, A., Shahraz, F., Radmehr, B., and R. Khaksar. 2012. Modeling the growth of *Escherichia coli* under the effects of *Carum copticum* essential oil, pH, temperature, and NaCl using Response Surface Methodology. *Journal of Food Safety.* 32(4): 415-425.
85. Harris, L. J., J. Bender, E. A. Bihn, T. Blessington, M. D. Danyluk, P. Delaquis, L. Goodridge, A. M. Ibekwe, S. Ilic, K. Kniel, J. T. LeJeune, D. W. Schaffner, D. Stoeckel, and T. V. Suslow. 2012. A framework for developing research protocols for evaluation of microbial hazards and controls during production that pertain to the quality of agricultural water contacting fresh produce that may be consumed raw. *J. Food Protection.* 75:2251-2273.
86. Boyce, J.M., DuPont, H.L., Massaro, J., Sack, D., and D. W. Schaffner. 2012. An expert panel report of a proposed scientific model demonstrating the effectiveness of antibacterial handwash products. *American Journal of Infection Control.* 40: 742-749.
87. Sant'Ana, A.S, Franco, B.D.G.M. and D.W. Schaffner. 2012. Modeling the growth rate and lag time of different strains of *Salmonella enterica* and *Listeria monocytogenes* in ready-to-eat lettuce. *Food Microbiology.* 30: 267-273.
88. Abbot, J.M., Policastro, P., Bruhn, C., Schaffner, D., and Byrd-Bredbenner, C. 2012. Development and Evaluation of a University Campus-based Food Safety Media Campaign for Young Adults. *Journal of Food Protection.* 75(6): 1117–1124.
89. Lambertini, E., Danyluk, M.D., Schaffner, D.W., Winter C.K., and L.J. Harris. 2012. Risk of salmonellosis from consumption of almonds in the North American market. *Food Research International.* 45(2): 1166–1174.
90. D'souza, T., Karwe, M. and D.W. Schaffner. 2012. Effect of High Hydrostatic Pressure and Pressure Cycling on a Pathogenic *Salmonella enterica* Serovar Cocktail Inoculated into Creamy Peanut Butter. *Journal of Food Protection.* 75: 169–173.
91. Montville, R. and D.W. Schaffner. 2011. A Meta-Analysis of the Published Literature on the Effectiveness of Antimicrobial Soaps. *Journal of Food Protection.* 74: 1875–1882.

92. Enache, E., Mathusa, E.C., Elliott, P.H., Black, D.G., Chen, Y., Scott, V.N., and D.W. Schaffner. 2011. Thermal Resistance Parameters for Shiga Toxin-Producing *Escherichia coli* in Apple Juice. *Journal of Food Protection*. 74(8): 1231-123.
93. Narwankar, S.P, G.E. Flimlin, D.W. Schaffner, B. J. Tepper, M.V. Karwe. 2011. Microbial safety and consumer acceptability of high-pressure processed hard clams (*Mercenaria mercenaria*). *Journal of Food Science*. (76): M375–M380.
94. Nummer, B.A, D. W. Schaffner, A. M. Fraser, and E. L. Andress. 2011. Current food safety issues of home-prepared vegetables and herbs stored in oil. *Food Protection Trends*. (31): 336-342).
95. Danyluk, M.D. and D.W. Schaffner. 2011. Quantitative assessment of the microbial risk of leafy greens from farm to consumption: preliminary framework, data, and risk estimates. *Journal of Food Protection*. 74(5): 700–708).
96. Pan, W. and D.W. Schaffner. 2010. Modeling the growth of *Salmonella* in cut red round tomatoes as a function of temperature. *Journal of Food Protection*. 73(8): 1502–1505).
97. Byrd-Bredbenner, C., Abbot, J., Schaffner, D.W. 2010. How food safe is your home kitchen? a self-directed home kitchen audit. *Journal of Nutrition Education and Behavior*. 42(4): 286-289.
98. Ades G., Brooks S., Engeljohn D., Freier T., Garrett S., Glass K., Harris L., Schaffner D., Scott J., and Zink D. 2010. Parameters for determining inoculated pack/challenge study protocols. *Journal of Food Protection*, 73(1): 140-202.
99. Hartnett, E., G.M. Paoli, and D.W. Schaffner. 2009. Modeling the public health system response to a terrorist event in the food supply. *Risk Analysis*, 29(11) 1506-1520. Available Online soon.
100. Dominguez, S.A. and D.W. Schaffner. 2009. Survival of *Salmonella* in Processed Chicken Products during Frozen Storage. *Journal of Food Protection*, 72(10) 2088–2092. Available Online soon.
101. Maurer Abbot, J., Byrd-Bredbenner, C., Schaffner, D., Bruhn, C., Blalock, L. 2009. Comparison of food safety cognitions and self-reported food handling behaviors with observed food safety behaviors of young adults. *European Journal of Clinical Nutrition*. 63, 572–579. Available Online soon.
102. Shrestha, S., Schaffner, D.W. and Nummer, B.A. 2009. Sensory quality and food safety of boneless chicken breast portions thawed rapidly by submersion in hot water. *Food Control*, 20 (8) 706-708.
103. Bailar III, J.C., Hardin, M.D., Hedberg, C., Jaykus, L.-A., Lejeune, J., Meng, J., Ross, W.H., Schaffner, D.W., and Wiedmann, M. 2009. Letter Report on the Review of the Food Safety and Inspection Service Proposed Risk-Based Approach to and Application of Public-Health Attribution. Committee for Review of the Food Safety and Inspection Service Risk-Based Approach to Public-Health Attribution, National Research Council. ISBN: 0-309-13844-2, 54 pages.

104. Bowers J., Buchanan R., Christensen B., Fazil A., Frey C., Havelaar A., Kelly L., Lo Fo Wong D., Nasinyama G., Nauta M., Nielson N., Norrung B., Paoli G., Powell M., Roberts T., Schaffner D., Sommer H., Vose D., Wooldridge M., Yoe C. 2009. Risk Characterization of Microbiological Hazards in Food: Guidelines. FAO/WHO [Food and Agriculture Organization of the United Nations/World Health Organization]. Microbiological Risk Assessment Series No. 17. Rome. 142pp.
105. R. Newsome, N. Tran, G.M. Paoli, L.A. Jaykus, B. Tompkin, M. Miliotis, T. Ruthman, E. Hartnett, F.F. Busta, B. Petersen, F. Shank, J. McEntire, J. Hotchkiss, M. Wagner, D.W. Schaffner. 2009. Development of a Risk-Ranking Framework to Evaluate Potential High-Threat Microorganisms, Toxins, and Chemicals in Food. *Journal of Food Science*. 74(2)R39-R45. Available Online soon.
106. Corradini, M.G., M.D. Normand, C. Newcomer, D.W. Schaffner and M. Peleg. 2009. Extracting Survival Parameters from Isothermal, Isobaric and “Iso-concentration” Inactivation Experiments by the “Three End Points Method”. *Journal of Food Science*. 74(1)R1-R11. Available Online soon.
107. Dominguez, S.A. and D.W. Schaffner. 2008. Modeling the growth of *Salmonella* in raw poultry stored under aerobic conditions. *Journal of Food Protection*. 71(12) 2429–2435.
108. Christensen B., Ebel E., Egan K., Fazil A., French N., Gelli D., Gorris L., Hartnett E., Hogue A., Karunasagar I., Kasuga F., Kelly L., Liu X., Marshall D., Nasinyama G., Nauta M., Norrung B., Osaka K., Ross T., Schaffner D., Schlosser W., Vanderlinde P., Whiting R., and Wooldridge M. 2008. Exposure assessment of microbiological hazards in foods: Guidelines. FAO/WHO [Food and Agriculture Organization of the United Nations/World Health Organization]. Microbiological Risk Assessment Series No. 7. Rome. 92pp.
109. Byrd-Bredbenner, C., J.M. Abbot, V. Wheatley, D. Schaffner, C. Bruhn, and L. Blalock. 2008. Risky Eating Behaviors of Young Adults—Implications for Food Safety Education. *Journal of the American Dietetic Association*. 108:549-552.
110. Dominguez, S.A. and D.W. Schaffner. 2007. Development and validation of a mathematical model to describe the growth of *Pseudomonas* spp. in raw poultry stored under aerobic conditions. *International Journal of Food Microbiology*. 120: 287-295.
111. Liu, B and D.W. Schaffner. 2007. Mathematical modeling and assessment of microbial migration during the alfalfa sprouting process in a non-uniformly contaminated seed batch, using *Enterobacter aerogenes* as a surrogate for *Salmonella* Stanley. *Journal of Food Protection*. 70(11): 2602-2605.
112. Burnham, G.M. Ingham, S.C., Fanslau, M.A, Ingham, B.H. Norback, J.P. and Schaffner, D.W. 2007. Using Predictive Microbiology to Evaluate Risk and Reduce Economic Losses Associated with Raw Meats and Poultry Exposed to Temperature Abuse. US Army Medical Department (AMEDD) Journal. PB8-07-7/8/9: 57-65.
113. Smith-Simpson, S, M.G. Corradini, M.D. Normand, M. Peleg and D.W. Schaffner. 2007. Estimating Microbial Growth Parameters from Non-Isothermal Data: A Case Study with *Clostridium perfringens*. *International Journal of Food Microbiology*. 118: 294-303.

114. Byrd-Bredbenner, C., Maurer, J., Wheatley, V., Schaffner, D., Bruhn, C., Blalock, L. Food Safety Self-Reported Behaviors and Cognitions of Young Adults: Results of a National Study. 2007. *Journal of Food Protection*. 70(8):1917-1926.
115. Byrd-Bredbenner, C., Wheatley, V., Schaffner, D., Bruhn, C., Blalock, L., and Maurer, J. 2007. Development and Implementation of a Food Safety Knowledge Instrument. *Journal of Food Science Education*. 6(3):46-55.
116. Byrd-Bredbenner, C., Wheatley, V., Schaffner, D.W., Bruhn, C., Blaylok, L., and Maurer, J. 2007. Development of Food Safety Psychosocial Questionnaires for Young Adults. *Journal of Food Science Education*. 6: 30-37.
117. Ingham, S.C., Fanslau, M.A, Burnham, G.M. Ingham, B.H. Norback, J.P. and Schaffner, D.W. 2007. Predicting Pathogen Growth during Short-Term Temperature Abuse of Raw Pork, Beef and Poultry Products: Use of an Isothermal-Based Predictive Tool. *Journal of Food Protection*. 70(6): 1445-1456.
118. Rho, M-J and D.W. Schaffner. 2007. Microbial risk assessment of staphylococcal food poisoning in Korean kimbab. *International Journal of Food Microbiology*. 116: 332–338.
119. Liu, B and D.W. Schaffner. 2007. Quantitative analysis on the growth of *Salmonella* Stanley during alfalfa sprouting and evaluation of *Enterobacter aerogenes* as its surrogate. *Journal of Food Protection* 70(2) 316-322.
120. Schaffner, D.W. and K.M. Schaffner. 2007. Management of risk of microbial cross contamination from uncooked frozen hamburgers by alcohol-based hand sanitizer. *Journal of Food Protection* 70(1) 109-113.
121. Schaffner, D.W. 2006. Modeling the public health system response to a terrorist event. *Minnesota Journal of Law, Science & Technology*. 8(1): 225-236.
122. Danyluk, M.D., Harris, L.J. and Schaffner, D.W. 2006. Monte Carlo simulations assessing the risk of salmonellosis from consumption of almonds. *Journal of Food Protection* 69(7) 1594–1599.
123. De Siano, T., Padhi, S., Schaffner, D.W. and Montville, T.J. 2006. Growth characteristics of virulent *Bacillus anthracis* and potential surrogate strains. *Journal of Food Protection* 69(7) 1720-1723.
124. Jaykus, L, S. Dennis, D. Bernard, H.G. Claycamp, D. Gallagher, A.J. Miller, M. Potter, M. Powell, D. Schaffner, M.A. Smith, T. Ten Eyck. 2006. Using Risk Analysis to Inform Microbial Food Safety Decisions. Issue Paper 31. CAST, Ames, Iowa.
125. Engeljohn, D., Beuchat, L., Freier, T., Harris, L., Kowalczyk, B., Mazzotta, A., Schaffner, D., Scott, V. and Thompson, S. Response to the Questions Posed by the Food Safety and Inspection Service Regarding Consumer Guidelines for the Safe Cooking of Poultry Products. *Journal of Food Protection*. 70(1): 251-260.

126. Lakshmanan, C and Schaffner, D.W. 2006. Understanding and Controlling Microbiological Contamination of Beverage Dispensers in University Foodservice Operations. *Food Protection Trends* 26:27-31.
127. Zhao, L., Montville, T.J. and Schaffner, D.W. 2006. Evidence for quorum sensing in *Clostridium botulinum* 56A. *Letters in Applied Microbiology*. 42:54-58.
128. Montville, T.J., Dengrove, R., De Siano, T., Bonnet, M. and Schaffner, D.W. 2005. Thermal resistance of spores from virulent strains of *Bacillus anthracis* and potential surrogates. *Journal of Food Protection*. 68(11): 2362-2366.
129. Filho, G.C.S, Penna, T.C.V and Schaffner, D.W. 2005. Microbiological quality of vegetable proteins during the preparation of a meat analog. *Italian Journal of Food Science*. 17(3): 269-284.
130. Montville, R. I. and Schaffner, D.W. 2005. Monte Carlo simulation of pathogen behavior during the sprout production process. *Applied and Environmental Microbiology*. 71(2): 746–753.
131. Smith-Simpson, S. and Schaffner, D.W. 2005. The development of a model to predict growth of *Clostridium perfringens* in cooked beef during cooling. *Journal of Food Protection*. 68(2): 336–341.
132. Stewart, C.M., Cole, M.B. Legan, J.D. Slade, L and Schaffner, D.W. 2005. Solute-specific effects of osmotic stress on *Staphylococcus aureus*. *Journal of Applied Microbiology*. 98: 193–202.
133. Schaffner, D.W. 2004. Mathematical frameworks for modeling *Listeria* cross-contamination in food processing plants. *Journal of Food Science* 69(6):R155-159.
134. Smith, S., Juneja, V. and Schaffner, D.W. 2004. The influence of several methodological factors on the growth of *Clostridium perfringens* in cooling rate challenge studies. *Journal of Food Protection* 67(6): 1133-1137.
135. Smith, S, and Schaffner, D.W. 2004. Evaluation of predictive models for *Clostridium perfringens* growth during cooling. *Journal of Food Protection* 67(6): 1128-1132.
136. Smith, S, and Schaffner, D.W. 2004. Evaluation of a *Clostridium perfringens* predictive model developed under isothermal conditions in broth to predict growth in ground beef during cooling. *Applied and Environmental Microbiology* 70(5): 2728–2733.
137. Montville, R. I. and Schaffner, D.W. 2004. Analysis of published sprout seed disinfection studies shows treatments are highly variable. *Journal of Food Protection*. 67(4):758–765.
138. Schaffner, D.W., Sithole, S. and R. Montville. 2004. Use of microbial modeling and Monte Carlo simulation to determine performance criteria for bacterial populations on plastic cutting boards in use in foodservice kitchens. *Food Protection Trends*. 24(1): 14-19.
139. Montville, R. and Schaffner, D.W. 2004. Statistical distributions describing microbial quality of surfaces and foods in foodservice operations. *Journal of Food Protection*. 67(1): 162–167.

140. Montville, R. I. and Schaffner, D.W. 2003. Inoculum size influences bacterial cross contamination rates between surfaces. *Applied and Environmental Microbiology*. 69: 7188–7193.
141. Schaffner D.W., McEntire, J., Duffy, S., Montville, R. and S. Smith. 2003. Monte Carlo simulation of the shelf life of pasteurized milk as affected by temperature and initial concentration of spoilage organisms. *Food Protection Trends*: 23(12): 1014-1021.
142. Smith, S. Dunbar, M., Tucker D. and Schaffner, D.W. 2003. Efficacy of a commercial produce wash on bacterial contamination of lettuce in a foodservice setting. *Journal of Food Protection* 66(12): 2359–2361.
143. Montville, R., Smith, S. Perdomo, P. Nitzsche, P.J. and Schaffner, D.W. 2003. Potential for bacterial growth on the fresh cut tropical squash, calabaza (*Curcubita moschata*), during storage. *Journal of Food Safety* 23:159-166.
144. Stewart, C.M., Cole, M.B. and Schaffner, D.W. 2003. Managing the Risk of Staphylococcal Food Poisoning from Cream-filled Baked Goods using Food Safety Objectives. *Journal of Food Protection*. 66(7) 1310–1325.
145. Mattick, K, Durham, K., Domingue, G., Jørgensen, F. Sen, M., Schaffner D.W. and Humphrey, T. 2003. The survival of foodborne pathogens during domestic washing-up and subsequent transfer onto washing-up sponges, kitchen surfaces and food. *International Journal of Food Microbiology*. 85: 213-226.
146. Vora, P., Senecal, A. and Schaffner, D.W. 2003. Survival of *Staphylococcus aureus* ATCC 13565 in intermediate moisture foods is highly variable. *Risk Analysis* 23(1): 229-236.
147. Zhao, L. Montville, T.J. and Schaffner, D.W. 2003. Computer simulation of the behavior of *Clostridium botulinum* 56A spores at low spore concentrations. *Applied and Environmental Microbiology* 69(2): 845–85.
148. Busta, F.F., Bernard, D.T., Gravani, R.B., Hall, P., Pierson, M.D., Prince, G., Schaffner, D.W., Swanson, K.M.J., Woodward, B. and Yiannas, F. 2003 Evaluation and definition of potentially hazardous foods. *Comprehensive Reviews in Food Science and Food Safety* (2S) 1-109).
149. Ng, T.M, Viard, E., Caipo, M.L. Duffy, S and Schaffner, D.W. 2002. Expansion and Validation of a Predictive Model for the Growth of *Bacillus stearothermophilus* in Military Rations. *Journal of Food Science*, 67(5): 1872-1878.
150. Duffy, S and Schaffner, D.W. 2002. Monte Carlo Simulation of the ` of Contamination of Apples with *Escherichia coli* O157:H7. *International Journal of Food Microbiology*, 78(3): 245-255.
151. Zhao, L. Montville, T.J. and Schaffner, D.W., 2002. Time-to-detection, percent-growth-positive and maximum growth rate models for *Clostridium botulinum* 56A at include multiple temperatures. *International Journal of Food Microbiology*, 77(3): 187-197.
152. Caipo, M.L., Duffy, S. Zhao, L. and Schaffner, D.W. 2002. *Bacillus megaterium* spore germination is influenced by inoculum size, *Journal of Applied Microbiology*, 92(5): 879-884.

153. Battey, A.S., Duffy, S. and Schaffner, D.W. 2002. Modeling yeast spoilage in cold-filled ready to drink beverages by *Saccharomyces cerevisiae*, *Zygosaccharomyces bailii* and *Candida lipolytica*, Applied and Environmental Microbiology. 68(4): 1901–1906.
154. Stewart, C.M., Cole, M.B., Legan, D., Slade, L., Vandeven, M.H. and Schaffner, D.W. 2002. *Staphylococcus aureus* Growth Boundaries: Moving Towards Mechanistic Predictive Models Based on Solute-Specific Effects. Applied and Environmental Microbiology. 68(4): 1864-1871.
155. Montville, R., Chen, Y. and Schaffner, D.W., 2002. Risk assessment of handwashing efficacy using literature and experimental data. International Journal of Food Microbiology 73: 305-313.
156. Battey, A.S., Duffy, S. and Schaffner, D.W. 2001. Modeling mold spoilage in cold-filled ready to drink beverages by *Aspergillus niger* and *Penicillium spinulosum*, Food Microbiology. 18(5): 521-529.
157. Llaudes, M.K., Zhao, L., Duffy, S. and Schaffner, D.W. 2001. Simulation and modeling of the effect of small inoculum size on time to spoilage by *Bacillus stearothermophilus*. Food Microbiology 18(4):395-405.
158. Battey A.S. and Schaffner, D.W. 2001. Modeling bacterial spoilage in cold-filled ready to drink beverages by *Acinetobacter calcoaceticus* and *Gluconobacter oxydans*. Journal of Applied Microbiology. 91(2):237-24.
159. Elliott, P.H. and Schaffner, D.W. 2001. Germination, growth, and toxin production of nonproteolytic *Clostridium botulinum* as affected by multiple barriers. Journal of Food Science 66(4) 575-579.
160. Zhao, L., Chen, Y., and Schaffner, D.W. 2001. Comparison of logistic and linear regression in modeling percentage data. Applied and Environmental Microbiology. 67(5) 2129-2135.
161. Montville, R., Chen, Y., and Schaffner, D.W. 2001. Glove barriers to bacterial cross-contamination. Journal of Food Protection. 64(6), 845–849.
162. Duffy, S and D.W. Schaffner. 2001. Modeling the survival of *Escherichia coli* O157:H7 in apple cider using probability distribution functions for quantitative risk assessment. Journal of Food Protection. 64(5): 599-605.
163. Chen, Y., Jackson, K.M. Chea, F.P. and Schaffner, D.W. 2001. Quantification and variability analysis of bacterial cross-contamination rates in the kitchen. Journal of Food Protection. 64(1):72-80.
164. Stewart, C.M, Cole, M.B., Legan J.D. Slade, L., Vandeven, M.H. and D.W. Schaffner. 2001. Modeling the growth boundary of *Staphylococcus aureus* for risk assessment purposes. Journal of Food Protection. 64(1):51-57.

165. Uljas, H.E., Schaffner, D.W. Duffy, S.M., Zhao, L. and Ingham, S.C. 2001. Modeling of combined processing steps for reducing *Escherichia coli* O157:H7 populations in apple cider. *Applied and Environmental Microbiology*. 67(1):133-141.
166. Zhao, L., Montville, T.J., and Schaffner, D.W. 2001. Inoculum size of *Clostridium botulinum* 56A spores influences time-to-detection and percent growth-positive samples. *Journal of Food Science*. 65(8):1369-1375.
167. Barbosa-Canovas, G.V., Schaffner, D.W., Pierson, M.D., and Zhang, Q.H. 2000. Oscillating magnetic fields. *Journal of Food Science Supplement*. 65:86-89.
168. Barbosa-Canovas, G.V., Schaffner, D.W., Pierson, M.D., and Zhang, Q.H. 2000. Pulsed x-rays. *Journal of Food Science Supplement*. 65:96-97.
169. Barbosa-Canovas, G.V., Schaffner, D.W., Pierson, M.D., and Zhang, Q.H. 2000. Pulsed light technology. *Journal of Food Science Supplement*. 65:82-85.
170. Barbosa-Canovas, G.V., Pierson, M.D., Zhang, Q.H., and Schaffner, D.W. 2000. Pulsed electric fields. *Journal of Food Science Supplement*. 65:65-79.
171. Barbosa-Canovas, G.V., Zhang, Q.H., Pierson, M.D., and Schaffner, D.W. 2000. High voltage arc discharge. *Journal of Food Science Supplement*. 65:80-81.
172. Duffy, S., Churey, J., Worobo, R.W. and Schaffner, D.W. 2000. Analysis and modeling of the variability associated with UV inactivation of *Escherichia coli* in apple cider. *Journal of Food Protection*. 63:1587–1590.
173. Chea, F.P., Chen, Y., Montville T. J., and Schaffner, D. W. 2000. Modeling the germination kinetics of *Clostridium botulinum* 56A spores as affected by temperature, pH and sodium chloride. *Journal of Food Protection*. 63:1071-1079.
174. Schaffner, D.W., Ross, W.H. and Montville, T.J. 1998. Analysis of the Influence of Environmental Parameters on *Clostridium botulinum* Time-to-toxicity Using Three Modeling Approaches. *Applied and Environmental Microbiology*. 64:4416-4422.
175. Schaffner, D.W. 1998. A Predictive Microbiology Gedanken Experiment. *Food Microbiology*. 15: 185-189.
176. Ng, T.M. and Schaffner, D.W. 1997. Mathematical Models for the Effects of pH, Temperature, and Sodium Chloride on the Growth of *Bacillus stearothermophilus* in Salty Carrots. *Applied and Environmental Microbiology*. 63: 1237-1243.
177. Vessoni Penn, T.C., Schaffner, D. W., Abe, L.E. and Machoshvili, I.A. 1996. Inactivation of Brazilian wild type and enterotoxigenic *Escherichia coli* by chlorine. *Journal of Industrial Microbiology* 16 57-61.

178. Buckalew, J.J., Schaffner, D.W., and Solberg, M. 1996. Surface Sanitation and Microbiological Food quality of a University Foodservice Operation¹. *Journal of Foodservice Systems* 9: 25-39.
179. Schaffner, Donald W. 1995. The Application of the WLF Equation to Predict Lag Time as a Function of Temperature for Three Psychrotrophic Bacteria. *International Journal of Food Microbiology* 27: 107-115.
180. Blystick-McKenna, Denise N., and Schaffner, Donald W. 1994. Prediction of Most Probable Number of *Listeria monocytogenes* using a Generalized Linear Model and a Modified FDA *Listeria* Isolation Method. *Journal of Food Protection* 57(12) 1052-105.
181. Schaffner, Donald W. 1994. The Application of a Statistical Bootstrapping Technique to Calculate Growth Rate Variance for Modelling Psychrotrophic Pathogen Growth. *International Journal of Food Microbiology* 24 309-314.
182. Dever, F., Schaffner, D.W. and Slade, P.J. 1993. Methods for the Detection of Foodborne *Listeria monocytogenes* in the United States. *Journal of Food Safety*, 15(4) 263-293,
183. Alber, S.A. and Schaffner, D.W. 1993. New Modified Square Root and Schoolfield Models for Predicting Bacterial Growth Rate as a Function of Temperature. *Journal of Industrial Microbiology*, 12 206-210.
184. Duh Y.-H. and Schaffner, D.W. 1993. Modeling the Effect of Temperature on the Growth Rate and Lag time of *Listeria innocua* and *Listeria monocytogenes*. *Journal of Food Protection*, 56(3):205-210.
185. Alber, S.A. and Schaffner, D.W. 1992. Evaluation of Data Transformations Commonly Used with the Square Root and Schoolfield Models for Bacterial Growth. *Applied and Environmental Microbiology*, 58(10):3337-3342.
186. Schaffner, D.W. and Toledo, R.T. 1992. Cellulase Production in Continuous Culture by *Trichoderma reesei* on Xylose-Based Media. *Biotechnology and Bioengineering* 39: 865-869.
187. Schaffner, D.W., and Toledo, R.T. 1991. Cellulase Production by *Trichoderma reesei* when Cultured on Xylose Based Media Supplemented with Sorbose. *Biotechnology and Bioengineering*, 37: 12-16.
188. Solberg, M., Buckalew, J.J., Chen, C.W., Schaffner, D.W., O'Neil, K., McDowell, J., Post, L.S., and Boderck, M. 1990. Microbial Safety Assurance System for Foodservice Facilities. *Food Technology*, 44: 68-73.
189. Schaffner, D.W., and Beuchat, L.R. 1986. Functional Properties of Freeze-Dried Powders of Unfermented and Fermented Aqueous Extracts of Legume Seeds. *Journal of Food Science*, 51(3):629-633.

¹ This paper won the Don Paul Smith award for the most outstanding paper published in volume 9 of the *Journal of Foodservice Systems*.

190. Schaffner, D.W., and Beuchat, L.R. 1986. Fermentation of Aqueous Plant Seed Extracts. *Applied and Environmental Microbiology*, 51(5):1072-1076.
191. Schaffner, D.W., Beuchat, L.R. and Chiou, R.Y.-Y. 1985. Fermentation of Aqueous Extracts of Peanuts with *Lactobacillus bulgaricus* in a Semi-continuous Stirred Tank Reactor. *Food Microbiology*, 2:249-254.

WORKS IN PROGRESS – PEER REVIEWED WORKS

IN PRESS

ACCEPTED

RESEARCH PUBLICATIONS (NOT REFEREED)

1. Schaffner, D. W., and H. L. Drake. 2014. Botulinum Neurotoxin Subtype A4 Originating from Nontoxicogenic *Clostridium botulinum*. *Appl. Environ. Microbiol.* 80:7131-7132.
2. Schaffner, D.W. 2013. Using predictive models and quantitative microbial risk assessment to understand and manage food safety risks. *Alimentos Hoy*. 21(28): 3-12.
3. Wang, H.H. and D.W. Schaffner. 2011. Antibiotic resistance: how much do we know and where to go from here? *Applied and Environmental Microbiology*. doi:10.1128/AEM.06565-11
4. Juneja, V.K. and D.W. Schaffner. 2011. Editorial. *Food Microbiology* 28:629–630.
5. Schaffner, D.W. 2010 The application of microbial risk assessment principles to understanding and managing microbial hazards in foods: a case study with *Salmonella* in dry foods. *Microbiologist*. 11(3): 26-29.
6. Dominguez S.A., Schaffner D.W. 2010. Salmonella Survives During Frozen Storage of Processed Chicken Products. September 2010. Available from URL: <http://www.feedinfo.com>
7. Burnham, G.M, D.W. Schaffner and S.C. Ingham. 2008. Predict Safety: Validated predictive microbiology tools can enhance HACCP systems. *Food Quality*. 15(2):14-22.
8. Schaffner, D.W. 2004. Accessing and managing the best data available. FAO/WHO Electronic Forum on the provision of scientific advice to Codex Alimentarius and member countries. 7 pages. (100% idea/plan, 100% research, 100% writing).
9. Schaffner, D.W. 2003. Challenges in cross contamination modelling in home and food service settings. *Food Australia*. 55: 583-586. (100% idea/plan, 100% research, 100% writing).
10. Duffy, S. and Schaffner D.W. 2001. A Quantitative Risk Assessment Approach to Controlling *Escherichia coli* O157:H7 in Apple Cider. *Fruit Processing*. 11(3):86-88. (50% idea/plan, 10% research, 25% writing).

11. Schaffner, D.W. and Chen, Y. 2001. Microbial Modeling and Quantitative Risk Assessment. *National Food Processors Association Journal*. January: 12-16. (50% idea/plan, 50% research, 50% writing).
12. Schaffner, D.W. 1999. Understanding food safety risks through quantitative risk assessment. *Journal of the Association of Food and Drug Officials*. 63(1) 8-15. (100% idea/plan, 100% research, 100% writing).
13. Schaffner, D.W. and Labuza, T.P. 1997. Predictive Microbiology: Where are we, and where are we going? *Food Technology*. 51(4) 95-99. (25% idea/plan; 25% research; 75% writing).
14. Dogra, R and Schaffner, D.W. 1993. Determining differences in Microbial Growth Rates Using Regression. *Dairy, Food and Environmental Sanitation*. 13:517-518. (100% idea/plan; 25% research; 90% writing).
15. Bruins, H.B., Elsayed, E.A., Albin, S., Schaffner, D.W., Luxhoj, J., Chen, A., and Wang, S. Quality and Material Tracking Control Plan for CRAMTD Computer Integrated Manufacturing System. Technical Working Paper 75. Combat Ration Advanced Manufacturing Technology Demonstration Project, September 1993.
16. Schaffner, D.W. 1991. Foodservice Sanitation Training Materials: Results of a 1990 Survey. *Food Technology* 45:9, 74-76.

BOOKS AND BOOK CHAPTERS

1. Santillana Farakos, S. M., M. Danyluk, D. Schaffner, R. Pouillot, L. J. Harris, and B. P. Marks. 2017. Modeling and Statistical Issues Related to Salmonella in Low Water Activity Foods. In p. 219-239. *Control of Salmonella and Other Bacterial Pathogens in Low Moisture Foods* Wiley Online Library
2. Smith, S., and Schaffner, D.W. 2012. Indicator organisms in meat, *Encyclopedia of Meat Science*. Elsevier Science, London, UK.
3. Schaffner, D.W. and A.S. Sant'Ana. 2012. Microbiological Food Safety: New Developments in Risk Assessment. *Encyclopedia of Agricultural, Food, and Biological Engineering*.
4. Schaffner, D.W. 2011. Text Box on: Quantitative Microbial Risk Assessment of Foods. In *Food Microbiology: An Introduction, Third Edition* By T.J. Montville, K.R. Matthews, and K.E. Kniel-Tolbert. ASM Press, Washington, DC.
5. Dominguez, S. and Schaffner, D.W. 2010. Microbial growth modeling. *Encyclopedia of Agricultural, Food, and Biological Engineering, 2nd Edition*.
6. Dominguez, S. and Schaffner. 2009. Microbiological Quantitative Risk Assessment. In *Safety of Meat and Processed Meat*. Fidel Toldra (Ed.). ISBN 978-0-387-89025-8, e-ISBN 978-0-387-89026-5, DOI 10.1007/978-0-387-89026-5. 699 p. Springer. NY, NY.

