

PROFESSIONAL HISTORY

**United States Department of Agriculture (USDA)
Food Safety Inspection Service (FSIS), 2002 – 2018****Office of Public Health Science (OPHS) Science Staff (Sci/S)
Veterinary Medical Officer, 2014 – June 2018**

Institutional and Office of Field Operations (OFO) experience made me a valuable asset to OPHS. Providing exceptional service in the production of nutritious and microbiologically safe products, for customers both internal and external.

Subject Matter Expert (SME) on a variety of topics, including:

- Food Safety Systems (HACCP, Sanitation, & Prerequisite programs)
- Processing Equipment
- Common Interventions used by Federal Establishments
- Microbiological Sample Collection Procedures
- Food Distribution (trace-forward and trace-back)
- Regulatory Authority and Enforcement Actions
- Recalls
- Logistics of Field Staffing Procedures (patrols, shifts, etc.)
- Sample Collection Methods

**Working knowledge of the Public Health Information System (PHIS)
and in-plant personnel (IPP) terminology, useful for:**

- Reviewing sample collection and establishment profile data
- Monitoring issues that affect sample collection and/or results
- Working directly with OFO to increase accurate sampling & scheduling
- Revising & Generating PHIS questionnaires

**Offered expert knowledge of food safety principles, policies, procedures,
and public health significance of pathogenic microorganisms, serving as
lead, co-lead, and SME on FSIS food microbiology workgroups:**

- Raw Pork Products Exploratory Sampling Project (RPPEP)
Lead, 2015 - 2016 — SME, 2017 -2018
- Beef-Veal Carcass Survey (BVCB)
Lead, 2015 - 2016 — SME, 2017 -2018
- Other Raw Chicken Parts Exploratory Sampling – *Lead*
- Salmonella, Campylobacter Coordination Group – *OPHS co-Lead*
- Campylobacter Workgroup – *OPHS co-Lead*
- Other Raw Ground Beef Components – *SME*
- Duck Baseline Survey – *SME*
- Salmonella Policy Measures of Success – *SME*
- Low volume & Religiously Exempt Poultry Exploratory Sampling – *SME*

CORE COMPETENCIES

- Research
Regulatory + Scientific
- Data Compilation & Analysis
- Food Distribution Channels
- Food Safety Risk Assessment
- Technical Reviews
- Food Regulations & Acts
- Foodborne Pathogens
- Heating & Cooling Deviations
- Statistical Sampling Plans
- Microbiological Data Analysis
- Recall Process & Policies
- Recall Effectiveness Checks
- Outbreak Investigations
- Sanitation Regulations
- PHIS Data & Reports
- AskFSIS questions
- Whole Genome Sequencing
- Design and Implementation
of Routine, Baseline, and
Exploratory Sampling
- Development of Agency
Federal Register Notices,
Directives, Notices, and
IPP Help Documents
- Validated Microbiological
Screening, ID & Isolation
- Hazard Analysis and Critical
Control Points (HACCP)
- Stakeholder Relations,
Internal + External

Raw, Breaded, Not-Ready-to-Eat (NRTE) Poultry Exploratory Sampling – *SME*
Exploratory Sampling of Imported Poultry – *SME*
Exploratory Sampling of Imported Pork – *SME*
Poultry Establishment Enforcement and Posting Strategies – *SME*
Salmonella and Campylobacter Prevalence Report – *SME*
New Poultry Inspection System – *SME*
Fish Sampling Workgroup – *SME*
Staphylococcal Enterotoxin Detection – Replacement Method – *SME*
PHIS Sampling Form Revision – *SME*

Routinely reviewed, analyzed, and interpreted complex analytical microbiological data essential for the development of food safety regulations, policies, reports, and peer reviewed publications, including:

Poultry Performance Standard Initiatives for Salmonella & Campylobacter
Outbreak Investigations Sampling Plans & Results Interpretation Design
Addressed Inquiries from the Government Accountability Office
Responded to Federal Register Notice Comments
Reviewed Processing Deviations & Assessed Potential Public Health Risk

Analyzed historical sampling data to develop risk-weighted criteria for repetitive results of public health concern using:

Serological, Pulsed-Field Gel Electrophoresis [PFGE] Patterns
Center for Disease Control and Prevention (CDC) Clusters Codes
Antimicrobial Resistance (AMR) Patterns
Whole Genome Sequencing (WGS) Data

Participated in New Technology Review Teams and Salmonella Initiative Program (SIP) Waiver Reviews as an OPHS Representative

Conducted Waiver Reviews, Including Microbial Sampling Plans Applicable to New Poultry Inspection System (NPIS) Regulatory Requirements

Reviewed laboratory methods for the State Meat and Poultry Inspection (MPI) Program to comply with FSIS standards for routine culture isolation and identification of food pathogens including:

Polymerase Chain Reaction (PCR) Methods
Enzyme-Linked Immunosorbent Assay (ELISA) Methods
Serological Testing Methods

Served as OPHS Sci/S Representative on Recall Committee Deliberations and Outbreak Investigations; Offering Expertise on Microbiology and Recalls for Colleagues within OPHS and Other Program Areas.

Participated in Recall Workshops Geared Toward Improvement and Consistency and Outbreak follow-up with States and Federal Partners.

One of two OPHS Sci/S covering outbreaks and performing reviews of third-party sample results in order to determine reliability of those results per FSIS criteria.

