

100th Annual CASA Education and Training Seminar

SPEAKER BIOGRAPHIES

Gregory Hostetter Deputy Secretary for Animal Health and Food Safety Gregory Hostetter manages a family grain and beef farm and previously partnered with his father for 23 years to run a 150-acre dairy operation. He recently served on the United States Department of Agriculture's Farm Service Agency Pennsylvania state committee, USDA's Natural Resources Conservation Service State Technical Committee, the Department of Environmental Protection's Agriculture Advisory Board, and has been active in the Pennsylvania Farm Bureau. He will serve as the deputy secretary for animal health and food safety, responsible for the bureaus of Animal Health and Diagnostic Services, Food Safety and Laboratory Services and Dog Law Enforcement.

James Crawford joined the Canadian Food Inspection Agency when it was created in 1997. Prior to this, he held a variety of positions with industry as well with the Department of Fisheries and Oceans Canada. Jim has extensive experience as a senior manager in the delivery of inspection programs, initially as an Inspection Manager and then as Regional Director in Central Ontario before being appointed to position of Associate Executive Director, Ontario Operations in 2006. As an added challenge in 2010, Jim completed a six month assignment as Director, Agrifood Division, Agrifood, Meat & Seafood Directorate headquartered in Ottawa, Ontario. From February 2012 – March 2013, he acted as the Executive Director, National Inspection and Investigation Services which was a newly created Area within the Operations Branch that is responsible for the design and delivery of the Destination Inspection Service, Enforcement & Investigation Services, Center of Administration for licensing, permitting and registrations and the National Import Service Centre. Jim was appointed to the position of the Director General, Ontario Operations in December 2013. James holds an honours BSc. in Applied Microbiology from the University of Guelph.

Robert W. Powitz received his undergraduate education in agronomy and plant pathology from the State University of New York at Cobleskill and the University of Georgia. He holds a Masters in Public Health, with a specialty in institutional practice, and, a Doctor of Philosophy degree in environmental health, with epidemiology and environmental microbiology as supporting minors from the University of Minnesota. Bob began his professional career as a state Sanitarian and municipal Health Officer in New Jersey. He is currently a Forensic Sanitarian in private practice and serves as part-time Health Director for the rural town of Franklin, in Eastern Connecticut. He is licensed and registered as a Sanitarian with NEHA and in several states. For over twelve years, he was the Director of Environmental Health and Safety and an Associate Professor at Wayne State University in Detroit, Michigan. He also served as Biological Safety Officer for the United States Department of Agriculture at the high containment Plum Island Animal Disease Center. For over twenty years he wrote regularly appearing columns and articles on food safety, environmental health issues in correctional facilities, field instrumentation and timely institutional topics for several industry publications. Among his honors, Bob Powitz was the recipient of the Walter F. Snyder Award, the Davis Calvin Wagner Sanitarian Award, the Harry R.H. Nicholas Award,

and NEHA's Journal Technical Editor's Award. He is a Diplomate Laureate in the American Academy of Sanitarians and Diplomate Fellow in the American Board of Forensic Examiners.

Steven Solomon, DVM, MPH was appointed as the Deputy Associate Commissioner for Regulatory Affairs within the Food and Drug Administration's Office of Regulatory Affairs (ORA) in April 2014. Prior to this appointment, he served as the Associate Director for Global Operations and Policy in the Office of Global Regulatory Operations and Policy where he provided leadership on issues related to trade, global public health policy, global supply chain and specific issues related to China, India, and the G-8. He has also served as the Deputy Associate Commissioner for Compliance Policy in ORA, where he was responsible for domestic and international compliance policy as well as furthering the development of risk management within the organization. He has worked at FDA since 1990 in various capacities including in the Center for Veterinary Medicine as a veterinary medical reviewer and in the Office of Enforcement and Office of Regional Operations within ORA. Dr. Solomon has a DVM degree from Ohio State University and a Masters of Public Health from Johns Hopkins University. Prior to joining FDA, he owned and operated a private veterinary practice.