7. Schaffner, D.W. 2007. *Microbial Risk Analysis of Foods* (editor). ASM press. Washington, DC. ISBN: 978-1-55581-461-8, 282 pp.
8. Schaffner, D.W. 2004. *Microbial growth modeling*. Encyclopedia of Agricultural, Food, and Biological Engineering. DOI: 10.1081/E-EAFE 120007192.
9. Smith, S., and Schaffner, D.W. 2004. *Indicator organisms in meat*, Encyclopedia of Meat Science. Elsevier Science, London, UK. Pg 773-779. (75% idea/plan; 15% research; 50% writing).
10. Schaffner, D.W. 2003. *Models – What Comes After The Next Generation*. In *Modelling Microbial Responses in Foods*, Edited by R.C. McKellar and X. Lu. CRC Press.
11. *Committee on the Review of the Use of Scientific Criteria and Performance Standards for Safe Food*. (Schaffner was part of this 22 member committee), 2003. *Scientific Criteria to Ensure Safe Food*. National Academies Press. Washington, D.C.
12. Duffy, S., Chen, Y. and Schaffner, D.W. 2002. *Quantitative Risk Assessment of Minimally Processed Foods* in *The Microbial Safety of Minimally Processed Foods*, ed. Novak, JS., Sapers, G.M. and Juneja, V.K. Technomic Publishing Company, Inc., Lancaster, PA. (33% idea/plan; 10% research; 25% writing).
13. Farber, J.M. and Schaffner, D.W. 2000. *The Use of the Internet for Food Safety Information and Education*. Pp 519-541. In *Safe Handling of Foods* Ed. By Farber, J.W. and Todd, E.C.D. Marcel Dekker, Inc. NY, NY (50% idea/plan; 75% research; 75% writing).

BOOK REVIEWS

1. Schaffner, D.F and Schaffner, D.W. 1995. *Review of Food Safety 1994*. *Journal of Food Processing and Preservation*. 19:317-318.
2. Schaffner, D.W. 1994. *Review of Journal of Agricultural and Food Information*. *Trends in Food Science and Technology*. 5:32.
3. Schaffner, D.W. 1994. *Review of Antimicrobials in Food*, by P. Michael Davidson and Alfred Larry Branen. *Journal of Food Processing and Preservation*. 18:85-86.
4. Schaffner, D.W. 1994. *Review of Journal of Agricultural and Food Information*. *Journal of Food Safety*. 14:1, 85-86.
5. Schaffner, D.W. 1991. *Review of Foodborne Disease*, by Dean O. Cliver. *Journal of Food Processing and Preservation*. 15, 157-158.
6. Schaffner, D.W. 1990. *Review of Handbook of Anaerobic Fermentations*, by L.E. Erickson and D.Y.-C. Fung. *Food Technology*. 44:2, 134-135.

ABSTRACTS AND PROCEEDINGS

1. Prevalence of Pathogens and Indicators in Foods Ordered from Online Vendors in the United States. Munira Agarwal, William Hallman, Angela Senger-Mersich, Fur-Chi Chen, Sandria Godwin and Donald Schaffner. IAFP annual meeting. August 2014. Indianapolis, Indiana.
2. Isolation and Characterization of *Salmonella* from North Florida Surface Waters. Travis K. Chapin, Gabriel Mootian, Rachel McEgan, Sweeya Reddy, Loretta M. Friedrich, Jeffery C. Chandler, Lawrence D. Goodridge, Donald W. Schaffner, Michelle D. Danyluk, and Keith R. Schneider. IAFP annual meeting. August 2014. Indianapolis, Indiana.
3. Effects of Transportation Time and Temperature on *E. coli* O157:H7, *Salmonella* and *Listeria monocytogenes* Growth in Leafy Greens from Retail to Home. Abhinav Mishra, Robert L. Buchanan, Donald W. Schaffner, and Abani K. Pradhan. IAFP annual meeting. August 2014. Indianapolis, Indiana.
4. Godwin, S. L., Hallman, W. K., Chen, F., and Schaffner, D. Challenges faced by consumers when purchasing meat, fish and seafood products online. 53rd Annual Conference of the Food Distribution Research Society, San Juan, Puerto Rico. October 2013.
5. McEgan, R. Mootian, G., Schaffner, DW and Danyluk, MD. Chemical, Physical and Biological Indicators for *Salmonella* spp. in Central Florida Surface Waters. International Association for Food Protection annual Meeting, Providence, R.I. July 2012.
6. Sant'Ana, A and Schaffner, DW. Risk of Infection with *Salmonella* and *Listeria monocytogenes* Due to Consumption of Ready-to-eat Leafy Vegetables in Sao Paulo, Brazil. International Association for Food Protection annual Meeting, Providence, R.I. July 2012.
7. Sant'Ana, A and Schaffner, DW. Transfer of *Enterobacter aerogenes* from Surface to Flesh during Peeling of Raw Carrots and Cucumbers. International Association for Food Protection annual Meeting, Providence, R.I. July 2012.
8. Santillana Farakos, SW, Schaffner, DW and Frank, J. Influence of Water Mobility on the Survival of *Salmonella* spp. in Low Moisture Whey Protein Powder at 80 °C. International Association for Food Protection annual Meeting, Providence, R.I. July 2012.
9. D'souza, T, Karwe, M, and Schaffner, DW. Effect of High Pressure Processing and Pressure Cycling on a Cocktail of Pathogenic *Salmonella enterica* Serovars Inoculated into Peanut Butter. International Association for Food Protection annual meeting, Milwaukee, WI. July 2011.
10. Sant'Ana, A, Franco, B, and Schaffner, DW. Modeling the variability of growth rate and lag time among different strains of *Salmonella* and *Listeria monocytogenes* in Minimally Processed Lettuces. International Association for Food Protection annual meeting, Milwaukee, WI. July 2011.
11. Li, W and Schaffner, DW. Modeling the Effect of Temperature and pH on the Growth Rate of *Salmonella* on Cut Tomatoes. International Association for Food Protection annual meeting, Milwaukee, WI. July 2011.

12. Joshi, T, Mootian, G, and Schaffner, DW. Assessing the Risk Posed by Hot Holding Temperature Violations Using Quantitative Microbial Risk Assessment. International Association for Food Protection annual meeting, Milwaukee, WI. July 2011.
13. Li, D and Schaffner, DW. Evaluating the Factors Important in Norovirus Transmission in Foodservice Systems. International Association for Food Protection Annual Meeting, Anaheim, CA. August 2010.
14. Mootian, G, Karwe, MV and Schaffner, DW. The effect of high-pressure processing on *Vibrio parahaemolyticus* concentration and the volume and mass of hard clams (*Mercanaria mercanaria*). Institute of Food Technologists 2010 Annual Meeting and Food Expo, Chicago, IL. July 2010.
15. Schaffner, DW. Preliminary Risk Assessment *Salmonella* in Formulated Dry Foods. IAFP European Symposium on Food Safety, Dublin, Ireland. June 2010.
16. Schaffner, DW, A Simple Approach to Risk Assessment for *Salmonella* in Formulated Dry Foods. 19th SRA-Europe Annual Meeting, London, England. June 2010.
17. Byrd-Bredbenner, C., Abbot, J.M., and Schaffner, D. Food Safety: A Self-Directed Home Kitchen Check-Up Tool. American Dietetic Association, Denver, CO. October 2009.
18. Dominguez SA, Schaffner DW, Quantitative risk assessment for *Salmonella* in raw, frozen chicken products. International Association for Food Protection, Grapevine, TX. July 2009.
19. Li, D and Schaffner, DW, Simulation of factors important in Norovirus transmission in foodservice systems. International Association for Food Protection, Grapevine, TX. July 2009.
20. Fraser, A, Nummer, B, Marcy, J, Linton, R, and Schaffner, D. Assessing the training resource needs for retail and food service professionals. International Association for Food Protection, Grapevine, TX. July 2009.
21. Schaffner, DW, Assessing the risk of salmonellosis from peanut butter. 3rd Congress of European Microbiologists (FEMS 2009), Gothenburg, Sweden, June 2009.
22. Dominguez SA, Schaffner DW, Quantitative risk assessment for *Salmonella* in raw frozen chicken nuggets. Society for Risk Analysis annual meeting, Boston, MA. December 2008.
23. Li D, Schaffner DW, Modeling norovirus transmission in the foodservice systems. Society for Risk Analysis annual meeting, Boston, MA. December 2008.
24. Hartnett E, Schaffner D, Decision-support tool exploring the public health system response to a terrorist event in the food supply. Society for Risk Analysis annual meeting, Boston, MA. December 2008.
25. Schaffner, D.W. and M.D. Danyluk. Quantitative microbial risk assessment for *E. coli* O157:H7 in leafy greens from farm to consumption using published data. FoodMicro 2008

- meeting, Aberdeen, Scotland, September 2008.
26. Narwankar, S, G. Flimlin, D. Schaffner, B. Tepper, and M. Karwe. Process optimization for microbial safety and sensory evaluation of high pressure processed hard clams (*mercenaria mercenaria*). Institute of Food Technologists annual meeting, New Orleans, LA. July, 2008.
 27. Silvia A. Dominguez and Donald W. Schaffner. Modeling the risk of *Salmonella* spp. in raw poultry as influenced by different further processing and packaging practices. International Association for Food Protection annual meeting, Columbus, Ohio. July, 2008.
 28. Wenjing Pan and Donald W. Schaffner. Development of a Mathematical Model for growth of *Salmonella* on Cut Tomatoes. International Association for Food Protection annual meeting, Columbus, Ohio. July, 2008.
 29. Karla M. Mendoza and Donald W. Schaffner. Validation of Models for Proteolytic *Clostridium botulinum* Growth during Cooling of Cooked Ground. International Association for Food Protection annual meeting, Lake Buena Vista, Florida. July, 2007.
 30. Silvia A. Dominguez and Donald W. Schaffner. Modeling the Risk of *Salmonella* in Raw Poultry as Influenced by Different Further Processing and Packaging Practices. International Association for Food Protection annual meeting, Lake Buena Vista, Florida. July, 2007.
 31. Byrd-Bredbenner, C., Schaffner, D., Bruhn, C., Blalock, L., and Wheatley, V. Food Safety Handling Behaviors of Young Adults. American Public Health Association, Boston, November, 2006.
 32. Byrd-Bredbenner, C., Schaffner, D., Bruhn, C., Blalock, L., and Wheatley, V. Food Safety Attitudes, Locus of Control, and Self-Efficacy of Young Adults. USDA Food Safety and Inspection Service, Reaching At-Risk Audiences and Today's Other Food Safety Challenges, 2006 Food Safety Education Conference, Denver, September, 2006.
 33. Byrd-Bredbenner, C., Schaffner, D., Bruhn, C., Blalock, L., and Wheatley, V. What Do Young Adults Know About Food Safety? Results of a National Survey. American Dietetic Association, Honolulu, September, 2006.
 34. Karla M Mendoza, William Tietjen and Donald W. Schaffner. Microbial Quality of Treated and Untreated Apple Cider Produced in New Jersey Following the FDA Juice HACCP Rule. International Association for Food Protection annual meeting, Calgary, Canada. August, 2006.
 35. Silvia A. Dominguez and Donald W. Schaffner. Development of a Mathematical Model to Describe the Growth of *Salmonella* spp. in Raw Poultry Stored under Aerobic Conditions. International Association for Food Protection annual meeting, Calgary, Canada. August, 2006.
 36. B. Liu and D.W. Schaffner. Quantitative Analysis of the Growth and Attachment of *Salmonella* Typhimurium Mutants during the Alfalfa Seed Sprouting Process. International Association for Food Protection annual meeting, Calgary, Canada. August, 2006.

37. Greg M. Burnham, Melody A. Fanslau, Donald W. Schaffner, Barbara H. Ingham, Dennis R. Buege, and Steven C. Ingham. Development and Validation of an Isothermal-based Pathogen Growth Prediction Tool for Evaluating Non-isothermal Processing of Raw Pork. International Association for Food Protection annual meeting, Calgary, Canada. August, 2006.
38. Donald W, Schaffner, David R. Macinga, and James W. Arbogast. Modeling Hand Hygiene: The Influence of Biological and Psychological Factors on Illness Rate. International Association for Food Protection annual meeting, Calgary, Canada. August, 2006.
39. B. Liu and D.W. Schaffner. Quantitative analysis on the growth and migration of *Salmonella* Stanley during alfalfa sprouting and evaluation of *Enterobacter aerogenes* as its surrogate. International Association for Food Protection annual meeting, Baltimore, MD. August, 2005. Pg 87.
40. M.D. Danyluk, L.J. Harris and D.W. Schaffner. Monte Carlo simulations assessing the risk of salmonellosis from consumption of raw almonds. Institute of Food Technologists annual meeting, New Orleans, LA. July, 2005. Pg 23.
41. N. Tran, R. Newsome, F. Busta, J. Hotchkiss, L. Jaykus, G. Paoli, D. Schaffner, B. Tompkin, M. Wagner, B. Petersen, F. Shank, and M. Militos. A Risk Ranking Framework for Food Safety Threats. Society for Risk Analysis annual meeting, Palm Springs, CA. December, 2004. Pg 117.
42. C. Lakshmanan and D.W. Schaffner. Microbiological contamination of beverage dispenser tips in university foodservice operations. International Association for Food Protection annual meeting, Phoenix, AZ. August, 2004. Pg 73.
43. S. Smith-Simpson and D.W. Schaffner. Identification of the cause of apparent growth of *Clostridium perfringens* at 4.4 °C. International Association for Food Protection annual meeting, Phoenix, AZ. August, 2004. Pg 134.
44. V. Garrido, A. I. Vitas, B. Sesma, I. García-Jalón and D. Schaffner. Quantitative Risk Assessment of *Listeria monocytogenes* in Ready to Eat Foods in Navarra, Spain. Cost Action 920 on Foodborne Zoonoses, Working Group 3: Quantitative Risk Assessment - Workshop On Data Needs In Risk Assessment, June 2004, Pamplona, Spain.
45. D.W. Schaffner. Using Computer simulation to model *Listeria* cross-contamination in food processing plants. 5th ASEPT International Conference - *Listeria monocytogenes* and Risk Analysis. March 2004. Laval, France. Pg 3.
46. E.J. Quinto and D.W. Schaffner. Modeling the Competitive Growth of *Lactobacillus sake* MN and *Listeria monocytogenes* Scott A in Model Meat Gravy. 5th ASEPT International Conference - *Listeria monocytogenes* and Risk Analysis. March 2004. Laval, France. Pg 7.
47. D.W. Donahue, J.E. Riviere, and D.W. Schaffner. Microbial Risk Assessment: Lessons learned from the National Academy of Sciences Committee on Review of the Use of Scientific Criteria and Performance Standards for Safe Food, Society for Risk Analysis. December 2003. Baltimore, MD. Pg 60.

48. R. Montville and D.W. Schaffner, Quantitative Microbial Risk Assessment of the Sprout Production Process, International Association for Food Protection, August 2003. New Orleans, LA. Pg 120.
49. S. Smith, M. Dunbar, D. Tucker and D.W. Schaffner, Evaluating the efficacy of a commercial produce wash on lettuce in a foodservice setting. International Association for Food Protection, August 2003. New Orleans, LA. Pg 148.
50. D.W. Schaffner, S. Sithole and R. Montville, Statistical distributions describing the change in bacterial populations on plastic cutting boards in use in foodservice kitchens, Society for Risk Analysis annual meeting, December 2002. New Orleans, LA. Pg 76.
51. S. Duffy, and D.W. Schaffner, Bias and accuracy from ten years of predictive food microbiology literature, International Association for Food Protection, August 2002. San Diego, CA. Pg 75.
52. D. W. Schaffner and R. Montville. Statistical distributions describing microbial quality of surfaces and foods in a foodservice operation, International Association for Food Protection, August 2002. San Diego, CA. Pg 75.
53. Schaffner, D.W., Vora, P., and Duffy, S. "Modeling Survival of *Escherichia coli* and *Staphylococcus aureus* with Probability Distribution Functions." Society for Risk Analysis annual meeting, December 2001. Seattle, WA. Pg 86.
54. Zhao, L, Montville, T.J., Schaffner, D.W. Monte Carlo Simulation of the influence of spore inoculum size on *Clostridium botulinum* germination and growth. Program and Abstracts book, International Association for Food Protection, August, 2001. Minneapolis, MN. Pg 77.
55. Zhao, L., Chen, Y. and Schaffner, D.W. Comparison of linear and logistic regression for modeling percentage data. Program for American Society for Microbiology general meeting, May 2001, Orlando FL. Pg 242.
56. Duffy, S. and Schaffner, D.W. Modeling the Contamination of Apples with *Escherichia coli* O157:H7." Program for American Society for Microbiology general meeting, May 2001, Orlando FL. Pg 60.
57. D.W. Schaffner, R. Montville and Y. Chen. Risk assessment of handwashing efficacy using literature and experimental data. Conference Proceedings of 3rd International Conference on Predictive Modelling in Foods, September, 2000. Leuven, Belgium. Pg 246.
58. S. M. Duffy, J. Churey, R. Worobo, and D.W. Schaffner. Modeling UV Inactivation of *Escherichia coli* in apple cider for quantitative risk assessment. Program and Abstracts book, International Association for Food Protection, August 2000. Atlanta, GA. Pg 42
59. D. W. Schaffner. The impact of sampling strategies on risk analysis and risk mitigation. Program and Abstracts book, International Association for Food Protection, August 2000. Atlanta, GA. Pg 110.

60. L. Zhao, T. J. Montville, and D.W. Schaffner. Inoculum size of *Clostridium botulinum* 56A spores influences time-to-detection and percent growth-positive samples. Program and Abstracts book, International Association for Food Protection, August 2000. Atlanta, GA. Pg 92.
61. Y. Chen, F.P. Chea, K.M. Jackson, and D.W. Schaffner. Quantification and variability analysis of bacterial cross-contamination rates in the kitchen. Program and Abstracts book, International Association for Food Protection, August 2000. Atlanta, GA. Pg 105.
62. D. Schaffner and R. Montville. Recent research on hand washing vs. glove usage. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 2000, Dallas, TX. Pg 128.
63. S. M. Duffy and D.W. Schaffner. Analysis and modeling of the effects of novel processing technologies on pathogen reduction in apple cider. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 2000, Dallas, TX. Pg 37.
64. G. Barbosa-Canovas, M. D. Pierson, D. W. Schaffner and Q. H. Zhang. Pulsed Electric Fields. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 2000, Dallas, TX. Pg 118.
65. Q. H. Zhang, D. W. Schaffner, M. D. Pierson, and G. Barbosa-Canovas. Pulsed Light, X-Ray, Oscillating Magnetic Field. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 2000, Dallas, TX. Pg 118.
66. L. Zhao, T. J. Montville, and D. W. Schaffner. Effect of inoculum size on maximum growth rate, lag time and maximum percent growth of *Clostridium botulinum* at varying pH and salt concentration. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 2000, Dallas, TX.
67. Montville, R and Schaffner, D.W. A quantitative risk assessment for determining the efficacy of various hand washing practices. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1999. Dearborn, MI. Pg 71.
68. Duffy, S. and Schaffner, D.W. A quantitative risk assessment of the risk of *Escherichia coli* O157:H7 in apple cider. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1999. Dearborn, MI. Pg 48.
69. Stewart, C.M., Cole, M.B, Legan, J.D., Schaffner, D.W., Slade, L., and Vandeven, M. Modeling the growth boundary of *Staphylococcus aureus* for risk assessment purposes. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1999. Dearborn, MI. Pg 66.
70. Stiles-Battey, A., and Schaffner, D.W. Modeling the bacterial spoilage of Ready-to-drink beverages. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1999. Dearborn, MI. Pg 57.

71. Zhao, L.-H., Montville, T.J. and Schaffner, D.W. Modeling and simulating growth of *Clostridium botulinum* at varying inoculum size, temperature, pH and salt concentration. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1999. Dearborn, MI. Pg 57.
72. Caipo, M.L. and Schaffner, D.W. Use of *Bacillus megaterium* spore germination and cell parameter distributions to predict spoilage times at low inoculum size and differing environmental conditions. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1999. Dearborn, MI. Pg 58.
73. Montville, R. and Schaffner, D.W. Determining the efficacy of different hand washing procedures using a quantitative risk analysis approach. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1999, Chicago, IL. Pg 69.
74. Schaffner, D.W. and Llaudes, M.K. Predicting the influence of inoculum size on microbial spoilage rate in a model food system. Program and Abstracts, Society for Risk Analysis, December 1998. Scottsdale, AZ. Pg 27.
75. Schaffner, D.W. Monte Carlo Simulation of Milk Spoilage as Influenced by Temperature and Initial Population. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1998. Nashville, TN. Pg 45.
76. Snyder, O.P. and Schaffner, D.W. Risk Management of Food from Farm to Fork. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, August 1998. Nashville, TN. Pg 45.
77. Chea, F.P, Montville, T.J. and Schaffner, D.W. Modeling the Germination Kinetics of *Clostridium botulinum* Spores as Affected by Temperature, pH and Sodium Chloride. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1998. Atlanta, GA. Pg 106.
78. Caipo, M.L. and Schaffner, D.W. Measurement and Simulation of *Bacillus* Spore Germination, Outgrowth and Lag Time, and Cell Doubling Times at Varying Environmental Conditions. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1998. Atlanta, GA. Pg 106.
79. Caipo, M., Llaudes, M. and Schaffner, D.W. Simulation of *Bacillus* Spoilage in a Model Food System. Program and Abstracts book, International Association of Milk Food and Environmental Sanitarians, July 1997. Orlando, FL. Pg 45.
80. Schaffner, D.W. Microbial Modeling: A Tool to Improve a Product's Shelf Life. 31st Annual Tri-Branch Meeting, October, 1996. Boxborough Woods, MA. Pg 33.
81. Schaffner, D.W. and Elliot, P. Modelling variability in spore germination, outgrowth and lag (GOL) time using a probabilistic spore germination simulation. Program and Abstracts, 2nd International Conference on Predictive Microbiology, February, 1996. Hobart, Tasmania, Australia. Pg 38.

82. Ng, T.M., Martin, C., Caipo, M. and Schaffner, D.W. Modeling and Simulating the Germination, Outgrowth and Lag Time of, and Food Spoilage by *Bacillus stearothermophilus*. Eastern Food Science, October, 1995. Princeton, NJ.
83. Dogra, R and Schaffner, D.W. Modeling the Effect of Temperature on Growth Rate and Lag Time of *Bacillus stearothermophilus* Using Variance Stabilizing Transformations. International Association of Milk Food and Environmental Sanitarians, July 1995. Pittsburgh, PA.
84. Caipo, M. and Schaffner, D.W. Computer Simulation of Bacterial Spore Germination, Outgrowth and Lag (GOL) Time. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1995. Anaheim, CA. Pg 34.
85. Ng, T.M, Dogra, R. and Schaffner, D.W. Response Surface Models for the Effects of Temperature, pH and Sodium Chloride on the Growth of *Bacillus stearothermophilus* in Salty Carrots. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1995. Anaheim, CA. Pg 34.
86. Schaffner, D.W. Where Have We Come From?: The History of Predictive Food Microbiology. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1995. Anaheim, CA. Pg 129.
87. Schaffner, D.W. On the Use of Mathematical Models and Supercomputer Simulations to Predict the Behavior of *Bacillus stearothermophilus* Spores and Vegetative Cells. Proceedings of International Association for Mathematics And Computers in Simulation (IMACS)/International Federation of Automatic Control (IFAC) First International Symposium on Mathematical Modelling and Simulation in Agriculture and Bioindustries, May, 1995. Brussels, Belgium. Pg 27.
88. Murray, S.J., Ng, T.M., Dogra, R. and Schaffner, D.W. Modeling the Effect of Temperature on the Germination Time and Growth Rate of *Bacillus stearothermophilus*. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1994. Atlanta, GA. Pg. 155.
89. Dogra, R., Murray, S.J., Ng, T.M. and Schaffner, D.W. A Comparison of the Growth Rates of *Bacillus stearothermophilus* cells derived from cells and from spores over a wide Temperature Range. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1994. Atlanta, GA. Pg 155.
90. Wang, S. and Schaffner, D.W. The Suitability of ATP Bioluminescence for Rapidly Measuring Surface Sanitation in a Food Service Environment. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1994. Atlanta, GA. 62.
91. Vessoni Penna, T.C., Schaffner, D.W. and Machosvili, I.A. Serum Bottle Simple Technique to Determine Moist-Heat Resistance of *Bacillus stearothermophilus* Spores on Strips. Proceedings of XIV Brazilian Convention of Food Science and Technology, June 1994. São Paulo, Brazil. Pg 89.

92. Vessoni Penna, T.C., Schaffner, D.W. and Machosvili, I.A. Kinetics of Inactivation of *Escherichia coli* Strains to Chlorine in Phosphate Buffered Solutions. Proceedings of XIV Brazilian Convention of Food Science and Technology, June 1994. São Paulo, Brazil. Pg. 67.
93. Vessoni Penna, T.C., Schaffner, D.W. and Mesquita Santos, A.L. Kinetics of Moist Heat Inactivation of Spores of *Clostridium perfringens* ATCC 3616. Proceedings of XIV Brazilian Convention of Food Science and Technology, June 1994. São Paulo, Brazil. Pg 89.
94. Schaffner, D.W., Buckalew, J.J. and Solberg, M. Validation and Monitoring of a Foodservice HACCP Program at Rutgers University. Program and Abstracts, FOOD MICRO '93, September 1993. Bingen, Germany. Pg 207.
95. Schaffner, D.W. The Application of a Statistical Bootstrapping Technique to Calculate Growth Rate Variance for Modeling Psychrotrophic Pathogen Growth. Program and Abstracts, FOOD MICRO '93, September 1993. Bingen, Germany. Pg 131.
96. Dogra, R. and Schaffner, D.W. Determining Differences in Microbial Growth Rates Using Linear Regression. Program and Abstracts, International Association of Milk, Food and Environmental Sanitarians Annual Meeting, August 1993. Atlanta, GA. Pg 35.
97. Wang, S.-Y. and Schaffner, D.W. Lag Time Predictions of Psychrotrophic Bacteria with Three Different Models Using a New Variance Determining Method. Book of Abstracts, Institute of Food Technologists Annual Meeting, July 1993. Chicago, IL. Pg 71.
98. Schaffner, D.W. A Model Food Biotechnology Consumer Education Program. Book of Abstracts, Institute of Food Technologists Annual Meeting, July 1993. Chicago, IL. Pg 69.
99. Schaffner, D.W. and Wang, S.-Y. The Application of the WLF Equation to Predict Lag Time as a Function of Temperature for Three Psychrotrophic Bacteria. Program for American Society for Microbiology Annual Meeting, May 1993. Atlanta, GA. Pg 30.
100. Walters, H.M. and Schaffner, D.W. A Comparison of the Quality Differences Between Organic and Conventionally Grown Tomatoes. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1992. New Orleans, LA. Pg. 182.
101. Duh, Y.-H. and Schaffner, D.W. A Comparison of the Effect of Temperature on the Growth Rates of *Listeria innocua* and *Listeria monocytogenes*. Program and Abstracts, Society for Industrial Microbiology International Workshop on the Application of Predictive Microbiology and Computer Modeling Techniques to the Food Industry, April 1992. Tampa, FL. Pg 22.
102. Alber, S.A. and Schaffner, D.W. Comparison of Models for Predicting Growth Rate of *Yersinia enterocolitica* in BHI Broth as a Function of Temperature. Program and Abstracts, Society for Industrial Microbiology International Workshop on the Application of Predictive Microbiology and Computer Modeling Techniques to the Food Industry, April 1992. Tampa, FL. Pg 22.

103. Schaffner, D.W. Foodservice Sanitation Training Materials: Results of a 1990 Survey. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1991. Dallas, TX. Pg 74.
104. Schaffner, D.W. and Reiners, S. Quality Evaluations of Fresh Market Tomatoes Recommended for New Jersey. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1991 Dallas, TX. Pg 27.
105. Schaffner, D.W. and Fiola J.A. Influence of Preharvest Calcium Treatment on the Quality Attributes of Strawberry Cultivars. Book of Abstracts, Institute of Food Technologists Annual Meeting, June 1991 Dallas, TX. Pg 27.
106. Schaffner, D.W. and Hopfinger, A.J. Effect of Field Applied Calcium Treatments on the Quality and Shelf Life of Fresh Market Peaches. Book of Abstracts, Institute of Food Technologists Annual Meeting. June 1990. Anaheim, CA. Pg 155.
107. Solberg, M., Buckalew, J.J., Chen, C.M. and Schaffner, D.W. Microbial Safety Assurance for Foodservice Facilities. Book of Abstracts, Institute of Food Technologists Annual Meeting. June 1990. Anaheim, CA. Pg 62.
108. Schaffner, D.W., and Toledo, R.T. Production of cellulase in batch and continuous culture. Program and Abstracts, Southern Association of Agricultural Scientists Annual Meeting. February, 1989. New Orleans, LA. Pg 89.
109. Schaffner, D.W., and Toledo, R.T. Induction of cellulase by *Trichoderma reesei* grown on xylose. Book of Abstracts, Institute of Food Technologists Annual Meeting. June 1988. New Orleans, LA. Pg 67.
110. Schaffner, D.W., and Beuchat, L.R. Functional Properties of Freeze-Dried Powders of Unfermented and Fermented Aqueous Extracts of Legume Seeds. Book of Abstracts, Institute of Food Technologists Annual Meeting. June 1986. Dallas, TX. Pg 207.
111. Schaffner, D.W., Beuchat, L.R. and Chiou, R.Y.-Y. Fermentation of Aqueous Extracts of Peanuts with *Lactobacillus bulgaricus* in a Semi-continuous Stirred Tank Reactor. Program and Abstracts Southern Association of Agricultural Scientists Annual Meeting. February 1986. Orlando, FL. Pg 35.
112. Schaffner, D.W., and Beuchat, L.R. Lactic Acid Bacterial Fermentation of Aqueous Extracts of Plant Seeds. Program and Abstracts, Southeastern Branch American Society for Microbiology Annual Meeting. October 1984. Clearwater, FL. Pg 71.

EXTENSION PUBLICATIONS

FACT SHEETS

1. Shukaitis, J., Cuite, C. and Schaffner, D. 2020. Distribution of School Meals During COVID-19 Quarantine: Suggested Best Practices for Food Service Personnel, Rutgers Cooperative Extension Fact Sheet FS1321

2. Minch, D. Kline, W. and Schaffner, D.W. 2010. Fresh Fruit and Vegetable Handling Guidelines for Food Pantries, Rutgers Cooperative Extension Fact Sheet FS1139.
3. Schaffner, D.W. and Smith-Simpson, S. 2004. Recommendations for the Preparation and Storage of Calabaza, Rutgers Cooperative Extension Fact Sheet FS534. [Available online.](#)
4. Montville, R. and Schaffner, D.W. 2002. Washing Away Misconceptions about Gloves and Handwashing, Rutgers Cooperative Extension Fact Sheet FS991. [Available online.](#)
5. Jackson, K.M. and D.W. Schaffner. 2001. Food Allergies. Rutgers Cooperative Extension Fact Sheet E263. [Available online.](#)
6. Duffy, S. and D.W. Schaffner. 2001. The Cider House Rules. Rutgers Cooperative Extension Fact Sheet 571. [Available online.](#)
7. Schaffner, D.W. and K.M. Jackson. 2000. Why Improve Food Safety Through Good Agricultural Practices (GAP's)? Rutgers Cooperative Extension Fact Sheet 146. [Available online.](#)
8. Schaffner, D.W. 1996. Food Irradiation Q&A: Questions and Answers about the Safety and Effectiveness of Food Irradiation. Rutgers Cooperative Extension Fact Sheet 846. [Available online.](#)
9. Schaffner, D.W. 1995. So, You want to be a Food Manufacturer? Rutgers Cooperative Extension Fact Sheet 813. [Available online.](#)
10. Schaffner, D.W. 1990. Shopping for Food Safely. Rutgers Cooperative Extension Fact Sheet 585.
11. Schaffner, D.W. 1990. Storing Food Safely at Home. Rutgers Cooperative Extension Fact Sheet 586.
12. Schaffner, D.W. 1990. Preparing Food Safely. Rutgers Cooperative Extension Fact Sheet 587.
13. Schaffner, D.W. 1990. Serving Food Safely. Rutgers Cooperative Extension Fact Sheet 588.
14. Schaffner, D.W. 1990. Handling Leftovers Safely. Rutgers Cooperative Extension Fact Sheet 589.

