Biographies of Participants

KEYNOTE SPEAKER

John James (Jim) Farmer III, PhD, Scientist Director, United States Public Health Service (Retired)

J. J. Farmer III retired from the Centers for Disease Control and Prevention on September 1, 2000 after 30 years of service as a commissioned officer in the United States Public Health Service. He is currently a Guest Researcher at the CDC; Consulting Director of Hygiene Control, Hygia Health Services, Birmingham Alabama; co-founder of the consulting company Silver Hill Associates; and co-founder of Gallery 8-12 gallery812@earthlink.net.

Scientific accomplishments include: publication of over 150 scientific papers; 48 book chapters; service on numerous national and international committees, editorial boards, working groups, and grant review boards; publication of many chapters, reviews, identification charts and computer programs, on Enterobacteriaceae and Vibrionaceae (The Prokaryotes, Bergey's Manual of Systematic Bacteriology, Manual of Clinical Microbiology, and Diagnostic Procedures for Bacterial Mycotic and Parasitic Infections); discovery of the “mannuronate pathway” of carbohydrate metabolism and mannuronate reductase (Enzyme Commission number 1.1.1.131); automation of the standard method for bacteriophage typing of Salmonella typhi. Development of "fingerprinting" methods; the first animal model for hemorrhagic colitis due to E. coli O157:H7 and a differential medium (sorbitol MacConkey agar); a selective medium to facilitate isolation of Serratia strains; and a new test dish for characterizing bacterial strains (U.S. Patent 3,715,280). Also, discovery of new clinically significant genera and species: Aeromonas schubertii, A. veronii, Cedecea, Enterobacter sakazakii, E. taylorae, Escherichia fergusonii, Esch. hermannii, Ewingella, Koserella, Klyvera, Leminorella, , Moellerella, Photobacterium asymbiotica (Xenorhabdus luminescens DNA Group S), Providencia rustigianii, Tatumella, Trabulsiella, Vibrio damsela, V. furnissii, V. hollisae, V. vulnificus biogroup 3, and many new "Enteric Groups" of the families Enterobacteriaceae and Vibrionaceae. The bacterial species Citrobacter farmeri was named in his honor.

Honors and awards: Meritorious Service Medal, PHS Citation, Commendation Medal, Unit Citation Award, Unit Commendation Award, Group Award for Program Operations, National Center for Infectious Diseases Group Special Achievement Award - Clinical Laboratory Improvement Amendments of 1988 (CLIA ’88) Activity, and the Joseph W. Mountin Scientific Poster Award; Honorary Member, Danish Society for Microbiology; Bausch and Lomb Science Medal; Georgia Institute of Technology's Outstanding Achievement Award; Chemical Rubber Company's Chemistry Achievement Award; National Science Foundation - Summer Fellowships; listed in "Who's Who in the South and Southwest", "American Men and Women of Science" and "Personalities of the South".

Jim Farmer in uniform at the time he was working on "Esak"

Norakiah Abdullah Sani

Norakiah Abdullah Sani is currently a Senior Lecturer at the Food Science Programme, Faculty of Science and Technology, National University of Malaysia (UKM). She obtained a BSc in Food Science and Technology from the Agriculture University of Malaysia (UPM), MSc in Food Safety and Control (South Bank University, London) and PhD from the University of Reading, UK. Besides lecturing, she supervises PhD, MSc and final year Food Science students, and is the Coordinator for graduate studies in food science and nutrition. She is actively involved in R&D at UKM and has received funding and numerous awards for her research in food microbiology. Her current research interests are food safety and hygiene and her field of specialisation is in foodborne pathogen detection, e.g. Cronobacter in milk and drinking water, E. coli methods comparison, S. aureus in ready-to-eat food and Vibrio parahaemolyticus in black tiger shrimps.

Wayne Anderson

Dr Anderson joined the Food Safety Authority of Ireland in 1999 as Chief Specialist: Food Science, after 11 years service in the food industry, 10 of which were with Unilever. His role in the FSAI involves all aspects of risk analysis, Industrial liaison and HACCP. Dr. Anderson has lectured nationally on risk analysis and has conducted quantitative risk assessments on fluoride in infant formula and also on marine biotoxins in shellfish. Internationally, he has taken part in the WHO microbial risk assessment programme as well as the FAO/WHO expert consultation on the use of risk assessment outputs in risk management. Dr Anderson has published papers in the area of food preservation systems, predictive microbiology and risk communication. He holds a primary degree in biochemistry and a PhD in predictive microbiology.