Susan Isberg is an Investigator with the Food Safety Inspection Service (FSIS), the public health agency in the United States Department of Agriculture (USDA) responsible for the safety of the nation's commercial supply of meat, poultry and egg products. Susan graduated from Northeastern University with a Bachelor of Arts in English and possesses Associate of Science degrees in Diagnostic Medical Sonography and Food Science. Susan spent 10 years with FSIS's Office of Field Operations (OFO) before recently joining the Office of Investigation, Audit and Enforcement's Compliance and Investigations Division (OIEA CID). Prior to her current Investigator position, Susan worked as an Enforcement Investigations and Analysis Officer (EIAO), where she analyzed food safety systems to verify the design and proper functioning of the system. As an EIAO, she also performed investigative work related to foodborne illness outbreaks, consumer complaints and potential recalls.

Dr. Jonathan Campbell is a native of South Carolina and attended Clemson University, where he completed his bachelor's degree in Animal Science and worked as a student in the meat science laboratory. After graduation, Jonathan began his career in meat science by serving as the manager of the meat laboratory, while working on an advanced degree in Animal Physiology. After receiving his M.S. degree in 2006, Jonathan accepted a position as an extension associate in Meat Science Extension at Iowa State University. In 2007, Jonathan began coursework and research in food safety towards his doctoral degree in meat science on a part-time basis, while hosting nearly 30 workshops and short courses annually for the meat industry. After graduating in 2012, Jonathan joined the faculty in Animal Science at Penn State University in his current role as Extension Meat Specialist. Jonathan interacts closely with meat industry groups and trade associations, while training graduate students in meat science and food safety. His applied research seeks to investigate and challenge current and new technologies in food safety that can be used by the industry to ensure a safe and wholesome meat supply for the future, while complying with all federal and state regulations.

Chris Mullins has a B.S./M.S. in Biology and more than 20 years of experience in greenhouse production of horticulture crops, including owning and operating greenhouse operations, and 15 years

of experience in research and extension/outreach. He currently serves as Assistant Professor and Extension Specialist for Greenhouse and Specialty Crops at Virginia State University with responsibility for leading and managing the state-wide extension program in the area of protected culture of horticulture crops. His current areas of research and extension work include: hydroponics, greenhouse management, vegetable production, irrigation, high tunnel crop production and aquaponics. Chris has been co-principle investigator on more than \$1,000,000 in grant funded projects in the last 10 years and co-authored more than 10 extension and journal publications. Chris can be seen monthly on the TV show *Real Virginia* on the gardening segment "From the Ground Up".

Brian Nerrie has over 40 years of professional experience working with fish and aquaculture starting with heavy metal toxicity in Hudson River fish as an undergraduate, through US Peace Corps fish culture assignments in the Philippines, graduate work at Auburn University with tilapia and catfish farmers, and short and long term international aquaculture activities, leading to his present position at Virginia State University. Efforts include both working with fish and shrimp producers and maintaining pond and greenhouse fish production operations at the university. The recent focus of work has been on Best Aquaculture Practices (BAP) educational programs for pond and aquaponic producers to assure a quality product for consumers.

Caroline Friel has over 25 years of industry and regulatory experience. She graduated from Trinity College Dublin Ireland with a BSc in Environmental Health and completed a Master's Degree in Public Health from Temple University in Philadelphia. She started her career working for local government in the UK and then came to visit family in the Philadelphia area in 1990. That visit resulted in a position as a sanitarian with the City of Philadelphia Health Department. From there she moved on to Acme Markets as a corporate sanitarian, then QA manager in a production facility. A further role in food safety consultancy led to a position within Wawa for the past 15 years. Caroline is part of the Quality Assurance, Risk and Safety team and is responsible for all aspects of food safety compliance.

Dale Yamnik is a Food Safety Manager for Yum! Brands, Inc. (Taco Bell, Pizza Hut and KFC). Dale works in the Food Safety and Regulatory Affairs Department and has responsibility for the Eastern half of the United States which includes 24 states and about 10,000 Yum restaurants. Dale works to secure regulatory relationships and helps develop corporate food safety policy while striving to ensure regulatory compliance within Yum restaurants. Dale became a Registered Environmental Health Scientist with the State of Utah back in 1978 to help him land a job in environmental health-it worked! Dale has worked in the food safety arena for the past 38 years for both regulatory and industry. Dale started his food safety career with the Utah Department of Agriculture in 1978, and has since worked for the Utah Department of Health, Smith's Food & Drug Centers, and Albertsons before joining Yum! Brands, Inc. in 2004. Dale enjoys the food safety arena and is pleased to be able to work in a field with people dedicated to ensuring that the American Food Supply stays the safest in the world! On a personal note, Dale moved to the Orlando, FL area two years ago. Dale loves to hike, bike and read.

