

Mindy Brashears

Under Secretary of Food Safety, USDA



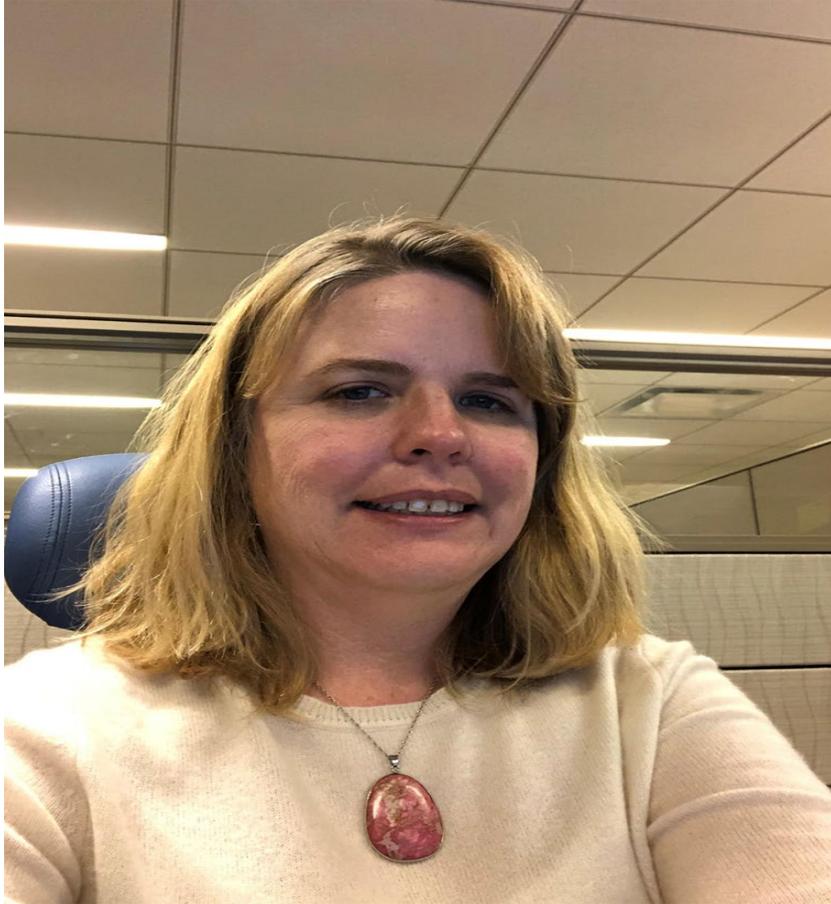
Dr. Mindy M. Brashears is the U.S. Department of Agriculture's (USDA) Deputy Under Secretary for Food Safety. Dr. Brashears leads the Office of Food Safety at USDA overseeing the Food Safety Inspection Service which is responsible for regulatory oversight of meat, poultry and processed egg products ensuring that they are safe, wholesome and accurately labelled. She also serves as the Chair of the CODEX Policy Committee, the highest-ranking food safety official in the US, and on the USDA Sub-Cabinet advising Secretary Perdue.

Under Dr. Brashears' leadership, the FSIS has finalized rulemaking for Swine Modernization and is in the process of implementing Performance Standards for pathogen reduction across the industry through public rulemaking processes. Additionally, under her leadership, barriers were broken to increase trade with China of poultry, pork and beef products under the Phase 1 agreement. She will continue to ensure that the U.S. Department of Agriculture will further its food safety mission of protecting the public's health through her 2020 Vision which encompasses three interrelated and overlapping objectives: leading with science, building key relationships and influencing behavior change. She is committed to innovation, technology and making science-based, data-driven decisions.