Peter K. Ben Embarek is currently working with the World Health Organization (WHO) in lending support to Member States on how to develop and strengthen national integrated and multisectoral food safety strategies and national policies. He joined WHO at its HQ in Geneva, Switzerland in 2001 where he was responsible for the microbiological aspects of food safety matters in the work of the Organization. Beginning in 2001, he covered food safety issues as part of the WHO assessment and response efforts to new emerging public health issues such as SARS and Avian Influenza. Dr Ben Embarek served with the Food and Agriculture Organization of the United Nations (FAO) beginning in 1995 where he coordinated research and development activities and provided technical advice on safety and quality aspects of fishery products at the regional office for Asia and the Pacific in Bangkok, Thailand. In 1997, he joined the Fisheries Department of FAO HQ in Rome, Italy where he covered food safety aspects of the work of the Department. Dr Ben Embarek received his MSc Degree in Food Science and Technology and a PhD in Food Safety from the Royal Agricultural and Veterinary University of Copenhagen, Denmark.
Larry Beuchat

Prof Beuchat earned a BSc in Horticulture at Pennsylvania State University and MSc and PhD degrees in Food Science from Michigan State University. After working in R&D at Quaker Oats Company, he joined the University of Georgia in 1972, where he is now a Distinguished Research Professor in the Center for Food Safety and Department of Food Science and Technology. Prof Beuchat’s research interests include the microbiology of fruits, vegetables and nuts; methodologies for detecting and enumerating pathogenic bacteria, yeasts and molds in foods; metabolic stress and injury of microorganisms; relationships of water activity to microbial growth; and the efficacy of disinfection and preservation technologies. He has written, edited, or co-edited 5 books and numerous chapters, monographs, scientific articles and abstracts on the microbiological safety and spoilage of foods.

Norma Binsztein

Norma Binsztein studied Biology at the School of Sciences, University of Buenos Aires. Specializing in Microbiology, she has become part of the Instituto Nacional de Enfermedades Infecciosas-ANLIS “Carlos G Malbran”, Argentina, and was Chief of the Bacteriology Department from January 1994 to April 2007. Her interest focuses on Enterobacteria and diarrheal and foodborne diseases, mainly in virulence factors and genetic relationships. Research projects have led to 90 congress reports, 51 papers and a chapter in the “Blue Book of Pediatric Infectology”. She has been actively involved in the National Surveillance System in the field of microbiology-enteric pathogens laboratories network and co-ordination of the Diarrhea, Cholera and Foodborne Pathogens (FBP) Network in Argentina. Norma has been the co-coordinator, with PAHO, of the WHO GSS for South America since 2000 and of the PulseNet Latin America Network since 2003. She is also a member of the Advisory Group of INFOSAN.

Anna Bowen

After receiving an MSc in public health from Johns Hopkins University and a medical degree from the University of Wisconsin, Anna Bowen completed a residency in pediatrics at the University of Washington. She next enjoyed practicing community pediatrics in her hometown in northern Wisconsin, and later joined the Centers for Disease Control and Prevention as an Epidemic Intelligence Service Officer, or “disease detective.” She is currently a medical epidemiologist in CDC’s Enteric Diseases Epidemiology Branch, focusing primarily on diarrheal disease prevention in the developing world, handwashing in community settings, and infant feeding safety.

Francis Butler

Professor Francis Butler is Associate Professor of Food Engineering within the UCD School of Agriculture, Food Science and Veterinary Medicine. He leads the Food Chain Integrity Group within the UCD Institute of Food and Health and has considerable experience in the area of quantitative risk assessment and food traceability systems. He currently coordinates an EU 6th Framework STREP Project (SIGMACCHAIN) in the area of food chain traceability systems and is a partner in two other EU 6th Framework projects in the area of quantitative risk assessment. He also coordinates the Irish National Microbial Risk Assessment Network.