Dr. Joelle F. Olson is lead entomologist, Pest Elimination, for Ecolab Inc., the global leader in water, hygiene and energy technologies and services that protect people and vital resources. With 2014 sales of \$14 billion and 47,000 associates, Ecolab delivers comprehensive solutions and on-site service to

promote safe food, maintain clean environments, optimize water and energy use and improve operational efficiencies for customers in the food, healthcare, energy, hospitality and industrial markets in more than 170 countries around the world. In her current role, Dr. Olson focuses on entomological research and project management within the Research, Development and Engineering (RD&E) function of Ecolab's Pest Elimination business. Since joining Ecolab in 2002, Dr. Olson has been involved in a number of important projects related to the company's Pest Elimination business, including insect rearing, product and equipment testing, training, protocol development, and the development of new technologies. Dr. Olson is a member of the Entomological Society of Minnesota. She holds a bachelor's degree in Biology and a master's degree and Ph.D. in Entomology from the University of Minnesota.

Roseann B. Termini, B.S., Ed. M., J.D. has extensive experience in food and drug law. She has pursued her food and drug law passion, throughout her legal career. Recently, Ms. Termini published a new comprehensive print edition of *Food and Drug Law: Federal Regulation of Drugs, Biologics, Medical Devices, Foods, Dietary Supplements, Personal Care, Veterinary and Tobacco Products*, 8th ed. (2015) and published 12 *Food and Drug Law* subject specific stand-alone *Ebooks*. Ms. Termini regularly speaks at international and national conferences. Besides her books, she has published an extensive array of food and drug law articles such as the "Why" of the United States Food and Drug Administration, corporate accountability, the Foreign Corrupt Practices Act, criminal liability, enforcement, health claims, supplements, duty to warn, preemption, regulation, promotion, tobacco, stem cells, risk assessment and globalization. She serves as conference director and speaker for "All Matters FDA" at Delaware Law of Widener University that addresses "hot topics" such as medical devices, tobacco products regulation and dietary supplement enforcement. She served an appellate clerkship, sole corporate pharmaceutical counsel, regulatory attorney and senior deputy attorney general, Pennsylvania Office of Attorney General (OAG). While at the OAG, she prosecuted cases at the trial and appellate levels. She authored the implementation procedures for the Pennsylvania Plain Language Act and was the first recipient of the Plain English Award. Ms. Termini developed the inaugural online food and drug law courses at Delaware Law School, Johns Hopkins, Drexel, and University of Georgia and a direct-to-consumer promotion course at St. Joseph's University's Executive Program and taught food and drug law at Temple University and Penn State-Dickinson Law School. She serves as faculty advisor to the Widener Law Food and Drug Law Association and is actively involved in several professional associations. She served as Chair of a Food and Drug Law Institute Committee, President's Council at Immaculata University and Vice Chancellor, Justinian Association. She is a member of the Central Atlantic Association of Food and Drug Law Officials. Ms. Termini is Vice Chair, Health Law Committee, Pennsylvania Bar Association.

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Keith Payne is currently the Deputy Director of the Outreach and Partnership Division within the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS). In this role, he is responsible for expanding information services and assistance to owners and operators of small and very small meat,

poultry and processed egg products establishments across the United States, which account for approximately 90% of the 6,000 plants that USDA regulates. In addition, his office provides services and assistance to the 27 States that have their own meat and poultry inspection programs. Mr. Payne has worked for USDA's Food Safety and Inspection Service for 14 years. Before working at USDA, Mr. Payne worked in marketing in private industry for 6 years. He holds a Master of Business Administration from Shenandoah University and Bachelors in International Business from James Madison University.