EDUCATION

Mississippi State University
Doctorate of Veterinary Medicine, 2000
Dairy Cattle Science, 1996

Mississippi Delta Community College
Associate of Arts, 1995

CONTINUED EDUCATION

FSIS Leadership Program, 2013
Competitive Acceptance

FSIS Leadership Potential Program, 2010
Competitive Acceptance

Advanced Enforcement Investigations and Analysis Officer Program, 2008

Low Acid Canned Foods Training, 2008

Food Safety Regulatory Essentials, 2006

Public Health Veterinary Training, 2006

Risk-Based Verification Testing and Intensified Verification Testing for *Listeria monocytogenes* in ready-to-eat environments, 2004

Enforcement Investigations & Analysis Officer Program, 2003

USDA/FSIS 904 Veterinary Intern Program, 2002

VETERINARY EXTERNSHIPS

Audubon Aquarium of America 8 weeks

Thad Cochran National Warmwater Aquaculture Center 4 weeks

Cornell University AQUAVET, Marine Biological Lab 4 weeks

Southern University Gulf Coast Research Lab 4 weeks

Recall Management Staff Officer, 2009 - 2014

I provided leadership, guidance, and feedback involving complex, unusual, or controversial issues covering a full range of inspection matters, regulations, policies, and procedures for meat, poultry, and egg products.

Led recall committees, delivering important feedback while effectively utilizing high emotional intelligence and strong organizational leadership skills to encourage calm, functional problem solving across a variety of issues.

Evaluated Risks and Determined Scope of Recalls

Interpreted and Analyzed Multifaceted Food Production and Distribution Practices, Complex Foodborne Illness Information, and Food Laws

Determined Best Courses of Action and Advised on Policies, Programs, and Procedures Related to Food Safety and Public Health Objectives.

Worked with Cross-Functional Teams Representing:

Multiple Program Areas within FSIS

i.e. policy, science, legal, data integration, congressional affairs, etc.

Other Government Agencies

e.g. Food & Drug Administration [FDA], Centers for Disease Control & Prevention [CDC], The Agricultural Marketing Service [AMS], Food Nutrition Service [FNS], etc.

State Regulators and Public Health Officials

Industry

Retailers – *local and corporate*

Legal Representation

Trained Employees in Conducting, Documenting, and Evaluating Recalls.

Developed and Delivered Analytical, Informative, and Educational Presentations on Food Safety and Regulatory Affairs, to a Variety of Audiences Including:

FSIS Headquarters Upper Management

Other FSIS Headquarters Program Areas

Enforcement Investigation & Analysis Officers

District Office Management

OFO Field Personnel

Public Health Groups

Academia & Industry

Enforcement Investigations & Analysis Officer (EIAO), 2003 - 2009

Using my experience in Veterinary Medicine, Food Science, Public Health Laws and Regulations, and FSIS Policies, I identified Food Safety and Sanitation Issues with Meat, Poultry, and Egg Products.

Conducted and Documented Investigations and Food Safety Assessments (FSA) through comprehensive review and analyses of:

HACCP plans

Sanitation Standard Operating Procedures (SSOP)

SPECIAL PROJECTS

National Association of Federal Veterinarians (NAFV) — Spokesperson

Presented six times over the course of my career to the National Advisory Committee on Meat & Poultry Inspection.

Committee members include representatives from state inspection programs, federal agencies, consumer groups, industry, and academia.

Inter-Agency Advisory Council for Environmental Assessment Training Compilation & Certification Program

Served as the Only FSIS Representative, 2016

FSIS OFO Liaison

Appointed liaison for special project investigating a large outbreak linked to several establishments under the same corporation.

Established sampling protocol

Trained District Personnel

Oversaw Implementation

Addressed Logistical Barriers

Research & Data Analysis

Manuscript Co-Author

Foodborne Pathogens and Disease, 2017

Intensified Sampling in Response to a Salmonella Heidelberg Outbreak Associated with Multiple Establishments within a Single Poultry Corporation

USDA/FSIS Civil Rights Outreach, Recruiter

Recruiter, specializing in minority recruitment & civil rights outreach planning.

Springdale Equal Employment Opportunity Advisory Committee Chair 2004-2005

Sanitation Performance Standards (SPS)
Good manufacturing practices
Prerequisite programs
Noncompliance records
Consumer complaint reports
Food production facilities
Handling practices and the implementation of these programs.

Prepared Legal Documentation Associated with Regulatory Enforcement Actions.

Collected Product and Environmental Samples for Microbiological Analysis and Made Recommendations Based on Results.

Supervisory Public Health Veterinarian Officer (SPHV), 2002 - 2007

I Supervised and Trained Others in FSIS Regulatory Verification Procedures, Including the Detection and Disposal of Unwholesome, Contaminated, and Adulterated Poultry Products, Food Safety System Implementation, and Documentation of Noncompliance/Enforcement Actions.

Reviewed HACCP Plans, Hazard Analyses, Flow Charts, Statistical Sampling Plans, Large Amounts of Complex Scientific Information (e.g., Peer Reviewed Articles, In-plant Studies, Microbiological Sampling Techniques/Data, Etc.) to Identify Relevant Information, Trends, and Potential Areas of Concern.

Reviewed Export Requirements for Multiple Countries and Ensured Products Met Said Requirements Prior to Certifying for Export.

Periodically Conducted Reviews of Employee Performance and Rated Each Employee Accordingly.

Addressed and Documented Employee Behavior and Recommend Employees for Either Awards or Disciplinary Action When Applicable.

REFERENCES

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