NEWSLETTERS ARTICLES AND OTHER PUBLICATIONS

1. M. Igo and D.W. Schaffner. 2020. Food Safety Tips for Household Pet Foods. Visions Newsletter. Volume 32 (2)3.
2. M. Girbal and D.W. Schaffner. 2020. Raw Sprouts: Yay or Nay? Visions Newsletter. Volume 32 (2)7.
3. E. Moore, B. Chapman, D. Schaffner, S. Mandernach and H. King. 2020. Managing food safety in the time of COVID-19. April 3, 2020. <https://www.foodsafetynews.com/2020/04/managing-food-safety-in-the-time-of-covid-19/>
4. M. Igo and D.W. Schaffner. 2019. How Risky are Frozen Berries? Visions Newsletter. Volume 31 (4)3.

5. M. Igo and D.W. Schaffner. 2019. Food Safety Tips for the Summer Months. Visions Newsletter. Volume 31(2)6.
6. M. Igo and D.W. Schaffner. 2018. Be Safe with Raw Dough. Visions Newsletter. Volume 30(2)2.
7. Miranda, R., M. Igo and D.W. Schaffner. 2018. What Do Those Dates on Your Food Really Mean? Visions Newsletter. Volume 30(1)2.
8. Vegdahl, A.C. and Schaffner D.W. 2017. Food Safety During Pregnancy: What you need to know! Visions Newsletter. Volume 29(3)7.
9. Vegdahl, A.C. and Schaffner D.W. 2017. Practical Ways to Reduce Food Waste. Volume 29(1)3.
10. Miranda, R. and Schaffner D.W. 2017. Food Safety Tips During Power Outages. 29(1)5.
11. Maffei, D. and Schaffner D.W. 2016. Food Safety When Shopping. Visions Newsletter. Volume 28(1)2.
12. Miranda, R. and Schaffner D.W. 2015. Norovirus Outbreaks: What you Need to Know on that Cruise. Visions Newsletter. Volume 27(4)2.
13. Todd, J. and Schaffner D.W, 2015 Risks and Benefits of Conventional and Organically Grown Produce. Visions Newsletter. Volume 27(3)2.
14. Todd, J. and Schaffner D.W. 2014. Raw and Pasteurized Milk Update. Visions Newsletter. Volume 26(4)3.
15. Jensen D. and Schaffner D.W. 2014. Preventing Microbial Cross-Contamination in the Home. Visions Newsletter. Volume 26(1)2.
16. Bolinger, H. and Schaffner D.W. 2013 Encourage Healthy Eating at a Young Age. Visions Newsletter. Volume 25(2)3.
17. Jensen, D. and Schaffner, D.W. 2012. Managing Kitchen Cross Contamination Risks. Visions Newsletter. Volume 24(4)7.
18. Jensen, D. and Schaffner, D.W. 2012. Am I at Higher Risk of Food Poisoning? Visions Newsletter. Volume 24(1)2.
19. Jensen, D. and Schaffner, D.W. 2011. Enjoy the Leftover Food, and Not Leftover Bacteria. Visions Newsletter. Volume 23(4)2.
20. Sant'Ana, A.S. and Schaffner, D.W. 2011. Why was it so hard to identify the source of the *E. coli* 0104:H4 outbreak in Europe? Visions Newsletter. Volume 23(3)3.
21. Sant'Ana, A.S. and Schaffner, D.W. 2011. Don't Sabotage Your Healthy Lifestyle: Eat Nutritious & Safe Fresh Vegetables! Visions Newsletter. Volume 23(2)4.

22. Schaffner, D.W. 2011. Introduction to the Food Safety Modernization Act. Scientists Speak, Research from the WFLO Scientific Advisory Council. Pg 49-51.
23. Schaffner, D.W. 2010. Protecting the Food Supply from Bioterrorism. Scientists Speak, Research from the WFLO Scientific Advisory Council. Pg 49-51.
24. Li, W., Schaffner, K.M. and Schaffner, D.W. 2010. Recent *Salmonella* Outbreak in Peanut Butter. Visions Newsletter. Volume 22(1)7.
25. Byrd-Bredbenner, C., Schaffner, D.W. and Abbot, J. 2009. Is a Food Poisoning Outbreak Brewing in Your Kitchen? Visions Newsletter, 21(2)6.
26. Schaffner, D.W. 2009. An update on the recent *Salmonella* Saintpaul outbreak. Scientists Speak, Research from the WFLO Scientific Advisory Council. Pg 3-6.
27. Li, D and Schaffner, D.W. 2009. Norovirus: What is it and why should we care? Visions Newsletter, 21(1)3.
28. Pan, W.J. and Schaffner, D.W. 2008. Tomatoes and *Salmonella*. Visions Newsletter, 20(3)8.
29. Schaffner, D.W. 2008. *Salmonella* Contamination in Produce. What's in Season from the Garden State. July 7, 2008.
30. Dominguez, S. and Schaffner, D.W. 2007. What is *Campylobacter* and how can I keep my infant safe? Visions Newsletter, 19(2)4.
31. Dominguez, S. and Schaffner, D.W. 2007. Is your infant at risk for *Salmonella*? Visions Newsletter, 19(2)6.
32. Schaffner, D.W. 2007. Microbial safety of fresh produce. Scientists Speak, Research from the WFLO Scientific Advisory Council. Pg 13-16.
33. Liu, B and Schaffner, D.W. 2007. *E. coli* Outbreak In Spinach - What Do You Need to Know? Visions Newsletter, 19(1) 7.
34. Schaffner, D.W. 2005. Temperature control to prevent microbial spoilage. Scientists Speak, Research from the WFLO Scientific Advisory Council. Pg 32-33.
35. Schaffner, D.W. 2005. Is bird flu the next pandemic? Food Systems Insider, 5(3):2. Also [Available online](#).
36. Lakshmanan, C. and Schaffner, D.W. 2004. What is a Biofilm? Visions Newsletter, 17(1) 3.
37. Schaffner, D.W. 2004. Microbial modeling and risk assessment – Why does it matter to the warehousing industry? World Food Logistics Organization Showcase 2004. Pg 15-17.
38. Jackson, K. and Schaffner, D.W. 2004. Food Allergies. Visions Newsletter, 16(3) 3,7.

39. Schaffner, D.W., Sithole, S., and Montville, R. 2003. Statistical distributions describing bacterial populations on cutting boards used in foodservice kitchens. Food Science Central. FoodInfo Online Features 22 September 2003. [Available online](#).
40. Montville, R. and Schaffner, D.W. 2003. Wash Your Hands: Why and When! Visions Newsletter, 16(1) 3.
41. Montville, R. and Schaffner, D.W. 2003. What's the Best Way to Wash Your Hands? Visions Newsletter, 16(1) 3,7.
42. Duffy, S. and Schaffner, D.W. 2002. Evaluation of microbial sampling effectiveness using quantitative risk assessment. Clinical Microbiology Newsletter. 24(6): 44-47.
43. Duffy, S., Jackson, K., Matthews, K. Chikindas, M., Montville, T. and Schaffner, D. 2001. Research Focus: Rutgers University Food Science. Food Safety and Security Newsletter, March issue, Pg 3-6.
44. Schaffner, D.W. 1999. Use of Microbial Risk Assessment to Improve Food Safety. Dairy, Food and Environmental Sanitation. 19(6) 404-405.
45. Schaffner, D.W. 1995. Modeling Microbial Growth in Foods. Center for Advanced Food Technology Poster.
46. Schaffner, D.W. 1995. Keeping Passenger Vessel Food Safe Using HACCP. Foghorn (The Newsletter of the Passenger Vessel Association).
47. M. S. Fabian, R. A. Miller, S. Snider, and D. W. Schaffner. A bibliography of selected writings on food safety, June 1994.
48. Schaffner, D.W. Prevention of Foodborne Illness - Sanitation and Good Practices: Part 1 - Food Poisoning -- The Hidden Danger. Food Distribution Newsletter. September 1992, Number 1.
49. Reiners, S. and Schaffner, D.W. Tomato Taste Tests and Shelf Life Studies. New Jersey Grower Newsletter. Volume 15, Number 3. July 1992.
50. Schaffner, D.W. 1991. Food Science and Cooperative Extension: A View of the Past and a Vision for the 21st Century. Trends in Food Science and Technology 2:5, 108-109.
51. Schaffner, D.W. 1990. Understanding Perceptions of Food Safety Risks. Nutrition News 53:2, 5-7.

COMPUTER DATABASES

Schaffner, D.W. Food Information Bibliography System Database. 1991 - present. Contains over 11,000 references to the popular and scientific literature.

Schaffner, D.W. FOODHAND: A Food handler training materials database. Summer 1990. Selected by the USDA/ES/HEHN Unit from among all other Food Science Extension Specialists to coordinate this special project in Washington. Over 50 groups and individuals have requested this database.

EXTENSION PRACTICE

Topics by year

Estimated Cost savings or contract value

2018

Technical advice to NJ based company on shelf stable claim regarding salami products.

Discussions with NJ based company of experiments to evaluate microbial contamination and removal from touch screen devices.

Technical advice to NJ based company on canned fruit sampling plans to evaluate the impact of damaged shipments on customer spoilage complaints.

Assisted New Jersey based testing lab with safety evaluation of cooling deviation.

Assisted New Jersey based testing lab with safety evaluation of cooking deviation.

Assisted New Jersey based testing lab with safety evaluation cold holding of vacuum-packed fish.

California based company with refrigerated hot filled grain-based product pathogen and spoilage inactivation and growth estimates using computer modeling.

Advice on Garlic spread and focaccia bread challenge studies for Wisconsin based company.

Potato chip food safety risk assistance for Pennsylvania based company.

Clostridium perfringens process risk evaluation for Colorado based company.

Process lethality evaluation for FDA colleague in Maryland.

Assisted New York based apple sauce company with food spoilage issue.

Assisted California based nut butter company with food safety evaluation for roasting process.

Assisted Illinois based food service multinational with meat cooking validation and verification review procedure.

Assisted Virginia based trade association with review of food safety experimental designs.

Advised Minnesota based grain company on food safety strategies of not ready-to-eat foods.

Assisted New York based company on safety of cooked shrimp.

Assisted Pennsylvania based company on proteolytic and non-proteolytic *C. botulinum* growth in refrigerated prepared salads.

Assisted Pennsylvania based company on safety of chilling process for whole roast beef.

Assisted Maryland based company with extended cooling times for poultry products.

Assisted Michigan based company with cooling deviation on cooked turkey

Assessment of the safety of slow cooked poached eggs for Florida company.

Discussed simulation modeling is a tool to understand food handler interventions for food safety for Minnesota based chemical company.

Reviewed swine quantitative microbial risk assessment for USDA as requested by North Carolina company.

Advised equivalence of alternative processes for reduction in *Listeria monocytogenes* for California based company.

Assessment of the safety mozzarella with loss of temperature control for Minnesota based company.

Review of data from shelf life study for Pennsylvania based company.

Discussions with Georgia based trade association on safety evaluation of salad dressing products.

Evaluated cooling deviation for food safety for Pennsylvania based company.

Review of processing data to release product on hold for contaminated raw material for Georgia based company.

Assisted Washington based company with safety evaluation of foods shipped without active temperature control.

Discussed safety of date processing for California based company.

Assisted Virginia based trade association with quantitative microbial risk assessment of *Salmonella* in peanuts.

2017

NJ based meat company with salami shelf stable claims	
NJ based disinfectant wipes company with design of experiments to evaluate product effectiveness	
NJ based food company with design of microbiological specifications	
California based produce safety center with design and population of a searchable food safety database	\$20,000
Washington state-based food delivery company with guidance on temperature control of foods during unrefrigerated shipment	
Chicago based quick service company with review of cooking validation methods for food safety	
California based trade association with process safety evaluation	
Georgia based tea company with microbiological testing requirements	
Virginia based trade association with a quantitative microbial risk assessment for nuts	
Minnesota based sanitation company with hand hygiene strategy	
Maryland based meat processor with extended cooling times and with a cooling deviation	\$10,000
New York state based apple sauce company for help with a spoilage problem	\$5,000,000
FDA colleague with food safety evaluation	
Colorado based meat processor with a food safety assessment review	
Pennsylvania based Potato Chip company with food safety validation of their process	
Georgia based trade association with a quantitative microbial risk assessment for their members	
Wisconsin based food processor with challenge study design	
California based startup with process safety evaluation	
Pennsylvania based meat processor with cooling deviation	\$10,000

Virginia based trade association with help on understanding and managing <i>Listeria</i> risk for their members	
Pennsylvania based food processor with four different cooling deviations	\$20,000
Pennsylvania based food processor with cooking time question	
Michigan based meat processor with Multiple cooking and cooling deviation from power outage	\$10,000
North Carolina based company with Salmonella in chicken risk assessment	
Washington state-based hardware company with food safety software development	
FDA with safe food handling review of nursing home foods	
New York based meat processor with cooking delay deviation	\$10,000
2016	
New Jersey-based food processor with a microbial spoilage issue	\$10,000
Pennsylvania meat company cooking deviation	\$5,000
Pennsylvania processed food company with a HACCP revalidation, a cooking validation, and eight separate cooling deviations	\$20,000
Pennsylvania meat company with a temperature control deviation	\$5,000
Pennsylvania meat company with a process safety review	
Large meat processing company with a cooking variation deviation	\$10,000
Illinois-based food service company with food safety advice	
New York-based processed food manufacturer with a spoilage issue	
Consulting company with two separate reviews of FDA documents	
Consulting company with another FDA document review	
New Jersey-based food processor with a microbial spoilage issue	
2015	
NJ-based company with a product detained by Dutch food safety authorities on import into the European Union because of contamination with a foodborne pathogen	\$10,000

NJ-based small snack manufacturing company whose products were turning moldy before the end of the shelf life

NJ-based medium-sized food processing company concerned with safety and shelf stability of a condiment product.

Three Washington, DC trade organizations

Two Wisconsin food processors

One Pennsylvania company, but 10 separate problems \$20,000

Canadian meat and cheese company \$10,000

Illinois foodservice company

Two consulting companies assisting FDA

2014

Assisted PA-based company with cooling deviation. Three separate instances. November 2014. Value of product \$10,000 \$10,000

Assisted IL-based food service company with food safety policy. November 2014. 0

Assisted NY based nut-processing company with risk assessment of potentially contaminated peanuts. October 2014. Product value in excess of \$1,000,000 \$1,000,000

Assisted CA-based company with commercialization of molecular-based fish speciation technology. October 2014. 0

Assisted NJ-based company with troubleshooting cause of product recall. October 2014. Value to the company in excess of \$100,000 \$100,000

Assisted PA-based company with cooling deviation. Three separate instances. October 2014. \$10,000

Assisted DC-based trade association with risk assessment for antibacterial hand soap. October 2014. 0

Assisted MN-based chemical company with risk assessment antibacterial hand soap. October 2014. 0

Assisted CA-based author with comprehensive review of food safety aspects of food waste reduction for book. October 2014. 0

Assisted PA-based company with cooling deviation. Three separate instances. September 2014.	\$10,000
Assisted NE-based meat company with food safety issues. September 2014. Issue cost the company in excess of \$1,000,000.	\$1,000,000
Assisted Canadian company with development of risk assessment software. August 2014.	0
Assisted PA-based company with cooling deviation. August 2014.	\$3,000
Assisted Australian company with food safety and temperature control issues. August 2014.	0
Assisted PA-based company with cooling deviation. July 2014.	\$3,000
Assisted PA-based meat company with cooling deviation. July 2014.	\$10,000
Assisted NJ-based food company with setting mold criteria for finished product. July 2014.	0
Assisted DC-based trade association with design of challenge studies for food safety assessment. May 2014. Project enabled the company to capture a lucrative contract with a major retail chain worth in excess of \$1,000,000.	\$1,000,000
Assisted PA-based company with cooling deviation. May 2014.	\$3,000
Assisted PA-based company with cooling deviation. Three separate instances. April 2014.	\$10,000
Assisted OR-based testing company with microbial pathogen information. April 2014.	0
Assisted NJ-based meat processor with modeling and challenge study design. March 2014.	0
Assisted WA-based fruit company with food safety risk assessment. March 2014.	0
Assisted DC-based non-profit with development of microbial testing and food safety policy. February 2014. Policy develop may impact new Food Safety Modernization Act rule development.	0
2013 companies missing	
Assisted DC-based trade association representing producers of household, industrial, and institutional cleaning products with the development of a risk-based technique for evaluating the effectiveness of antibacterial hand washes. 2012-2013.	0

Assisted CA-based consumer products company with experimental design and test methods for produce wash product. 2012.	0
Assisted PA-based company with cooling deviation. October 2012. Value of the product was estimated to be \$3,000.	\$3,000
Assisted PA-based company with cooling deviation. October 2012. Value of the product was estimated to be \$240,000.	\$240,000
Assisted UT-based with cooling deviation. June 2011. Value of the product was estimated to be \$2,000	\$2,000
Assisted PA-based company with cooling deviation. October 2012. Value of the product was estimated to be \$3,000. July 2012.	\$3,000
Assisted NJ-based meat processor with <i>Listeria monocytogenes</i> -related recall. July 2012.	0
Assisted SD-based meat processor with cooling deviation for product worth \$5,000. June 2012.	\$5,000
Assisted DC-based nonprofit science organization and DC-based trade association with the review of issues to consider when setting intervention targets with limited data for low-moisture food. 2012	0
Assisted NJ-based small business with the development of food safety plan. September, 2012	0
Assisted NJ-based cosmetics company with application of mathematical modeling for shelf life and stability of consumer products. 2012	0
Assisted NJ-based meat processing company with response to USDA FSIS audit. May 2012.	\$10,000
Assisted NY-based meat processing company with cooling deviations. April 2012. Value of the product facing recall was estimated to be in excess of \$50,000.	\$50,000
Assisted NJ-based tea processing company with evaluations of novel process for reduction of pathogen load in herbal teas. 2012.	0
Assisted GA-based food processing company with process evaluation and deviations of cold filled product. 2012	0
Assisted NY-based retail chain with safety assessment of food products during customer transportation. 2011-2012	0
Assisted NJ-based company with microbial safety assessment of novel dry food pasteurization method. 2011.	0

Assisted PA-based company with cooling deviation. December 2011. Value of the product was estimated to be \$3,000.	\$3,000
Assisted NY-based food company with challenge study of novel formulated product. November 2011.	0
Assisted MI-based food company with cooling product deviation. March 2011. Value of the product was estimated to be \$5,000.	\$5,000
Assisted PA-based company with cooling deviation. September 2011. Value of the product was estimated to be \$12,000	\$12,000
Assisted PA-based company with cooling deviation. September 2011. Value of the product was estimated to be \$5,000	\$5,000
Assisted OH-based meat company with cooling deviation. August 2011. Value of the product was estimated to be \$8,000.	\$8,000
Assisted NY-based company with cooling deviation. August 2011. Value of the product was estimated to be \$6,000.	\$6,000
Assisted NY-based company with cooling deviation. August 2011. Value of the product was estimated to be \$3,000.	\$3,000
Assisted PA-based company with cooling deviation. July 2011. Value of the product was estimated to be \$7,000	\$7,000
Assisted NJ-based multinational company with safety validation for bread baking operation. 2011-2012.	0
Assisted PA-based company with cooling deviation. June 2011. Value of the product was estimated to be \$6,000.	\$5,000
Assisted UT-based with cooling deviation. June 2011. Value of the product was estimated to be \$5,000.	\$5,000
Assisted PA-based company with cooling deviation. May 2011. Value of the product was estimated to be \$6,000.	\$6,000
Assisted NJ-based multinational consumer products group with literature research on causes of odor formation on kitchen sponges.	0
Assisted MI-based food company with cooling product deviation. March 2011. Value of the product was estimated to be \$20,000.	\$20,000
Assisted NJ-based multinational consumer products group with advice on advertising claims for anti-bacterial soaps.	0

Assisted NJ-based multinational candy company with advice on managing aflatoxin risk in peanuts.	0
Assisted MI-based food company with cooling product deviation. January 2011. Value of the product was estimated to be \$20,000.	\$20,000
Assisted NJ-based consumer products company with search of the peer-reviewed literature on microbial contamination of the kitchen. January 2011.	0
Assisted NJ-based company with analysis of pasta products for USDA FSIS performance standards for cooling. November 2010. Value of the product was estimated to be \$10,000.	\$10,000
Assisted a NY-based online retailer with evaluation of their food safety system. November, 2010	0
Assisted a Material-Science company with the development of application-specific packages to improve food safety. October 2010.	0
Assisted NJ-based company with <i>Salmonella</i> contamination in spices. September 2010.	0
Assisted a multinational pet food company with evaluation of the safety of extruded pet foods. 2010.	0
Assisted NJ-based company with HACCP validation of cheese-meat roll product. August 2010. Value of the product was estimated to be \$20,000.	\$20,000
Assisted NJ-based supermarket with evaluation of the safety of produce items exposed to refrigeration leak. August 2010. Value of the product was estimated to be \$5,000.	\$5,000
Assisted CA-based cheese manufacturer with technical evaluation of the safety and suitability of challenge study experiments for controlling <i>Salmonella</i> in pasteurized dairy ingredients. 2010.	0
Assisted NJ-based company with evaluation of refrigeration failure and spoilage of pork ribs. July 2010. Value of the product was estimated to be \$5,000.	\$5,000
Assisted meat processing food company with technical evaluation of clean room technology for controlling microbial risk. 2010.	0
Assisted pet food company with technical evaluation of surface sanitation for controlling <i>Salmonella</i> risk. 2009-2010	0
Assisted UT-based meat safety of cooling deviation for meat product. July 2010. Value of the product was estimated at \$2,000.	\$2,000

Assisted NJ-based snack food company with evaluation of the safety of frying process for thermal inactivation of foodborne pathogens. April 2010.	0
Assisted NJ-based food company with evaluation of the safety of extruded soy snack product possibly containing <i>Salmonella</i> . March 2010. Value of the product estimated at \$50,000.	\$50,000
Assisted UT-based food company with evaluation of the safety of six different school lunch foods manufactured with ingredient possibly contaminated with <i>Salmonella</i> . March 2010. Value of the product estimated to be \$12,000	\$12,000
Assisted PA-based meat processor with safety of cooling deviation for cooked chicken livers. March 2010. Value of the product was estimated at \$5,000.	\$5,000
Assisted PA-based meat processor with development of alternative cooling profiles for twenty-two different cooked RTE Entrees. February 2010. Value of the product was estimated at \$100,000.	\$100,000
Assisted NY-based company with evaluation of microbial challenge studies of pet food spray on surface sanitizer. January 2010.	0
Assisted PA-based meat processor with safety of cooling deviation for meat product. December 2009. Value of the product was estimated at \$10,000.	\$10,000
Assisted PA-based meat processor with safety of cooked, dried meat product. November 2009. Value of the product was estimated at \$10,000.	\$10,000
Assisted PA-based food processor with safety assessment of reheated stuffing product. November 2009. Value of product was estimated at \$5,000.	\$5,000
Assisted PA-based food processor with safety assessment of Sautéed Seasoned Ground Beef product that did not meet USDA FSIS cool down times and temperatures. November 2009. Value of the product was estimated at \$10,000.	\$10,000
Assisted PA-based food processor with safety assessment of lasagna subjected to cooling deviation. November 2009. Value of product was estimated at \$5,000.	\$5,000
Assisted NJ-based consultant with review of report on Justification and Validation of Food Safety on Alheira (ethnic meat product). October 2009.	0
Assisted PA-based food processor with safety assessment of ham salad processing time and temperature. September 2009.	0

Assisted NJ-based food processor with managing the consequences of using Nonfat Dry Milk ingredients potentially contaminated with <i>Salmonella</i> in their weight loss products. August 2009. Total number of servings exceeded 25 million. Value of the product at risk was estimated to be at least \$25,000,000.	\$25,000,000
Assisted regional supermarket chain with safety assessment of yogurt manufacturing process. July 2009.	0
Assisted OH-based meat processor with cooling deviation of smoked picnic hams. July 2009. Value of product was estimated at \$10,000.	\$10,000
Assessed PA-based meat processor with cooling deviation of roast beef. June 2009. Value of product was estimated at \$5,000.	\$5,000
Assisted PA-based food processor with safety assessment of chicken product exposed to water containing coliforms. June 2009. Value of product estimated at \$10,000.	\$10,000
Assisted PA-based food processor with safety assessment of crab and liver products subjected to temperature abuse. April 2009. Value of product was estimated at \$10,000.	\$10,000
Assisted PA-based food processor with safety assessment of 5 different roast beef products. March 2009. Value of product was estimated at \$15,000.	\$15,000
Assisted NJ-based food processor with managing the consequences of using peanut-based ingredients sourced from PCA's Texas plant in their nutrition bars. January, 2009. Value of the product at risk was estimated to be ~\$3,000,000.	\$3,000,000
Assisted UT-based food processor with managing the consequences of using peanut-based ingredients sourced from PCA's Blakely, GA plant in almost 3 million pieces of candy. January to May 2009. From 1-2 pieces of potentially contaminated candy were contained in each box. The total value of the product at risk was over \$10 M.	\$10,000,000
Assisted NJ-based poultry processor with potential benzene adulteration problem. January and March 2009. Total value of product at risk was estimated to be \$50,000	\$50,000
Assisted NJ-based food processor with several batches of cooked meatballs that were subject to a heating deviation. April 2008. Although the product had to be destroyed, Dr. Schaffner's help allowed this decision to be reached in an expedient manner, and saved unnecessary testing costs.	\$1,000

Assisted NJ-based food processor with one batch of uncured roast beef that was subject to a cooling deviation. August 2007. The value of this product exceeded \$2,000	\$2,000
Assisted PA-based food processor with 1 batches of product that was subject to a cooling deviation. June 2007. The value of this product exceeded \$1,000	\$1,000
Assisted PA-based food processor with 9 batches of product that were subject to a cooling deviation. May 2007. The value of this product exceeded \$20,000	\$20,000
Assisted PA-based food processor with 5 batches of product that were subject to a cooling deviation. April 2007. The value of this product exceeded \$10,000	\$10,000
Assisted UT-based school foodservice operation with 80 roast turkeys that were subject to a cooling deviation. April 2007. The value of this product exceeded \$10,000.	\$10,000
Assisted PA-based food processor by conducting a <i>Clostridium perfringens</i> challenge study to assess safety of product produced over six weeks. March 2007. The value of this product and associated recall costs exceeded \$60,000	\$60,000
Assisted NJ-based food manufacturer with the legal definition of novel cheese product. February 2007. This analysis allowed this NJ-based company to sell their novel product to a large foodservice chain.	0
Assisted UT-based school foodservice operation with one batch of chicken pot pie filling that was subject to a cooling deviation. December 2006. The value of this product exceeded \$1,000.	\$1,000
Assisted NJ-based meat processor with 30 days of production without complete food safety documentation to prove the product was safe. Assistance allowed company to avoid a costly recall. October, 2006. The value of this product exceeded \$150,000.	\$150,000
Visited NJ spinach grower to discuss <i>E. coli</i> issues and provide food safety advice. September 2006.	0
Assisted UT-based school foodservice operation with 20 batches of product that were subject to a cooling deviation. August 2006. The value of this product exceeded \$100,000.	\$100,000
Assisted Canadian-based meat processor with evaluation of the safety of the thermal process used to inactivate pathogens in processed meats. May	0

2006. While no product was directly affected, this analysis will avoid many potential future problems when they arise.

Assisted NJ-based bakery ingredient company with determination of appropriate microbial standards for flour used in bread making to control bread spoilage. March and May 2006. This analysis directly impacted the status of more than 300 batches of flour produced over more than 1 month. The value of this product can be conservatively estimated to be more than \$1,000,000. \$1,000,000

Assisted PA-based Kosher poultry processor with 1 batch of raw poultry product on-hold by FSIS due to improper documentation of cooling. March and August 2006. The value of the product in question exceeded \$10,000. \$10,000

Assisted UT-based school foodservice operation with 3 batches of product that were subject to a cooling deviation. February 2006. The value of this product exceeded \$15,000. \$15,000

Assisted NJ-based meat processor with 2 different batches of product on-hold by FSIS, and facing a non-compliance record after an in-depth HACCP review. January 2006. This assistance saved food product costs in excess of \$5,000 and will allow the plant to continue operating. \$5,000

Assisted NJ-based meat processor with 2 different batches of product on-hold by FSIS, and facing a non-compliance record after an in-depth HACCP review. January 2006. This assistance saved food product costs in excess of \$10,000 and will allow the plant to continue operating. \$10,000

Assisted NJ-based meat processor with 5 different batches of product on-hold by FSIS, and facing a non-compliance record after an in-depth HACCP review. December 2005. This assistance saved food product costs in excess of \$10,000 and will allow the plant to continue operating. \$10,000

Assisted NJ-based meat processor potential recalls of two different fermented sausage products due to lack of scientific documentation on process safety. December 2005. This assistance saved food product and recall costs in excess of \$20,000 and will allow the plant to continue operating. \$20,000

Assisted NJ-based meat processor facing recall of 67 different batches of product that were cooked, briefly reheated and re-cooled. September 2005. This assistance saved food product and recall costs in excess of \$150,000 and will prevent other recalls or USDA actions on these or similar products. \$150,000

Assisted OH-based meat processor facing a recall of 1 batch of ribs that was subject to a cooling deviation. September 2005. This assistance saved food costs of approximately \$2000. \$2,000

Assisted NJ-based juice processor petitioning FDA to be exempt from the juice HACCP regulation for a shelf-stable juice. September 2005. Analysis shows the processor to be using a process yielding approximately a 427,000-log reduction, well in excess of the 10,000 log reduction required by FDA for an exemption.	0
Assisted NJ-based meat processor responding to USDA action in response to a <i>Listeria monocytogenes</i> -positive test result. September 2005. Assistance held avoid additional USDA action.	0
Assisted NJ-based meat processor facing USDA hold or recall of 8 batches of product that were subject to a cooling deviation. August 2005. This assistance saved food products worth in excess of \$20,000 and will prevent other recalls in the event of future deviations.	\$20,000
Assisted Canadian-based meat processor with Challenge studies needed to prove safety of cooling process to Canadian Food Inspection Agency. May 2005. This assistance avoided recalls for at least 9 batches of product worth more than \$18,000 and will prevent other recalls by providing scientifically validated cooling protocols.	\$18,000
Assisted NJ-based meat processor in responding to USDA HACCP plan review. May 2005. Technical assistance on thermometer calibration, shelf life and product temperature critical control point help avoid costly delays and potential plant shut-down from USDA action.	0
Assisted PA-based meat processor facing a recall of an entire year's production of beef roast. March 2005. This assistance saved food products and recall costs in excess of \$1,000,000.	\$1,000,000
Assisted NJ-based meat processor facing plant closure in light of USDA enforcement action. February 2005. This assistance allowed the plant to remain open, keeping more than 20 people employed in NJ.	0
Assisted OH-based meat processor in developing an alternative cooling profile for a slow-cooled Nitrite containing ham product. October 2004. This assistance proved the safety of 3 batches of product worth more than \$6,000 and will prevent future recalls in the even of a cooling deviation.	\$6,000
Assisted NJ-based meat processor in assessing the safety of 3 batches of finished products that were subject to a cooling deviation. July 2004. This assistance avoided a recall of 3 different lots of product worth more than \$6,000.	\$6,000
Assisted NJ-based meat processor in assessing the safety of 2 coolers worth of raw and finished products that were subject to a temperature deviation. June 2004. This assistance avoided a recall of 2 different lots of product worth more than \$4,000.	\$4,000

Assisted rapidly growing NY-based food processor with the design and development of a standardized microbial testing program to insure the safety of its low carbohydrate product line. May 2004.	0
Assisted NJ-based meat processor by providing safety assessment regarding the recommended shelf life for two different meat products. May 2004. This assistance avoided the recall of variety of different lots of product worth more than \$5,000.	\$5,000
Assisted NJ-based meat processor by providing safety assessment for smoked turkey product which is cooked, cooling, partially reheated and then re-chilled. May 2004. This assistance avoided a recall of 10 different lots of product worth more than \$20,000.	\$20,000
Assisted a MA-based sausage processor with potential food safety problems associated with loss of temperature control. May 2004. Assistance allowed processor to continue operation until compressor was fixed while still insuring food safety.	0
Assisted a CA-based food manufacturer with a potential food safety problems associated with \$500,000 of shelf-stable bread by providing modeling results that showed safety (or lack thereof) associated with high water activity products. March 2004. Assistance help demonstrate safety of some batches product and risks associated with other products.	\$500,000
Assisted PA-based meat processor with potential food safety problems associated with 26 lots of roast beef, pastrami and corned beef. February 2004. Assistance saved food product and recalls costs in excess of \$60,000.	\$60,000
Assisted NJ-based meat processor by providing safety assessment for smoked turkey product which is cooked, cooling, partially reheated and then re-chilled. January 2004. Without this assistance, they could have been subject to a recall and/or closed down by the inspector.	0
Assisted NJ-based meat processor by providing the scientific documentation for their HACCP plan. January 2004. Without this information, they could have been closed down by the inspector.	0
Assisted NJ-based nutritional supplements company with handling with <i>Salmonella</i> -positive test results. November 2003. Assistance saved one batch of product worth \$10,000.	\$10,000
Assisted NJ-based specialty products manufacturer with potential food safety problems with a lot of roast beef cooled too slowly. October 2003. Assistance saved food product worth \$10,000.	\$10,000
Assisted NJ-based meat processor with potential food safety problems associated with 43 lots of cooked meatballs and 42 lots of cooked meatloaf.	\$1,000,000

October 2003. Assistance saved food product and recalls costs in excess of \$1,000,000.	
Assisted NJ-based nutritional supplements company with sampling plan to test defective product. October 2003. Assistance saved food product worth \$200,000.	\$200,000
Assisted NJ-based company with advice on microbial safety decision tree. July, 2003.	0
Assisted NY-based meat processor facing potential recall of 12 different lots of meat products. June, 2003. Assistance saved food products worth \$100,000.	\$100,000
Assisted NJ-based food processor with 2 potentially defective lots of roast beef. May, 2003. Assistance saved food products worth \$50,000.	\$50,000
Assisted IL-based meat processor (with NJ-based technical center) in review of food safety computer model. May, 2003. Review was critical to document ability to comply with new <i>Listeria</i> regulations.	0
Assisted NJ-based nutritional supplements company with microbial sampling plan to test contaminated product. April 2003.	0
Assisted NJ-based canned food manufacturer with development of predictive model to improve safety and reduce costs associated with canned food processing. 2002.	0
Assisted NJ-based meat processor facing potential recall of 48 different lots of meat products. September 2002. Assistance saved food products worth \$500,000.	\$500,000
Assisted NJ-based meat processor facing potential recall of 2 full months of their entire production. September 2002. Assistance saved food products and recall costs in excess of \$500,000.	\$500,000
Assisted PA-based pasta manufacturer with <i>Salmonella</i> contamination. June 2002.	0
Assisted NJ-based Consumer products company with advice on risk assessment of contaminated product. April, 2001. Risk assessment used to justify decision discard more than 60,000 containers of product.	0
Assisted NJ-based bakery ingredients manufacturer by preventing mold spoilage of poppy butter and other microbiology issues. March 2001. Assistance prevented problem recurrence and avoided costly recalls.	0
Assisted NJ-based Consumer products company with advice on risk assessment of contaminated product. February, 2001. Risk assessment used to justify decision to avoid costly recall.	0

Assisted NJ-based start up company with development of HACCP plan for baked eggs product. July 2000.	0
Assisted NJ-based Consumer products company with advice on predictive microbiology of non-food products. July, 1998.	0
Assisted NJ-based frozen hamburger manufacturer with HACCP plan development. December, 1998.	0
Total value of product saved:	\$44,042,000.00

WORKS IN PROGRESS – NON-PEER REVIEWED

None at this time.