Erik Bungo is the Northern Virginia Regional Manager for the Virginia Department of Agriculture & Consumer Services (VDACS) in Richmond, VA. He previously held the positions: Virginia Rapid Response Team Coordinator, Food Safety Field Supervisor, and Sr. Food Safety Specialist for VDACS. After receiving a Bachelor of Science Degree from Juniata College in 2001, he began his career in food safety/food science holding multiple positions with various companies. In 2004, he joined VDACS as a Food Safety Specialist in the Arlington/Alexandria territory. He was later promoted to the role of Field Supervisor of the Northern Virginia region and then hired as the RRT Coordinator in 2015. Erik is an active member of the Central Atlantic States Association of Food and Drug Officials (CASA), has served on the executive board of CASA since 2008 and is the immediate Past President. Erik was also elected by CASA members to represent the CASA affiliate on the AFDO Board of Directors in 2013. He previously completed the IFPTI Fellowship in Food Protection as part of Cohort III in 2012. The topic of his research project was "A Survey of Regulatory Practices Regarding Non-Amenable Species: Slaughter, Processing and Sale for Human Consumption."

Martin Guardia is the U.S FDA, Office of Regulatory Affairs, Baltimore District Emergency Response Coordinator and have been a Consumer Safety Officer and a Supervisory Consumer Safety Officer in both the Baltimore and New England District offices. I have a Bachelor of Science degree in Biology from Radford University and a Master of Public Health degree from the University of Massachusetts.

Kyle Shannon is a Licensed Environmental Health Specialist in the State of Maryland and am currently the Rapid Response Team Coordinator at the Maryland Department of Health and Mental Hygiene. I received a B.S. degree in Biology from the University of Maryland Baltimore County. I have 13 years of experience that includes the control and prevention of Foodborne Diseases as well as Zoonotic and Vector-Borne Diseases.

Dionne Crawford began her career in 1989 as a Medical Technician in the United States Air Force. A veteran of the Gulf War and recipient of the United States Air Force Medal of Achievement, she supported European Aeromedical Evacuation Operations for 7 years. She is a graduate of the University of Texas, the Air Force School of Nursing, and the Air Force School of Aerospace Medicine. Dionne joined McDonald's USA as an Operations Consultant in Gainesville, Florida in 2002 and transitioned into the role of Regional Food Safety Lead after returning to her hometown of Philadelphia in 2006. In 2012 Dionne seized the opportunity to leverage her food safety and operational expertise by joining the McDonald's Training, Learning, and Development team as a Professor at Hamburger University in Oak Brook, Illinois. Currently, Dionne serves as a Food Safety Manager for McDonald's Corporation where she leads a team of 10 regional Operations Food Safety Leads and supports 22 states and more than

8,000 McDonald's restaurants in the northeast and southern regions of the United States. Dionne and her husband Ralph, also a Veteran and member of the McFamily, reside in Minneapolis area.

Jeanne Garbarino has worked for the Vineland, NJ Health Department for over 30 years. She holds a BS degree in Public Health from Richard Stockton College in NJ. In 2003, she was given the task of working on the FDA's Voluntary Retail Food Program Standards for her department. In 2012, the Vineland Health Department became the first to meet all 9 standards. While she admits to having lost quite a few hours of sleep over the program on more than one occasion, Jeanne is a true supporter of the Standards Program. She has spoken a number of times on the many benefits Vineland has accrued as a result of participation. Jeanne has also mentored a number of other departments both officially and unofficially in the Standards.

Maribeth Niesen started with the Food and Drug Administration in January 2002 as an Investigator in the Cincinnati District Office. In the fall of 2015 she transitioned to her new position as a Project Officer in the Office of Partnerships, specifically Grants and Contract Services. Mrs. Niesen holds a BS in Environmental Health Science and an MPA in Community Health from Eastern Kentucky University. In addition, she will complete the Business Success through Quality Assurance and Regulatory Assurance Graduate Certification Program from Xavier University in May.

