

Florida Association for Food  
Protection  
Annual Educational Conference  
2024



Hilton Bayfront  
St. Petersburg, FL

# President's Welcome Letter



May 2024

Fellow FAFP Members and friends,

Welcome to the 2024 Annual Education Conference (AEC).

We have a great line up of speakers coming from throughout Florida and the United States. This year's speakers come from academia, regulatory, and industry. They will discuss topics ranging from current research in a variety of food safety topics, to implementation of industry leading food safety systems.

Between sessions, we have breaks and lunches taking place in the exhibit area. Please support our valued sponsors and exhibitors by visiting the tabletop exhibits.

Part of the FAFP mission is to promote the future of the industry. Please visit the student posters and have them discuss their projects. It's a great way to hear about the very latest research currently taking place right here in Florida.

We open on Tuesday with the President's Reception at 6pm. This is a great opportunity to meet fellow attendees and start to catch up with your network of food safety professionals. In true Florida style, Wednesday evening we have a Poolside Party planned. This will offer further network building opportunities.

Finally, I want to thank all our Board members, officers, sponsors, exhibitors, and guest speakers for their efforts and dedication to make this event possible. Most importantly I would like to thank all our members and attendees for your continued support of FAFP and its mission.

Looking forward to meeting all of you at the AEC!

Rachel McEgan, 2024 FAFP President

# Conference Agenda

## Tuesday May 14

2pm - 4pm	Extra Event – Volunteering at Wunderfarm
2pm - 6pm	Registration
2pm - 6pm	Exhibitor Set-Up
6pm - 8pm	President's Reception (Harbor View Room)

## Wednesday May 15

8:15am - 5pm	Exhibitor Area Open
8:15am	President's Welcome
Morning Session Moderator: Jason Scheffler, UF	
8:25am	Matt Mueller, Mindful Innovator – Leveraging Mindful Innovation to Create Food Safety Change Today
9:10am	Audrey Kreske, RBI – RBI Food Safety and FSMA 204 Initiatives
9:55am - 10:40am	Break – in Exhibit Area
10:40am	Student Rapid Presentations
11:10am	John Williamson, Florida Department of Health, Environmental Radiation Section – Radiation and Food Safety
11:55am - 12:55pm	Lunch – enjoyed in Exhibit Area (included)

Afternoon Session Moderator: Vijay Chhetri, FAMU	
1pm	Tim Jackson, IAFP & FDA – Regulatory Food Safety & IAFP Presentation
2:05pm	Luyao Ma, FSU - Smarter food safety: The power of artificial intelligence in the detection of foodborne bacteria
2:50pm	Naim Montazeri, UF – Modeling Coronavirus Persistence and Human Exposure Through Surface-to-Skin Transfer
3:15pm – 3:45pm	Break – in Exhibit Area
3:45pm	Jack Burnett, Diversey - Sanitation Programs: You Cannot Manage What You Do Not Measure
4:30pm	FAFP Awards
5:30pm - 8:30pm	Pool Side Party (Hotel Pool Patio Area)

## Thursday May 16

8am - 3:45pm	Exhibitor Area Open
8:10am	Welcome
Morning Session Moderator: Boce Zhang, UF	
8:20am	Betsy Craig, MenuTrinfo – Allergic Appetites: Navigating the World of Food Allergies
9:05am	Jeff Kuehm, Food Safety Team Extended, LLC - Dude, Where's My Root Cause

9:50am - 10:35am	Break – in Exhibit Area
10:35am	Vanessa Cranford, SSP America - Food Safety Systems for the Global Traveler, An Airport Perspective
11:15am	Debby Newslow, D. L. Newslow & Associates, Inc. – The Internal Audit Program with continued compliance with GFSI recognized CPOs (Schemes)
12 - 1:00pm	Lunch – enjoyed in Exhibit Area (included)
Afternoon Session Moderator: Jamie Irwin, Whole Foods Markets	
1:00pm	Elizabeth Kurpe & Liz Morris, Elite Spice - Spices through a FSMA Lens
2:00pm	Michelle Danyluk, UF – Parasite risks from fresh produce
2:45pm	Closing Remarks, Silent Auction winners
3:00pm - 3:30pm	Break – in Exhibit Area
3:30pm – 4:30pm	FAFP Business Meeting