GRANTS AND CONTRACTS

EXTERNAL – COMPETITIVE

09/20 – 08/22. USDA-NIFA-AFRI. FoodCoVNET: A collaborative approach to managing SARS-CoV-2 within the food industry; filling data gaps and impacting behaviors. Total project budget is \$1,000,000 (25% idea/plan; 25% effort; 20% budget).	\$200,000
09/20 – 09/24. USDA-NIFA-SCRI Scientific Challenges and Cost-Effective Management of Risks Associated with Implementation of Produce Safety Regulations. Total project budget is \$7,265,940 (10% idea/plan; 10% effort; 5% budget).	\$400,000
01/19 – 12/22. USDA NIFA AFRI. A Risk-Based Decision Support Tool (DST) to Improve Adoption of Produce Safety Practices by Northeast Growers. Total project budget is \$300,000. (25% idea/plan; 15% effort; 30% budget).	\$90,000
01/19-12/19. Center for Produce Safety. A systematic review of <i>Listeria</i> growth and survival on fruit and vegetable surfaces. Total project budget is \$182,473. (40% idea/plan; 27% effort; 27% budget).	\$50,000
01/18 – 12/21. USDA NIFA AFRI. Growing better quality Basil and Alfalfa sprouts using plasma activated water and plasma activated mist. Total project budget is \$1,000,000. (10% idea/plan; 10% effort; 5% budget).	\$50,000
09/11-05/18. USDA AFRI. Building Capacity to Control Viral Food Borne Disease: A Translational, Multidisciplinary Approach. Schaffner is collaborator on Risk Analysis and Outreach Cores. Total project budget is \$25,000,000. (2% idea/plan; 2% effort; 2% budget).	\$501,725
8/12-7/15. USDA AFFI. Influence of molecular mobility of food components on the persistence of <i>Salmonella</i> in dry foods. Schaffner is co-PI. Total project budget is \$499,998. (10% idea/plan; 7% effort; 7% budget).	\$34,000
9/11-08/16. USDA NIFSI. An Integrated Approach to Enhance the Microbial Safety of Fresh-Cut Fruit and Vegetable Salads during Processing, Packaging, and Distribution.	\$130,731

Schaffner is Co-PI. Total project budget is \$1,668,000. (8% idea/plan; 8% effort; 8% budget).

09/11 - 08/16. USDA SCRI. Developing Scientifically-Based Consensus Food Safety Metrics for Leafy Greens and Tomatoes. Schaffner is Co-PI. Total project budget is \$10,157,853. (15% idea/plan; 5% effort; 5% budget). \$462,331

9/11-9/14. USDA, 1890 Institution Teaching, Research and Extension Capacity Building Grants Program (subcontract from Tennessee State University) Identifying Food Safety Risk Factors and Educational Strategies for Consumers Purchasing Seafood and Meat Products Online. Schaffner is Co-PI. Total project budget is \$455,506. (25% idea/plan; 25% effort; 18% budget). \$68,716

09/10 - 08/12. Defense Logistics Agency, United States Department of Defense. Alert to Temperature Abuse of UGR-A (Unitized Group Ration - A Meal). Schaffner is Co-PI. Total Project budget is \$438,583. (10% idea/plan; 10% effort; 10% budget). \$43,000

07/10 - 06/12. ILSI North America. Influence of water mobility on persistence of *Salmonella* in low moisture foods. Schaffner is sub-contactor. Total project budget is \$199,483. (10% idea/plan; 10% effort; 10% budget). \$20,934

09/09 - 09/12. USDA CSREES NIFA. Peer Networking and Social Norms Design: Implications for Food Safety Media and Behavioral Change. Schaffner is Co-PI. Total project budget is \$600,000. (25% idea/plan; 10% effort; 10% budget). \$60,000

09/09 - 08/13. USDA CSREES National Integrated Food Safety Initiative. Quantifying Microbial Risks during Growth of Produce. Schaffner is Co-PI. Total project budget is \$1,084,429 (13% idea/plan; 13% effort; 13% budget). \$80,000

9/09 – 08/12. USDA CSREES Agriculture and Food Research Initiative. Process Non-Uniformity During High Hydrostatic Pressure Processing of Heterogeneous Foods. Schaffner is Co-PI. Total project budget is \$469,596 (33% idea/plan; 33% effort; 33% budget). \$156,615

09/09 – 02/11. FDA. Quantifying Risks from Consumer Handling of Fresh Produce. Schaffner is Co-PI. Total project budget is \$393,575 (33% idea/plan; 33% effort; 33% budget). \$127,763

09/08 - 08/11. USDA CSREES Specialty Crop Research Initiative. Risk Assessment of Sampling Methods for Evaluating the Microbial Safety of Fresh Produce. Schaffner is Co-project director. Total project budget is \$1,667,679 (14% idea/plan; 7% effort; 3% budget). \$45,127

09/08 – 08/11. USDA CSREES Integrated Research, Education and Extension Competitive Grants Program. Investigation of Norovirus Cross-contamination during Foodservice Procedures. Schaffner is collaborator. Total project budget is \$600,000 (30% idea/plan; 20% effort; 28% budget). \$169,054

09/07 – 05/08. National Center for Food Protection and Defense. Optimized Detection of Intentional Contamination Using Simulation Modeling. Schaffner is PI.	\$86,470
09/07 – 08/10. USDA CSREES Integrated Research, Education and Extension Competitive Grants Program. Retail-Foodservice Food Safety Consortium. Project director is Brian Nummer (Utah State). Schaffner is Co-PD. (20% idea/plan; 20% effort; 10% budget).	\$594,971
10/05 – 03/07. USDA CSREES Integrated Research, Education and Extension Competitive Grants Program. Collaborating across Boundaries in Retail-Foodservice Food Safety (conference grant). Principle investigator Brian Nummer (Utah State). Schaffner is Co-PI. (40% idea/plan; 40% effort; 40% budget).	\$47,913
07/04 – 06/07. Homeland Security Center for Post-Harvest Food Protection and Defense. US Department of Homeland Security. Principal Investigator Francis F. Busta. Budget for entire center is \$15 million. (100 % idea/plan; 100% research; 100% budget).	\$266,099
09/03 – 08/06. USDA CSREES Integrated Research, Education and Extension Competitive Grants Program. Food handling and consumption knowledge, attitudes, and behaviors of young adults and the impact of a food safety social marketing campaign. Principle investigator Carol Byrd-Bredbenner. Schaffner is Co-PI (25% idea/plan; 25% research; 25% budget).	\$500,000
09/02 – 08/05. USDA CSREES Integrated Research, Education and Extension Competitive Grants Program - Reducing risk of <i>Clostridium</i> spp. food poisoning using predictive modeling, \$251,792 (100% idea/plan; 100% research; 100% budget).	\$251,792
08/98 – 05/01. Modeling the Growth of <i>Staphylococcus aureus</i> in Intermediate Moisture Military Rations - US Army Natick RD&E Center. (100% idea/plan; 100% research; 100% budget)	\$180,088
06/97 - 06/00. Quality Quantification & Enhancement for Combat Rations - US Army Natick RD&E Center, Co-principle investigators Joseph Kokini and Chi-Tang Ho. Schaffner is Project Leader for Biochemical Changes and Microbiological Growth Process Induced Degradation - Predictive Microbiology section of the contract and is directly responsible its budget (100 % idea/plan; 100% research; 100% budget)	\$114,398
09/96 - 05/01. Improving Food Safety through More Realistic Models of Spore Germination. USDA NRI Grant. Principle Investigator: Schaffner, Co PI: T.J. Montville. (75 % idea/plan; 75 % research; 100% budget).	\$149,026
06/96 - 06/97. Quality Quantification & Enhancement for Combat Rations - US Army Natick RD&E Center, Co-principle investigators Joseph Kokini and Chi-Tang Ho. Schaffner is Project Leader for Biochemical Changes and Microbiological Growth Process Induced Degradation - Predictive Microbiology section of the contract and is directly responsible its budget. (100 % idea/plan; 100% research; 100% budget)	\$87,442
06/95 - 05/96. Quality Quantification & Enhancement for Combat Rations - US Army Natick RD&E Center, Co-principle investigators Joseph Kokini and Chi-Tang Ho. Schaffner is Project Leader for Biochemical Changes and Microbiological Growth Process	\$123,681

Induced Degradation - Predictive Microbiology section of the contract and is directly responsible its budget. (100 % idea/plan; 100% research; 100% budget)	
05/94 - 05/95. Quality Quantification & Enhancement for Combat Rations - US Army Natick RD&E Center, Co-principle investigators Joseph Kokini and Chi-Tang Ho. Schaffner is Project Leader for Biochemical Changes and Microbiological Growth Process Induced Degradation - Predictive Microbiology section of the contract and is directly responsible its budget. (100 % idea/plan; 100% research; 100% budget)	\$118,696
09/93 - 08/96. Multi-state Evaluation of Traditional and Novel Hazard Analysis & Critical Control Points (HACCP) Training Materials. Extension Service USDA - Food Safety and Quality Initiative. Co-principle investigator, Susan Sumner (University of Nebraska). (75% idea/plan; 50% research; 100% budget - Note that 100% of the funds were committed to Rutgers. It was the responsibility of the lead state (NJ) to disburse these funds to the other five states. Sixteen percent of the funds were spent in New Jersey)	\$90,532
09/92 - 08/95. Model Education Program in Food Biotechnology Safety. Extension Service USDA - Food Safety and Quality Initiative, Appointed Principle investigator for project in 12/94 budget of \$23,700. (05% idea/plan; 05% research; 100% budget - Note that the original project PI was asked to step down in 12/94 due to lack of progress).	\$23,700
09/92 - 12/94. Implementation of Sensors and Quality Control Strategies in the Integrated Manufacturing Systems. Defense Logistics Agency, US Department of Defense. Schaffner was the Project Leader for the Microbiology and HACCP section of the contact and was directly responsible for its budget. (100 % idea/plan; 100% research; 100% budget)	\$101,111
10/92 - 03/94. Quality Quantification & Enhancement for Combat Rations - US Army Natick RD&E Center, Principle investigator Joseph Kokini. Schaffner is Project Leader for Biochemical Changes and Microbiological Growth Process Induced Degradation - Predictive Microbiology section of the contract and is directly responsible its budget. (100% idea/plan; 100% research; 100% budget)	\$129,622
03/90 - 02/92. Evaluation of Conchiolin as a Novel Gelling Agent and Adhesive. New Jersey Commission on Science and Technology. Principle investigator. (50% idea/plan; 100% research; 100% budget)	\$38,000
Total – External, Peer reviewed	\$5,593,537

EXTERNAL

09/06 – 06/08. Defining the growth – no growth boundary for <i>Listeria monocytogenes</i> in shelf stable pocket sandwiches. Defense Logistics Agency, United States Department of Defense PI is Rieks Bruins, Schaffner is Co-PI. (50% idea/plan; 75% research; 50% budget).	\$146,715
10/05 – 03/07. Specific Cooperative Agreement from USDA, ARS, Eastern Regional Research Center. An Internet-Based Predictive Microbiology Portal to Assist Small and Very Small Food Processors in Meeting Food Safety Regulations. (33% idea/plan; 33% research; 100% budget).	\$142,000

07/03 – 07/05. Grant-in-aid from Foodservice company to study the effect of hand sanitizer on bacteria on unwashed hands. (50% idea/plan; 90% research; 100% budget).	\$18,000
06/98 – 06/99. Grant-in-aid from Sloan Valve Corporation to study microbial cross contamination rates in the kitchen. (75% idea/plan; 90% research; 100% budget).	\$20,000
06/98 – 06/99. Planning Grant from Mid-Atlantic Consortium to develop a proposal to regionalize Food Science Teaching, Research and Outreach in the Mid-Atlantic region. (50% idea/plan; 25% research; 50% budget).	\$5,000
10/94 - 06/96. Grant-in-aid from Reckitt & Coleman to study the microbial factors influencing the quality of Redhot ® Sauce. (75% idea/plan; 100% research; 100% budget)	\$43,879
09/89 - Present. Grants-in-aid from industry (50% idea/plan; 100% research; 100% budget)	\$ 20,000
Total – External, non-peer reviewed	\$395,594

SUPERCOMPUTER GRANT

08/94 - 09/95. Simulation of Apparent Spore Lag Time Based on Probability of Germination and Spore Concentration. Pittsburgh Supercomputing Center. 10 C90 Service Units. (100% idea/plan; 100% research; 100% budget)

INTERNAL

09/19 – 08/20. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$188,855
09/18 – 08/19. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$183,950
09/17 – 08/18. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$181,514
09/16 – 08/17. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$177,847
177,847xz09/15 – 08/16. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$175,453
09/14 – 08/15. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$175,080
09/13 – 08/14. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$171,257
09/12 – 08/13. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$167,159

09/11 – 08/12. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$161,870
09/10 – 08/11. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$153,300
09/09 – 08/10. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$149,579
09/08 – 08/09. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$138,635
09/07 – 08/08. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$134,094
09/06 – 08/07. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$130,017
09/05 – 08/06. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. (100% idea/plan; 100% research; 100% budget).	\$120,009
01/00 – 09/05. Project Supervisor. Food Microbiology Risk Reduction Project for Rutgers Division of Dining Services. ~ \$100,000/year for a total of \$500,000. (100% idea/plan; 100% research; 100% budget).	\$461,732
07/00 – 12/02. Stochastic and Quorum Sensing Mechanisms for the Influence of Inoculum Size on <i>Clostridium botulinum</i> Growth. Center for Advanced Food Technology (CAFT). (75% idea/plan; 75% research; 100% budget)	\$29,710
01/90 – 12/99. Assistant Project Supervisor (Co-PI). Microbiological Quality Assurance Program for Rutgers Division of Dining Services. (25% idea/plan; 0% research; 0% budget).	\$800,000
09/89 - Present. Grants from NJAES and RCE for support of small research and extension projects. (100% idea/plan; 100% research; 100% budget)	\$ 18,000
Total - Internal	\$3,718,061
Total all grants	\$9,707,192

TEACHING

GRADUATE AND UNDERGRADUATE INSTRUCTION

GRADUATE PROGRAM MEMBERSHIP

April 2008 – Present. Nutritional Sciences.

September 2008 – present. Ecology and Evolution.

January 1999 – Present. Microbial Biology.

February 1989 – present. Food Science.

COOK HONORS PROJECT

Supervisor for David Sorkin, 2009-2010.

Reader for Joey Donovan, 2009-2010.

Reader for Lori Campbell, 1995-1996.

INSTRUCTOR

Instructor. Graduate Mini Seminar 16:400:603 Spring, 2015 - Present. 5-10 Graduate Students.

Instructor. Graduate Seminar 16:400:602 Spring, 2010. 19 Graduate Students.

Instructor. Graduate Seminar 16:400:602 Spring, 1990. 30 Graduate Students.

GUEST LECTURES

1. Quantity Foods 11:709:344. Guest lectures from 2001 to Present. ~60 Undergraduates each time. Taught 2, 1 hr lectures on food safety and coordinated microbiology lab exercise.
2. Nutrition for Today, 11:015:265. Guest lectures from 2011 to Present. ~40 Undergraduates each time. Teach 1 lecture on introduction to food safety.
3. Regulatory Science: Principles & Practices in Food Systems, SCSC 634. Texas A&M University. 2015. One hour guest lecture on microbial dose response modeling taught via asynchronous distance learning.
4. Meat Safety ANEQ 460. Colorado State University. 2012. One guest lecture to 30 undergraduate and graduate students. Taught one hour lecture on Understanding and managing food safety risks using computer models.
5. Eating right: The ethics of food choices and food policy 01:730:252: Two guest lectures 2011 and 2010. 60 undergraduate students. Taught one hr lecture on an Introduction to Microbial Food Safety.
6. Risk Analysis PubH 6112: Five guest lectures from 2005 to Fall 2009. ~25 graduate student at the University of Minnesota each time. Taught 3 hr lecture by Videoconference.
7. Overview of Foods in Nutrition, Columbia University, Institute of Human Nutrition. 60 graduate students, 90 minute lecture on food safety.
8. Honors Seminar - Food Issues in the Twenty First Century 11:554:196, Spring 2009. 45 undergraduate students. Taught 2 sections, 1.5 hours each.

9. Colloquium in Food Safety 11:400:422. Spring 2008. 17 undergraduates. Taught 1 lecture on the risks of raw milk.
10. Food Safety and the American Public. 11:374:439. Spring 2008. 20 undergraduates. Taught 1 lecture on Food safety management, HACCP and microbiology.
11. Communication in Food Science, FOOD 2100. Spring 2006. 25 undergraduate students at the University of Guelph. Taught 1 hr guest lecture.
12. Food Safety Assurance FS 396: Two guest lectures 2003, 2005. ~ 25 Undergraduate and graduate student at Cornell University each time. Taught 1 hr lecture on Predictive Food Microbiology.
13. Microbial Food Safety 11:400:603 Two guest lectures 1999 and 2001. ~12 Graduate Students.
14. Food Science Forum 11:400:414 Two guest lectures 1997 and 1999. ~12 Undergraduates each time.
15. Principles of Organic Crop Production 11:776:221 Fall, 1998. 10 Undergraduates. Guest lecture on food safety.
16. Predicting Shelf Life of Foods 16:400:526, Two guest lectures 1991 and 1997. ~30 Graduate Students. 2 hours.
17. Topics in Meat and Fish Processing 11:015:284, January 1992, 1993, 1994. A total of 15 Undergraduate Students taught over 3 years. 2 hr lecture each year.
18. Seminar in Human Ecology 11:532:306, October, 1991. 20 Undergraduate Students. 2 hours.
19. Food Law 11:400:413, September, 1991. 10 Undergraduate Students. 1 hour.

COOK COLLEGE CONTINUING PROFESSIONAL EDUCATION SHORT COURSES

STANDARD SHORT COURSES – ONGOING

1. Introduction to Food Microbiology. Coordinator and Lecturer. 1990-present. ~30 Food Industry Professionals trained each year. Course is held for 2 days each Spring. Schaffner's lectures constitute 4 hours of instruction each year.
2. Introduction to Food Science. Coordinator. 1990-present. ~45 Food Industry Professionals trained each year. Course held for 5 days each August.
3. Better Process Control School. Coordinator and Lecturer. 1996-present. ~35 Food Industry Professionals trained over each year. Course held for 3 days each November. Schaffner lectures for 1.5 day each year.

STANDARD SHORT COURSES – NOT ONGOING

Aseptic Processing Short Course and/or Aseptic Only Better Process Control School. Coordinator and Lecturer. 1991-2012. ~30 Food Industry Professionals trained each year. Course held for 2 or 4 days each March. Schaffner lectures for 1 day each year.

Establishing HACCP Programs. Coordinator, Lecturer and Facilitator. 1990-2013. ~30 Food Industry Professionals trained each year. Course held each April (starting 1990) and November (starting 1999). Schaffner presents a 1-hour lecture and facilitates a small group for 3 days each course.

Public Health Microbiology Section - Environment and Public Health. Coordinator and Lecturer. 1990-2013. ~30 Public Health Professionals trained each year. Course held each summer. Schaffner was responsible for teaching or overseeing 20 hours of instruction each summer.

Good Manufacturing Practices and Food Safety, Coordinator and Lecturer, 2000-2010. ~30 Food industry professionals trained each year. Course held for 1 day each Fall. Schaffner lectures for 2 hours each year.

Foodservice HACCP, Co-coordinator and Lecturer, 2005- 2010. ~30 Foodservice industry professionals trained each year. Schaffner lectures for 5 hours each year.

Listeria monocytogenes. Coordinator. 2009. 35 Food Industry Professionals. 1 day.

Culinology 101 – Part III, Lecturer, 2005. ~ 30 Chefs and food industry professionals trained every other year. Course held for 2.5 days. Schaffner lectured for 3 hours each year on dehydration, roasting, baking and microwaving.

Internet for Food Science Professionals. Coordinator and Lecturer. 1996, 1998, 1999. ~10 Food Industry Professionals trained each year. Course held for 1 day each year. Schaffner lectures for one half-day each year.

Shelf Life of Foods, Coordinator and Lecturer, 1991-1999. ~30 Food Industry Professionals trained each year. Course held for 3.5 days each Spring. Schaffner lectures for 3 hours each year.

HACCP for Foodservice Managers. Lecturer. 1989-1999. 200 New Jersey Food Service Managers trained over 10 years. Course held each Fall. Schaffner lectures for 1 hour each year.

CUSTOMIZED ON SITE TRAINING THROUGH OCPE

Special Acidified Better Process Control School for Hain Celestal. Coordinator & Lecturer. May, 2012. West Chester, PA. 2 Days, 2.0 day of lecture, 15 Food Industry Professionals.

Special Acidified Better Process Control School for Sweet Ovation. Coordinator & Lecturer. September, 2010. Philadelphia, PA. 2 Days, 2.0 day of lecture, 20 Food Industry Professionals.

Microbiology, aseptic processing and packaging of egg products. Coordinator & Lecturer. March 2006. Michael Foods, Elizabeth, NJ. 4 hr class taught a total of 14 times, to a total of 150 Food Industry Employees.

Special Better Process Control School for Menu Foods. Coordinator & Lecturer. January, 2005. Pennsauken, NJ. 2 Days, 2.0 day of lecture, 25 Food Industry Professionals.

Aseptic Better Process Control School. Mott's Inc., Aspers, PA. Coordinator & Lecturer. October, 2002. 60 Food Industry Professionals trained. Schaffner lectures for 2 days.

HACCP for the Egg Processing Industry. Coordinator. Fall 1998 – Spring 1999. 100 Food Industry Professionals.

Food Microbiology for the Egg Processing Industry. Coordinator. Fall 1998 – Spring 1999. 100 Food Industry Professionals.

Good Manufacturing Practices for the Egg Processing Industry. Coordinator and Lecturer. Held 14 times in Fall 1998. 140 Food Industry Professionals.

Establishing HACCP Programs for the Baking Industry. Lecturer and Facilitator. Held 4 times from Summer 1997 – Summer 1998. 60 Food Industry Professionals. Schaffner presents 1 day of lecture and facilitates a small group for 3 days.

Good Manufacturing Practices for the Baking Industry. Coordinator and Lecturer. Held 9 times Summer 1997 – Summer 1998. 135 Food Industry Professionals. Schaffner lectures for one half day each time.

SHORT COURSES AND WORKSHOPS SPONSORED BY OTHERS

INTERNATIONAL

1. Quantitative Microbial Risk Assessment. A hands-on workshop using @risk. September 2015. Universidade de São Paulo. Sao Paulo, Brazil. 10 University faculty and students. 2 Days.
2. Workshop on Microbiological Sampling Plans, Predictive Modeling and Quantitative Risk Assessment in Foods. June 2013. Faculdade de Engenharia de Alimentos, UNICAMP. Campinas, Brazil. 45 Food industry professional, university faculty and students. 1.5 Days.
3. Microbial Challenge Testing for Foods. June 2013. Departamento de Eng. Química e Eng. de Alimentos. Universidade Federal de Santa Catarina, Florianópolis, Brazil. 25 Food industry professional, university faculty and students. 2 Days.
4. Microbial Challenge Testing for Foods. June 2013. Universidade de São Paulo. Sao Paulo, Brazil. 30 Food industry professional, university faculty and students. 2 Days.
5. Microbial Challenge Testing for Foods - Best practices for designing studies to assure food safety, September 2011, Edmonton, Alberta. 45 Government and Industry Food Safety Professionals. 2 Days.
6. Management of Food Safety, March 2003. Noosa, Australia. 50 Government and Industry Food Safety Professionals. 1 Day.

7. Exposure Assessment of Zoonotic Foodborne Pathogens sponsored by Cost Action 920 Foodborne Zoonoses: A Co-Ordinated Foodchain Approach, March 2002, Bilthoven, The Netherlands. 50 Risk assessment researchers from Europe. 2 Days.
8. Microbiological Risk Assessment Workshop, February 2002. Ottawa, Canada. 30 Government officials from Health Canada. 2 Days.
9. Risk Assessment Workshop for Latin America Sponsored by Pan American Health Organization (World Health Organization). Lecturer. September, 2000. Buenos Aires, Argentina. 65 Government officials from Latin America. 3 Days.
10. International Workshop on Hazard Analysis and Critical Control Points, Lecturer and Coordinator. April, 1997. Bangalore, India. 50 Food Industry Professionals, 2 Days, 1 day of lecture.
11. Predictive Modeling and Computer Aided Food Process Safety Design. Lecturer. 1995. Leuven, Belgium. 15 Food Industry Professionals. 3 day course, 3 hours of lecture.
12. Food Safety and Shelf Life: What are the Issues. 1995, Dubai, United Arab Emirates (UAE). UAE Food Processors, Importers, and Government Officials. Held in January, and sponsored by USDA, Foreign Agricultural Service. 2 Days, 5 hours of lecture.
13. Lectures on Shelf Life and Food Safety. Lecturer. 1995, Riyadh, Saudia Arabia. Arabian Food Processors, Importers, Government Officials and University Faculty and Staff. Held in January, and sponsored by USDA, Foreign Agricultural Service. 2 Days, 5 hours of lecture.
14. Shelf-Life Seminar. Lecturer. 1995. Cairo, Egypt. Egyptian Food Processor, Importers and Government Officials. Held in January, and sponsored by USDA, Foreign Agricultural Service. 1 Day seminar, 2 hours of lecture.
15. Application of Advanced Process Control Techniques and Quality Improvement of Thermal Processed Food. Primary Lecturer. 1994. Jakarta, Indonesia. Indonesian Food Processors. Held in August, and Sponsored by US-AID and coordinated by Technonet-Asia. 4 Days.
16. Shelf Life of Foods. Primary Lecturer. 1994. Bandar Seri Begawan, Brunei. Bruneian Food Processors. Held in August, and Sponsored by US-AID and coordinated by Technonet-Asia. 2 Days.
17. Shelf Life Extension. Lecturer. February 1992. Amsterdam, The Netherlands. 20 Food Industry Professionals. 1 Day.

NATIONAL AND STATE

1. Quantitative Microbial Risk Assessment. Lectures presented as part of a daylong short course. October 2015. Narragansett, RI. 20 food safety academic professionals.
2. Review of Microbial Challenge Studies for Regulatory Purposes. Three lectures as part of a two-day short course. US FDA. June 2014. College Park, Maryland. 40 food safety professionals.

3. Four different lectures on HACCP as part of two workshops at the American Frozen Foods Institute, Food Safety Preventive Controls Forum, October 2013. Portland, Oregon. 35 food safety professionals.
4. Microbial Challenge Testing for Foods. Coordinator and Lecturer. April 2012. Chicago, IL. 16 hours of training for 35 attendees.
5. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. March, 2012. Camden, NJ. 45 Food Industry Professionals. 4 Days, 2 day of lecture.
6. Microbial Challenge Testing for Foods. Coordinator and Lecturer. April 2011. Chicago, IL. 16 hours of training for 35 attendees.
7. Microbial Challenge Testing for Foods. Lecturer. February 2011. Sacramento, CA. 16 hours of training for 35 attendees.
8. Microbial Challenge Testing for Foods. Coordinator and Lecturer. July 2010. International Association for Food Protection annual meeting, Anaheim, CA. 16 hours of training for 35 attendees.
9. HACCP - A special course for Wakefern Food Corporation. Coordinator and Lecturer. May 2010. New Brunswick, NJ. 20 hours of training for 26 employees.
10. Hygiene and Bio-defense training. Coordinator and Lecturer. April 2010. Taylor Provisions, Trenton, NJ. 1 hour of training for 30 employees.
11. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. February, 2010. Camden, NJ. 30 Food Industry Professionals. 4 Days, 2 day of lecture.
12. Microbial Challenge Testing for Food, Lecturer and Coordinator. October, 2009. Center for Professional Advancement, New Brunswick, NJ. 15 food industry professionals. 2 days, lecture and small groups.
13. Special Better Process Control School, Lecturer and Coordinator. October, 2009. Menu Foods, Pennsauken, NJ. 25 food industry workers. 2 days of lecture.
14. Acidified Food Better Process Control School, Lecturer. August, 2009. Sussex County, NJ. 25 entrepreneurs. 2 days of lecture.
15. HACCP. Defense Supply Center in Philadelphia, Coordinated by the Center for Professional Advancement. August 2009. Philadelphia, PA. Two days of lecture and small group discussion, 10 government employees.
16. Food Safety Risk Assessment. Summer Public Health Institute. University of Minnesota. June 2009. Minneapolis, MN. Four half-days of lecture and small group discussion, 20 public health students.