Christopher Sortino is the Chief of the Bureau of Public Health Protection at the Suffolk County Department of Health Services in Long Island, New York. After receiving a Bachelor of Science Degree from the State University of New York at Stony Brook, he began his career with the department in 1994 as a food control sanitarian. He was later promoted to Senior Sanitarian, then to Food Program Manager and in 2008 he was appointed Bureau Chief. As Chief, Christopher directs the overall program activities of the Bureau and its staff of 40. Programs under the Bureau of Public Health Protection include Food Protection, General Sanitation, Temporary Residences, Radiation Control, Lead Poisoning Prevention, Children's Camps, Body Art and Arthropod-Borne Disease Surveillance. Christopher is an active member of the Central Atlantic States Association of Food and Drug Officials (CASA). He served on the executive board of CASA from 2004 to 2011 and was president of the organization from 2009 to 2010. In 2011 he received the coveted CASA Award, for commitment to CASA and achievement in the field of Public Health. Christopher served on the 9/11 Food Safety Task Force, is a graduate of the Northeast Public Health Leadership Institute and has volunteered his food safety and management skills at international events in Ecuador and Costa Rica.

Danea L. Durham is a Trooper with the Pennsylvania State Police, located in Philadelphia, Pa. She currently serves as the Community Service and Public Information Liaison. Originally from Philadelphia, Trooper Durham graduated from Olney High School and continued her education with a B.A. from Temple University. Currently, Trooper Durham makes presentations upon request to a wide variety of community organizations to foster an understanding of State Police operations and programs; contacts local law enforcement agencies in an effort to create mutual understanding and respect between various law enforcement organizations and the State Police. She delivers presentations on a variety of safety issues to youth at all levels of public and private schools and to adults in local and civic organizations and companies; determines topics, researches content, creates format objectives and

plans presentations to fit audience levels from elementary school children to adults.

Trooper Durham serves as a Pennsylvania State Police liaison and representative with community groups and organizations affecting community tension; promotes understanding between such groups and the State Police. Trooper Durham also participates in arrangements for the Camp Cadet Program within Troop K and serves as a counselor during the conduct of the camp. Essential Functions and Job Duties: Trooper Durham also performs other related duties and those duties of a law enforcement officer as required, including, but not limited to interpreting laws and statutes of the Commonwealth, pursuing suspects, effecting arrests; qualifying with and, when necessary, using agency firearms and other self-defense devices; operating vehicles and using equipment in conjunction with law enforcement duties; responding to emergencies, civil disorders and disasters; and performing rescue functions.

Dr. Sharon Thompson received her Doctorate of Veterinary Medicine from the Virginia- Maryland College of Veterinary Medicine, a Masters of Public Health degree from the University of Tennessee and her bachelor's degree in biology from Harvard University. She joined the University of Tennessee after 12 years working for the US Food and Drug Administration. Most of her career at the FDA was spent with the Center for Veterinary Medicine and her last position was as the Associate Director for Veterinary Medical and International Affairs. In 2005, she founded the Center for Agriculture and Food Security and Preparedness at the University of Tennessee to house several programs funded by the US Department of Homeland Security (DHS). Since that time, she has expanded the work of the Center to include programs funded by the FDA, the CDC, the USDA, and the Department of State. Dr. Thompson has successfully administered over 18 million in competitively awarded federal grant programs. In 2011, she received a five year \$6.6 million grant from the US Food and Drug Administration to assist with the development of their national food safety curriculum. In 2015, she received a \$1.5 million grant to develop regulator training to support implementation of FSMA requirements related to produce. Dr. Thompson has served as an invited expert for the World Health Organization, the World Organization for Animal Health, the Codex Alimentarius, the Pan American Health Association, and several US federal agencies, including the USDA, CDC, FDA, and DHS.

Martin Bucknavage is Penn State's Senior Food Safety Extension Associate, providing training and technical support to food manufacturing and foodservice companies, as well as consumer groups in the areas of food safety, food processing, and quality management. Prior to coming to Penn State, Martin worked for over 15 years in the food industry in various technical management roles. He has managed commercial food testing laboratories and directed the quality and R&D functions for food manufacturing companies. He is an approved instructor by the Food Safety Preventive Controls Alliance (FSPCA), International HACCP Alliance, the Department of Homeland Security, NRA, FMI, and the NEHA. He is also a certified SQF consultant. He is a 2010 College of Agriculture State Laureate Award winner. He holds a BS degree in Microbiology and an MBA from Penn State, and an MS in Food Science from Virginia Tech.