CEUs are available for this conference. Please send request to [executive.board@fafp.net](mailto:executive.board@fafp.net) if printable document is needed

A \$25.00 donation to the IAFP Foundation will be made on behalf of each speaker

# Board of Directors

## Executive Board

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## 2024 AEC Speakers



### **Matt Mueller – The Mindful Innovator**

Matt Mueller is the best-selling author of *The Mindful Innovator*, a Columnist for *Innovation Leader*, a Mindfulness Instructor for Insight Timer, and a RETHINK Retail Top Retail Expert working with some of the world's biggest brands. Though he wears many hats, they all serve one purpose—to help leaders get clear on where to focus so they can innovate with purposeful growth.

Matt has in-depth experience in product and service innovation. He has uncovered deep insights, executed strategies, and facilitated change for industries that have not changed in centuries. He has delivered increased sales, higher customer satisfaction, and employee execution, all while lowering employee turnover and bottom-line costs. Matt questioned the culture of innovation and researched what innovation was like before there was a book or process. He learned that every innovation has three key variables—and it is not about disrupting before being disrupted. Rather, Matt teaches that if we just slow down to be mindful, we can innovate faster with purpose.



### **Audrey Kreske, PhD – RBI**

Upon completing a Ph.D. in Food Microbiology from North Carolina State University in 2009, Audrey conducted extension-based food safety research and developed risk-based food safety trainings for local food businesses and health departments. Audrey joined Burger King Corporation in 2013 as the Food Safety Manager managing food safety

for the brand across the globe. Currently serving as the Restaurant Brands International Global Food Safety Senior Director, Audrey leads the company food safety team in developing and enforcing food safety standards while assessing brand risk from farm to fork across all four iconic brands – Burger King, Tim Hortons, Popeyes Louisiana Kitchen and Firehouse Subs.



### **John Williamson - Florida Department of Health, Environmental Radiation Section**

John A. Williamson, M.S., is the administrator of the Florida Department of Health's Bureau of Radiation Control's Environmental Radiation Programs and has been with the bureau since 1992. He is a member of the Conference of Radiation Control Program Directors (CRCPD), serving as the chair of the Task Force on Inter-Organizational Activities and serving on the Department of Homeland Security Nuclear Government Coordinating Council, representing CRCPD. He also serves as the State of Florida Commissioner of the Southeast Low Level Radioactive Waste Compact. Mr. Williamson holds an M.S. in chemistry from the University of South Carolina and an undergraduate degree in chemistry from the University of Tampa.



### **Tim Jackson, PhD – FDA / IAFP**

Dr. Tim Jackson is a Senior Science Advisor for Food Safety with the U.S. Food and Drug Administration's (FDA) Center for Food Safety and Applied Nutrition, joining in 2022. In this role, Dr. Jackson supports programs in outbreak investigations, root cause analysis, and prevention strategies.

From 2017–2021, Dr. Jackson served as Vice President of Food Safety, Regulatory, and Social



Compliance for Driscoll's team in North America and South America. He was responsible for food safety, regulatory (including organic) compliance, and compliance in worker welfare. Driscoll's is the global market leader in fresh strawberries, blueberries, raspberries, and blackberries.

Dr. Jackson previously served as the Director of Food Safety for Nestlé US and Nestlé Canada from 2009–2017, with responsibility for thermal processing and food safety programs in hygiene, microbiology, allergens, and chemical contaminants. He joined Nestlé in 1995 as a research and industrial microbiologist. From 1998–2003, Dr. Jackson headed the Microbiology Laboratories at the Nestlé Quality Assurance Laboratory for the U.S. and Canada in Dublin, Ohio. In 2003, he joined the Nestlé Research Center in Lausanne, Switzerland, supporting Nestlé markets in the identification and validation of alternative methods. From 2004–2008, Dr. Jackson served as Chief Industrial Microbiologist for Nestlé's global operations in Vevey, Switzerland.