Dr. Brashears came to USDA from Texas Tech University where she was a Professor of Food Safety and Public Health and the Director of the International Center for Food Industry Excellence. Dr. Brashears has spent her career improving food safety standards to make an impact on public health through research, outreach and education. She is a Fellow of the National Academy of Inventors and has received numerous awards including the International Association for Food Protection (IAFP) Laboratorian Award, the American Meat Science Association (AMSA) Distinguished Research Award, the AMSA Distinguished Industry Service Award, AMSA Achievement Award and was listed in the National Provisioner's Top 25 Future Icons in the Meat Industry. She has an extensive publication record in peer-reviewed journals and also holds more than 25 patents for her innovative approaches to improving food safety in the food supply.

Kristina Barlow

Senior Microbiologist FSIS, USDA



Kristina Barlow is a Senior Microbiologist at the USDA's Food Safety and Inspection Service in the Office of Public Health Science. She earned her Bachelor's degree from Virginia Tech, and her Master's degree from Penn State. Currently, Ms. Barlow co leads the Retail/In Commerce and Ready-to-Eat Working groups. She has drafted numerous directives, notices, and guidelines, and answers questions from industry and others about food safety issues.

Rosalyn Murphy- Jenkins

Director on Program Delivery Staff, FSIS, USDA



Rosalyn Murphy-Jenkins is the Director on Labeling and Program Delivery Staff (LPDS) in the Office of Policy and Program Development in the Food Safety and Inspection Service, USDA. Ms. Murphy-Jenkins has a B.S, Food Science from the Pennsylvania State University in State College, Pennsylvania. She has been with USDA – FSIS for 29 years. She leads a staff whose primary responsibility is the development and implementation of FSIS’s labeling regulations and policies for food labeling, food standards, and amenability for the production of meat, poultry, and egg products Her staff is also responsible for administering the FSIS prior label approval program which evaluates over 25,000 labels for meat, poultry and egg products per year labeling.

Sally Jones

Senior Technical Advisor, FSIS, USDA



Sally Jones is a Senior Technical Advisor in the Office of Policy and Program Development. She earned her Bachelor's in Chemistry from St. Mary's College of Maryland, and her Masters of Food Science and Human Nutrition from University of Delaware. She has been with the Department Agriculture's Food Safety Inspection Service for the past 38 years spending most of the time in the Labeling and Program Delivery Staff focusing on a variety of issues including nutrition information, safe handling instructions and Ready-To-Eat vs Not-Ready-To-Eat foods.

Meryl Silverman

Senior Food technologist FSIS, USDA



Dr. Meryl Silverman is a Senior Food Technologist in the Risk Innovations and Management Staff within the Office of Policy and Program Development at the Food Safety Inspection Service. Meryl has worked at FSIS for over ten years and focuses on policy related to Hazard Analysis and Critical Control Points system validation, lethality and stabilization of ready-to-eat meat and poultry products, use of predictive microbiology programs, and policy effectiveness evaluation. Prior to joining FSIS, Meryl was a visiting scientist with the Joint Institute for Food Safety and Nutrition, located at the Center for Food Safety and Applied Nutrition/Food and Drug Administration. Meryl has a Ph.D. in Food Science from the University of Maryland, an M.S. in Food Science from Cornell University, and a B.S. in Food Science from the University of Maryland.

Robert Witte

Senior Staff Officer FSIS, USDA



Robert Witte is a Senior Staff Officer within the Policy Development Staff of the Office of Policy and Program Development. He earned a Bachelor's from Wayne State College, and Master's from South Dakota. He spent 3-years as an in-plant inspector, 5-years as an Enforcement Investigations Analysis Office, 2-years auditing State MPI programs, and the last 4-years serving as Shiga Toxin-producing E.Coli policy subject matter expert. He concentrates on evaluating, updating, and creating the most efficient STEC verification methods used by Food Safety Inspection Service personnel, and increasing stakeholder understanding and awareness of STEC policy, controls, and verification methods through FSIS issuances and outreach.

Thomas Gremillion

Director of Food Policy
Consumer Federation of America



Thomas Gremillion is the Director of Food Policy at the Consumer Federation of America. He oversees the research, analysis, advocacy and media outreach for the group's food policy activities, and monitors food safety activities at USDA, FDA and in Congress, where he advocates for strong food safety protections for consumers. He also coordinates the Safe Food Coalition, a group of consumer, trade union, and foodborne illness victim organizations dedicated to reducing foodborne illness by improving government food inspection programs.