Sarah Cahill

With a background in microbiology, Sarah Cahill worked in the dairy and beverage sectors before receiving her PhD in food microbiology from University College Dublin, Ireland. She joined the Food and Agriculture Organization of the United Nations in Rome, Italy in 1999 and currently works in the organization’s Nutrition and Consumer Protection Division. She is the FAO Secretariat for the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) responsible for providing scientific advice on microbiological hazards on a wide range of foods, from infant formula to fresh produce, to Codex and FAO member countries. She also works on the development and implementation of activities to support the use of food safety risk assessment and enhance food safety in countries.

Jean-Louis Cordier

Jean-Louis Cordier studied Microbiology and Biochemistry from 1974 to 1978 at the Swiss Federal Technical Highschool, Zürich, where he also completed a PhD in Sciences (Microbiology) from 1978 to 1982. He then worked as a postdoctoral scientist in Chemical Engineering at the Swiss Federal Technical Highschool, Lausanne, until 1984 when he joined Nestlé. He has held a variety of positions in Quality Assurance, such as Head of Food Safety Microbiology of the Research Center (1993 – 1999), and has been Food Safety Manager with Nestlé Nutrition since 2005. Dr. Cordier is a member of the International Commission on Microbiological Specifications for Foods (ICMSF).

Edita Custic

Edita Custin studied food technology at the University of Zagreb in Croatia and received her Master of Engineering in Food Engineering in 2005. She continued her education at London Metropolitan University and was awarded Master of Science with distinction in Food Science in 2008. Her MSc student project, on which her talk is based, investigated biofilm formation by Cronobacter. Future plans involve pursuing research in the field of food microbiology.
Patrick Druggan

Patrick received an Honours BSc in Food Science from the University of Strathclyde, Glasgow, UK. He has worked in the diagnostics industry for 22 years. He designed his first chromogenic medium in 1989 while working at Gibco. Patrick studied part-time for his Ph.D. at the Pharmacy Department of University of Brighton, UK. His thesis was on improvements in the resuscitation of heat-injured Salmonella species from processed food samples. He synthesised a number of autocytotoxic compounds that could be used during pre-enrichment to inhibit competitive microflora while allowing injured Salmonella spp. to resuscitate and grow. This invention lead to the development of Indhibigs™. His skills in chemistry and microbiology have allowed him to design a number of successful rapid biochemical tests and chromogenic culture media, including Druangkan-Forsythe-Iversen Agar for the isolation of Cronobacter spp.

Geraldine Duffy

Dr Geraldine Duffy is Head of the Food Safety Department at Ashtown Food Research Centre, Teagasc, Dublin. Her research focuses on understanding the transmission and behaviour of microbial pathogens in the farm to fork chain, enabling the development of food safety management systems, including quantitative risk assessment models, and novel interventions for control of foodborne pathogens. She has a high involvement in international research, particularly through the European Framework programme. She is a member of the microbiological sub-committee of the Food Safety Authority of Ireland and has served as a food safety expert on a number of working groups of the European Food Safety Authority Biohazard panel.

Sharon Edelson-Mammel

Lieutenant Sharon Edelson-Mammel, US Public Health Service, is a Consumer Safety Officer in the Dairy and Egg Branch, Division of Plant and Dairy Food Safety at the US Food and Drug Administration (FDA). Prior to 2006 she spent over 10 years at both the FDA and the United States Department of Agriculture (USDA) engaged in research on foodborne pathogens such as Escherichia coli O157:H7, Listeria monocytogenes, and Enterobacter sakazakii. Sharon received her Masters of Science in Food Science from the University of Maryland.

Hamid Mohamed Ibrahim Elfaki

Hamid Mohamed Ibrahim Elfaki gained a BSc Agric. Honours and a MSc Food Microbiology from the University of Khartoum, Sudan, and is currently registered for a PhD. From 1983-1989, he worked as a Food Microbiologist, in Dammam Quality control laboratory in the Kingdom of Saudi Arabia. He was recruited by Mid-west Research Institute (MRI), and later by the US FDA with the Saudi-American joint economic commission in a programme for development of laboratories. He is currently a Senior Food Analyst (Microbiologist) in Dubai Municipality Central laboratory, United Arab Emirates.