Dr. Jackson received his B.S. in Biology from Abilene Christian University and his M.S. and Ph.D. in Food Microbiology from Texas A&M University. While at the university, he led its administered training program for the USDA-FSIS inspectors at the Agency's newly established training center.

Dr. Jackson currently serves as President on the Executive Board of the International Association for Food Protection and serves on the Technical Committee of the Center for Produce Safety.



## **Luyao Ma, PhD – Florida State University**

Dr. Luyao Ma is an Assistant Professor in the Department of Health, Nutrition, and Food Sciences at Florida State University (FSU). She obtained her bachelor's

degree in Food Science and Engineering at Zhejiang University and her Ph.D. in Food Science at the University of British Columbia. Before joining FSU in August 2023, Dr. Ma was a postdoctoral fellow at the University of California, Davis. Dr. Ma's research interest focuses on food safety, quality, and sustainability. She develops intelligent food safety and quality monitoring platforms through the integration of artificial intelligence and advanced sensing techniques. Additionally, she investigates the transmission and mitigation of antimicrobial resistance in agri-food systems. Dr. Ma contributes to the academic community as an Associate Editor for Future Postharvest and Food and a Review Editor for Frontiers in Food Science and Technology.



## **Naim Montazeri, PhD - University of Florida**

Dr. Naim Montazeri is an Assistant Professor of Food Virology at the University of Florida - Food Science and Human Nutrition Department (UF FSHN). His research and educational programs are focused on studying foodborne viruses and bacteriophages (viruses of bacteria). Currently, his research centers on safeguarding agricultural water, soil, fresh produce, and seafood from human norovirus, investigating the fate of coronavirus in the food supply chain, and utilizing bacteriophages as biocontrol tools to mitigate foodborne bacteria. Employing predictive modeling and quantitative microbial risk assessment (QMRA) framework, he evaluates the risks associated with viruses in food systems to improve decision making in food safety policies. Dr. Montazeri teaches Food and Environmental Virology and Food Microbiology courses at the UF FSHN and actively participates in professional institutions such as FAFP, IAFP, and ASM.



## **Jack Burnett, PhD – Diversey | A Solenis Company**

Dr. Jack Burnett serves as a Technical Consulting Manager at Diversey, focusing on food safety and sanitation with an emphasis on Listeria, biofilms, microbiomes, and predictive modelling. He earned both his Master's and PhD in Food Science from Purdue University, where his research contributed to advancing the understanding of persisting Listeria in food processing environments. He has authored two first-author papers with additional studies under review, centering on the challenges of controlling Listeria. His work is helping pave the way for new methods in food safety by leveraging next-generation sequencing technologies. Jack's approach to speaking is to provide practical, scientifically-backed insights that attendees can directly apply to improve food safety practices. His diverse background, from managing an apple orchard to studying pollination in bumblebees, informs his unique perspective on the intersection of ecology, microbiology, and food safety.



## **Betsy Craig - MenuTrinfo**

Betsy Craig is the nation's leading expert on food allergies, menu labeling and certifying products and facilities as free from food allergens. As CEO and founder of MenuTrinfo®, LLC, she and her team are dedicated to helping foodservice operators protect lives and health every day. MenuTrinfo exists to inform food service professionals and manufacturers what they can serve safely to their customers. To date MenuTrinfo is responsible for menu nutritional information at over 100K US restaurants, food allergy and gluten free ANAB accredited training for hundreds of thousands of food service professionals. AllerTrain is the chosen food allergy training by ACF and NEHA providing

continuing educational credit hours for those that take and pass its course. Finally, MenuTrinfo delivers food allergy confidence and allergen transparency to today's food allergic consumer through its onsite division offerings, AllerCheck™, Certified Free From™ allergens for spaces and food products which is an ISO 17065 certification and expert consultation and incident response support when needed.