17. Good Manufacturing Practices, Lecturer. April, 2009. Gloucester County College. 5 Food industry professionals. 2 hours of lecture.
18. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. February, 2009. Camden, NJ. 30 Food Industry Professionals. 4 Days, 2 day of lecture.
19. Acidified Food Better Process Control School, Lecturer. May, 2008. Sussex County, NJ. 25 entrepreneurs. 2 days of lecture.
20. Food supply and terrorism, Lecturer. March, 2008. Gloucester County College. 45 Food industry professionals. 2 hours of lecture.
21. Value Added Agricultural Products - What every farmer should know about producing value-added agricultural products safely in NJ. Lecturer. February, 2008. Sussex County. 9 NJ agricultural producers. 2 hours of lecture.
22. Hazard Analysis and Critical Control Point (HACCP) Overview, Lecturer. February, 2008. Gloucester County College. 45 Food industry professionals. 3 hours of lecture.
23. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. January, 2008. Camden, NJ. 32 Food Industry Professionals. 4 Days, 2 day of lecture.
24. Applying Temperature Control for Safety (TCS) in the safety assessment of food processes and products. Sponsored by IFT Foodservice Division. Lecturer. January, 2008. Reno, NV. 3 hours of lecture, 35 Food industry and public health professionals.
25. Predictive Microbiology as a HACCP Validation and Support Tool. Sponsored by IAFP. Organizer and Lecturer. August, 2007. Orlando, FL. 2 hours of lecture, 30 Food Industry Professionals.
26. HACCP training. Coordinator and Lecturer. July 2007. Taylor Provisions, Trenton, NJ. 12 hours of training for 6 employees.
27. Food Safety Risk Assessment. Summer Public Health Institute. University of Minnesota. June 2007. Minneapolis, MN. Four days of lecture and small group discussion, 12 public health students.
28. Microbiology, aseptic processing and packaging of egg products. Coordinator & Lecturer. March 2006. Michael Foods, Elizabeth, NJ. 4 hr class taught a total of 14 times, to a total of 150 Food Industry Employees.
29. Special Better Process Control School for Dairy Farmers of America. Coordinator & Lecturer. February, 2007. Mechanicsburg, PA. 2 Days, 2.0 day of lecture, 35 Food Industry Professionals.
30. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. January, 2007. Camden, NJ. 40 Food Industry Professionals. 4 Days, 2 day of lecture.

31. Laboratory Biosafety. Coordinator & Lecturer. October 2006. Xenobiotics, Plainsboro, NJ. 4 hr class taught once, to a total of 60 Laboratory Services employees.
32. Special Better Process Control School for Menu Foods. Lecturer and Coordinator. August, 2006. Pennsauken, NJ. 2 Days, 1.5 day of lecture, 25 Food Industry Professionals.
33. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. February, 2006. Camden, NJ. 40 Food Industry Professionals. 4 Days, 2 day of lecture.
34. Statistics as a Tool for the Microbial Evaluation of Foods. Sponsored by IAFF. Lecturer. August, 2005. Baltimore MD. 2 hours, 35 Food Industry Professionals.
35. Reporting the Science of Food Safety. - A workshop for Journalists, co-sponsored by the Foundation for American Communications and the Institute of Food Technologists. Lecturer. July 2005. New Orleans, LA. 1 hr lecture, 15 journalists.
36. Food Safety Risk Assessment. Summer Public Health Institute. University of Minnesota. June 2005. Minneapolis, MN. Four days of lecture and small group discussion, 12 public health students.
37. Special Better Process Control School for Menu Foods. Lecturer and Coordinator. January, 2005. Pennsauken, NJ. 2 Days, 1.5 day of lecture, 25 Food Industry Professionals.
38. Ohio State University Stabilization Workshop. Lecturer and Coordinator. September, 2004. Columbus, OH. 1 day course, 2 hr of lecturers, 45 Meat Processors.
39. Reporting on Food Safety: From Product Development to the Consumer's Table - A workshop for Journalists, co-sponsored by the Foundation for American Communications and the Institute of Food Technologists. Lecturer. July 2004. Las Vegas, NV. 1 hr lecture, 12 Journalists.
40. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. January, 2004. Camden, NJ. 4 Days, 1 day of lecture, 33 Food Industry Professionals.
41. A Hands-on Course in Microbial Risk Assessment sponsored by IAFF. Lecturer and Coordinator. August, 2003. New Orleans LA. 1.5 Days, 27 Food Industry Professionals.
42. Reducing the risk of *Clostridium* species Food Poisoning Using Predictive Models. Cosponsored by Southwest Meat Association and USDA-CSREES. Lecturer and Coordinator. July 2003. San Antonio, TX. 1 Day, 30 Food Industry Professionals.
43. The Role of Microbiological Sampling in Risk Assessment lecture as part of workshop entitled: Microorganisms in Food: Now What? Sponsored by American Society for Microbiology. May, 2003. Washington, DC. 1 hr lecture, 30 food microbiology professionals.
44. Cider HACCP Training for NJ, March 2003. 2 days, 1 day of lecture. 25 New Jersey cider producers.

45. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. January, 2003. Camden, NJ. 45 Food Industry Professionals. 4 Days, 1 day of lecture.
46. Fresh Juice Safety in NJ, January 2003. 1 day, 3 hours of lecture. 40 New Jersey cider producers.
47. The Role of Microbiological Sampling in Risk Assessment lecture as part of workshop entitled: Microorganisms in Food: Now What? Sponsored by ASM. May, 2002. Salt Lake City, UT. 1 hr lecture. 40 food microbiology professionals.
48. Use of Predictive Modeling in Microbial Risk Assessment sponsored by SRA. Lecturer. December 2001. Seattle, WA. 35 Risk Assessment Professionals. 1 hr of lecture.
49. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. October, 2001. Camden, NJ. 35 Food Industry Professionals. 4 Days, 1 day of lecture.
50. Ohio State Thermal Processing Short Course. September 2001. Columbus, OH. 55 Food Industry Professionals. 2 hrs of lecture
51. The Role of Microbiological Sampling in Risk Assessment lecture as part of workshop entitled: Microorganisms in Food: Now What? Sponsored by ASM. May, 2001. Orlando, FL. 1 hr lecture. 50 food microbiology professionals.
52. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. February, 2000. Camden, NJ. 35 Food Industry Professionals. 4 Days, 1 day of lecture.
53. An Insiders Look as Risk Assessment sponsored by IAFP. Lecturer and Coordinator. May, 2000. Alexandria VA. 40 Food Industry Professionals. 2 Days.
54. Introduction to Microbial Risk Assessment sponsored by SRA. Lecturer and Coordinator. December 1999. Atlanta, GA. 15 Risk Assessment Professionals. 1 Day, 1 hr of lecture.
55. An Insiders Look as Risk Assessment sponsored by IAMFES. Lecturer and Coordinator. August, 1999. Dearborn MI. 35 Food Industry Professionals. 2 Days.
56. An Insiders Look as Risk Assessment sponsored by IAMFES. Lecturer and Coordinator. Spring, 1999. Washington DC. 35 Food Industry Professionals. 2 Days.
57. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. January, 1998. Camden, NJ. 35 Food Industry Professionals. 4 Days, 1 day of lecture.
58. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. May, 1997. Camden, NJ. 40 Food Industry Professionals. 4 Days, 1 day of lecture.
59. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. August, 1996. Camden, NJ. 40 Food Industry Professionals. 4 Days, 1 day of lecture.
60. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. April, 1996. Camden, NJ. 50 Food Industry Professionals. 4 Days, 1 day of lecture.

61. Better Process Control School. Lecturer. 1989-1995. Easton, Maryland. 350 Food Industry Retort Operators and other trained over 6 years. Course held each March. 4 Day course, 4 hours of lectures each year.
62. Special Better Process Control School for Venice Maid. Lecturer and Coordinator. February, 1995. Vineland, NJ. 30 Food Industry Professionals. 4 Days, 1 day of lecture.
63. Special Better Process Control School for Campbell Soup Company. Lecturer and Coordinator. February, 1994. Camden, NJ. 40 Food Industry Professionals. 4 Days, 1 day of lecture.
64. Predictive Microbiology Workshop. Coordinator and Lecturer. Eastern Food Science VIII. Princeton, NJ. October, 1993. 15 Food Industry Professionals. 4 Hours.
65. Special Shelf Life of Foods for Nabisco, Coordinator and Lecturer, July 1993. East Hanover, NJ. 30 Food Industry Professionals. 2 Days.
66. Special Better Process Control School. Lecturer and Coordinator. October 1992. Englewood Cliffs, NJ. 20 Food Industry Professionals. 2 Days.
67. Microbiology of Modified Atmosphere Packaged Foods. Lecturer. July 1992. 7 Food Industry Professionals. 3 Hours.
68. Shelf Life Extension. Lecturer. November 1990, 1991. Chicago, IL. 40 Food Industry Professionals. 1 Day.
69. Shelf Life of Foods. Lecturer. May 1991. Houston TX. 25 Food Industry Professionals employed by Uncle Ben's Inc. 1 Day.
70. Shelf Life Microbiology of Foods. Lecturer. March 1991. 7 Food Industry Professionals. 3 Hours.
71. Food Microbiology. Lecturer. 1990. 50 Food Industry Professionals employed by M&M Mars. 1 Day.

INVITED LECTURES AND PRESENTATIONS

INTERNATIONAL

1. Modeling risks associated with virus and protozoan pathogens (parasites) in foods. Ninth International Conference in Predictive Modeling in Foods. September 2015. Rio de Janeiro, Brazil. 200 University government and industry food safety professionals.
2. The Application of Risk Modeling to Solve Practical Food Safety Problems. University of São Paulo. September 2015. São Paulo Brazil. 50 University scientists and researchers

3. Applying Predictive Microbiology and Quantitative Microbial Risk Assessment for Fun and Profit. Ministry of Primary Industries. July 2014. Wellington, New Zealand. 35 government food safety professionals.
4. Defining the growth/no-growth boundary for *Listeria monocytogenes* in Shelf Stable Pocket Sandwiches. New Zealand Association of Food Protection and New Zealand Institute of Food Science and Technology annual meeting. July 2014. Christchurch, New Zealand. 40 food safety professionals.
5. Applying Predictive Microbiology and Quantitative Microbial Risk Assessment for Fun and Profit. New Zealand Association of Food Protection and New Zealand Institute of Food Science and Technology annual meeting. July 2014. Christchurch, New Zealand. 40 food safety professionals.
6. Risk Based controls and HACCP. Part of the HACCP: the road ahead symposium in preparation for an update of the Codex Alimentarius HACCP standard, June 2014. Helsinki, Finland. 100 food safety professionals.
7. Lessons learned from Meta-analyses of Published Literature on Anti-microbial Handwashes and Hand Sanitizers. IAFP Europe. May 2014. Budapest, Hungary. 60 food safety professionals.
8. Applying Predictive Microbiology and Quantitative Microbial Risk Assessment for Fun and Profit. United Kingdom Association for Food Protection. May 2014. Cardiff, UK. 100 food safety professionals.
9. Understanding and Managing Food Safety Risks Using Predictive Modeling and Quantitative Microbial Risk Assessment. 3rd Asia Pacific International Conference on Food Safety, November, 2013. Taipei, Taiwan. 150 food safety professionals.
10. Microbial Risk Analysis. China International Food Safety & Quality Conference, November, 2013. Beijing, China. 150 food safety professionals.
11. The understanding and use of microbiological criteria in United States. China International Food Safety & Quality Conference, November, 2013. Beijing, China. 150 food safety professionals.
12. Use of the microbial evaluation of quantitative and predictive microbiology to support effective verification of food safety management systems. INOFOOD 2013. October, 2013. Santiago, Chile. 125 food safety professionals.
13. Food Microbiology Risk Reduction Program for Rutgers Dining Halls. INOFOOD 2013. October, 2013. Santiago, Chile. 35 food safety professionals.
14. A US perspective on research in predictive modeling and microbial risk assessment in food. Eighth International Conference on Predictive Modeling and Food. September, 2013. Paris, France. 50 food safety professionals.

15. Modeling Cross Contamination Between Produce and Common Kitchen Surfaces. IAFP's European Symposium on Food Safety. May 2013. Marseille, France. 200 European food industry professionals.
16. Quantitative Microbial Risk Assessment: Introduction and Examples. IV Food Safety Congress. Istanbul, Turkey. May 2013. 350 Turkish food industry professionals.
17. Food Safety of Fresh Produce Outbreaks, Risk Assessment and Risk Management. Kasetsart University. Bangkok Thailand. March 2012. 30 students and faculty.
18. Practical application of modeling and risk assessment to microbial food safety. Chulalongkorn University College of Public Health Sciences and the NIH Fogarty International Training and Research in Environmental and Occupational Health (ITREOH) Center. Bangkok, Thailand. March 2012. 35 students and faculty.
19. Introduction to microbial risk assessment in foods. Chulalongkorn University College of Public Health Sciences and the NIH Fogarty International Training and Research in Environmental and Occupational Health (ITREOH) Center. Bangkok, Thailand. March 2012. 35 students and faculty.
20. Understanding and Managing Food Safety Risks. British Columbia Food Protection Association. Vancouver, Canada. January 2012. 125 food industry and regulatory professionals.
21. General risk assessment for *Salmonella* in formulated dry foods, Wageningen, Netherlands, September 2011. 30 student and faculty at Wageningen University.
22. General risk assessment for *Salmonella* in formulated dry foods, University of Copenhagen, Denmark. September 2011. 25 student and faculty at University of Copenhagen and the Danish Technical University.
23. Food Safety Risk Assessment - what use are computer models? Toronto, Canada, November 2010. Ontario Food Protection Association 2010 Annual Meeting.
24. The role of statistical sampling in the detection of foodborne pathogens. Quebec, Canada. September 2010. 150 food industry professionals, as part of 1st Symposium of the Quebec Association for Food Protection.
25. Opportunities and challenges in developing a general risk-ranking framework for microbial and chemical hazards in foods. Unilever, Colworth, UK. June 2010. 15 industry scientists.
26. Applying Predictive Microbiology and Quantitative Microbial Risk Assessment in the Us Food Industry for Fun and Profit. Institute for Food Research, Norwich, UK. June 2010. 35 food microbiology researchers.
27. Using Predictive Modeling in Food Safety Management Systems. 5th Dubai International Food Safety Conference in Dubai, UAE, February, 2010. 100 industry, government an academic scientists from the Middle East.

28. Recent advances in predictive food microbiology and quantitative microbial risk assessment. International Food Safety meeting, in Chihuahua, Mexico, October, 2007. 500 academic food scientists and food science students.
29. Risks Associated with Improper Cleaning and Sanitation at the Food Retail Level. International Association for Food Protection annual meeting, Calgary, Canada. August, 2006. 50 food industry, government, and academic scientists.
30. What good are microbial models anyway? Solving practical real-world problems and doing good science at the same time, March 2006, University of Guelph, Guelph, Ontario, Canada. 65 Food industry regulators and academics.
31. Modeling the response of the public health system to deliberate and accidental contamination, February 2006, 2nd International Conference on Quantitative Risk Assessment for Food. Sydney, Australia. 50 Food industry professionals, government scientists and academics.
32. Modeling hand-washing as an important route for recontamination, International Association for Food Protection and International Life Sciences Institute – Europe, October 2005, Prague, Czech Republic. 75 Food industry professionals, government scientists and academics.
33. An Introduction to Microbial Risk Assessment and Modeling: Examples from Rutgers, Unilever Research & Development, March 2004, Vlaardingen, The Netherlands. 20 Food industry professionals.
34. Food Microbiology Modeling and Risk Assessment at Rutgers, National Veterinary School of Alfort, March 2004, Maisons Alfort, France. 10 Modeling and risk assessment researchers.
35. Accessing and managing the best data available for the provision of scientific advice, Joint FAO/WHO Workshop on Provision of Scientific Advice to Codex and Member States, January 2004, Geneva, Switzerland. 40 Food safety experts.
36. Challenges in cross contamination modeling in home and foodservice settings, 11th Australian Food Microbiology Conference, March 2003. Noosa, Australia. 50 Australian food microbiologists.
37. Issues to consider in modeling microbial cross-contamination in food processing plants. ILSI Europe Risk Analysis in Microbiology Task Force, Chipping Campden, UK. September 2002. 10 Leading European food industry scientists.
38. Quantitative microbial risk assessment for foodborne microorganisms. Argentine Association of Food Technologists, IX Argentine Congress of Food Science and Technology, Buenos Aires, Argentina, August, 2002. 400 Argentinean Food Science Professionals.
39. Predictive food microbiology. Argentine Association of Food Technologists, IX Argentine Congress of Food Science and Technology, Buenos Aires, Argentina, August, 2002. 300 Argentinean Food Science Professionals.

40. Quantitative Microbial Risk Assessment – Think globally and act locally. Peruvian Society of Engineers, First International Food Safety Conference, Lima, Peru. November, 2001. 200 Latin American Food Microbiology Professionals.
41. Application of Predictive Microbiology in the Food Industry. Peruvian Society of Engineers, First International Food Safety Conference, Lima, Peru. November, 2001. 200 Latin American Food Microbiology Professionals.
42. The Hazard Analysis and Critical Control Point System for Assuring Food Safety. Department of Chemical Science, University of Chihuahua, Chihuahua, Mexico. October, 1995. 50 Food Science Students and Faculty.
43. Predictive Food Microbiology. Department of Chemical Science, University of Chihuahua, Chihuahua, Mexico. October, 1995. 30 Food Science Students and Faculty.
44. Predictive Microbiology: U.S. Perspectives. Louis Pasteur and Industry in the 21st Century. September, 1995. Paris, France. 45 Food Industry, Government and Academic Scientists from 7 different countries.

OUT OF STATE

Quantitative Microbial Risk Assessment and Fresh Produce Safety. Produce Marketing Association annual meeting. October 2015. Atlanta, GA. 200 food safety professionals.

How are Restaurant Food Cooling Practices Related to Estimated Food Cooling Rates? Don Schaffner, Laura Green Brown, Danny Ripley, Dave Reimann, Nicole Koktavy, Henry Blade, and David Nicholas. IAFFP annual meeting. August 2014. Indianapolis, Indiana. 75 food safety professionals.

Understanding and managing food safety risks. Southern California Association for Food Protection, August 2014. Buena Park, California. 50 food safety professionals.

Innovations in Food Microbiology Over the Past 25 Years. Institute of Food Technologists Annual Meeting. June 2014. New Orleans, Louisiana. 125 food industry professionals.

Understanding and managing the risks of sprouted seeds. International Sprout Growers Association Annual Meeting. March 2014. Orlando, Florida. 60 food industry professionals.

Understanding and managing microbial risks at retail and foodservice. Florida Association for food protection. March 2014. Orlando, Florida. 40 food industry professionals.

Applying Predictive Microbiology and Quantitative Microbial Risk Assessment for Fun and Profit. Department of Biomedical Sciences. Oregon State University. Corvallis, WA. May, 2013. 20 University faculty and students.

What does the FDA Proposed Rule on Preventive Controls mean for Frozen and Refrigerated Warehouses? Introduction to the Food Safety Modernization Act. International Association of Refrigerated Warehousemen (IARW)/World Food Logistics Organization (WFLO) annual meeting. Hollywood, FL. May, 2013. 60 Food industry professionals.

Why do USDA/MPD recalls never/rarely link up to outbreaks? United Fresh 2012 Washington Public Policy Conference, Washington, DC. October 2012. 150 fresh produce industry professionals.

Determining the Risk of Norovirus during Food Service Preparation of Fresh Produce. International Association for Food Protection annual Meeting, Providence, R.I. July 2012. 200 food safety professionals.

Understanding Transfer of Microbial Contamination from One Surface to Another. International Association for Food Protection annual Meeting, Providence, R.I. July 2012. 200 food safety professionals.

Using limited data sets to assess Salmonella risk in low moisture foods. International Association for Food Protection annual Meeting, Providence, R.I. July 2012. 200 food safety professionals.

Making the Most of Your IAFP Annual Meeting: Tips for Students. International Association for Food Protection annual Meeting, Providence, R.I. July 2012. 75 student and food safety professionals.

Understanding and Managing Food Safety Risks, Missouri Milk Food and Environmental Health Association. April 2012. 60 regulatory and food industry professionals.

Validating food safety risk assumptions in the FSMA era. University of Georgia Center for Food Safety Annual Meeting. Atlanta, GA. March 2012. 100 food industry, regulatory and academic professionals.

Understanding and Managing Food Safety Risks. Ohio Association for Food Protection, Columbus, OH. February 2012. 50 regulatory and food industry professionals.

Introduction to the Food Safety Modernization Act. International Association of Refrigerated Warehousemen (IARW)/World Food Logistics Organization (WFLO) annual meeting. New Orleans, LA. May, 2011. 60 Food industry professionals.

Approaches to Setting Intervention Targets with Limited Data Setting the Stage. Workshop on the Approaches to Setting Intervention Targets with Limited Data for Low-moisture Food Commodities. Co-sponsored by the International Life Sciences Institute - North America and the American Peanut Council. Washington, DC. April 2011. 30 Food Industry Leaders.

Understanding and Managing Food Safety Risks. Idaho Environmental Health Association, Boise ID. March 2000. 50 Environmental Health Officers.

Microbial Risk Assessment/Predictive Food Microbiology as part of Rapid Methods to Detect Priority Pathogens in Food and on Environmental Surfaces course. FDA regional lab. Jamaica, NY. October 2010. 25 government and academic food industry professionals.

Insights on risk assessment and management: priorities for food service operations. McDonald's Food Safety Advisory Committee meeting. Oak Brook, IL. October 2010. 30 academic and food industry professionals.

Food Safety Microbiology. As part of the Pinnacle Consortium of Higher Education workshop on Campus Food Safety. Philadelphia, PA. September 2010. 20 university food safety and risk management professionals.

An Academic Risk Assessor's Perspective on Environmental Monitoring. The Future of Food Safety: Sorting Through the Food Safety Maze - Tennessee Food Safety Task Force Annual Seminar. Nashville, TN. May, 2010. 150 Academic, government and food industry professionals.

Understanding microbial cross contamination: mathematics and experimental considerations. National Center for Food Safety and Technology. Chicago, IL. October, 2009. 35 Academic and government researchers.

Optimized Detection of Intentional Contamination Using Simulation Modeling. Systems and Event Modeling Theme meetings. Minneapolis, MN. October, 2009. 30 Academic and government researchers.

A Re-Introduction to HACCP. Food Safety and Summit. Washington, DC. April, 2009. 80 Food industry professionals.

One of only two academic scientists invited to Department of Defense (DOD) Combat Feeding Research & Engineering Program 2 day Brainstorming Meeting. Natick, MA. April, 2009.

An update on the recent *Salmonella* Saintpaul outbreak. International Association of Refrigerated Warehousemen (IARW)/World Food Logistics Organization (WFLO) annual meeting. Phoenix, AZ. March, 2007. 60 Food industry professionals.

Using Modeling and Risk Assessment in Managing *Salmonella* Risk in Peanut Butter. International Association for Food Protection Rapid Response Symposium: *Salmonella* in Peanut Products – Understanding the Risk and Controlling the Process. Washington, DC. March, 2009. 150 food industry professionals.

The survival of *Salmonella* in processed chicken products during frozen storage and microwave cooking. American Frozen Food Institute annual meeting. Monterey, CA. February, 2009. 20 food industry professionals.

Measuring and Managing Biofilm Removal in Food-handling Environments: A risk modeling approach. International Association for Food Protection annual meeting. Orlando, FL. July, 2007. 100 food industry professionals.

Retail Cold Holding: What are the Significant Hazards, the Control Temperatures, and How to Use Temperature Control for Safety (TCS) Criteria to Innovate New Processes? International Association for Food Protection annual meeting. Orlando, FL. July, 2007. 100 food industry professionals.

Microbial Safety of Fresh Produce. International Association of Refrigerated Warehousemen (IARW)/World Food Logistics Organization (WFLO) annual meeting. Phoenix, AZ. April, 2007. 60 Food industry professionals.

HACCP: Introduction and Review. Food Safety and Security Summit. Washington, DC. March, 2007. 150 Food industry professionals.

Farm to Fork – Safe Food Production Begins on Your Farm (keynote). Women in Agriculture Seminar, Greenburg Country Club, Greenburg, PA. January, 2007. 60 Agricultural professionals.

Food Safety in the Public Eye: Meeting the Media. Women in Agriculture Seminar, Greenburg Country Club, Greenburg, PA. January, 2007. 20 Agricultural professionals.

Risk Associated with Improper Cleaning and Sanitation at the Food Retail Level. International Association for Food Protection annual meeting. Calgary, Canada. July, 2006. 100 food industry professionals.

Modeling the public health system response to a terrorist event. Terrorist Threats to our Food Supply conference, University of Minnesota, Minneapolis, MN. April, 2006. 75 food industry, government, public health and academic scientists.

Baranyi for Beginners, a virtual lecture. University of Wisconsin, Madison. April 2006. 4 academic scientists. The lecture was delivered virtually.

Quantitative Microbial Risk Assessment for Food: Can it help us prepare for deliberate contamination events? Chemical & Biological Defense Research Conference, Timonium, MD. November, 2005. 50 chemical and biological defense researchers.

Development of accurate cooling models to meet regulatory performance standards. International Association for Food Protection annual meeting, Baltimore, MD. August, 2005. 50 food industry professionals.

Risk Ranking Framework Prototype to Evaluate Potential High Threat Agents. Interagency Risk Assessment Consortium meeting, College Park, MD. August, 2005. 60 food safety professionals.

Applying statistics to risk control for retail processes and products. Institute of Food Technologists Annual Meeting, New Orleans, LA. July, 2005. 50 food industry professionals.

Validating Predictive Models: What Does It Mean Anyway? American Society for Microbiology annual meeting, Atlanta, GA. June, 2005. 75 food safety professionals.

Risk Analyses: Using a risk-based approach to study sprout safety. FDA public meeting on sprout safety, College Park, MD. May 2005. 50 food safety professionals.

Temperature control to prevent microbial spoilage of perishable foods. International Association of Refrigerated Warehouses and World Food Logistics Organization Annual Convention, Las Vegas, NV. May, 2005. 25 food industry professionals.

Comparing the effectiveness of seed disinfection and sampling. International Sprout Growers Association Annual Meeting, San Francisco, CA. April, 2005. 50 food industry professionals.

What good are models for microbial behavior in foods anyway? Keynote Speaker – 2nd Annual Food Research Symposium, University of Nebraska, Lincoln, NE. April, 2005. 25 students, faculty and food industry professionals.

Modeling the growth of *Clostridium perfringens*. USDA Food Safety and Inspection Service Technical Center, Omaha, NE. April, 2005. 50 government staff members.

Managing the clean-up and decontamination process for intentionally contaminated food. 4th IFT summit on Food Defense Pertaining to Potential Intentional Contamination, Chicago, IL. April, 2005. 75 food industry professionals.

Communication among bacterial spores during germination. International Association for Food Protection annual meeting, Phoenix, AZ. August, 2004. 35 food industry professionals.

Solving food safety problems in the food processing environment using modeling and risk assessment. International Association for Food Protection annual meeting, Phoenix, AZ. August, 2004. 45 food industry professionals.

Modeling cross contamination of *Listeria monocytogenes* Subtypes in processing Plants. International Association for Food Protection annual meeting, Phoenix, AZ. August, 2004. 40 food industry professionals.

Modeling microbial spoilage in storage and distribution of perishable commodities. International Association of Refrigerated Warehouses – Warehousing and Logistics Convention and Trade Show, Miami, FL. April, 2004. 50 warehouse industry professionals.

Introduction to quantitative microbial risk assessment. IFT's International Food Safety and Quality Conference and Expo, Orlando, FL. November, 2003. 100 food industry professionals.

The Use and Impact of Molecular Biology Data on Microbial Risk Assessment. International Association for Food Protection annual meeting, New Orleans, LA. August, 2003. 100 food industry professionals.

Rutgers University research and outreach on *Clostridium perfringens* growth during cooling. Department of Animal and Food Sciences, University of Delaware, Newark, DE. October, 2002. 30 Students, staff and faculty in Animal and Food Sciences.

Microbial quantitative risk assessment – the next step in food safety evolution. IFT Ozark section meeting. Fayetteville, AK. September, 2002. 25 Food industry professionals. (Institute of Food Technologists Scientific Lectureship Program 2001-2002.)

Modeling Transfer of Pathogens in Handwashing, International Association for Food Protection, August, 2002. San Diego, CA. 100 Food industry professionals.

New areas for modeling: cross contamination and spore germination, 1st International Conference on Microbial Risk Assessment: Foodborne Hazards, July, 2002. Adelphi, MD. 75 Food industry professionals.

Microbial quantitative risk assessment – the next step in food safety evolution. IFT Aksarben section meeting. Omaha, NE. March, 2002. 25 Food industry professionals. (Institute of Food Technologists Scientific Lectureship Program 2001-2002.)

Microbial quantitative risk assessment – the next step in food safety evolution. IFT Bluegrass section meeting. Louisville, KY. February, 2002. 25 Food industry professionals. (Institute of Food Technologists Scientific Lectureship Program 2001-2002.)

Predictive microbiology and quantitative risk assessment research at Rutgers University: How did we get here? USDA Eastern Regional Research Center seminar series. Philadelphia, PA. January, 2002. 30 USDA scientists.

Microbial quantitative risk assessment – the next step in food safety evolution. Midwest Food Processors Meeting, LaCrosse, WI. October, 2001. 100 Food industry professionals. (Institute of Food Technologists Scientific Lectureship Program 2001-2002.)

Development of a Good Agricultural Practices Training Program. Mid Atlantic Fruit and Vegetable Convention. Hershey, PA. February, 2001. 25 Agriculture industry professionals.

Research summary: hand washing vs. gloves. National Restaurant Association Quality Assurance Executive Study Group. Seattle, WA. October, 2000. 30 Foodservice industry professionals.

Quantitative food microbiology: How can all those equations make food safe? Raleigh, NC. October, 2000. 20 Food science professionals.

Quantitative Microbial Risk Assessment. Procter & Gamble Microbiology Symposium 2000. October 2000, Cincinnati, OH. 300 Industry Microbiologists.

Risk assessment: what is it, and how does it apply to *Listeria monocytogenes*? Listeria issues and strategies conference, September 2000, Storrs, CT. 80 Food Industry Professionals.

Schaffner, D.W. and Montville, R. Recent research on hand washing vs. glove usage. National Restaurant Association Meeting, Chicago, IL, May 2000. 100 Food Industry Professionals.

Microbial quantitative risk assessment – the next step in food safety evolution. Institute of Food Technologists Scientific Lectureship Program 2000-2001.

Microbial modeling, quantitative risk assessment and time/temperature specifications for food safety. Food Marketing Institute, November 1999, Baltimore, MD. 90 Food Industry Professionals.

Schaffner, D., R. Montville and Y. Chen, Determining the efficacy of different handwashing procedures using a quantitative risk assessment approach. National Advisory Committee on Microbiological Criteria for Foods (NACMCF) committee meeting, September 1999, Washington, DC. 150 Food industry professionals, academic scientists and government regulators.

Microbial modeling, quantitative risk assessment and time/temperature specifications for food safety. Institute of Food Technologists, July 1999, Chicago, IL. 75 Food Industry Professionals.

Schaffner, D.W. and S.M. Duffy. *Escherichia coli* O157:H7 in Apple Cider: A Quantitative Risk Assessment. Food and Drug Administration (FDA), July 1999, Washington, DC. 100 Food industry professionals, academic scientists and government regulators.

Food safety and risk assessment. International Dairy Foods Association – 1999 Cultured Dairy Products Conference, Milwaukee, WI, May 1999. 100 Food Industry Professionals

Microbial Modeling, Quantitative Risk Assessment and Time/Temperature Specifications for Food Safety. National Restaurant Association Meeting, Chicago, IL, May, 1999. 100 Food Industry Professionals.

Increasing food safety through risk assessment. Northeast Food and Drug Officials Association Annual Meeting. Sturbridge, MA. April 1999. 50 Food Industry Professionals.