Professor Fanning received an Honours BSc in Biochemistry from NUI, Cork, where he also completed his PhD in Microbiology and Molecular Genetics. He is currently the Professor of Food Safety & Zoonoses and the Director of the Centre for Food Safety, University College Dublin. Current research interests include the application of molecular methods to Food Safety to control zoonotic microorganisms associated with human disease. A significant part of this work relates to the characterisation of the genetic mechanisms contributing to the emergence of multiple drug resistance (MDR); the role of membrane bound efflux pumps in MDR and virulence and how these phenotypes are regulated at a local and global level. Also, in the past few years the UCD Centre for Food Safety has published several papers describing the detection and characterisation of Cronobacter. Professor Fanning is a member of the Microbiology Sub-Committee of the Food Safety Authority of Ireland (FSAI), the Scientific Advisory Committee of safeFood and was recently appointed by the European Food Safety Authority (ESFA) to a working group to provide expert opinion on the emergence of antibiotic resistance in food. He also served as a member on the FAO/WHO expert panel on Enterobacter sakazakii in follow-up formula. Currently Professor Fanning is an editor of Research in Microbiology and a member of the editorial board of the Journal of Food Protection.

Seamus Fanning

Dr Jeffrey M. Farber gained an MSc and PhD from McGill University, Montreal, Canada, in Medical Microbiology & Immunology and Food Microbiology respectively. He worked as a research scientist and as Division Chief in the Microbiology Research Division before becoming Associate-Director of the Bureau of Microbial Hazards Food Directorate, Health Products and Food Branch, Health Canada where he is currently the Director. Dr Farber’s major interests are Listeria monocytogenes, Enterobacter sakazakii in foods, produce safety, molecular typing, food safety risk assessment and policy. He is a member of the Editorial Board of the International Journal of Food Microbiology; a reviewer for a number of other Journals; and Content Editor for IAFP Report. He is also an Adjunct Professor, at the University of Ottawa where he co-supervise undergraduate and graduate students; sits on a number of graduate student advisory committees; and is a member of thesis committees. Dr Farber is the treasurer of the International Commission on the Microbiological Specifications for Foods (ICMSF), and is a Past-President of the International Association for Food Protection.
Dr Foley-Nolan is Director: Human Health and Nutrition with safefood, the Food Safety Promotion Board. Dr Foley-Nolan directs the public health and nutrition functions of the organisation. Dr Foley-Nolan has a medical degree from UCC; a masters in Public Health from UCD and is a fellow of the Faculty of Public Health of the Royal College of Physicians in Ireland. Dr Foley-Nolan has worked at consultant level in public health medicine in the Health Service Executive, and is a specialist in the areas of health promotion and food safety. Dr Foley-Nolan holds a lecturer post in UCC and is a trainer and examiner at the Royal College of Physicians in Ireland. Dr Foley-Nolan is a founder member of the Cork Zoonoses Committee and the Infoscan Infectious Disease Bulletin, both of which were subsequently replicated throughout the country. She has also served on a number of national advisory groups including those on MRSA, the HPSC’s Strategy for the Control of Antimicrobial Resistance in Ireland and the National Lifestyle Surveys for the Health Promotion Unit of the Department of Health and Children. Dr Foley-Nolan is currently a member of the Veterinary Council of Ireland.

Steve Forsythe's first degree was in BSc Applied Biological Sciences at University of West of England, Bristol. His PhD was in intestinal microbiology at Newcastle University, followed by three years as research fellow on bacterial anaerobic respiration at Birmingham University. His first lectureship was at University of East London, before becoming Senior Lecturer and then Reader in microbiology at Nottingham Trent University. He has authored nearly 50 refereed papers, and three books on microbiology ranging from food microbiology to genotoxicty testing. The second edition of 'The Microbiology of Safe Food' for Blackwell Publishing is to be published later this year. He was on the European Food Safety Authority (EFSA) AFC for 3 years. He has been working on Cronobacter spp. (Enterobacter sakazakii) since 2003, and has been expert advisor at the three FAO-WHO risk assessments. He was made the first 'Professor of Microbiology' at Nottingham Trent University in August last year.

Brendan Healy received a BSc honours in Industrial Microbiology from University College Dublin in 2007. He was presented an award by the Food Safety Authority of Ireland for his final year dissertation. He received an IRCSET scholarship to pursue doctoral studies in Molecular Biology with the Centre for Food Safety, UCD. At present he is investigating the molecular subtyping of Cronobacter spp. and characterizing the virulence of these opportunistic pathogens. Other research interests include detection and identification of foodborne pathogens and the monitoring of food production processes.