## **Jeff Kuehm - Food Safety Team Extended, LLC**

After 40 years of corporate life at Ralston Purina's Protein Division, Anheuser-Busch's Corp. R&D, and finally 23 years at PepsiCo, Jeff decided to retire in 2019 and join the world of consulting. Jeff enjoys sharing his experience and passion for food safety with clients in a variety of food, beverage and pet food companies. Jeff received both his BS and MS degrees in Biology from the University of Memphis and spent the majority of his career in food microbiology before embracing a broader role in food safety at PepsiCo's Frito-Lay HQ in Plano, TX where he was the Director of R&D Food Safety for North America Foods and Global Snacks.

Jeff brings a practical approach to food safety providing assistance in areas such as hazard analyses and food safety plans; product design for safety and stability; and microbiological controls, sampling plans and troubleshooting including environmental monitoring program swab-a-thons.



## **Vanessa Cranford – SSP America**

As Director of Food Safety and Quality Assurance, Vanessa Cranford is responsible for food safety at SSP America which operates restaurants in airports, in the US and Canada. Vanessa is a Molecular and Microbiologist with 16 years of applied food safety experience in food service, manufacturing, and regulatory. She held positions such as Microbiologist and Director of Food Safety with industries including The Walt Disney Company, Taylor Farms Florida, and Denny's Restaurants Inc. Also, as a Staff Fellow at US Food and Drug Administration (FDA) Center for Food Safety and Applied Nutrition (CFSAN) in the Office of Food Safety (OFS) with responsibilities including FSMA policy development, outbreak investigations, and subject matter expert regarding processed produce. Vanessa has published in the Journal of Risk Analysis and the Journal of Food Protection and is a Lead Instructor for FSPCA Preventive Controls for Human Food. Vanessa has been an active member of the International Association for Food Protection and Florida Association for Food Protection, since 2006. In 2020, Vanessa served as the President of the Florida Association for Food Protection. Vanessa holds a B.S in Molecular and Microbiology from the University of Central Florida, and an M.S in Food Safety from Michigan State University.



## **Debby Newslow – D.L. Newslow & Associates, Inc**

Debby, President of D. L. Newslow & Associates, Inc. has over 40 years of experience in the food, chemical, and packaging industries. She has served and been a member of several food safety and quality organizations, currently being an active member of the Food Safety Tech Advisory Board. She is also a

successful author of published articles and has authored two textbooks based on management systems. Her latest book, Food Safety Management Programs: Applications, Best Practices and Compliance has been identified as a best seller in the world of Food Safety and GFSI compliance guidance.

Debby has several years of experience in third party auditing, consulting, and training, focusing on management systems (ISO) and food safety programs (GFSI). She has won numerous awards throughout her career, including the 2013 NSF Food Safety Leadership Award for Training. She is a FSPCA lead instructor (PCQI Human Food, PCQI Animal Food & FSVP), an IHA HACCP Instructor, and an IRCA Certified Quality & Food Safety Lead Assessor. She has been a member of ASQ since 1988, having achieved the certifications of ASQ Certified Quality Auditor, Certified HACCP Auditor and Certified Quality Manager. Debby has been a member of IAFP and IFT for 40 plus years.

Debby, a native Bostonian who spent much of her youth on Cape Cod, left the northeast to become a UF Gator. She graduated from UF with a Food Science degree (Go Gators!!). The Gators, along with her love for animals, the Red Sox, and the beach, remain her passions. D.L. Newslow & Associates, Inc. is proud to be celebrating 27 years in business this year!



## **Elizabeth Kurpe & Liz Morris – Elite Spice**

Elizabeth Kurpe is a Chemical Engineer, who first worked as an engineering consultant on projects such as rocket fuel cleanup at NASA. For the past 17 years she has worked in the spice and seasoning industry. After starting her career at Elite in Research & Development, she spent 10 years in

manufacturing focused on managing sterilization and validations before becoming Director of Quality. Over the years Elizabeth has been cross-trained in many other business functions and has been an active member of the American Spice Trade Association and the Ethylene Oxide Sterilization Association.