Prior to joining CFA in 2015, Gremillion practiced environmental law at Georgetown University Law Center's Institute for Public Representation, where he represented community groups and advocacy organizations in litigation against polluters and government regulators. He also served as an associate attorney at the Southern Environmental Law Center in Chapel Hill, NC, where he specialized in transportation and land use issues.

A graduate of Harvard Law School, Gremillion is a member of the D.C. and North Carolina bars. He graduated magna cum laude from the University of South Carolina with a B.S. in mathematics, and served as a Rotary Ambassadorial Scholar in Quito, Ecuador, where he received an M.A. in International Relations from La Universidad Andina Simón Bolívar.

James (Jim) Jenkins

Director

Louisiana Egg Commission



Jim Jenkins is the Director of the Louisiana Egg Commission, a promotional entity of the Louisiana egg industry operating under the authority of the Louisiana Department of Agriculture Forestry's Office of Animal Health and Food Safety. In addition to his responsibility with the Egg Commission, Jim's oversight includes the State Meat and Poultry Inspection Program, the Poultry and Egg Grading Program and Food Quality Services Program. Jim began his career with the Louisiana Department of Agriculture and Forestry's Meat Inspection Program in January of 1982, serving over 22 years in field inspections and the last 16 years in various administrative rolls with the Program. He is a native of Tangipahoa Parish and holds a Bachelor of Science degree in Animal Science from Southeastern Louisiana University. His professional education and training include USDA's Enforcement Investigations and Analysis Officer Training at Texas A&M University in College Station, TX, USDA's Regulatory Enforcement Training Program at the Federal Law Enforcement Training Center in Artesia, NM, USDA's Agriculture Marketing Service Meat Grading and Certification Training held at Southern University in Baton Rouge, LA, and the United States Department of Commerce's Seafood Inspection Training at the National Oceanic and Atmospheric Administration Training Center in Pascagoula, MS. While working in field inspections he held cross-licenses with both USDA and USDC. In October 2020, he will complete his third term as Secretary/Treasurer for the National Association of State Meat and Food Inspection Directors. In May of 2018, Jim was appointed by USDA Secretary Sonny Perdue to serve as a member of the National Advisory Committee on Meat and Poultry Inspection. The major part of Jim's time away from work is spent in church and family activities, hunting whitetail deer and wild turkeys. Jim and his wife Terry met while in college and have been married for 38 years.

Amilton de Mello

Meat, Science, and Food Safety Program Leader
University of Nevada (Reno)



Dr. Amilton de Mello is the Meat Science and Food Safety Program Leader for the University of Nevada, Reno (UNR). Dr. de Mello holds research, teaching, and extension appointments in the College of Agriculture, Biotechnology, and Natural Resources. He also serves as the state meat / food safety specialist and as the director for Wolf Pack Meats, the university plant which is currently the only operational USDA-harvest facility in Nevada. His research focuses on two major areas: antimicrobial applications in the meat industry and bacteria resistance, and the role of meat in nutrition and human health. His extension program is focused on developing state meat processing capabilities by providing training to meat processors. His outreach goals are aligned to the development of local producers to increase meat harvest and processing in Nevada. Dr. de Mello earned his D.V.M. and M.S. in Brazil and his Ph.D. from the University of Nebraska, Lincoln. He was the recipient of the UNR Early Career Innovator Award of 2018 and awarded the 2020 Cooperative Extension Outstanding Academic Faculty

Tina Rendon

Quality Assurance & Food Safety
Pilgrims



Tina Rendon has a B.S. in poultry science from Texas A&M University. She began her career at Pilgrim's Pride Corporation in 1998 as a Quality Assurance Supervisor. Tina worked her way up to Quality Assurance Manager, achieving various promotions in Food Safety and Quality Assurance along the way. In 2007, Tina left Pilgrim's to oversee all aspects of Food Safety and Quality at a small poultry processor. Tina returned to Pilgrim's in 2009, and then joined the Corporate Food Safety & Quality Assurance department in 2011. In her current position, Tina focuses on Regulatory Compliance, where she communicates and implements the latest regulatory updates, and conducts hands-on HACCP training with 32 poultry slaughter and processing establishments. Tina has a passion for food safety and is both excited and honored to be a member of NACMPI.