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Terence McGowan is the Director of Quality Assurance for Giant Food in Landover Maryland. He earned his Bachelor of Science degree in Food Marketing from Saint Joseph's University, Philadelphia, PA and has twenty-five (25) years in the retail supermarket business. Terry started in 1990 at Acme Markets in Philadelphia serving in multiple retail operations and food safety/environmental health positions for nine (9) years. He then transferred to Texas in 1999 to manage the food safety department for Albertson's Dallas/Fort Worth Division for eight (8) years. In 2007, he moved to Maryland to start the Food Safety & Sanitation Department for Supervalu's Shoppers Food & Pharmacy Division. In 2011, was hired by Giant Food, where he is serving in his current role of Director of Quality Assurance. He leads a team of fourteen (14) food safety and product quality professionals, for Giant Food's Landover, Maryland Division. Giant is a 169-store chain covering the marketing area from Wilmington, DE to Fredericksburg, VA. Giant Food is a Division of Ahold USA.

Gregory Lux received his Bachelor of Science degree in Biology from Mansfield University, Mansfield, PA. His career started in 1997 in the meat processing industry in Harrisburg, PA serving as the facility Quality Assurance Specialist & Sanitation Supervisor. In 1998, was hired by the Ralston Purina Company as the Ingredient Specialist & Quality Assurance Technician in their Mechanicsburg, PA production facility. In 2000, was hired with Giant/Martin Food Stores as the Food Safety Specialist overseeing the training and inspections of all retail facilities. In 2004, was promoted to Food Safety Manager with Giant/Martins Food Stores. In 2014, was promoted by Giant/Martins Food Stores - serving in current role of Director of Food Safety & Quality Assurance. Greg currently leads a team of twelve (12) food safety and product quality assurance professionals, for Giant/Martins Food Stores based in Carlisle, PA. Giant/Martins is a 200-store chain covering the marketing area Central Pennsylvania, Philadelphia, Western Maryland, Western Virginia & Richmond, VA. Giant/Martins is a Division of Ahold USA.

Stan Stromberg is currently employed by the Oklahoma Department of Agriculture, Food, and Forestry, where he is the Food Safety Division Director. He received a B.S. in Animal Science from the University of Arizona. Following graduation he was employed by a national meat packing company for 13 years, where he worked in sales, product management and plant management. He was self-employed for three years in the food manufacturing business. He has been employed by the Oklahoma Department of Agriculture, Food and Forestry in a regulatory capacity for over 29 years. He began his career with the Oklahoma Department of Agriculture, Food, and Forestry as a meat inspector. He progressed to a meat inspector supervisor, the meat inspection program coordinator, the Director of the Meat and Poultry Inspection Program, and the Director of the Food Safety Division. In his current position he has overall responsibility for the dairy inspection program, the egg inspection program, the egg, poultry and red meat grading program, the meat inspection program and the organic certification program. He served as a member of the USDA National Advisory Committee on Meat and Poultry Inspection for two terms of two years each. He is also the past president of the National Association of

State Meat and Food Inspection Directors and is currently the president of the Association of Food and Drug Officials. He is also the PFP Training and Certification Work Group co-chair.

Lynn M. Szybist is a Supervisory Consumer Safety Officer for the Labeling Regulations Implementation Team (LRIT) at the Center for Food Safety and Applied Nutrition (CFSAN), Office of Foods and Veterinary Medicine (OFVM), U.S. Food and Drug Administration (FDA). From 2002 to 2009 she worked as a Consumer Safety Officer in CFSAN's Office of Compliance. Lynn graduated with a M.S. degree in Food Science from the University of Minnesota (in 1999) and worked for three years as the Corporate Labeling Specialist at McKee Foods Corporation in Collegedale, Tennessee, before joining the FDA.

Roslyn Tyson is highly respected as a mentor and a leader amongst her peers and is committed to developing and empowering individuals. Having led and served on various committees within the McDonald's system, her work with the Diversity Networks has made a difference. Roslyn has contributed to successful initiatives within the Women's Leadership Network as well as the McDonald's African-American Network where she has served as Co-Chair and Chair for repeated terms. Roslyn's presentation skills in developing and facilitating curriculum and her passion for helping people become the best possible versions of themselves has earned her the opportunity to join a small team of experiential learning facilitators of the McDonald's Career Development Seminars. Outside of McDonald's, Roslyn is a member of the Philadelphia Alumnae Chapter of Delta Sigma Theta Sorority, Inc. where she works to promote a focus on Arts and Science. She serves within her church, First African Baptist in Sharon Hill, Pennsylvania, in 3 ministries including Trustee and Assistant Financial Secretary. Roslyn earned her Bachelor of Arts degree in English from Morgan State University and currently resides in the Suburbs of Philadelphia, Pennsylvania with her husband, Alonzo.