Liz Morris has worked in the spice and seasoning industry since she earned her B.S. in Experimental Foods from the University of Maryland in 1976. During her career, she has been responsible for Product Development, Regulatory, Technical Service and is Elite's VP Technical Sales. Liz has been a member of National Seasoning Manufacturers Association for more than 25 years where she serves on the Board of Directors. She is also on the board of the Food Allergen Research and Resource Program of the University of Nebraska and an active member of the American Spice Trade Association.

Elite Spice is a whole, raw spice importer and custom manufacturer offering pure spices, custom blended seasonings, capsicum products and other specialty food ingredients. American owned and operated, their six facilities located in Maryland and Nevada are equipped with innovative cleaning, milling, blending and packaging systems. They maintain their own state of the art 3rd party validated pathogen elimination and microbial reduction technologies to ensure the safety of their products. Their customers are supported by a team of more than 800 highly experienced and dedicated employees. Elite's products are used in many of the world's most successful food brands. Their best estimate is that they flavor 10 billion pounds of food annually.



## **Michelle Danyluk, PhD - University of Florida**

Dr. Michelle Danyluk is a Professor and Extension Specialist of Food Safety and Microbiology at the University of Florida (UF). Michelle has a long history of support for the fresh produce industry through her research and extension programs focused on microbial food safety and quality, emphasizing the microbiology of fresh fruits and vegetables. Her primary research focuses on bacterial pathogens in produce, including production, packing and processing environments, its movement and mitigation within these environments, and the subsequent implications for public health. Over her career, she has published more than 100 peer reviewed publications in scientific journals. Michelle's extension program includes teaching programs related to FSMA, HACCP, GAPs and other food safety programs. She is a Past President of the International Association for Food Protection, a member of the International Commission on Microbiological Specifications for Food (ICMSF), and one of the leads of the Southern Center for FSMA training.



## 2024 FAFP Student Presenters



### **Jingjing Cheng, FSU**

Jingjing is a doctoral student working under Dr. Leqi Cui in the Nutrition and Food Science program at Florida State University. Jingjing received her M.S. degree in Food Science from Shaanxi

University of Science and Technology, China. During her master's thesis, she worked on the factors that influence the physical and chemical stability of lipids in oil-in-water emulsion. After graduation, she joined the Henan Academy of Agricultural Sciences as an assistant researcher to work with the analysis of the volatile compounds of spicy plants. Now she is focusing on edible film based on pea protein and trying to apply various methods to improve the packaging properties of edible film and find out the underlying mechanism of film formation. In addition, she dedicates herself to enhancing the antibacterial and antioxidant activities of edible film by the incorporation of various natural substances. She feels that pursuing her Ph.D. at FUS is a precious experience that will help her gain more skills to further pursue her academic career.

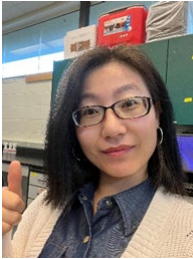


### **Samantha Dicker, UF**

Samantha Dicker is a master's student in Food Science and Human Nutrition. She is currently under the tutelage of Dr. Naim Montazeri in his Food and Environmental Virology

laboratory conducting research on the thermal inactivation of human norovirus in oysters. Her experience as an undergraduate researcher within Dr. Montazeri's laboratory investigating the secondary transmission of coronavirus on common food contact surfaces to human skin and the impact of environmental

determinants on coronavirus persistence has provided her with the skills required to further her experience as a food safety researcher and professional. It is through her continued education and guidance from Dr. Montazeri that she hopes to further her development as a food virologist so that she can further contribute to this emerging field and aid in the fortification and protection of the global food supply chain.