Kim Rice

Vice President

Food Safety & Quality for Rose Acre Farms



Kim joined Rose Acre Farms in August 2019. Her current responsibilities include all aspects Food Safety and Quality. She has 30 plus years in Food Safety, Regulatory Affairs and Quality Assurance. Experience includes regulatory compliance, Preventive Controls and HACCP, sanitation, crisis management, GFSI certification, food safety and quality auditing for manufacturing/distribution/ restaurant operations, Lean Six Sigma, product life cycle system development and implementation, project management and animal welfare. She has worked in operations and with product lines ranging from bakery, dry blending (batters/breaders, bakery mixes, seasonings) to meat and poultry slaughter, processed, RTE and fresh products as well as full line distribution and now shell eggs and egg products.

Rice received her B.S. in Food Science from the University of Kentucky in Lexington, KY. She lives in Prospect, KY with her 2 dogs (the boys) and her 2 cats (the girls) and the love of her life Ron.

Jimmy Avery

Extension Professor & Extension Aquaculture Leader

Mississippi State University National Warmwater Aquaculture Center (NWAC)



Jimmy Avery is an Extension Professor and Extension Aquaculture Leader with the Mississippi State University National Warmwater Aquaculture Center (NWAC). The NWAC is the preeminent catfish research and Extension facility in the U.S. Since 2012, he has also served as Director of the USDA NIFA Southern Regional Aquaculture Center. Dr. Avery has 38 years of experience in aquaculture Extension programming and research. Before coming back to MSU in 1999, Jimmy worked for the LSU Cooperative Extension Service as Extension Aquaculture Area Agent (1985 to 1997) and Associate Extension Specialist (1997 to 1999). He is currently President of the World Aquaculture Society and Past president of the US Aquaculture Society.

William (Bill) Battle

CEO/Owner

Magnolia Processing Inc



William (Bill) H. Battle operates Battle Fish Farms one of Mississippi's largest Catfish Farming businesses.

Born on Dec. 3, 1961, Battle grew up in Mississippi. He worked summers & holidays at 7 Mile Gin Co., Battle Farms, & Battle Fish Farms. Battle graduated T.I.L. in 1980, and attended Mississippi State University for two years.

Battle now owns & with his family operates Battle Fish Farms and Associated Farms since 1982. In addition to his catfish farming, Battle serves on present boards of The Catfish Farmers of America, Pride of the Pond Catfish, Tunica, MS, Country Select Catfish, Isola, MS, Fishbelt Feeds Inc., Moorhead, MS, Catfish Products LLC, The Catfish Institute, & Magnolia Heights School in Senatobia, MS. He also served on past boards at Tunica Institute of Learning, Producers Feed Co., & Thad Cochran National Warm Water Center.

Battle has been married to Lynda (Sowell). They have three children, Houston (Hannah), Cooper (Ashlyn), and Betsy (Clayton). They also have one grandchild, Haskins.

Tina Conklin

Associate Director- MSU Product Center

Director- Food Processing and Innovation Center

Food Processing Specialist- Michigan State University Product Center, Food Ag-Bio



Conklin works with facilities large and small on a variety of food processing needs. She provides assistance as a HACCP Team member and works with companies who want to obtain GFSI standards. Conklin also assists with equipment sourcing and facility design for those clients who wish to obtain their Federal Grant of Inspection. As Director of the Food Processing and Innovation Center (FPIC), Conklin works with large companies to create new and innovative products. The FPIC is a multi-functional leasable processing plant.