Shannon DiNardo has worked with the FDA since 2002 as a Consumer Safety Officer in the Upstate NY Imports Operations Branch in Buffalo, NY. In 2010 Shannon was selected to serve as a Course Advisory Group member of the FDA Import Operations and Entry Review national course and has continued to provide imports training to FDA investigators. Shannon became an Import Specialist in 2014 and received her certification as an Import Investigator in 2015.

Tara Paster, CP-FS, FMP is President of a privately held training company, Paster Training, Inc., dedicated to reaching, educating, and positively impacting the food and beverage industry by delivering training excellence to all industry members and regulators. As a Certified Professional in Food Safety (CP-FS) and a Food Management Professional (FMP), Ms. Paster has also earned her degree in Hotel, Restaurant, and Institutional Food Service. She is one of the leading national speakers on food safety and responsible alcohol awareness and is a valued expert witness. Ms. Paster has been leading and cultivating the hospitality industry by new innovative approaches to HACCP and Food Defense training. She is a Council Member for the Conference for Food Protection in addition to being an influential member to many national organizations.

George Zameska, RS, MS, CP-FS Vice President of Regulatory Affairs Paster Training, Inc. has a degree in Environmental Health Science from West Chester University and a Bachelor of Arts in Biology and Public Administration from Rider University. Prior to his current position as Vice President of Regulatory

Affairs for Paster Training, Inc., George served as a government regulator and administrator for 32 years. George has participated in and worked with multiple interdisciplinary, food and hospitality-related industry organizations and has provided numerous public health-related training presentations and programs to the food and hospitality industry. George is a Certified Instructor for the National Restaurant Association, a Certified HACCP instructor and certified TIPS (Training for Intervention Procedures) trainer. George has held membership, leadership, and committee positions in numerous organizations including the Association of Food and Drug Officials (AFDO), the Central Atlantic States Association of Food and Drug Officials (CASA), the National Environmental Health Association (NEHA), the International Association for Food Protection (IAFP), and the Institute of Food Technologists (IFT).

Susan Algeo, MPH, CP-FS Vice President of Training, Paster Training, Inc. merges her education in public health with her years of food service experience to be a dynamic trainer and leader in her role as Vice President of Training at Paster Training, Inc. Susan has her Masters of Public Health in Behavioral and Community Health Sciences from the University of Pittsburgh and a Bachelors of Science in Biobehavioral Health from the Pennsylvania State University. Along with being a food safety instructor, she is also an author, as well as a member of NEHA, AFDO, CASA, and is 1st Vice President of New Jersey Association for Food Protection.

Melissa Vaccaro has been with the Pennsylvania Department of Agriculture for nearly 20 years during which she had dedicated her career to the service of safe food and the prevention of foodborne illness. Currently Melissa is a Food Sanitation Program Specialist. In that capacity her responsibilities include administration of the statewide programs for the safe service of food in retail and institutional organizations, wholesale, and processing facilities, as well as the PA Food Employee Certification Program. Melissa is a Certified Health Officer with the Pennsylvania Department of Health and holds Advanced HACCP Certification. Melissa also holds the distinction of being Pennsylvania Department of Agriculture's FDA Certified Program Inspection Training Officer. Her work has given her broad experience as a regulator, trainer, and leader in protecting the public through the processing and service of safe food products. In addition, Melissa is the author of a monthly food protection article for the Association of Nutrition and Foodservice Professionals and provides independent food safety consulting. She is active in several industry and government organizations, including the Central Atlantic States Association of Food and Drug Officials (CASA) and the Association of Food and Drug Officials (AFDO). Melissa is the recipient of the 2015 CASA Award for excellence and dedication in the food industry. Melissa has a Master of Science degree in Biology and Bachelor of Science in Education – Biology and Environmental Education, both from Shippensburg University.