Budd, L, Schaffner, D.W. and R. Montville. Development of Quantitative Risk Assessment for Handwashing. National Restaurant Association Quality Assurance Executive Study Group. Fayetteville AK. October, 1998.

Quantifying and reducing food safety risks using technology. Beyond Food Safety Basics Conference. Warwick, RI. October, 1998. 80 Food Industry Professionals.

HACCP for beginners. Safe Food Processing – First Northeast Annual Conference. Saratoga Springs, NY. October 1997. 75 Food Industry Professionals.

Modelling spore germination, outgrowth and lag (GOL) time using a computer simulation. USDA Eastern Regional Research Center - Microbial Food Safety Unit. Philadelphia, Pennsylvania. March, 1996. 20 USDA Scientists and Rutgers Graduate Students.

The Use of Predictive Food Microbiology to Improve MRE Microbiological Quality and Shelf Life. US Army Natick Research, Development & Engineering Center. June, 1995. 20 Food Research Professionals.

Communicating about Microbial and Chemical Risks. Mid-Atlantic Direct Marketing Conference. Maryland, February 1994. 75 Direct Marketing Professionals.

Professional Newsletters and How to Publish Them. IFT Division Officers Leadership Workshop. Chicago, IL. July 1993. 30 Food Industry Professionals.

Professional Newsletters and How to Publish Them. IFT Division Officers Leadership Workshop. New Orleans, LA. June 1992. 25 Food Industry Professionals.

Potentially Hazardous Foods. Environmental Health Association of Southeast Pennsylvania. May 1992. 10 Public Health Professionals.

Consumer Concerns About Pesticide Residues in Fresh Vegetables. Pennsylvania Vegetable Growers Association Meeting. January 1990. 150 Agricultural Producers and Professionals.

Biochemical Oxygen Demand - Methods for Evaluation and Control. Mid-Atlantic Food Processors Association Annual Meeting. October 1989. 55 Food Industry Professionals.

VIRTUAL (WEBINAR)

Microbial Testing as a Tool for Verifying Preventive Controls in FSMA (Food Safety Modernization Act). McDonalds U.S. Quality Systems October Webinar. October 2015. 200 food safety professionals.

Quantifying Handwashing Risk Reduction. Ecolab webinar series. July 2014. 75 food safety professionals.

Making the Most of Your IAFP Annual Meeting: Tips for Students and First-Timers. July 2012. Student and young professionals.

Microbial Risk Assessment Workshop. Webinar for Jamaican Public Health. June 2012. Public health professionals in Jamaica.

Microbial Challenge Studies Lecture. Webinar for Walmart. June 2012. Food industry professionals.

Assessment of the Microbial Risk of Leafy Greens from Farm to Consumption. Webinar for the International Association for Food Protection. January 2012. 120 food industry professionals.

Modeling the Public Health System Response to Deliberate Contamination of the Food Supply webinar. January, 2010. 60 food industry professionals.

Issues to consider in designing produce washing studies. Applied Lab Methods PDG teleconference and webinar on Produce Washing. June, 2009. 30 food safety professionals.

Food Supply and Bioterrorism. June 2009. The Center for Professional Advancement.

HACCP: Hazard Analysis and Critical Control Points - An Introduction and Review – Part 2. March 2009. The Center for Professional Advancement.

Microbial Challenge and Shelf Life Testing for Foods. February 2009. The Center for Professional Advancement.

Food Supply and Bioterrorism. October 2008. The Center for Professional Advancement.

Understanding and Using Microbial Computer Modeling in Food Microbiology. May 2008. The Center for Professional Advancement.

Understanding & Using Microbial Sampling Plans For Foods. March 2008. The Center for Professional Advancement.

Use of Predictive Microbiology to Support HACCP Decision Making. October 2007. The Microbiology Webinar Series™ educational Internet events presented by AES-Chemunex, Inc., and Carpe Diem Communications. 75 Food industry professionals. [Available online.](#)

HACCP: Hazard Analysis and Critical Control Points - An Introduction and Review – Part 3. October 2007. The Center for Professional Advancement.

HACCP: Hazard Analysis and Critical Control Points - An Introduction and Review – Part 2. September 2007. The Center for Professional Advancement.

HACCP: Hazard Analysis and Critical Control Points - An Introduction and Review – Part 1. August 2007. The Center for Professional Advancement.

Quantitative Risk Assessment: Is it the Next Step After HACCP? June 2007. The Microbiology Webinar Series™ educational Internet events presented by AES-Chemunex, Inc., and Carpe Diem Communications. 128 Food industry professionals. [Available online](#).

Challenges in Implementing HACCP: Validation & Verification. March 2007. The Microbiology Webinar Series™ educational Internet events presented by AES-Chemunex, Inc., and Carpe Diem Communications. 175 Food industry professionals.

IN STATE

Rutgers University Microbiology Surveillance Program. National Association of College and University Food Services Regional Meeting. March 2014. New Brunswick, New Jersey. 25 food service industry professionals.

Understanding food safety regulations. Annie's Project 2012, Bordentown, NJ. January 2012. Bordentown, NJ. 20 women farmers from NJ.

Food safety for elderly populations. The Pines at Whiting, March 2012. Whiting, NJ. 25 senior citizens.

An Overview of Microbial Food Safety. February, 2010. 30 faculty and students with the LSI program in technology, society, and culture. DeVry University, New Brunswick, NJ.

Food Safety Regulations in the United States. August, 2009. 75 senior Citizens at the Rossmoor Jewish Congregation, Jamesburg, NJ.

Welcome and State of the Center - Celebrating CAFT's 25th Anniversary. May, 2009. 45 CAFT members, alumni, faculty and students.

Food Safety: Outbreaks and Mistakes. Cook Leadership Breakfast, April, 2009. 10 undergraduate leaders at Rutgers University.

The Rutgers University Center for Advanced Food Technology (CAFT): Retrospective and Future Directions. NYIFT, February, 2009. 70 food industry professionals, faculty and students.

Application of predictive models to food protection. Third Annual Mini-Symposium on Microbiology at Rutgers. January, 2009. 50 University professionals.

Overview of Food Science and CAFT. A talk presented to visiting Food Industry professionals from Goya, Inc. October, 2008. 12 industry and academic professionals.

Food Safety from the Rutgers University Dining Halls, to New Jersey and the world. A talk presented as part of the first annual Rutgers Parents Association meeting. October, 2008. 2 parents.

Moderator, “Farm to Fork: Health, Safety & Nutrition” 4th Emma Lausten Horticultural Symposium in Bordentown, NJ. February 2008. 20 agricultural professionals.

Handwashing on Trial exercise – Jury Foreman. National Environmental Health Association. Atlantic City, NJ. June 2007. 200 Environmental Professionals.

Learning from the fresh produce outbreaks. New Jersey Agricultural Experiment Station - Board of Managers Meeting, Hammonton, NJ. April 2007. 30 Agricultural professionals

Pathogens and Produce: What You Should Know. March 2007. Westampton, NJ. Wegman’s GAP produce safety workshop. 90 Agricultural professionals.

What can we learn from fresh produce outbreak and Pathogens of concern in produce. Food Safety Issues for Retail Marketers, Pittstown, NJ. March 2007. 15 Agricultural professionals

What can we learn from fresh produce outbreak and Pathogens of concern in produce. Food Safety in the Produce Industry, North Brunswick, NJ. March 2007. 25 Agricultural professionals

The threat of *E. coli* to the food supply and consumption of fresh produce. February, 2007. *E. coli* 2007 – Understanding, Detecting and Preventing. The Packaging Group, Jamesburg, NJ. 35 Agriculture and food industry professionals.

What can we learn from the *E. coli* in spinach outbreak? January, 2007. New Jersey Vegetable Growers Association, Atlantic City, NJ. 150 Farmers and agricultural professionals.

New Definition of Potentially Hazardous Foods. October, 2005. Metropolitan Association for Food Protection. New Brunswick, NJ. 175 Food and environmental health professionals.

Say cheese! Understanding and managing cheese safety. April, 2004. Central Atlantic States Association of Food and Drug Officials. Vineland, NJ. 85 Food and drug regulators.

Clostridium sporogenes D-value modeling. September, 2002. Campbell’s Soup Company. Camden, NJ. 25 Food industry professionals.

Food safety trends for the next century. June 2002. Innovations in prepared food technology FIRE seminar series. Bridgeton, NJ. 40 Food industry professionals.

Prerequisite programs for foodservice HACCP. November 2001. New Jersey School Foodservice annual meeting. Atlantic City, NJ. 20 Foodservice professionals.

Understanding what HACCP means for you. August 2001. New Jersey School Foodservice Institute. New Brunswick, NJ. 120 Foodservice professionals.

Can you get produce clean by washing? February 2001. New Jersey Annual Vegetable Meeting. Atlantic City, NJ. 25 Agricultural Professionals.

An Introduction to Food Safety for Small Processors. Mid-Atlantic Direct Marketing Conference. Parsippany, NJ, February 2000. 65 Direct Marketing Professionals.

Food safety on the Internet: What should you believe? October, 1999. Metropolitan Association of Food and Environmental Specialists Fall Seminar. Edison, NJ. 127 Food and Environmental Health Professionals.

Cyclospora and *Salmonella* DT 104 – Emerging foodborne pathogens. June 1999. New Jersey Environmental Health Association – First Annual Microbiology Symposium, Edison, NJ. 125 Environmental Health Professionals.

Vegetable food safety and biosolids use. January, 1999. Panel discussion. Vegetable Growers Meeting, Atlantic City, NJ. 25 agricultural professionals.

Organic Farming Food Safety – Salad Mix and Leafy Greens: Production, harvesting and handling to maximize food safety. July, 1998. Twilight growers meeting. 20 agricultural professionals.

Foodservice HACCP. December 1997. New Jersey Nutrition Council, 35 Nutrition and Food Professionals.

New Changes to NJ Food Regulations, September, 1997. New Jersey Restaurant Association Restaurant and Hospitality Expo. 35 Food Industry Professionals.

Microbial Modeling to Predict Food Spoilage. July, 1997. Nabisco Food Industry Professionals.

Predictive Food Microbiology Research at Rutgers. May, 1997. Nabisco Food Industry Professionals.

Food Safety in the Home. St. Thomas Altar and Rosary Society. March 1997. 30 Consumers.

Sanitation and Food Safety in Emergencies. South Jersey Sanitarians Association. January 1997. 20 Public Health Professionals.

Food Science FUNdamentals. A demonstration of some basic food science principles. November 1995. 30 First Grade Students.

Answering Food Biotechnology Questions - The Future is Now. National Association of College and University Food Service. November 1994. 30 Foodservice Professionals.

Food-borne Hazards, Illnesses, Outbreaks and Investigations. New Jersey Graduate Program in Public Health. September 1994. 45 Health Professionals.

Safety Concerns in Cider Manufacture as part of a Cider Quality Workshop. March 1994. 50 Small Food Manufacturers.

HACCP Training - The Academic Perspective, as part of the NY&NJ Regional Section of the AOAC. November 1993. 50 Industry Professionals.

Fact and Fantasy in the Future of Genetically Engineered Foods. MIT Club of Northern New Jersey. January 1993. 30 Business leaders and professionals.

Risk Communication. Food Marketing and Development USA. Sponsored by Food Processing Magazine and Stratecon. November 1991. 30 Food Industry Professionals.

Food Safety Facts, Myths and Consequences. Essex-Hudson Home Economics District Association. November 1991. 20 Home Economists.

Communicating About Food Safety. Fifty Ninth Annual Meeting of the New Jersey Dietetic Association. September 1991. 44 Nutrition Professionals.

Food Packaging and Solid Waste. Lifestyles Media Conference. September 1991. 17 Members of the News Media.

Communicating About Food Safety Risks - New Jersey Food Communicators Tour. July 1991. 40 News Media Representatives and Agricultural Professionals.

How to Talk to the General Public about Food Safety, New Jersey Plant Food Society. November 1990. 35 Agricultural Producers and Professionals.

Communicating about Food Safety. Southern District New Jersey Dietetic Association. November 1990. 45 Nutrition Professionals.

Food Safety Issues Today. Madison Senior Citizens Summer Seminar Series. July 1990. 20 Senior Citizens.

Microbes and Models - Modeling Microbial Growth in Foods. Central New Jersey Subsection IFT. April 1990. 45 Food Industry Professionals.

Imitation Foods and Food Analogs. Annual New Jersey School Food Service Association Industry and Agriculture Seminar. March 1990. 60 Foodservice Professionals.

New Low-Calorie Foods and Ingredients. New Jersey Home Economics Association Fall Meeting. October 1989. 50 Home Economists.

RUTGERS COOPERATIVE EXTENSION (RCE) SPONSORED PROGRAMS

Getting Things done. Three Speed Learning talks as part of RCE annual conference. September, 2010. 30 extension professionals.

Getting Things done. Two Speed Learning talks as part of RCE annual conference. October, 2008. 24 extension professionals.

Food Safety in the Produce Industry. Two talks as part of a half day session. February, 2007. 40 Agricultural professionals.

Assessing and Managing the Risks Associated With Eating Seafood. Seafood: Assessing the Benefits and Risks conference, June, 2004. 70 Extension professionals, dieticians, and members of the news media.

Understanding the risks posed by food biotechnology. Monmouth County Master Gardeners, April 2004. 40 Master gardeners.

Food Safety: opportunities for collaboration and team building in the next century. RCE Annual Conference, September 1998. 30 Extension professionals.

Frankenfoods or agricultural miracle? RCE Master Gardener Fall Conference, November 1999. 35 Master gardeners.

What is HACCP and how can it help your cider operation?, RCE Cider workshop, March 1998. 25 agricultural professionals.

Food Safety Training workshops. Lecturer. Part of USDA Food Safety and Quality Initiative Grant Coordinated by Daryl Minch and Donna Woody. Two lectures, January and February 1996. 50 Extension Professionals and Volunteers.

Food Science FUN-damentals. Coordinator. 4-H Action Days. June 1994. 25 Young Adults.

Assuring the Safety of Cider. New Jersey Cider Symposium. March 1994. 75 Cider Manufacturers.

Food Science FUN-damentals. Coordinator and Presenter. 4-H Action Days. June 1993. 12 Young Adults.

Hazard Analysis and Critical Control Points (HACCP). School Food Service: Year 2000. July 1992. 40 Food Service Professionals.

Risk Perception. School Food Service: Year 2000. July 1992. 140 Food Service Professionals.

Food Safety and Risk Communication. Burlington County Sweet Corn Meeting. March 1990. 92 Agricultural Producers.

Yogurt and Cheesemaking - A Direct Market Opportunity. Penn-Jersey Dairy Expo. January 1990. 5 Agricultural Producers.

INSERVICE EDUCATION, RUTGERS COOPERATIVE EXTENSION

Bisphenol-A: an update. December 2008. 15 RCE Family and Consumer Health Sciences faculty, educators.

Everything you wanted to know (but perhaps were afraid to ask) about food safety. January 2008. 90 RCE Expanded Food and Nutrition Education Program staff members.

ServeSafe Food Safety in-service. October 2007. 5 RCE Family and Consumer Health Sciences faculty, educators, and staff.

Food Safety in-service. March 2006. 10 RCE Family and Consumer Health Sciences faculty, educators, and staff.

Food Safety in-service. April 2001. 60 RCE Family and Consumer Sciences faculty, educators, and staff.

Foodservice Food Safety ServeSafe Training inservice for RCE. October 1993. 11 Home Economists.

Food Safety Training for EFNEP Community Assistants. August 1991. 10 Assistants.

Emerging Issues in Food Microbiology Inservice Training. May 1991. 25 Extension Professionals.

Food Safety and Risk Communication Inservice Training. February 1990. 25 Extension Home Economists.

Natural Toxins Lecture as part of Pesticides and Food Safety Inservice Training. April 1989. 50 Extension Professionals.

FOOD SCIENCE DEPARTMENT AND CAFT SPONSORED PROGRAMS

Salmonella in tomatoes risk assessment. Food biology research issues meeting. March, 2007.

Food Microbiology at Rutgers. European Master of Science Program Students. February 2000.

Predictive Food Microbiology and Continuing Professional Education in Food Science at Rutgers University. Nabisco - Japan Staff. September 1996.

Continuing Professional Education in Food Science at Rutgers University. Center for Technology Development Staff from Bangalore, India. December 1992.

Food Science Extension - A View of the Past and a Vision of the Future. Food Science Department Seminar. February 1992. 60 Graduate Students and Faculty.

Understanding Food Polymers. Minority Jr. High School presentations. February 1991. 1,500 Jr. High School Students.

Fungi in Foods. As Part of Merck Science Leadership Workshops. October 1990. 30 Science Teachers.

OTHER TEACHING

NEWS MEDIA

Television

National Network

Good Morning America, ABC Network, January 2006, Contacted by Andrew Paparella for assistance with story on GMO foods.

CBS Early Show, May 2005, Germs in gyms – hygienic practices when working out.

20/20, ABC Network, March 1998, Food safety in the home kitchen.

Good Morning America, ABC Network, August 1997, Preparing foods safely in light of the Hudson Foods recall

Cable, Satellite or Internet

Interviewed by SPIEGEL TV, October 2010, for a story on why fast food burgers and fries do not appear to spoil when stored at room temperature.

Interviewed by CUNY.TV, October 2010, for a story on molecular gastronomy and the science of food.

Open Forum, EBRU.TV, April 2008, Genetically modified foods and organic food safety.

Inside edition, November 2003, Germs in the home.

Inside edition, January 2003, Pathogens in chickens cooked at home.

Fox News Channel, 7 O'clock News, January 16, 1998, Food scares in the news... what does it mean?

Fox News Channel, Fox on Health Weekend, December 1997, FDA approval of meat irradiation.

Fox News Channel, 7 O'clock News, December 16, 1997, The proposed USDA organic food standards.

Fox News Channel, Fox on Health Weekend, November 1997, *Campylobacter* in chickens.

Fox News Channel, Fox on Health Weekend, September 1997, FDA proposed regulations for fresh juice.

Fox News Channel, Fox on Health Weekend, August 26, 1997, Hudson beef recall and food safety.

Fox News Channel, The Schneider Report, August 21, 1997, Hudson beef recall and food safety.

American Journal, June 18, 1996, Interviewed by Lynne Keller, Story on coliforms in soft serve ice cream machines.

CNBC News Steals and Deals Show, November 1, 1995, Interviewed by Marianne O'Donnell., Two stories: Raw fish and salad bar safety and high microbial counts in sushi and crab salad.

Press Conference

Organized by Rutgers University and Congressman Frank Pallone, August, 2010 at Rutgers University on Food Safety legislation.

Organized by the American Society for Microbiology, June, 2008 at their General Meeting in Boston, MA on the symposium entitled Impact of Globalization of the Food Supply.

Organized by Center for Science in the Public Interest, May 13, 1997, Using HACCP to reduce *Salmonella* contamination of eggs, Washington, DC.

Organized by Center for Science in the Public Interest, November 13, 1996, Adoption of the FDA Model Food Code by the States, Washington, DC.

Regional TV Stations

WCBS, Channel 2, New York City, February 2013, Taped interview on risks of bacteria from office coffee mugs. <http://newyork.cbslocal.com/video/8422639-doctors-coffee-cups-could-be-holding-dangerous-bacteria/>

News 12 NJ, July 2012, Live appearance on food safety for the July 4th Holiday. Taped and re-broadcast through the day.

WCBS, Channel 2, New York City, March 2010. Interviewed on camera regarding *Salmonella* in hydrolyzed vegetable protein.

WABC, Channel 7, New York City, September 2009. Interviewed on camera regarding the practice of transporting unrefrigerated foods to restaurants.

New Jersey Network Public Television (NJN), April, 2008. Interviewed with Kelly M. Asmuth on the safety of raw milk.

Fox 5, New York, February, 2007. Interviewed by Elina Yankovich, Food Science/Journalism Major and Intern for Fox and Friends on the topic of handwashing and “are we too clean?”

CW 11, New York, January, 2007. Interviewed on camera by Mary Murphy for “Fact Finders” on the safety of leafy green produce.

ABC News, Chicago, December, 2006. Spoke with Dean Reynolds about the Taco John outbreak.

News 12 NJ, December, 2006. Interviewed on camera on location at Cook College Dairy Barn, on Taco Bell *E. coli* incident.

WCBS, March, 2005, spoke to Mary McGeever regarding a story on the acidity of sports drinks and tooth decay. Recommended local testing labs for pH and acidity testing.

CBS-TV, September 2004, advised producer on testing labs able to perform species testing.

CN8, January, 2004, appeared on “Money Matters” with host Mary Caraccioli. Discussed Mad Cow and other food safety issues for 30 minutes.

News 12 NJ, May 2002, Taped appearance on food safety for Memorial Day.

CN8, October, 2001, Bioterrorism and the food industry.

WNBC, June, 2001, Allison Stoeber, E.coli in petting zoos.

WCBS, April 26, 2001, Food safety of fruits and vegetables.

News 12 NJ, May 29, 2001, Interviewed by Dr. Bruce Bonano. Summertime food safety tips.

WBBM, July 27, 1999. Summer food safety tips.

WTXF, November, 1999. Food safety of meat sold from unrefrigerated trucks.

WNBC. February 20, 1998. Food irradiation to improve food safety.

WWOR. November 1997. Interviewed by Brenda Flannigan on “Garden State Matters”. Keeping food safe: preventing food poisoning.

News 12 NJ, August 28, 1997, Hamburger safety.

MBC - 63, August 27, 1997, Interviewed by Rene Cross, Hamburger safety.

WNBC, August 18, 1997, Interviewed by Roseanne Colletti, Food safety in power outages.

WNBC, February 8, 1996, Interviewed by Asa Arron, Bacteria in iced tea.

Magazines

1. The Scientist. February 2105. Interviewed by Nsikan Akpan for a story on nanotechnology and foodborne pathogen control.
2. Mother Jones. January 2015. Interviewed by Kiera Butler for a story on the safest cut of meat to eat.
3. Meat & Poultry. March 2012. Interviewed by Lynn Petrak for a story on ingredient technology to control pathogens.
4. Produce Business. January 2011. Interviewed by Jodean Robbins for the February cover story on Food Safety.

5. The Tan Sheet - Elsevier Business Intelligence. November 2010, Interviewed by Dan Schiff, for story on FDA's Science Board.
6. Reader's Digest. February 2010, Interviewed by Tara Conry, for a story on food dehydration.
7. Body + Soul. November 2009, Interviewed by Elizabeth Barker, for a story on protecting
8. against foodborne illness when consuming produce.
9. Good Housekeeping, August 2009, Interviewed by Amy Roberts, for a story on foodborne disease in the home.
10. Marie Claire, April 2009, Interviewed by Joanne Chen, Contributing Editor, for a story on food safety of coffee with milk left out of refrigeration and pistachios.
11. Co-Packing Solutions, July 2008, Interviewed by Jeff Steele for an article about food safety in co-packers that manufacture store brands.
12. School Nutrition, May 2008, Interviewed by Penny McClaren for an article on new advances in foodservice, including antimicrobial finishes.
13. C&EN, February 2008, Project SEED student from Dr. Schaffner's lab is featured.
14. Real Simple, April 2008, Spoke with Bora Chang for a story on pre-bagged salad mix vs. heads of lettuce.
15. FoodService Director, November, 2007, Spoke with Becky Schilling for a story on MRSA and university foodservice.
16. Food Technology, October, 2007, Spoke with Linda Leake for a story on shelf life testing.
17. Popular Science, August, 2007, Spoke with Melinda Wenner on a story on the top 10 innovations in personal health for 2007.
18. Popular Science, August, 2007, Spoke with Samatha O'Brian a fact checker to confirm information on why onions cause tears.
19. Agri-Pulse, March 2007, Interviewed by Sara R. Wyant for a story on the controversial Rutgers Dick and Jane posters.
20. Prevention, February 2007, Interviewed by Marge Perry for a story on leafy greens.
21. QSR (Quick Service Restaurant) Magazine, February 2007, Interviewed by Blair Chancey for a story on restaurant safety.
22. American Medical News, March 2007, Interviewed by Victoria Stagg Elliott for a story on *E. coli* and spinach for medical professionals.

23. Beverage Industry Magazine, February 2007, Interviewed by Sarah Theodore for a story on beverage food safety.
24. Food Chemical News, December 2006, Interviewed by Zack Richardson for a story on the top issues for FDA in 2007.
25. Nature News, December 2006, Interviewed by Helen Pearson for a story on basic research on *E. coli* in light of the recent U.S. outbreaks.
26. Cooking Light, October 2006, Interviewed by Marge Perry for a story on safety of pasteurized milk.
27. Hill Health, September, 2006, Interviewed by Kim Olsen for a story on food safety and food storage, inspired by *E. coli* and bagged spinach.
28. Restaurant Business, September, 2006, Interviewed by Sam Smith for a story on foodborne disease investigations, inspired by *E. coli* and bagged spinach.
29. Victor House News, September 2006, Interviewed by William D'Alessandro for a story on *E. coli* and bagged spinach.
30. Homeland Protection Professional Magazine, January 2006, Interviewed by Douglas Page for a story on state of food terrorism preparedness in the US.
31. Environment and Nutrition Newsletter, February 2005, Interviewed by Anastasia Schepers for a story on antimicrobial resistant *Salmonella* and food safety.
32. Prevention. December 2004. Contracted by writer Julie Evans to answer the question: Is it safe to eat shrink-wrapped food.
33. Bon Appetite, June 2004, Contacted by Research Editor Grace Jedell to check why fruit are placed in a paper bag to speed up ripening.
34. Better Health & Living, April 2004, Interviewed by Chrystle Fiedler for a story on food safety: what the biggest risks are and how to avoid getting sick, including tips on eating out and general food safety.
35. Environment and Nutrition Newsletter, March 2004, Interviewed by Anastasia Schepers for a story on the safety of Kosher foods and Mad Cow disease.
36. Cornell Engineering, January 2004, Interviewed by Mark Rader for a story on the science education website <http://madsci.org>, scheduled to run in the March issue.
37. Men's Health, November 2003, Interviewed by Jim Gorman for story on the 10 dirtiest foods, scheduled to run in the March/April issue.
38. Real Simple Magazine, May 2002, Interviewed by Nancy Negovetich for an article on the differences between wax paper, plastic and aluminum foil for wrapping foods.

39. Health Magazine, April 2002, Interviewed by Marty Munson for a story on microbiological safety of ceviche.
40. Environmental Nutrition Newsletter, January 2002, Interviewed for a story on the FDA domestic produce sampling program and it's recently published results.
41. Men's Health, October 2001, Interviewed by Richard Rise for a refrigeration and food safety story, scheduled to run in the January/February issue.
42. Men's Fitness, November 2001, Interviewed by Ben Cowen, New "Waterpik" ozonated water device.
43. Prevention magazine, July 2001, Interviewed by Jaime Pumphrey for a general story on microbial Food Safety.
44. Environment and Nutrition Newsletter, June 2001, Interviewed by Anastasia Schepers, Use by dates, deli meats and Listeria.
45. Mature Outlook, June 2000, Interviewed by Christie Knudsen, Food safety for older adults.
46. Rutgers Magazine, Fall 1999, Keep it fresh – changing food safety concerns.
47. New Scientist, June 1999, Interviewed by Nicole Johnson, Poultry Inspection.
48. Cooking Light, June 1999, Interviewed by Michele Meyer, Food safety.
49. Mens' Health, May 1999, Interviewed by Joeseph Arangio, Clostridium botulinum in potatoes.
50. Food Regulation Weekly, April 19, 1999, HACCP and quantitative risk assessment.
51. Food Quality, April 1999, Interviewed by Eric Hines, Listeria as a re-emerging pathogen.
52. Environmental Health Perspectives, March 1999, Interviewed by Charles W. Schmidt on emerging foodborne pathogens.
53. Food Processing, March 1999, Interviewed by Pan Demetrakakes, Listeria in the wake of Bil-Mar.
54. Mens' Health, November 1998, Interviewed by Warren Greene, Thanksgiving food safety.
55. Mens' Health, October 1998, Interviewed by Shelly Drozd, Food safety.
56. Consumers Digest, September 1998, Interviewed by John Wasik, Safety of imported foods.
57. Food Processing, September 1998, Interviewed by Pan Demetrakakes, Salmonella contamination of cereal, how could it happen?
58. International Food Ingredients, June 1998, Assisted Clair Rowan with a story on functional foods.

59. Readers Digest, June 9, 1998, Interviewed by Joe Vetter, Background check on the relationship between marinating, formation of heterocyclic amines, chicken and salmonella.
60. Readers Digest, December 1997, Interviewed by Ellen Pawelczak, Background check in preparation for their issuing a recipe recall for herbed oil due to botulism risk.
61. Food Formulation, December 1997, Interviewed by Ann Juttlestat. Food safety after Hudson Foods.
62. US News and World Report, September 1997, Interviewed by Barbara Murray, Are Kosher foods safer than non-kosher foods?
63. Food Processing, August 26, 1997, Interviewed by Pat Demetrococus, What can Meat Processors do about E. coli?
64. Prevention, August 1, 1997, Interviewed by Mary Nagle, When good foods go bad.
65. Meat Marketing and Technology, August 1, 1997, Interviewed by Larry Elward, Steakhouse food safety.
66. Cooking light, July 1, 1997, Interviewed by Judith Schmid, Cutting board safety: wooden vs. plastic.
67. Environment and Nutrition Newsletter, July 1, 1997, Interviewed by Anastasia Schepers, Cutting board safety, wood vs. acrylic and methods for sanitizing cutting boards.
68. Bottom Line Health, April, 1997, Interviewed on safety of wooden vs. plastic cutting boards.
69. Consumer Reports on Health, February 1, 1997, Interviewed by Chris Hendel, Infection of cuts by foodborne bacteria.
70. Meat and Poultry, February 1, 1997, Interviewed by Keith Nunes, Risk of food poisoning in immunocompromised populations.
71. Environment and Nutrition Newsletter, November 1, 1996, Interviewed by Anastasia Schepers, Using non-microwave tested plastics in microwave.
72. Health, October 1, 1996, Interviewed by Ben Carey, "Worry box" feature on food safety and emerging pathogens.
73. Chemical Marketing Reporter, July 1, 1996, Interviewed by Barbara Kanegsberg, Acidulants and their uses in foods
74. Nutrition Action Newsletter, July 1, 1996, Interviewed by David Schardt, Safety of wooden cutting boards.
75. Parenting, May 1, 1996, Interviewed by Nichole Wise, Food safety in the kitchen.

76. Rutgers Magazine, October 1, 1995, Interviewed by Gayle Stein, Assistance for food entrepreneurs.
77. Microbial Update International, May 1, 1995, Interviewed by Joe Constance, Computer simulation facilitates more accurate microbial modeling.

Internet

1. WebMD, January 2013. Interviewed by Kathleen Doheny for a story on the CDC's new report regarding foodborne illness in the US.
2. The Tan Sheet, Elsevier Business Intelligence, December 2012, Interviewed by Dan Schiff for story on *Salmonella* in peanut butter. <http://www.elsevierbi.com/publications/the-tan-sheet>.
3. WebMD, November 2012, Interviewed by Denise Mann for a story on *Yersinia* in pork. <http://www.webmd.com/food-recipes/food-poisoning/news/20121128/harmful-bacteria-pork>.
4. Food Production Daily, October 2012, Interviewed by Joe Whitworth for a story on the peanut butter outbreak and recall. <http://www.foodqualitynews.com/Food-Alerts/Action-needed-to-stop-contamination-as-peanut-butter-recall-expands>.
5. News.rutgers.edu, March 2012, Interviewed by Andrea Alexander for a story on Rutgers research on military rations. <http://news.rutgers.edu/focus/issue.2012-02-29.4815209454/article.2012-03-15.8894094079>.
6. www.mycentraljersey.com, October 2011, Interviewed by Kirk Moore for a story on NJ consumers and produce safety. <http://www.mycentraljersey.com/article/20111018/NJNEWS/310180048/outbreaks-of-food-illness-have-consumers-shopping-local>.
7. Wsj.com, September 2011, Interviewed via skype for a story on *Listeria monocytogenes* in cantaloupe outbreak. <http://online.wsj.com/video/safety-tips-to-protect-against-food-borne-illness/22619A53-4B8B-4A32-8992-E4DC576C679F.html>
8. www.healblog.net, September 2011, Quoted in a story on "Tips for Healthy Packed Lunches".
9. www.medifasthealth.org, July 2011, Quoted in a story on "The Ten Dirtiest Foods You Eat".
10. www.myrecipes.com, June 2011, Interviewed by Marge Perry for a story on *E. coli* risk in hamburgers.
11. www.ASweetandSavoryLife.com, April 2011, Interviewed by Marge Perry for a story on peeling vs. washing carrots.
12. TheStreet.com, November, 2010. Interviewed by Seth Fiegerman on why we seem to be having so many food recalls.