### **Tingting Gu, UF**

Tingting is a third-year Ph.D. student in the Food Science program under Dr. Boce Zhang's mentoring at the University of Florida. She is dedicated to public health, specializing in food safety associated with food contact surface-mediated foodborne pathogen. With a UMass, Lowell master's in Pharmaceutical Sciences, she recognized the public health importance of a secure food supply chain and fundamental food microbiology research. Her interest in food safety, nurtured by Dr. Zhang, led her to a Ph.D. in food science, leveraging her diverse background for multidisciplinary research in food safety, particularly focused on biofouling by food contact substances.



### **Christina Kessler, UF**

Christina has an educational background in Nutritional Science and Food Science. Before starting her Ph.D. in Food Science at the University of Florida, she earned a Masters of Science degree from Kansas State University and also gained valuable industry experience in food safety and quality assurance with Del Monte, Bussetto Foods, and Dole Fresh Vegetables. While actively working on her Ph.D., Christina concurrently supports the University of Florida IFAS Extension as the grant coordinator for the USDA funded grant, CONTACT



### **In-Hwan Lee, FSU**

In-Hwan Lee is a Ph.D. student majoring in food science at Florida State University (FSU). He is originally from Seoul, South Korea. He received his B.S. and M.S. in food science and biotechnology from Seoul National University (SNU). During his undergraduate food hygiene class, he became acutely aware of the rising threats posed by food-borne pathogens and their potential impact on public health. This realization fueled his passion for ensuring food safety, leading him to participate in a Master's degree program focused on studying photodynamic inactivation as a promising method to prevent antibiotic-resistant bacteria. In his current Ph.D. journey, he is exploring the intersection of food safety and sustainability using artificial intelligence (AI). His ultimate goal is to advance sustainable and safe food while mentoring next-generation researchers



### **Adeel Manzoor, UF**

Adeel Manzoor, a Fulbright Ph.D. student, works in Dr. Jason Scheffler's lab at the Animal Science Department, University of Florida. His Ph.D. thesis projects focus on developing predictive models for pathogen inactivation during sous-vide cooking, storage, and reheating of beef steaks. Adeel has also contributed to teaching courses such as 'Intro to Animal Science' and 'Quantitative Microbial Risk Assessment of Pathogens in Food Systems.' As part of his Ph.D. program, he actively participates in Basic HACCP and Preventive Controls for Animal Food training sessions, guiding breakout discussions.

Previously, Adeel served as a lecturer in the Department of Meat Science and Technology at the University of Veterinary Animal Sciences, Pakistan. He earned his DVM in 2016 and M.Phil. in 2018,

specializing in Meat Science and Technology from UVAS, Lahore. During his M.Phil., he conducted research on enhancing buffalo meat shelf-life using lactic acid sprays on buffalo carcasses. Additionally, he worked as a Research Associate on the project titled 'Using innovative processing and packaging technologies to improve meat quality, eating quality, and shelf life of fresh beef and beef products.'



### **Laurent Lagos Mendoza, UF**

Laurent is an international student from Honduras with a background in agronomy, studying a master's degree focused on food safety, she would like to focus and ensure the production of safe and high-quality food for consumers. Her short- term goal is to keep my learning

new things.

Upon graduation, in the U.S she aspires to contribute to food safety research, research that can assist solve today's food -related problems. Her short-term plan is to graduate and contribute with all the knowledge she has gained. Looking ahead, my long-term objectives are to contribute to my country through knowledge and technology. As a food safety scientist with a background in agronomy, her goal is to sustainably produce safe food for the world. The world is changing, as well as the production systems, therefore, constant innovation is required, and she believes learning never ends.



### **Razieh Sadat Mirmahdi, UF**

Razieh Sadat Mirmahdi is a first-year graduate student working towards her Ph.D. in food science, with a specialization in food virology under the guidance of Dr. Naim Montazeri at the University of Florida. She is dedicated to a pivotal research project aimed at mitigating foodborne illnesses

caused by norovirus and enhancing the safety of our food chain. Notably, she is addressing the risk posed by cooked oysters, which have been linked to numerous norovirus outbreaks, emphasizing the urgency of refining cooking methods for improved public health.