After completing a PhD at Nottingham Trent University, Carol Iversen worked for Nestlé Research Centre, Switzerland, where she led an international collaboration to define the taxonomy of Enterobacter sakazakii and propose a new genus, Cronobacter. Dr Iversen then joined the research team at the Institute for Food Safety and Hygiene, University of Zürich, to continue work on isolation methods and virulence characterisation of these organisms before moving to Ireland under an IRCSET postdoctoral fellowship in 2008. Dr Iversen is currently engaged in research on foodborne pathogens at the Centre for Food Safety, UCD. She is also a representative for the National Standards Authority of Ireland on the ISO and CEN committees for Microbiology and Microbial Contamination, and is co-project leader of the ad’hoc group for development of a horizontal EN ISO standard for the detection of Cronobacter (E. sakazakii).

After finishing his studies at the University of Nijmegen in the Netherlands in 1983 Han Joosten worked five years at NIZO Food Research on the formation of biogenic amines in cheese, obtaining his PhD degree from the University of Wageningen on this subject. From 1989 to 1991 he worked as a postdoc at the Autonomous University of Madrid on molecular characterization of African Swine Fever Virus. After this he headed the microbiological laboratory of Coberco Research in Deventer, the Netherlands and moved back to Spain in 1994 where he worked for two years at the National Institute for Agricultural and Food Research (CIT-INIA) in Madrid on a bacteriocin-producing Enterococcus strain. Since 1996 Han is employed by Nestlé at their research centre in Lausanne, Switzerland. He is responsible for providing scientific guidance on various research projects and early identification of emerging microbiological safety issues. As a senior scientist he also provides advice to the business and quality management on analytical methods, hurdle technology, safety assessments and HACCP.

Dr Matthias Kiehne studied biotechnology at the Technical University in Berlin and completed a diploma thesis at the University of Dortmund and the Czech Academy of Science in Prague. In 1996, he completed a PhD at the Technical University in Berlin, Department for Bioprocess Engineering. He has since worked for BIOTECON Diagnostics, Potsdam Germany, in the area of PCR rapid tests for the food industry and is currently the Global Sales Director.
Peter Kuhnert is working at the University of Bern, Switzerland as an associate professor in bacteriology. He completed a PhD in molecular biology studying gene regulation of the porcine TNF-locus. As a postdoc at the Weizmann Institute of Science in Israel he focused on the regulation of the human TNF-receptor genes and its role in the immune response. After his return 1994 he switched topics and is since then working at the Institute of Veterinary Bacteriology where he focuses on bacterial virulence, phylogeny and taxonomy. His work includes pathotyping of *E. coli*, genotyping of foodborne pathogens with an emphasis on *Campylobacter*, pathogenesis and virulence mechanisms of *Pasteurellaceae* as well as work on *Mycoplasma hyopneumoniae*.

Niall Mullane graduated from UCD in 2008 with a PhD in Molecular Microbiology studying genotyping of foodborne pathogens with an emphasis on *E. sakazakii* research group at the Centre for food safety, UCD, and is currently studying the prevalence and significance of colonisation with *Cronobacter* in different groups of older patients. She has written several publications, book chapters and review articles on infection in the older person.

Dr Lampel currently serves as the Director of the Division of Microbiology, which is responsible for developing bacteriological and molecular-based methods to isolate, detect, and subtype foodborne pathogens. Dr Lampel is also the Editor of FDA’s Bacteriological Analytical Manual and serves as the FDA’s expert on the detection and isolation of the foodborne bacterial pathogen *Shigella*. Other professional activities include serving on several editorial boards, NIH and USDA study panels, and ad hoc review panels for several journals and extramural grant programs. He also serves as an adjunct professor at the University of Maryland and Uniformed Services University of the Health Sciences, and is a member of several PhD dissertation committees.

Dr Lehner holds a position as scientist and lecturer at the Institute for Food Safety and Hygiene (Head: Prof R. Stephan) at the University of Zürich, where she started focusing on *Cronobacter sakazakii*. In March 2008 she successfully completed her habilitation which qualifies her to work as Assistant Professor.
Stephen O’Brien received an Honours BSc in Industrial Biology, a National Diploma in Food Quality Management and a National Certificate in Applied Biology with the Institute of Technology, Carlow. He was awarded a PhD in Microbiology from the University of Ulster and has worked as a Research Officer; Quality Control Manager; and Quality Control Supervisor at the Teagasc Food Safety Department, Ashtown, Ireland. Dr O’Brien is currently working as a Research Officer in Veterinary Public Health and Food Safety, at the School of Agriculture, Food Science and Veterinary Medicine, University College Dublin. Dr O’Brien has considerable expertise in HACCP control and an extensive knowledge of the major pathogens associated with foodborne illness. He has a significant assembly of publications and has written many chapters for books on the area of food safety. Dr O’Brien also has an interest in Risk Management and Quantitative Risk Assessment and has presented his work at conferences around Europe.