13. PerishablePundit.com, May, 2009. Interviewed by Mira Slott on the safety of sprouts, specifically focusing on disinfection and testing.
14. ScienceFriday.com, January, 2008. Interviewed by Carl Flatow for a story on the safety of raw milk.
15. Newsweek.com. August, 2007. Interviewed by Temma Ehrenfeld for a story on new preservative developed at Rutgers.
16. Wall Street Journal online (<http://wsj.com>). September, 2006. Interviewed by Matt Phillips, for a story on *E. coli* in spinach.
17. MSN (<http://www.msn.com>). September, 2006. Interviewed by Sally Monika, for a story on *E. coli* in spinach.
18. MarketWatch.com (<http://www.marketwatch.com>). September, 2006. Interviewed by Kristen Gerencher, for a story on *E. coli* in spinach.
<http://www.marketwatch.com/News/Story/Story.aspx?dist=newsfinder&siteid=google&guid=%7B9B1A0E8E-29E9-49D7-AC2F-3C34B284AF70%7D&keyword=>
19. Neurology reviews (<http://neurologyreviews.com/main.html>). January, 2004. Interviewed by Colby Stong, Associate Editor on risks associated with Mad Cow disease.
20. Scienceboard.net (<http://www.scienceboard.net/community/memberSpotlight.asp?spotid=57>). October, 2003. Interviewed by Tamara Zemlo. Member profile, Dr. Schaffner's career in food science.
21. WebMD (<http://www.webmd.com>). April, 2001. Interviewed by Jeannie Davis. Organic Produce, is it worth the extra cost, and is it safe?
22. Health Ink Communications (<http://www.ibx.com>). July, 1998. Interviewed by Dianna Sinovic. Picnic safety – preparing and safe food handling for cookouts.

Radio

Nationally syndicated

1. Interviewed by Samantha Heller for the Doctor Radio show on Sirius XM, May 2013. Food safety update.
2. Interviewed by Allison Aubrey for Morning Edition, March 2012 on “Pink Slime” in School Lunch hamburger: <http://www.npr.org/blogs/thesalt/2012/03/16/148740168/chances-are-pink-slime-is-in-grocery-store-beef-too>.
3. Interviewed by Samantha Heller for the Doctor Radio show on Sirius XM, June 2012. Food safety update.
4. Interviewed by Allison Aubrey for All Things Considered, October 2011 on follow up to *Listeria monocytogenes* in cantaloupe outbreak.

5. Interviewed by Allison Aubrey for All Things Considered, October 2011 on *Listeria monocytogenes* in cantaloupe outbreak:
<http://www.npr.org/blogs/thesalt/2011/10/11/141233998/listeria-outbreak-why-more-of-us-didnt-get-sick>.
6. Interviewed by Warren Pierce for the Warren Pierce Show, January 2009 on *Salmonella* in Peanut Butter.
7. Interviewed by Reed Pence for Radio Health Journal, March 2008 on food safety in restaurants and glove use: www.mediatracks.com/rhj0819.
8. Interviewed on “A Chef’s Table”. WHYY, May, 2007. Food safety update
9. Interviewed by Ilene Fleming for Associated Press - Broadcasting, September 2006. Pathogenic *E. coli* in fresh bagged spinach. Portions of the interview were then re-broadcast on National Public Radio.
10. Interviewed for MicrobeWorld, June, 2005. Summertime and general food safety. MicrobeWorld is a daily public radio series for the American Society for Microbiology, produced by Finger Lakes Productions, Ithaca, NY.
 - a. <http://www.flpradio.com/microbeworld/2005-NOV-16-30.htm>, see November 24.
 - b. <http://www.flpradio.com/microbeworld/2005-SEPT-1-15.htm>, see September 5.
 - c. <http://www.flpradio.com/microbeworld/2005-SEPT-16-30.htm>, see September 22.
11. Interviewed on “A Chef’s Table”. WHYY, November, 2002. Listeria – where did it come from, why is it a problem today?
12. Interviewed on “A Chef’s Table”. WHYY, July 25, 2001. What’s new in food science and food safety?

Local

1. WTOP, September, 2012, Interview for a story on the safety of organic and conventionally produced foods.
2. WHYY, June 25, 2010, Interviewed by Miken Scott for a story on bacterial contamination of reusable grocery bags.
3. WHYY, June 11, 2010, Interviewed by Miken Scott for a story on chloramphenicol tainted honey seized in Philadelphia.
4. WTIC, Hartford, CT, March 2010, Interviewed by Dr. Gary Ginsberg. Greener Living with Dr. G. on *Salmonella* and food safety.
5. KDWN, Las Vegas, NV, March 2010, Interviewed by Brian Ping on *Salmonella* in hydrolyzed vegetable protein.

6. Boston WERS 88.9 FM, May 2009. Interviewed for Public Affairs News Show, "You Are Here" on *Salmonella*.
7. WGN Chicago, February, 2009. Interviewed by Brian Noonan on *Salmonella* in peanut butter.
8. WPHT, December, 2006. Interviewed by Susanne LaFrankie on Taco Bell and *E. coli*.
9. WPHT, October, 2006. Interviewed by Susanne LaFrankie on lettuce and spinach and *E. coli*.
10. WCTC, November, 2004 Interviewed by Jim Smith. Thanksgiving holiday food safety.
11. WTOP, September, 2004 Interviewed by Brennan Hazelton, Labor day cookout safety.
12. WCTC, November, 2003 Interviewed by Michele Fischer. Thanksgiving holiday food safety.
13. WCTC, November, 2002 Interviewed by Michele Fischer. Thanksgiving holiday food safety.
14. WCTC, October, 2002 Interviewed by Jack Ellery. Listeria in turkey meat recall.
15. WCTC, May, 2002 Interviewed by Mike Bibichco. Memorial day food safety grilling tips.
16. NJ 101.5, October, 2001. Interviewed for story on irradiation to inactivate Anthrax spores in the mail.
17. WCTC, November 22, 2000. Interviewed by Michele Fisher. Food safety at Thanksgiving.
18. WHYY, February 22, 1999, Interviewed by Tracy Tannenbaum, Consumer Union flawed report on pesticides.
19. WCTC, May 31, 1999. Interviewed by Jeff Grant. Food safety on Memorial Day cookouts.
20. KMOX, December 8, 1998, Interviewed by Charles Brennan. Safety of plastics in microwave ovens.
21. WCTC, November 26, 1998. Interviewed by Michele Fisher. Food safety at Thanksgiving.
22. WCTC, September 7, 1998. Interviewed by Michele Fisher. Food safety on Labor Day cookouts.
23. WAZA, May 23, 1998, Interviewed by Rosetta Key, Food safety on Memorial Day cookouts.
24. WCBS 88 AM, May 23, 1998, Interviewed by Peter Haskel, Safe grilling on Memorial Day cookouts.
25. WHYY, September 29, 1997, Interviewed by Tracy Tannenbaum, Post-Hudson Food *E. coli* recall in Virginia.
26. WMTR, August 30, 1997, Interviewed by Mike Quinn, Hamburger safety.

27. WHWH, August 29, 1997, Interviewed by Jean Townsend, Hamburger safety.
28. WHYY, August 29, 1997, Interviewed by Rick Salvator, Hamburger safety.
29. WCTC, May 26, 1997, Interviewed by Shenon Soen, Safe grilling on Memorial Day cookouts.
30. WCBS 88 AM, May 26, 1997, Interviewed by Peter Haskel, Safe grilling on Memorial Day cookouts.
31. WHYY, November 2, 1996, Interviewed on “A Chef’s Table”, Genetic Engineering of foods.
32. WMTR, May 27, 1996, Interviewed by Sandra Jones, Food safety over the memorial day weekend.
33. WCTC, May 24, 1996, Interviewed by Jeff Grant, Food safety when grilling.
34. WHWH, May 21, 1996, Interviewed by Erica Herskowitz, Safety of undercooked hamburgers.

Newspapers

Syndicated columnists

The Diet Detective, February 2007. Interviewed by Charles Platkin regarding “food science wonders” including questions on garlic, onion, asparagus, fish odor and MSG.

Strange but true, March 2005. Interviewed by Bill Sones. Around the world, what (properly prepared) food has made more people sick than any other?

The Diet Detective, March 2005. Interviewed by Charles Platkin regarding how long popular foods last in the fridge and freezer.

The Diet Detective, October 2003. Interviewed by Charles Stuart Platkin on Microbial safety of raw vs. cooked foods.

Newspapers

1. Philadelphia Enquirer, March 2015. Interviewed by Sam Wood for a story on fast food restaurant food safety and health department inspections.
2. Associated Press, March 2014. Interviewed by Fenit Nirappil on California bare-hand contact regulation.
3. USA Today, January, 2014. Interviewed by Elizabeth Wiese on Foster Farms shutdown by USDA.
4. Modesto Bee, January, 2014. Interviewed by John Holland on Foster Farms shutdown by USDA.
5. Star Ledger, November 2013. Interviewed by Kim Jackson on salt brining of turkey.

6. The Record/HeraldNews, January 2013, Interviewed by Kara Yorio for a story on shelf life of foods.
7. Associated Press, October 2012, Interviewed by Jeri Clausing for a story on the Sunland Peanut Butter recall.
8. Star Ledger, October 2012, Interviewed by Jessica Califetti for a story on food fraud.
9. The Record, March 2012, Interviewed by Leslie Brody for a story on “Pink Slime”.
10. Courier Post, January 2012, Interviewed by Mike Fiore for a story on raw milk.
11. USA Today, November 2011, Interviewed by Elizabeth Weise for a story on cooking a turkey from a frozen state.
12. Los Angeles Times, September 2011, Interviewed by Jeannine Stein for a story on the preservative sodium benzoate.
13. Wall Street Journal, July 2011, Interviewed by Sarah Nassauer for a story on bagged salads.
14. Las Vegas-Review Journal, June 2011, Interviewed for a story by Kristi Eaton for a story on food poisoning.
15. Washington Post, June 2011, Interviewed by Kristen Hinman for a story on *E. coli* in sprouts.
16. Philadelphia Inquirer, June 2011, Interviewed by Don Sapatkin for a story on Kitchen Cross contamination.
17. Reuters, February 2011, Interviewed by Emily Stephenson for a story on the Food Safety Modernization act and funds for state inspections.
18. NY Times, October 2010, Interviewed by William Newman for a story on new produce disinfection chemical technology developed by Fresh Express.
19. NJ Herald, September 2010, Interviewed by Phil Momar for a story on coliforms in drinking water.
20. Associated Press, August 2010, Interviewed by David Mercer for a story on *Salmonella* in eggs.
21. Chicago Tribune/Los Angeles Times, April 2010, Interviewed by Andrew Zajac for a story on *Salmonella* in low moisture foods.
22. Chicago Tribune, March 2010, Interviewed by Monica Eng for a story on *Salmonella* in hydrolyzed vegetable protein.
23. Washington Post, March 2010, Interviewed by Lindsey Layton for a story on *Salmonella* in hydrolyzed vegetable protein.

24. USA Today, March 2010, Interviewed by Elizabeth Weise for a story on *Salmonella* in hydrolyzed vegetable protein.
25. New York News Day, September 2009, Interviewed by Marge Perry for a story on peeling vs. washing carrots, and the effect on bacteria and pesticides.
26. Philadelphia Inquirer, July 2009, Interviewed by Don Sapatkin for a story on risk-based restaurant inspection.
27. Asbury Park Press, June, 2009, Interviewed by Bobbi Siedel for a story on raw milk safety.
28. New York Times, February 2009, Interviewed by Karla Cook for a story on *Salmonella* in peanut butter and the effect on small manufacturers.
29. USA Today, February 2009, Interviewed by Elizabeth Weise for a story on *Salmonella* in peanut butter.
30. Columbus Dispatch, February 2009, Interviewed by Spenser Hunt for a story on *Salmonella* in peanut butter.
31. Times Tribune, Scranton, PA, February 2009, Interviewed by Jim Haggerty for a story on *Salmonella* in peanut butter.
32. Omaha World News, January 2009, Interviewed by Jane Palmer for a story on *Salmonella* in peanut butter.
33. The Packer, October 2008, Interviewed by Tom Karst for a story on the microbiological safety of fresh produce, and research to address the problem.
34. Wall Street Journal, October 2008, Interviewed by Julia Chung for a story on the microbial risks associated with refilling water bottles and cross contamination.
35. Washington Post, August 2008, Interviewed by John Mumollo for two separate stories on *E. coli* in ground beef at Boy Scout camp in Virginia.
36. Courier Post, February 2008, Interviewed by Kristy Davies for a story on seminar series on food production.
37. Star Ledger, August 2007, Interviewed by Carly Rothman for a story on botulism and the safety of home canned foods.
38. Courier Post, August 2007, Interviewed by Eileen Stilwell for a story on international food safety.
39. Philadelphia Inquirer, August 2007, Interviewed by Marilyn Marter for a story on fresh produce safety.

40. Herald News, Paterson, NJ, February 2007, Interviewed by Andrea Gurwitt for a story on germs in the workplace.
41. San Antonio Express, February 2007, Interviewed by Melissa Monroe for a story on the Salmonella in Peanut Butter outbreak.
42. Star Ledger, February 2007, Interviewed by Angela Stewart for a story on the Salmonella in Peanut Butter outbreak.
43. Rutgers Targum, February 2007, Interviewed by Matt Zegarek for a story on spinach safety and the Rutgers University dining halls.
44. New Jersey Farmer Newspaper, January 2007, Interviewed by Sean Clougherty on produce safety and Good Agricultural Practices.
45. Tribune-Review, January 2007. Interviewed by Jennifer Reeger on produce safety and Good Agricultural Practices.
46. The Packer, January 2007. Interviewed by Susie Cable on produce safety and Good Agricultural Practices.
47. Star Ledger, January 2007. Interviewed by Judy Peet on New Jerseys recent adoption of the FDA model food code.
48. Philadelphia Inquirer, December 2006. Re-interviewed by Harold Brubaker on Taco Bell *E. coli* outbreak, specifically to discuss FDA announcement that *E. coli* from presumptive positive was not in fact positive.
49. Star Ledger, December 2006. Interviewed by Carol Campbell on Taco Bell *E. coli* outbreak.
50. Philadelphia Inquirer, December 2006. Interviewed by Harold Brubaker on Taco Bell *E. coli* outbreak.
51. The Oregonian, October, 2006. Interviewed by Patrick O'Neil for a story on safety of fresh fruits and vegetables.
52. Bucks County Courier Times and the Burlington County Times, September, 2006. Interviewed by Betty Cincy (food editor) on *E. coli* in bagged spinach.
53. Courier Post, September, 2006. Interviewed by Judy Winnie on *E. coli* in bagged spinach.
54. Home News Tribune, September, 2006. Interviewed by David Stegan on *E. coli* in bagged spinach.
55. Philadelphia Inquirer, September 2006. Interviewed by Harold Brubaker on *E. coli* in bagged spinach.

56. Journal News, Rockland County, NY. September 2006. Interviewed by Julie Alterio on *E. coli* in bagged spinach.
57. Courier Post, Cherry Hill, NJ. May 2006, Interviewed by Shaun Rhea, Meat safety including *E. coli*, mad cow, mercury and PCBs in fish and avian flu.
58. Rutgers Targum, October 2005, Interviewed by Sara Miller, Genetically modified foods in Rutgers University dining halls.
59. Wilson County News, June 2005, Interviewed by Bonnie Ramirez, Mad Cow Disease and risks to the US population.
60. Star Ledger, May 2005, Interviewed by Sharon Ginsberger, Keeping foods safe while on a picnic.
61. Bergen Record and News Tribune, March 2005. Interviewed by Pat Mack. Mercury in NJ fish, advice for consumers in light of Burger et al. study.
62. Herald News, Patterson, NJ. December, 2004. Interviewed by Whitney Kvashager about microbial risks associated with a raw food diet.
63. Courier Post, Cherry Hill, NJ. October, 2004. Interviewed by Judy Winne about the FDA regulations regarding cider.
64. New York Times. September 2004. Interviewed by Tammy Lagorche about sensory testing in the food industry.
65. Philadelphia Inquirer. June 2004. Interviewed by Marian Uhlman about fruit and vegetable washing and produce washing products available in supermarkets.
66. Trenton Times. April 2004. Interviewed by Kate McCartin. What causes color change in meat stored in the supermarket?
67. Gannett News Service, April 2004, Interviewed by Ellyn Ferguson about handwashing technology, cross contamination and food safety.
68. Asbury Park Press, April 2004, Interviewed by Kurt Moore about seafood and microbial and chemical safety.
69. Star Ledger, March 2004, Interviewed by Sharon Gintzler for a story on take out cuisine from gourmet shops and supermarkets.
70. Press of Atlantic City, March 2004, Interviewed by Michael Diamond for a story on Atlantic City restaurant inspection results.
71. Star Ledger, December 2003, Interviewed by Bob Cohen for a story on the discovery of a BSE positive cow.

72. New York Times, December 2003, Interviewed by Marrion Burrows for a story on microbial safety of produce, specifically the effects of washing and produce washes.
73. Star Ledger, November 2002, Interviewed by Mary Anne Fusco for a story on risks from Acrylamide formation in French fries.
74. Home News Tribune. January 2002. Interviewed by Lisa Introbartola for a story on genetically modified foods, nutrition and food safety.
75. Bergen Record. October 2001. Interviewed by Wendy Ruderman for a story about anthrax and safety and security in biohazard labs.
76. Home News Tribune. April 2001. Interviewed by Gloria Granieri. Safety of grilled foods.
77. Daily Journal - Vineland, NJ. January, 2001. Interviewed by Joe Smith. Mandatory glove use in foodservice establishments.
78. Daily Journal - Vineland, NJ. November 2000. Interviewed by Miles Jackson. Why does turkey makes you sleepy?
79. Bergen Record and News Tribune, October 2000. Interviewed by Pat Mack. Superheating water in a microwave.
80. Trenton Times. June 2000. Interviewed by Kate McCartin. Why does salting, drying and smoking preserve foods?
81. Farm Journal. December 2000. Interviewed by Pamela Henderson. *E. coli* in farm families and petting zoo safety.
82. Bergen Record. October 28, 1999. Interviewed by Lewis Lavelle. Sabrette hotdog recall due to *Listeria*.
83. Trenton Times. June 1999. Interviewed by Kate McCartin. *Salmonella* in sprouts.
84. Chicago Tribune. February 2, 1999. Interviewed by John Bigness. *Listeria* control by new technologies.
85. Chicago Tribune. January 31, 1999. Interviewed Kathy Bergen. Risks of foodborne disease.
86. Daily Journal - Vineland, NJ. January 11, 1999. Interviewed by Joe Smith. Egg processing in NJ.
87. Washington Post. October, 1998. Interviewed by Caroline Mayer. Antimicrobial product use in the home and food safety.
88. Gannett Suburban Newspapers. October, 1998. Interviewed by David Sheingold. Supermarket food safety and inspection in New York State.

89. Wall Street Journal. October 12, 1998. Interviewed by Marilyn Chase. Safety of Plastics in Microwave ovens.
90. Star Ledger. September 28, 1998. Interviewed by Karla Cook. The trend toward bigger fruits and vegetables.
91. Trenton Times. September 24, 1998. Interviewed by Kate McCartin. Causes and controls for moldy foods in the refrigerator.
92. Star Ledger. September 22, 1998. Interviewed by Pat Baird. Safety of foods produced by biotechnology.
93. Chicago Tribune. September 9, 1998. Culinary Roulette – odds of getting sick from different foods.
94. Bergen Record and News Tribune. July 20, 1998. Interviewed by Carol Campbell. Debunked the pseudo-science in the book “Milk is poison”.
95. Bergen Record. July 1, 1998. Interviewed by Lewis Lavelle. Discussed ongoing Costco hamburger recall due to *E. coli*.
96. Chicago Sun-Times, April 3, 1998. Food safety tips.
97. New York Times. March 4, 1998. Interviewed by Donna St. George. Does safe food sell better? A story on Celantano Foods.
98. Bergen Record and News Tribune, March 3, 1998. Interviewed by Pat Mack. Why milk is boiled before making yogurt.
99. Bergen Record and News Tribune, March 3, 1998. Interviewed by Marge Perry. Food safety errors in the new edition of “The Joy of Cooking”.
100. North South Brunswick Sentinel, December 24th, 1997, Interviewed by Jerry De Sarno, Story on food microbiology at Rutgers.
101. Philadelphia Inquirer, September 14, 1997, Interviewed by Rick Nichols, Raw eggs and Caesar salads.
102. Star Ledger, August 31, 1997, Interviewed by Meg Nugent, Food safety (hamburgers, strawberries and raspberries).
103. Star Ledger, August 27, 1997, Interviewed by Mary Anne Fusco, Okra.
104. Wall Street Journal, August 26th, 1997, Assisted with op-ed on meat safety authored by Elizabeth Whelan, American Council on Science and Health.
105. Star Ledger, May 7, 1997, Interviewed by Brooke Tarabour, MSG and sulfites in seafood.

106. Rutgers Targum, February 28, 1997, Interviewed by Kevin Baxter, Coffee and caffeine.
107. Home News, November 15, 1996, Interviewed by Tia Swanson, *E. coli* in apple juice, emerging pathogens, pasteurization, and sodium benzoate.
108. Star Ledger, October 30, 1996, Interviewed by Dana Harris, Food likes and dislikes.
109. Bergen Record and News Tribune, August 12, 1996, Interviewed by Pat Mack. Food safety.
110. Chicago Sun Times, July 14, 1996, Interviewed by Stephanie Smith, Emerging pathogens, and epidemiology used to track disease outbreaks.
111. Herald News - West Paterson, NJ, June 22, 1996, Interviewed by Mark Neal, *Cyclospora* in strawberries.
112. Trenton Times, June 22, 1996, Interviewed by Peter Page, *Cyclospora* in strawberries.
113. Express Times, June 22, 1996, Interviewed by Harold Shelly, *Cyclospora* and Strawberries.
114. Asbury Park Press, June 5, 1996, Interviewed by Jeff Milgrom, Food safety in the summer.
115. NJ Herald, March 24, 1996, Interviewed by Kathy Stevens, Mad cow disease and food poisoning from *E. coli*.
116. Asbury Park Press, January 15, 1996, Interviewed by Regina McEnery, High school cafeteria food quality.

Other

Media contact for "Wegmans irradiated fresh ground beef" product rollout, May 12, 2002.

MISCELLANEOUS

2011 – Present. Cohosting a food safety themed podcast at <http://foodsafetytalk.com> with Dr. Benjamin Chapman, North Carolina State University.

1998 – Present. Participating scientist in the Mad Scientist Network (<http://www.madsci.org>) answering food science questions from kids over the Internet.

2000. Paper reviewer, Junior Science and Humanities Symposium.

1997. Statisticians delight. *Annals of Improbable Research*, 4(2)22.

1989-Present. Assisted hundreds of food industry members by office visit, phone conversations, email, letters, through county agricultural agents or on-site visits.

1989-Present. Assisted hundreds consumers with questions about food by phone, letter or through county family and consumer science educators.

VISITING SCIENTISTS

PAST

1. Jing Li. 2012-2013. China. Visited for one year to learn about quantitative microbial risk assessment.
2. Kezban Aydar, 2012. Turkey. Visited for three months with the purpose of conducting library research on components and active substances used in functional foods and the issues to be considered in the examination of production licenses and the applications for import, designation of the analyses required in sampling.
3. Anderson de Souza Sant'Ana. 2010-2011. Brazil. Visiting for 1 year to learn about microbial risk assessment and to do research on risks from *Salmonella* and *Listeria monocytogenes* in fresh vegetables.
4. Morgana Zimmermann. 2010-2011. Brazil. Visited for 1 year to do research on modeling inactivation of *Byssochlamys fulva* and *Bacillus coagulans* under isothermal and non-isothermal conditions.
5. Xubo Zhao, 2009-2010. China. Visited for 1 year to learn about microbial risk assessment and collaborated on a risk assessment for aflatoxin on Chinese spices.
6. Pornpen Morakotjinda, 2009-2010. Thailand. Visited for 9 months to learn microbial risk assessment applied to Thai basil and coriander. Conducted lab scale research on pathogen disinfection on Thai basil and coriander.
7. Cleide Møller, 2010. Denmark. Visited for 1 month to learn microbial risk assessment applied to *Salmonella* in Danish pork.
8. Emiliano J. Quinto is currently a member of the Department of Animal and Food Science in the College of Veterinary Medicine at the Autonomous University of Barcelona in Spain Dr. Quinto first visited Dr Schaffner's lab for almost a year in 1996 as a Visiting Scholar. Dr. Quinto has returned twice, for short stays of 3 months in 1997 and 2003. Dr. Quinto has done research on modeling competition behavior between microorganisms.
9. Begoña Sesma visited the lab in 2002 to learn more about quantitative risk assessment. Dr. Sesma works at the Laboratorio de Salud Pública de Navarra, Instituto Salud Pública in Spain.
10. Christina Penna visited the lab several times to learn more about predictive modeling. Dr. Penna works at the Pharmacy College, University of Sao Paulo, Brazil.
11. Malang Seydi visited to the lab in the summer of 2002 to learn more about food microbiology. Dr. Seydi is part of Ecole Inter-Etats Des Sciences Et Medecine Veterinaires De Dakar.

CURRENT

Daniele Maffei. Brazil. Visiting for 1 year to learn about microbial risk assessment for *Salmonella* in leafy greens.

PH.D. STUDENTS

COMPLETED

1. Gabriel Mootian. Spring 2016. Quantitative Microbial Risk Assessment For Fresh Oranges Sprayed With Surface Water From In Central Florida.
2. Dane Jensen. Spring 2015. Modeling and risk associated with hand washing and cross contamination.
3. Di Li. Fall 2013. Modeling norovirus transmission in foodservice settings.
4. Silvia Dominguez. October, 2009. Risk factors influencing the growth and survival of *Salmonella* on poultry products.
5. Bin Liu. Fall 2006. Validation of computer simulation for pathogen growth in the production of fresh sprouts.
6. Sarah Smith. Spring 2004. Validation of predictive models for *Clostridium perfringens* germination and outgrowth during cooling.
7. Cindy Stewart. Fall 2002. Modeling the effects of osmotic stress on *Staphylococcus aureus*.
8. Li Hui Zhao. Fall 2002. Mathematical modeling, computer simulation, and microbiological study of the behavior of *Clostridium botulinum* 56A spores.
9. Marisa Caipo. Summer 1999. Modeling the behavior of *Bacillus* spores and cells under differing environmental conditions.
10. Phil Elliott. Fall, 1997. Predicting growth and toxin formation by *Clostridium botulinum* in model food systems.

IN PROGRESS

Wenchao Li. Fall 2009-Present. Modeling *Salmonella* growth in tomatoes as a function of pH and temperature.

Jenny Todd. Fall 2013 – Present. Quantitative Microbial Risk Assessment for pathogens in tomatoes and leafy greens.

Ann Charles. Fall 2013 – Present. Microbial cross-contamination during washing.

Jiin Jung. Fall 2013 – Present. Microbial cross-contamination during handling.

M.S. STUDENTS

COMPLETED

1. Zishuo Zeng. Spring 2016. Validation of a Predictive Model for Salmonella Growth in Ground Beef Under Multiple Cycles of Temperature Change.
2. Hannah Bolinger. Fall 2014. The Survival of *Enterococcus faecalis* and *Bacteroides fragilis* on Four Different Food Contact Surfaces.
3. Lei Shan. Fall 2014. Statistical Distributions Describing Microbial Quality of Fresh Produce in Food Service Facilities.
4. Annie Lin. Fall 2013. Mathematical Model Development for *Salmonella* Transfer During Washing and Subsequent Growth in Fresh Cut Produce.
5. Munira Agarwal. Fall 2013. Prevalence of Pathogens and Indicators in Foods Ordered From Online Vendors.
6. Jenn McConnell. Fall 2013. Validation of a mathematical model for holding cold foods without temperature control ground beef and *Salmonella*.
7. Dane Jensen. Fall 2012. An examination of cross contamination rates between common kitchen surfaces, hands, and produce.
8. Nirvana Chapman. Fall 2012. Literature review on American Urban Food Deserts.
9. Prateek Mathur. Spring 2012. Survival of *Vibrio parahaemolyticus* in the preparation of Ceviche.
10. Tanya D'Sousa. Spring 2012. Effect of high pressure processing on microbial safety of peanut butter.
11. Di Li. Spring 2012. Modeling transfer and growth of pathogens in fresh-cut produce.
12. Gabriel Mootian. Fall 2010. Inactivation of *Vibrio parahaemolyticus* in hard clams (*Mercanaria mercanaria*) by high hydrostatic pressure (HHP) and the influence of HHP on the physical characteristics of hard clam meat.
13. Wenjing Pan. Fall 2010. Modeling *Salmonella* growth in fresh cut tomatoes.
14. Heidi Espinal. Spring 2008. Literature review² on the use of bacteriophage to control pathogenic bacteria in foods.
15. Silvia Dominguez. Fall 2006. Modeling spoilage of raw chicken.

² The Food Science M.S. Program requires either a thesis or critical literature review. Many of our industry based student elect the latter, since their companies do not encourage publication.

16. David Bernier. Spring 2006. Influence of oven parameters on internal temperature in commercially processed chicken.
17. Chithra Lakshmanan. Fall 2004. Understanding and controlling microbial contamination of juice dispensers in University dining halls.
18. Charrise Newcomer. Spring 2004. Modeling and risk assessment of the death kinetics of *Salmonella*.
19. Purvi Vora. Fall 2001. Modeling inactivation of *Staphylococcus aureus* in intermediate moisture foods.
20. Alyce Battey. Spring 1999. Modeling the growth of spoilage organisms in cold-fill ready to drink beverages.
21. Eddy Viard. Spring 1999. Validation of mathematical models for predicting the growth of *Bacillus stearothermophilus* in military rations.
22. Maximo Llaudes. Winter 1999. Simulation and empirical modeling of the effect of inoculum size on spoilage of a model system by *Bacillus stearothermophilus* ATCC 12980.
23. Fabiola Chea. Winter 1999. Modeling the germination kinetics of *Clostridium botulinum* spores as affected by temperature, pH and sodium chloride.
24. Di Lai Zhu. Fall 1997. Characterization of microbial and flavor changes in fermenting hot pepper mash.
25. Tien-Meng Ng. Fall 1995. Modeling the effect of environmental conditions on the growth rate and lag time of vegetative cells of *Bacillus stearothermophilus*.
26. Raman Dogra. Fall 1994. Modeling the effect of temperature on the growth rate and lag time of vegetative cells of *Bacillus stearothermophilus*.
27. Shu-Ying Wang. Fall 1994. Rapid methods for Determining Food Contact Surface Sanitation.
28. Denise McKenna. Fall 1993. Development of a new method for enumerating *Listeria monocytogenes* in food systems.
29. Mary Beth Meade. Fall 1992. Literature review² of microbial competition to inhibit pathogen growth in foods.
30. Frances Dever. Fall 1992. Literature review² of evolving methodology for *Listeria monocytogenes* detection.
31. Lilly Duh. Spring 1992. Modeling of the effect of temperature on the growth rate of *Listeria* spp.
32. Michael Broddock. Spring 1991. Literature review² of biotechnology and the production of flavor compounds.

IN PROGRESS

Sidharth Bhide, Fall 2013 – Present. Use of Cold Plasma to Inactivate Microbes on Surfaces (Shared with Mukund Karwe).

Vahini Manivannan, Fall 2013 – Present. Effect of UV Light and Heat on on *Alicyclobacillus*. (Shared with Mukund Karwe).

UNDERGRADUATE STUDENTS

Undergraduate students in the Schaffner lab either work directly with a graduate student assisting them with their research or in small teams with other undergraduates under the supervision of a graduate student on a project designed in consultation with Dr. Schaffner. Most students work for research credit, but some work for hourly wages, and typically assist with the Rutgers University Dining project.