**Claudia Pegueros-Valencia, UF**

Claudia Pegueros is a Master's student at the Food Science and Human Nutrition Department at the University of Florida under the mentorship of Dr. Michelle Danyluk. Claudia's academic and professional trajectory has centered on produce safety.

Her research focuses on investigating bacterial transfer onto and internalization into dropped and drooped strawberries and grapefruits with the objective of better understanding of produce contamination and collecting data to support the regulations in the country relate with the produce safety.

Looking ahead, Claudia envisions collaborating closely with farmers, academia and research institutions to combat foodborne outbreaks associated with agricultural products. Her aspiration is ensuring the quality and safety of food worldwide.



**Mari Schroeder, UF**

Mari Schroeder is a PhD Candidate at the University of Florida under the advisement of Dr. Michelle Danyluk. Mari's research focus is on produce safety and is working on evaluating the transfer of *Salmonella* between tomatoes and food contact surfaces during harvest and post-harvest activities. During her program, she has completed a fellowship with the Partnership for Food Safety Education, serving as the lead for their Food and Technology Advisory Group, and has helped judge the Florida state science and Florida FFA food

science and technology competitions. Mari enjoys spending her free time hiking, traveling, and kayaking with her husband and entertaining their seven animals.



### **Chunya Tang, FSU**

Chunya Tang is a PhD candidate in the Nutrition and Food Science Program at Florida State University (FSU). She joined the FSU Food Safety and Quality Laboratory in 2019 and got her MS degree in Nutrition and Food Science in 2021. Chunya is now working on plant protein functionality using immunochemistry to further improve food safety and quality. She is also interested in the effect of non-thermal processing on protein structure change to lower antigenicity. Chunga's ultimate career goal is to work as a faculty member at a research university and assist students in developing their potential future in food safety.



### **LaTaunya Tillman, UF**

LaTaunya Tillman is a Ph.D. Student in Dr. Michelle Danyluk's laboratory at the University of Florida, where she previously completed an MS degree in 2023. Ms. Tillman is looking forward to interacting with industry professionals and other students and learning about current food microbiological research. She hopes to pursue a career in research focusing on water quality and hygienic design of harvest equipment.



### **Yaqi Zhao, FSU**

Yaqi Zhao is a Ph.D. candidate in the Department of Health, Nutrition, and Food Sciences at Florida State University (FSU). She joined the FSU Food Safety and Quality Laboratory in 2019 and received her MS degree in 2021. Her research interests are rapid detection of food allergens and protein characterization using immunochemistry.

# 2024 FAFP Gold Sponsors



## **2024 FAFP Silver Sponsors**

AFC Sushi

McEgan Food Safety LLC

Taylor Farms

SSP America

## **2024 FAFP Bronze Sponsors**

Duda Farm Fresh Foods



## Exhibitors



FDA, Office of Regulatory Affairs

Florida Department of Agriculture and Consumer  
Services, PSR Outreach and Education

# 2024 FAFP Award Winners

## **Bronson Lane Award**

Keith Schneider, University of Florida

## **President's Award**

Jamie Irwin, Whole Foods Markets

## **Sanitarian of the Year Award**

Kevin Cahill, Ecolab

## **Laboratorian of the Year Award**

Qinchun Rao, Florida State University

## **Special Recognition Award**

Lori Duckworth, Disney

## **Past President**

Lori Duckworth, Disney



*Florida Association for*  
**Food Protection**

## Upcoming Events

**August 20, 2024 – FAFP Summer Educational Meeting**

MXNS in Gainesville FL

**November 19, 2024 – FAFP Autumn Educational Meeting**

Publix Office in Lakeland FL

For more information, visit [www.fafp.net](http://www.fafp.net)

Or follow us on LinkedIn



# Parking

Valet parking is available at the hotel for \$35/day

## Parking Alternatives



# Meeting Map