Prior to working for the Product Center, Conklin spent 25 years in the food industry. She spent time in operations management as well as Quality and Food Safety. Conklin has worked both as a Plant Manager and a Director of Technical Services. She has assisted with large-scale plant start-ups in the United States, Venezuela, Argentina, Australia and Malaysia. Conklin received her B.S. in Animal Science from Auburn University and holds a Master's in Management from Aquinas College.

Patricia (Pat) Ann Curtis

Department Head of Prestige Department of Poultry Science
North Carolina State University



Patricia (Pat) Curtis is the Department Head in the Prestige Department of Poultry Science at North Carolina State University. She previously served on NACMPI during her time at Auburn University while serving as Director of the Auburn University Food Systems Institute and the Director of the Poultry Products Safety and Quality Peaks of Excellence Program. She received her undergraduate degree from Texas Woman's University, a M.S. and Ph.D. in food science and technology from Texas A&M University. Dr. Curtis' research and extension/outreach programs on poultry and egg safety and quality have generated numerous invited presentations in regional, national and international meetings. Multiple book chapters, journal articles, abstracts, trade magazine articles, extension publications, and three patents provide insight to her scientific productivity and various areas of her efforts and time. Her areas of research expertise include applied research on poultry and egg products relating to microbial safety, processing technology, quality control, waste water use and water reuse. Other areas of interest include food laws and regulations, plant-employee safety, consumer perceptions of food safety and acceptance of new technologies. Dr. Curtis' academic work has been recognized, including the Auburn University College of Agriculture Dean's Grantsmanship Award (2012, 2013, 2014, 2015), Poultry Products Research Award (2005), American Egg Board Research Award (2003), PSA Helene Cecil Leadership Award (2002), American Distance Education Council's excellence in Distance Education Award (2000), North Carolina Cooperative Extension Leadership Award (1997), and Wisconsin Teaching Fellow (1987).

Jennifer Eberly

State Director

State of Maine's Meat and Poultry Inspection Program



Dr. Jennifer Eberly is the State Director of the State of Maine's Meat and Poultry Inspection program, and oversees regulation of both state inspected facilities and facilities operating under the Cooperative Interstate Shipment program. She was instrumental in bringing the CIS program to Maine in 2018 and more recently, expansion of the Maine MPI program to meet increased demand for local meat and poultry during the Covid-19 pandemic. She is a graduate of the Virginia-Maryland Regional College of Veterinary Medicine, holds a Master's in Public Health from the University of Minnesota School of Public Health, and completed a residency in Veterinary Anatomic Pathology at the University of Illinois Urbana-Campaign College of Veterinary Medicine.

Casey Lynn Gallimore

Director of Regulatory and Scientific Affairs
The North American Meat Institute



Casey Lynn Gallimore serves as a Director of Regulatory and Scientific Affairs at the North American Meat Institute where she provides expertise on a variety of topics including: food safety, FDA and USDA inspection, audit compliance, regulatory issues, modernization, processing, foreign material, and offal products. Gallimore advises the Meat Institute's Food Safety and Inspection Affairs Committee, which is comprised of more than 150 meat and poultry industry leaders working together to develop actions, recommend policy, and provide support and resources to fellow Meat Institute members on food safety and inspection issues.

Prior to joining the Meat Institute, Gallimore spent seven years in the food industry in food safety, quality assurance, and regulatory compliance roles. She has worked in FDA and USDA regulated facilities ranging from chocolate and ingredient manufacturing to portion cut steaks and market hog slaughter.

Gallimore earned her Bachelor of Science in Biology from Truman State University, with minors in Chemistry and Justice Systems.

Joseph (Joe) Harris

President/CEO
Southwest Meat Association



Southwest Meat Association's President/CEO since 1997, Dr. Joe Harris holds a Ph.D. in Meat Science from Texas A&M University. SMA represents packers, processors and related firms in over 30 states. Joe previously served on the U.S. Secretary of Agriculture's National Advisory Committee on Meat and Poultry Inspection (2002-2008) and he is approved as a lead instructor by the International HACCP Alliance. He also serves as Executive Director of the Southwest Meat Foundation, which funds scholarships for deserving students at universities across the region. Dr. Harris has led SMA members through many significant changes in the industry's structure and regulatory environment. Under his leadership, SMA has become known as a leader in education, regulatory support, and member advocacy. Previously, Joe served as Beef Quality Manager for the Texas Beef Council.