2012. Romal P. Vaidya, Ashley Henriquez, Sarah Hossain, Ashley Lagzial, Jeewon Choi, Shari Richmond, Louis Huang, Kimberly Tran, Elhaam Bandali, Carolina Mueller, Binita Gandhi, Roman Maluchnik, Garmen Yuan, Sneha Sreekumar, Michael Oprysk, Hanna Heck, Alexandra Menillo, Sylvia Mwanzia, Nikhitha Kotha, Nidhi Radia.

2011. Nidhi Radia, Mike Oprysk, Sneha Sreekumar, Sarah Hossain, Binita Gandhi, Garmen Yuan, Sylvia Mwanzia, Hiral Patel, Paul Nam, Khushboo Agarwal.

2010. Dane Jensen, Hyunkwon Choi, Rima Baroud, Minhazur Rahman, Rima Patel, Nermin Ghaly, Kinnari Rana, Erin Gager, Pooja Shah, Charmi Shah, Tushar Joshi.

2009. Dane Jensen, Hyunkwon Choi, David Sorkin, Fahzan Ramli, Kinnari Rana, Mindy Lee, Hui Ean The.

2008. Jessica A. Panganiban, Mansi Shah, Reuven Lirov, Michael Husar, Mabel Mayorga, David Sorkin, Hung-Chin Lin.

2007. Carina Sitkus, Alyssa Cocchiara, and Janis Rodgers.

Pre-2007 Rebecca Montville, Siobain Duffy, Jonathan Goins, Franca Tilli, Monica Bohonko, Kate Scotto.

HIGH SCHOOL STUDENTS

2012. Cristi Santiago, Ben Jang.

2011. Cristi Santiago, Sophia Perez, Karina Avila.

2010. Sebastian Rivadenira.

2009. Sebastian Rivadenira.

2008. Kate Zorych, Harsh Shah, Carla La Torre, and Lisuany Lee.
2007. Puja Shah, Jimmy Tang, Shiv Shah, Pamela Murray, Caleifa Ousman and Juleann Rodriguez.
2006. Puja Shah, Caleifa Ousman.
2005. Puja Shah, Alvin Chiang and Nikita Agrawal. .
2002. Mila Dunbar Irwin and Diana Tucker
2001. Samantha Sithole.
1996. Josh Bauml.

COMMITTEE MEMBER

PH.D. STUDENTS

Sofia Santillana, in progress, (University of Georgia)
Seungwook Seo, in progress
Pornpen Morakotjind, 2012 (Kasetsart University)
Yasmine Shafaie, 2012
Els Biesta-Peters, 2011 (Wageningen University)
Greg Burnham, 2007 (University of Wisconsin, Madison)
Sarah Kirkmeyer, 2003
Tasik Park, 2001
Allejandro Mazzota, 1998
Heather Walters, 1995
Nancy Rogers, 1991

M.S. STUDENTS

Lina Kuang, 2011
Ivy Koehler, 2010
Wen-Hsuan Wu, 2008
Amy Chang, 1996
Jean Choi, 1995
Tao Kuang, 1995
Karen Winkowski, 1993
Pei-Ling Shih, 1990

M.S. STUDENT, PLAN B (NON-THESIS)

Chang-hsin Liu, 2012
Liz Renini, 1997
Kathy Bantivoglio, 1996
Joyce Friedberg, 1995
Robert Klima, 1995
Kathy Keating, 1992

Valerie Wong, 1991
Micki Hutton, 1990

PH.D STUDENT, READER

Kirsty Presser, 2000, University of Tasmania
David Miles, 2000, University of Tasmania

CURRICULUM DEVELOPMENT

1989 - Present. Development of a Comprehensive Continuing Education Curriculum for Food Industry Professionals in Food Science. The curriculum currently consists of 7 courses, with plans to continually add and update the course offerings.

The curriculum is designed for several education levels and segments of the food industry. Courses are offered for the professional without a Food Science degree, and for those with B.S. and graduate Food Science degrees. These courses provide skill enhancement for individuals in the food processing and foodservice segments of the industry.

Course faculty lecture about 8 hours each day that a given course is in session. Most courses last 2 or 3 days. Faculty typically supplement their lectures with slides or overhead transparencies. Each lecture in each course is accompanied by a complete set of course notes. The notes closely follow and compliment the oral presentations. A typical set of course notes is 250 pages long.

Course names, dates and attendance information can be found in **Teaching - Cook College Continuing Professional Education Short Courses** Section.

SERVICE

CONTRIBUTIONS TO THE ADVANCEMENT OF THE ACADEMIC PROFESSION

PROFESSIONAL SERVICE - INTERNATIONAL

International Advisory Board. Meat-Cross-Con. Meat safety: An innovative modelling approach to evaluate microbial pathogen transfer and cross contamination from farm to fork. July 2013 – July 2015.

Elected as Secretary, International Association for Food Protection (also listed below under IAFP).

External Examiner for DSc degree on published works (equivalent of distinguished research professor), National University of Ireland, November 2008.

Special assignment at the request of FAO/WHO at FAO in Rome to work on the development of guidelines for risk characterization for microbiological hazards in food. January, 2008.

Special assignment at the request of FAO/WHO at FAO in Rome to work on the development of guidelines for exposure assessment for microbiological hazards in food. October, 2007.

Member, Performance objectives, performance criteria and quantitative microbiological risk assessment workshop panel. WHO Collaborating Centre for Risk Assessment of Pathogens in Food and Water. 2006.

Chairman, Technical Review Board, International Sprout Growers Association. 2005 – 2006.

Member, Joint FAO/WHO Meeting on the development of guidelines for qualitative risk characterization of microbiological hazards in food. 2004

Member, Joint FAO/WHO Consultative process and workshop on provision of scientific advice to Codex and Member States, 2003-2004.

Chairman, Joint FAO/WHO Workshop on the development of guidelines for risk characterization of microbiological hazards in food. 2003.

Chairman, Joint FAO/WHO Workshop on the development of guidelines for exposure assessment of microbiological hazards in food. 2001-2002.

PROFESSIONAL SERVICE – NATIONAL

Expert panels

Member, 2020 Conference for Food Protection, Council III – Science and Technology.

Member Meat and Poultry Dialogue group. MPD is a multi-stakeholder dialogue process to improve the meat and poultry food safety oversight system in the United States by developing a set of recommendations to stakeholders and policy makers. 2015-2016.

Member, Expert reviewer of FDA's Quantitative Assessment of the Risk to Public Health from *Listeria monocytogenes* in Smoked Finfish Draft Report and Model, 2011.

Member, Expert reviewer of EPA's draft Microbial Risk Assessment (MRA) Guideline: Pathogenic Microorganisms with a Focus on Food and Water, 2011.

Member, Expert panel on Research Protocols for Variances in Manure Application and Foliar Water, 2011.

Member, 2012 Conference for Food Protection, Council III – Science and Technology.

Member, National Academies of Science, National Research Council: Board on Agriculture and Natural Resources Food and Nutrition Board. Committee on a Study of Food Safety and Other Consequences of Publishing Establishment Specific Data. 2011.

Member, Blue Ribbon Panel on Food Safety for Chiquita/Fresh Express. 2010-present.

Member, 2010 Conference for Food Protection, Council III – Science and Technology.

Member, Eastern Research Group expert elicitation to assess, across food groups, the likelihood contamination from different pathogens during harvest, processing, and/or distribution stages of the farm-to-fork continuum. 2010.

Member, NCFST Sprout Task Force Expert Review Panel. 2010.

Member, IFT Food Defense Risk Factor Expert Panel (TO1.1). 2009-2010.

Member, IFT/RTI Expert Panel on Public Health Risk Assessment for FDA-Regulated Commodity Hazard Combinations Using Risk Ranking Methodology and Tools. 2009-2010.

Lead contractor, Review of the peer reviewed literature on the effectiveness of antimicrobial and non-antimicrobial hand washing, with a particular focus on non-healthcare settings. Soap and Detergent Association. 2009-2010.

Member, Expert Panel on the review of a Fresh Produce Risk Ranking Tool Developed for the FDA. Versar Corporation. 2009.

Member, Expert Panel on managing risk of environmental contamination from *Salmonella*. YourEncore. 2009-2010.

Member, Review team for the FSIS report Relationship of Slaughter Line Speed on Microbial Contamination of Broiler Carcasses. 2009.

Member, National Academy of Science, National Research Council Committee for Review of the Food Safety and Inspection Service (FSIS) on Risk-Based Approach to Public Health Attribution. 2008-2009.

Member, National Academy of Science, National Research Council Standing Committee on Use of Public Health Data in FSIS Food Safety Programs. 2008-present.

Member, 2008 Conference for Food Protection, Council III – Science and Technology

Member, Antimicrobial Coalition Expert Panel, Cosmetic, Toiletry and Fragrance Association/Soap and Detergent Association. 2007-2008.

Member, National Advisory Committee on the Microbiological Criteria for Foods (NACMCF). 2004-2006, 2007-2009.

Co-Chair, Collaborating Across Boundaries in Retail-Foodservice Food Safety, 2006.

Member, *E.coli* O157:H7 in Lettuce and Leafy Greens - Strategies for Developing an Intervention Assessment Model. Western Institute for Food Safety and Security, UC Davis. 2006.

Member, 2006 Conference for Food Protection, Alternate, Council III – Science and Technology

Member, Research Triangle Institute Expert Elicitation, Data Collection and Economic Analysis for Performance Standards for the Production of Processed Meat and Poultry Products. 2005.

Member, Council of Agricultural Science and Technology task force, Microbial Risk Analysis in Food Safety. 2004-2005.

Member, Research Triangle Institute Expert Elicitation, Data Collection and Economic Analysis for Performance Standards for the Production of Processed Meat and Poultry Products. 2004.

Member, IFT expert panel, working for FDA on Development and Implementation of a Risk-Ranking Framework to Evaluate Potential High Threat Microbiological Agents, Toxins, and Chemicals in Food, 2002-2005.

Member, committee, Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Review of the Use of Scientific Criteria and Performance Standards for Safe Food. 2001-2002.

Chair, IFT Expert Panel on Food Safety and Nutrition, 2001-2002.

Member, IFT contract from FDA on Evaluation and definition of potentially hazardous foods. 2001.

Member, IFT contract from FDA on Quantification of the destruction kinetic of alternative processing technologies. 1998-2000.

Member, IFT Expert Panel on Food Safety and Nutrition, 1997-2000.

Editorships and Editorial Boards

Contributing Editor, Food Microbiology, 2020 – present.

Associate Editor, Comprehensive Reviews in Food Science and Food Safety, 2020 – present.

Editor, Applied and Environmental Microbiology, 2005 – 2010, 2010 – 2015, 2015 – 2020.

Editorial Board, Journal of Food Protection, 1996 – present.

Editorial Board, Food Protection Trends, 2016 – present.

Editorial Board, Comprehensive Reviews in Food Science and Food Safety, 2008 – 2021.

Editorial Board, International Journal of Food Microbiology, 2014 – 2016.

Editorial Board, Current Opinions in Food Science, 2013 - 2016

Editorial Board, Food Microbiology, 2004-2008, 2009-2012, 2013-2016, 2016-2020.

Editorial Board, Applied and Environmental Microbiology, 2003-2005.

Editorial Board, Trends in Food Science and Technology, 2001-Present.

Editorial Board, Quantitative Microbiology, 1998 – 2000.

Advisory Boards

Food Safety Preventive Controls Alliance, Lead Instructor Review Committee, 2016 – present.

Sprout Safety Alliance, Steering Committee, 2012 – present.

Food Safety Preventive Controls Alliance, Executive Committee and Steering Committee, 2012 – present.

Member, Scientific advisory committee, American Frozen Food Institute, 2007 – present.

Member, McDonald's Corporation, Food Safety Advisory Council, 2006 – 2020.

Member, Scientific advisory Council, World Food Logistics Organization, 2004-2006, 2007-2009, 2010-2012, 2013-2016, 2017-2020.

Theme Leader, Event Modeling, National Center for Food Protection and Defense, 2008 – 2013.

Trustee, Food Processors Institute, National Food Processors Association, 2003 – 2005.

Member, Committee on Agricultural and Food Microbiology, Public and Scientific Affairs Board, American Society for Microbiology, 2004 – 2007, 2007-2010

Grant panels

Panel manager, USDA CSREES – SBIR Food Science and Nutrition Grants, 2006.

Panel manager, USDA CSREES – SBIR Food Science and Nutrition Grants, 2005.

Panel member, USDA CSREES – NRI, 2004.

Panel member, USDA CSREES – Integrated Food Safety, 2004.

Panel member, USDA CSREES – SBIR Food Science and Nutrition Grants, 2004.

Panel member, USDA CSREES – SBIR Food Science and Nutrition Grants, 2003.

Panel member, USDA CSREES – NRI Food Safety Grants, 1999.

Grant reviewer

Reviewer, 2 grants, New Zealand, Ministry of Science and Innovation, 2012.

Reviewer, 1 grant, U.S. Civilian Research & Development Foundation, 2005.

Reviewer, 2 grants, NIH Small Business Innovation Research Program Grants, 2003-2004.

Reviewer, ~25 grants, USDA CRS – NRI Food Safety Grants, 1991 - Present.

Reviewer, ~ 11 grants, USDA Small Business Innovation Research Program Grants, 1995-present.

Reviewer, 1 grant, University of Leuven, Research Fund proposals, 1999.

Reviewer, 1 grant BARD Proposal, Post-harvest & Food Science, 1996.

Reviewer, 1 grant, Foundation for Research Development, South Africa, 1995.

Reviewer, 1 grant, Southern Regional Aquaculture Center, 1991.

Expert Reports Reviewer

Expert reviewer of USDA Catfish risk assessment on behalf of the National Fisheries Institute, 2011.

Reviewer for Comparative Risk Assessment for Intact and Non-Intact Beef, USDA Food Safety and Inspection Service, 2010.

Reviewer, Risk Assessment of the Impact of Lethality Standards on Salmonellosis from Ready-to-Eat Meat and Poultry Products, USDA Food Safety and Inspection Service, 2004.

Reviewer, *Salmonella* Brandenburg in Sheep Quantitative Risk Assessment, New Zealand Food Safety Authority, 2004.

Reviewer, ILSI Europe report, 2004.

Reviewer, *Listeria monocytogenes* in ready-to-eat foods draft risk assessment, FAO/WHO, 2002.

Journal Reviewer

Review about 3-4 articles per month for a variety of journals, predominantly Food Microbiology, Journal of Food Safety, Journal of Food Science, Applied and Environmental Microbiology, International Journal of Food Microbiology, Comprehensive Reviews in Food Science and Food Safety and Risk Analysis. Occasional reviews for Journal of Clinical Microbiology, Journal of Applied Microbiology, Journal of Nutrition Education, Journal of Food Processing and Preservation, Journal of Industrial Microbiology, Journal of Theoretical Biology, Agricultural Economics, Clinical and Diagnostic Laboratory Immunology, Biotechnology Progress, Transactions of the American Society of Agricultural Engineers, and the United Nations Food and Nutrition Bulletin,

Scientific Meetings – Organizing and/or Program Committees

Organizing committee. National Academies of Science, Institute of Medicine, Food Forum meeting: The Future of Performance Standards in Food Safety. 2012.

Organizing committee. Workshop on the Approaches to Setting Intervention Targets with Limited Data for Low-moisture Food Commodities. Co-sponsored by the International Life Sciences Institute - North America and the American Peanut Council. Washington, DC. 2011.

7th International Conference in Predictive Modelling of Food Quality and Safety, Dublin, Ireland, 2011.

Co-chair, Organizing committee, 6th International Conference on Predictive Modeling in Foods. USA, 2009.

5th International Conference on Predictive Modeling in Foods. Athens, Greece, 2007.

2nd International Microbiological Food Safety Risk Assessment. Sydney, Australia, 2006.

4th IFT summit on Food Security Pertaining to Potential Intentional Contamination, 2005.

4th International Conference on Predictive Modeling in Foods. Quimper, France, 2003.

3rd International Conference on Predictive Modeling in Foods. Leuven, Belgium, 2000.

2nd International Conference on Predictive Microbiology. Hobart, Australia, 1996.

Symposia Organized and/or Chaired

Optimizing Data and Minimizing Risk. International Association for Food Protection 2004 Annual Meeting, August, 2004, Phoenix, AZ.

Integrating Genomic Data in Quantitative Risk Assessments. International Association for Food Protection 2004 Annual Meeting, August, 2004, Phoenix, AZ.

Indicator microorganisms – what do they indicate, and is it of any use?, International Association for Food Protection 2001 Annual Meeting, August 2001, Minneapolis, MN.

Relevance of Testing to Reduce Risk, International Association for Food Protection 2000 Annual Meeting, August 2000, Atlanta, GA.

HACCP and Predictive Food Microbiology. Second International Conference on Predictive Microbiology, February, 1996. Hobart, Tasmania, Australia.

Predictive Food Microbiology: Where Do We Go From Here?, IFT Annual Meeting, 1995. Anaheim, CA.

Chilled Foods: From the Processor to the Consumer, IFT Annual Meeting, 1991. Dallas, TX.

International Association for Food Protection (IAFP)

Chairman, Webinar Committee, 2019-2021.

Elected as Secretary, 2010.

Member, IAFP Foundation Committee, 2009-2012.

Member, Webinar Task Force, 2009.

Vice chairman, Membership committee, 2008-2010.

Member, Annual Meeting Program Committee, 2007-2009.

Member, Organizing committee, IAFP's Second European Symposium on Food Safety, 2006.

Member, NFPA Food Safety Award jury, 2004-2005.

Member, Nominating Committee, 2004-2006.

Member, Journal of Food Protection On-line Subcommittee, 2001.

Member, Audiovisual Committee, 2001– 2004.

Chair, Microbial Risk Assessment Professional Development Group, 1999 – 2002.

Vice-Chair, Microbial Risk Assessment Professional Development Group, 1998 – 1999.

Member, Microbial Risk Assessment Professional Development Group, 1996 – Present.

Member, Journal of Food Protection Management Committee, 1995 – 1998.

Conference for Food Protection

Chair, Direct to Consumer Delivery Committee 2018 – 2020.

Member, Safety of Mail Order Foods Committee, 2016 – 2018.

Co-chair, Listeria Control at Retail Guidance Committee, 2014 – 2016.

Member, Emergency Action Plan Guidance Committee, 2012-2014.

Member, Hand Hygiene Committee, 2012-2014.

Expert advisor, Time As A Public Health Control Committee, 2012-2014.

Member, Reduced Oxygen Packaging Committee, 2010-2012.

Member, Hand Hygiene Committee, 2010-2012.

Member, Blade tenderized meat committee, 2008-2010.

Member, Hot holding committee, 2008-2010.

Chair, Conference Program Committee, 2006-2008.

Member, Blade tenderized meat committee, 2006-2008.

Member, Unified sanitizer standards committee, 2006-2008.

Member, Bare hand contact barriers committee, 2006-2008.

American Society for Microbiology

Member, Committee on Food and Agriculture, 2001 – present.

Member, ASM Press books committee, 2005-2007, 2008-2010.

Institute of Food Technologists (IFT)

Member, 2010. IFT Media Award Juror Panel.

Member, 2009. Food Safety Principles working group.

Chair, 2006-2007. Food Science Communicators.

Chair, 2006-2007. Foodservice Division.

Member-at-large, 2006-2007. Food Microbiology Division.

Chair-Elect, 2005-2006. Foodservice Division.

Award Jury Chairman, 2005-2006. IFT national award.

Award Jury, 2003-2005. IFT national award.

Invited participant, Kinetic Models for Microbial Survival during Processing. January, 2003.

Member-at-large, 2002-2004. Extension and Outreach Division.

Panel member, 2001 – 2002. Selection panel for Food Science Communicators.

Judge, IFT 1998-2001 Food Science Journalism Awards - Television Category.

Councilor, Northeast Region, Phi Tau Sigma - The Food Science Honor Society, 1995-98.

Nomination Committee Chair, Extension Division, 1995.

Member, Ad-Hoc Committee for Response to Food and Drug Administration, Food Industry Mandatory Hazard Analysis and Critical Control Points Advanced Notice of Proposed Rulemaking, 1995.

Newsletter Editor, Extension Division, 1991 - 1994.

Chairman, Extension Division, 1993-1994.

Councilor, IFT, 1994 - 1997.

Food Science Communicator, IFT, 1993 - Present.

Member, Refrigerated and Frozen Foods Division Executive Committee, 1992 - 1994.

Member, Foodservice Division Executive Committee, 1991 - 1994.

Chairman-Elect, Extension Division, 1992 - 1993.

Alternate Councilor, IFT, 1990 - 1993.

Alternate Regional Communicator, IFT, 1990 - 1993.

Member, Foodservice Division Long Range Planning Committee, 1991.

Member, Foodservice Division Education Committee, 1991.

Society for Risk Analysis

Member, Conference and Workshops Committee, 2010-2013.

Webmaster, Biological Stressors Specialty Group, www.biostressors.org, 2007-present.

Member, Publications Committee, Representing Biological Stressors Specialty Group, 2006-2007.

Speaker (Wrap-up and closing comments), Symposium on Peer Review of Risk Assessments and Related Activities, September 30, 2003.

Secretary, Food Safety Risk Assessment Specialty Group, 2001-2002.

Vice-Chairman, Food Safety Risk Assessment Specialty Group, 1999-2000.

Secretary, Food Safety Risk Assessment Specialty Group, 1998-1999.

Other National Organizations

Member, NSF International (National Sanitation Foundation), Food Safety Leadership Award jury, 2006-present.

Member, ECOP-ESCOP Food Safety Subcommittee, Experiment Station Committee on Organization and Policy (ESCOP) and Extension Committee on Organization and Policy (ECOP), 2000-2001.

Member, Orthodox Union kashrus program food science advisory board, 1998 – present.

State Contact, USDA – FSIS, small and very small plant HACCP implementation, 1998 – present.

Member, Cider Safety Task Force, US Apple Association, 1997 – 1999.

Book Reviewer

Reviewer, Book Proposal, CRC Press, 2004.

Reviewer, Food Poisoning and Foodborne Diseases by Sara L. Latta, Enslow Publishers Inc., 1998

Reviewer, Book Chapter on Food Safety from “Bet you don’t know” by Robyn Spizman, 1998

Reviewer, Book Chapter for Food Microbiology Textbook, 1995.

Reviewer, Book Proposals, Chapman & Hall Publishers, 1997.

Reviewer, Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation, 6th Ed., 1995

Extension Publication Reviewer

Reviewer, USDA Complete Guide to Home Canning, detoxification recommendation, University of Georgia, 2005.

Reviewer, Meat Fabrication Temperature fact sheet, University of Nebraska, 2005.

Reviewer, Survey of Food Safety Practices of Home Gardeners, University of Rhode Island, 2004.

Reviewer, Environmental and Occupational Health Sciences Institute, Public Education and Risk Communication Division (EOHSI), INFOletter newsletter, 1993.

Reviewer, Food Marketing Institute & American Meat Institute Ground Beef Brochures for Consumers and Foodservice, 1993.

Reviewer, USDA Food Safety and Inspection Service Ground Beef Q & A Fact Sheet. 1993.

Software Reviewer

ModelAssist for @RISK Beta1.0 review, Vose Consultancy, 2004.

Pathogen Modeling Program Version 7.0, USDA, 2003.

Pathogen Modeling Program Version 6.0, USDA, 2001.

Poultry FARM advisor, USDA, 2000.

Pathogen Modeling Program Version 5.1, USDA, 1998.

Pathogen Modeling Program Version 5, USDA, 1997.

ECCO Personal Information Manager software (ver 3) for Netmanage Software, 1995.

HACCP Training material database USDA, 1995.

NavCIS Compuserve Navigator software for Dvorak Development Group 1993-1994.

ECCO Personal Information Manager software (ver 2) for Arabesque Software, 1994.

National USDA/FSIS Food Safety Committee, 1991 - 1993.

Beta Tester of software for the USDA Extension Service, 1991.

PROFESSIONAL SERVICE – REGIONAL

Member, New Jersey Department of Agriculture Produce Safety Task Force, 2009.

Webmaster, Metropolitan Association for Food Protection, www.metrofoodprotection.org. 2007 – 2011.

Affiliate representative, Metropolitan Association for Food Protection, 2007 – 2010.

Information Resource, Bioterrorism and Natural Disasters, North Carolina Division of Public Health, 2005.

Member, Executive Board, Metropolitan Association for Food Protection, 2005 – present.

Essential Emergency Employee, Food safety and Microbiology, NJ Office of Emergency Management, Department of Agriculture and Office of Counter-terrorism and Rutgers University. 2003-present.

Member, New Jersey Department of Health Chapter 12 (Foodservice Regulations) Review Committee, 2001-2003.

Member, Northeastern Regional Food Safety Initiative, (Safe Agriculture and Food Through Education and Research – SAFER), 2000 – 2003.

Member, Northeast Regional Food Safety Project Planning Committee, 1997 – 2000.

Member, New Jersey Department of Health Chapter 12 (Foodservice Regulations) Review Committee, 1996-1998.

Member, New Jersey Department of Agriculture Food Safety Working Group, 1990 - 2001

Treasurer, Epsilon Sigma Phi (Extension Honor Society) 1997 – 1998.

Member-at-Large, NYIFT, 1995 - 1996.

Councilor, Northeast Region of Phi Tau Sigma (Food Science Honor Society), 1995 – 1998.

Secretary, NYIFT, 1993 - 1995.

President, Local Chapter of Phi Tau Sigma (Food Science Honor Society), 1990 - 1994.

Member, NYIFT Awards Committee, 1990 - 1994.

Chairman, CNJIFT Education Committee, 1990 - 1994.

Chairman, NYIFT Career Guidance Committee, 1990 - 1993.

Moderator, Food Science College Bowl Competition, 1990.

Symposium Chair, New Jersey Academy of Science, 1990.

CONTRIBUTIONS TO THE UNIVERSITY

THE UNIVERSITY

Member, Provost's COACHE Working Group. 2020-2021.

Member, University Biosafety Committee. 2000-present.

Member, Judicial Affairs Hearing Board. 1997-1998.

SCHOOL OF BIOLOGICAL AND ENVIRONMENTAL SCIENCES OR COOK COLLEGE

Member, Advisory Committee on Distinguished Professor Appointments and Promotions. 2016.

Member, Non Tenure Track Faculty guidelines committee. 2012.

Secretary, Center Directors Council. 2008 – 2012.

Member, Advisory Committee on Appointments and Promotions. 2007-2010.

Member, Transforming Undergraduate Education committee. 2005-2006.

Chair, Cook College Planning Committee. 2004-2005.

Member, Communications and Outreach Committee, 2004-2007.

Chair, Professional and Continuing Education Committee, 2004-2006.

Member, Advisory Committee on Appointments and Promotions. 2002-2005.

Member, Cook College Planning Committee. 2002-2005.

Member, Clientele Input Task Force. 1996-1997.

Chair, Continuing Professional Education Committee, 1995-1996.

Member, Continuing Professional Education Committee, 1993 - 1996.

RUTGERS COOPERATIVE EXTENSION (RCE)

Member, Integration of Extension/Teaching and Research Committee. 2002.

Primary Contact, Food Safety 5-Year Plan of Work. 1992 - present.

Member, Resource Center Director, Search Committee. 1999.

Member, RCE Ag Field Day exhibit staff, 1998.

Member, Resource Center, Advisory Committee. 1997-2000.

Chair, Annual Conference Committee, 1996.

Secretary, Annual Conference Committee, 1995.

Vice Chair, Annual Conference Committee, 1994.

NEW JERSEY AGRICULTURAL EXPERIMENT STATION

Member, Faculty Research Committee, 1999-2003.

Member, Visioning and Strategic Planning Steering Committee, 2000-2001.

Co-chair. Food Safety breakout group, New Jersey Food Industry Summit, 1998.

DEPARTMENT OF EXTENSION SPECIALISTS

Chair, Search Committee, Extension Specialist in Agriculture and Food Marketing. 2003.

Reading Committee Member, Debra Keenan promotion to Associate Professor 2001.

Reading Committee Chairman, Edmund Tavernier reappointment 1998.

OTHER DEPARTMENTS, CENTERS AND INSTITUTES

Member, Search Committee, Assistant Professor, Economics of Food Consumption and Food Policy. 2000.

Member, Food Policy Institute Associate Director, Search Committee. 2000.

Member, Search Committee, Biotechnology and Biodiversity position in Agricultural Economics. 1998.

Member, Search Committee for Ecopolicy Center Director, 1996.

Member, Search Committee for Assistant Director of Rutgers Cooperative Extension & Home Economics Department Chair, 1995.

DEPARTMENT OF FOOD SCIENCE, FOOD SCIENCE GRADUATE PROGRAM AND CENTER FOR ADVANCED FOOD TECHNOLOGY (CAFT) - COMMITTEE CHAIRMANSHIPS

Webpage committee, 2006- Present.

Computing Infrastructure Committee, 1995-Present.

Continuing Education Committee, 1994-Present.

Co-chair (with R. Ludescher and K. Schaich), Department and CAFT Visioning Process, 2001.

Academic Integrity Committee, 1996 - 2002.

Reading Room Committee, 1992-1997.

Symposium Subcommittee, Department 50th Anniversary Celebration, 1995-1996.

Microwave/Satellite downlink project, 1995.

Departmental Public and NYIFT Relations Committee, 1991 – 1996.

**DEPARTMENT OF FOOD SCIENCE, FOOD SCIENCE GRADUATE PROGRAM AND CENTER FOR
ADVANCED FOOD TECHNOLOGY (CAFT) - COMMITTEE MEMBERSHIPS**

CAFT Future Committee, 2007.

Bio-security Committee, 2003 – present.

Strategic Planning Committee, 2000 – present.

Reading and Conference Room Committee, 1997- present.

Continuing Education Committee, 1990 - present.

Faculty Advisory Committee – CAFT, 2000-2001.

Faculty Representative, Food Science Club Computer Committee, 1995-1998.

CAFT Food Manufacturing Technology Facility Statistical Quality Control Workshop Development Committee, 1995.

Curriculum Committee, 1992 - 1997.

CONTRIBUTIONS TO SOCIETY AT LARGE

BOY SCOUTS OF AMERICA

Vice President of District Operations and Volunteer Development, Monmouth Council, 2010-2012

Battleground District, Award of Merit winner, Monmouth Council, 2009.

Battleground District Chairman, Monmouth Council, 2007-2010.

Course Director, Patrol Leadership Skills, 2007, 2008, 2009. Two-day training course with 150 participants and staff.

Vigil honor, Order of the Arrow, NaTsiHi Lodge,

Order of the Arrow Web Committee Advisor, NaTsiHi Lodge, 2007-2010

Vice-chair for program, Battleground District, Monmouth Council, 2006.

Member, Nominating Committee, Battleground District, Monmouth Council, 2006.

Woodbadge NE-II-168, Commissary staff, 2006.

Wood Badge, NE-II-130, beads earned 2005.

Scoutmaster in charge of summer camp, Troop 18, Freehold, NJ, 2004-2005.

Webmaster, [Monmouth Council Philmont Contingent](#), 2005-2009.

Adult advisor for troop [webpage](#), Troop 18, Freehold, NJ, 2005-2008.

Monmouth Council, Battleground District Klondike Derby Governor, 2004-2006.

Scoutmaster, Patrol Leadership Skills, 2002-2005.

Assistant Scout Master, Troop 18, Freehold, NJ, 2001- Present.

Assistant Scout Master, Troop 358, Freehold, NJ, 2000.

Merit Badge Councilor, Monmouth Council, 2000-present.

Cub Master, Pack 158, Freehold, NJ, 1999-2000.

Assistant Cub Master, Pack 158, Freehold, NJ, 1998.

Cub Scout Den Leader, Pack 158, Freehold, NJ, 1997 – 1999.

Cub Scout Den Leader, Pack 151, Freehold, NJ, 1997.

OTHER CONTRIBUTIONS

Member, Freehold Township Schools Computer Technology Vision Committee, Freehold, NJ, 1997 – 1998.

Assistant Coach, Freehold Township Baseball, 1997, 1998.

Assistant Coach, Freehold Township Soccer, 1997, 1999.

Pledge Worker, Unitarian Universalist Church, Lincroft, NJ, 1997.

Program Committee, Unitarian Universalist Church, Lincroft, NJ, 1997 – 1998.

Science Mentor, New Jersey Academy of Science, 1994.

Judge, New York City Science Fair, 1991 – 1993.