Curtis Lynn Knipe

Extension Processed Meat Specialist, Associate Professor in Food Science and Technology, Animal Science
Ohio State University



Dr. Knipe received his B.S. degree in Agriculture from Ohio State University in 1978, and his Ph.D. in Animal Science from Iowa State University in 1982, with a meat science focus. Following graduate school, Dr. Knipe was a Food Scientist in Product Development at Hillshire Farm & Company, in New London, Wisconsin. He later returned to ISU as an assistant professor, in the Animal Science Department, where he conducted research and helped U.S. processors to tailor processed meat products to fit the needs of export markets, as part of the Meat Export Research Center. His research focused primarily on the use of phosphates in processed meat products, evaluating the shelf life of vacuum packaged pork products for export, and the use of blood plasma in sausage products.

In 1997, he returned to his current position at Ohio State University, where he is the Extension Processed Meats Specialist and Associate Professor in Food Science and Technology, as well as Animal Sciences, and is responsible for processed meats extension programs in Ohio. He is actively involved in food safety and processing training for the meat industry. Dr. Knipe has developed short courses, based upon the needs of the meat industry, on the topics such as: HACCP principles, thermal processing of ready-to-eat meat products, sausage and whole muscle processing, Listeria control, labeling of meat and poultry products, process control, several of which are the only courses of their kind being conducted at universities in the US. Dr. Knipe also serves as a process authority for meat processors in Ohio, who need assistance in proving the safety of suspect products, for human consumption. He assists with teaching an undergraduate processed meat course at Ohio State and is currently developing a series of on-line further processing courses for meat processors. His website is: <https://meatsci.osu.edu/>

Sherrri Williams

Head of Technical Services

JBS Regional Beef



Sherrri attended Colorado State University in Fort Collins, Colorado and graduated in 1994 with a Bachelor of Science in Equine Science and a minor in Anatomy and Neurobiology. Sherrri continued on with her coursework as a graduate student in the Meat Science program where she graduated in 1996 with a Master of Science in Animal Science – Meat Microbiology.

Sherrri has worked in the beef industry since graduating from Colorado State University in 1996. She has over 20 years of experience in the food safety and quality assurance and animal handling areas and has held varying positions as a HACCP/QA Superintendent, Quality Assurance Manager, and a Corporate Director of Food Safety. Sherrri worked for Swift & Company from 1996 to 2007, when she joined Food Safety Net Services as the VP of Auditing and Consulting Services. In 2010, Sherrri returned to JBS as a corporate Director for Food Safety and Regulatory Affairs for the beef division. Currently, she is the Head of Technical Services for JBS Regional Beef, in that capacity she has responsibility for five (5) facilities across the US in the areas of regulatory affairs, food safety, and quality assurance of the products that those facilities produce to include animal handling. Sherrri was previously nominated as a member of the National Advisory Committee on Meat and Poultry Inspection (NACMPI) in 2014.

Byron Williams

Associate Extension Professor

Mississippi State University, Central Research and Extension Center



Dr. Williams is an Associate Extension Professor of Food Science with the Mississippi State University Extension Service. He received his Ph.D. from Mississippi State University in Food Science and Technology with a minor in Ag Economics. His work as an extension faculty member in the Department of Food Science, Nutrition and Health Promotion continuing since 2006 has involved conducting workshops and training exercises for industry groups, providing technical assistance to food processors, particularly muscle foods, to include HACCP and regulatory issues, serves on numerous graduate student committees and conducts research focused on value addition, sensory improvement and product enhancement techniques of all muscle foods. He recently served two years as the Southwest Regional Extension coordinator involving the administration and oversight of all extension work and activities in the southwestern 20 counties of Mississippi. Prior to his faculty position, he served as an Assistant to the Dean for the College of Agriculture & Life Sciences at Mississippi State and instructor/researcher for the Animal and Dairy Sciences Department. Before joining MSU, he worked 14 plus years with Sara Lee Corporation as Quality Control Manager and subsequent Director of Research & Development (Bryan Foods Division) where he developed and implemented numerous partial quality control programs and led R & D efforts in developing more than 50 successful new product development concepts and numerous cost reduction projects. Prior to his industrial career, he obtained his B.S. degree in Animal Science and a Master's degree in Food Science (Meat Science). Dr. Williams has authored or coauthored over 53 peer reviewed articles and abstracts, 48 posters and associated abstracts, made over 175 presentations, workshops and trainings on related topics, and is a frequent guest lecturer on muscle foods processing principles and food regulations. He currently serves on the scientific advisory committee for the catfish industry and serves on the food safety task force with the Mississippi State Department of Health. Additionally, he is a certified Train-the-Trainer HACCP instructor for both Meat & Poultry and Seafood. He has served on various committees for his department, college, University and was faculty advisor for two student club groups at MSU, Pre-Vet and Food Science Clubs, for 17 and 4 years respectively, and continues to serve on various graduate student committees. He was honored as the 2015 Alumnus of the Year for Southwest Mississippi Community College in Summit, MS. He continues to serve as State Foods Processing Specialist being in constant demand answering various processing questions and helping solve issues with state and regional muscle foods processors and provides various trainings for food industry groups not only in MS but across the country through his various workshops and trainings.

Denise Perry

Plant Manager

Lorenz Meats



Denise Perry is a native of Southeastern, MN who earned her M.S. and PhD. in Meat Science focused on physiology of beef cattle production from the University of Missouri. She served as an Assistant Professor at the University of Wisconsin-Platteville for five years before realizing she missed having a direct connection with the Meat Industry. Having poked her head over the meat counter at Lorenz Meats as a young child, Denise was elated to have the opportunity to join Lorenz Meats in a professional role in 2013 and was shortly thereafter tasked with further strengthening their existing Food Safety and Regulatory programs. Denise recently accepted the Plant Manager position at Lorenz Meats in order to continue to support and drive positive leadership visions for the business. Lorenz Meats is a small, family-owned slaughter, fabrication and further processing meat business and has been serving the local area for the past 50 years. Lorenz custom processes for numerous local, national and some international brands, with product spanning from local Co-ops to major national chains. Lorenz consistently strives to “lead by example” in becoming the national visionary in customized processing services for the niche meat industry. This leadership is rooted in a mission to support farmers and leaders in the niche meat industry with knowledge and experience in a transparent environment, focused on industry growth and sustainability throughout the country.

Misha Robyn

Prevention and Evaluation Activity Lead
Center for Disease Control



Misha Robyn is the Prevention and Evaluation Activity Lead in the Outbreak Response and Prevention Branch within the Division of Foodborne, Waterborne and Environmental Diseases at the Centers for Disease Control and Prevention (CDC). Dr. Robyn trained as a CDC Epidemic Intelligence Service officer assigned to the New York State Department of Health, and then continued as a CDC Preventive Medicine Fellow with CDC's Enteric Zoonoses Activity. Prior to CDC, she worked in food safety for the United States Department of Agriculture, Food Safety and Inspection Service, as a Supervisory Public Health Veterinarian, an Enforcement, Investigation, Analysis Officer, and Frontline Supervisor, and as a food safety consultant with the United Nations Food & Agriculture Organization. She earned her Doctorate in Veterinary Medicine, Masters in Public Health, and Certificate in International Veterinary Medicine at Tufts University.

NACMPI Members Not Pictured

Gregory Gunthorp

Farmer/Professor

Gunthrop Farms

Alice Johnson

Vice President of Food Safety, Animal Care

Butterball LLC

Teresa Schwartz

Center for Foodborne Illness and Research Prevention (Retired)

NACMPI Members Not Pictured

Sarah Sorscher

Deputy Director of Regulatory Affairs

Center for Science n Public Interest