Dr Franco Pagotto is a research scientist at Health Canada in the Bureau of Microbial Hazards. He graduated from the University of Ottawa’s medical school in the Department of Biochemistry, Microbiology and Immunology in 2000. Overseeing the research activities of the Listeria and Sakazakii laboratory, current projects include the microbiological safety and control of fresh-cut produce, hazard identification and risk assessment of L. monocytogenes and E. sakazakii, molecular typing and genomic characterization of foodborne bacterial pathogens and viruses, pathogenesis and virulence determinants of foodborne pathogens, molecular diagnostics using DNA microarrays and DNA chip technology for detection of genetically modified organisms and foods. Dr. Pagotto is a co-director of the Listeriosis Reference Centre for Canada.

Greg Paoli is a co-founder and Principal Risk Scientist at Risk Sciences International (RSI), a company based in Ottawa, Canada, and specializing in public health risk analysis. Greg has been researching and consulting in risk assessment and risk management in the field of public health for 15 years. He has experience in diverse risk management domains including microbiological and toxicological hazards, climate change impact assessment, medical and engineering devices, socio-economic risks and risk-based priority-setting across multiple hazards. His consulting activities have spanned risk assessment, risk management and risk communication. Greg is currently serving on an advisory committee to the National Roundtable on the Environment and the Economy, as well as a committee of the US National Academy of Sciences, entitled Improving Risk Analysis Approaches used by the US EPA. He is also a member of Health Canada’s Expert Advisory Committee on Antimicrobial Resistance Risk Assessment. Greg served for several years on an Expert Panel to develop a Risk Ranking Framework for the US Food and Drug Administration (FDA) and continues to lead the development of a web-based general risk ranking tool for the FDA. He also served on the Peer Review Panel for the Harvard BSE Risk Assessment and conducts peer reviews of risk assessments for organizations around the world. Greg Paoli has a Master’s Degree in Systems Design Engineering and a Bachelor’s Degree in Electrical and Computer Engineering from the University of Waterloo.

Martine Reij graduated from Wageningen University in The Netherlands with an MSc in Food Technology and obtained a PhD in Agricultural Sciences with a thesis on the design of membrane bioreactors for waste gas treatment. From 1996 to 1999 she worked as a teacher of biotechnology and process technology in polytechnic education. Since 1999 she has been a co-worker of the European Chair in Food Safety Microbiology, located at the Laboratory of Food Microbiology of Wageningen University. She has contributed extensively to several new courses on food safety and risk management and led a project group developing digital learning materials on subjects such as HACCP, food preservation, hygienic design and sampling & monitoring. Her research interests are ecology and physiology of foodborne pathogens as related to food production, with focus on quantification of post-processing contamination, both in wet and dry food production environments.

Alan Reilly is Deputy Chief Executive of the FSAI and Director of the Food Science and Standards Division. He has previously been the Director of Operations, Director of Consumer Protection and the Acting Chief Executive of the FSAI. He has over 30 years experience working in food safety and joined the FSAI in 1999. Before joining the Authority, Mr Reilly worked in the Food Safety Programme of the World Health Organization in Geneva. He has spent a number of years in the UK scientific civil service and has worked as a visiting associate professor at the College of Fisheries, University of the Philippines. A chartered biologist, Mr Reilly holds a BSc from University College Dublin and a Master of Technology degree from Brunel University in Uxbridge, UK. He is a member of the Advisory Forum of the European Food Safety Authority and a member of the Scientific Advisory Board of the European Food Information Council. He also acts as a food safety advisor to the World Health Organization, the Food and Agriculture Organization of the United Nations and the International Foundation for Science. He is a member of the Advisory Board of the WHO International Food Safety Authorities Network (INFOSAN).
Mary Alice Smith, PhD, is a developmental toxicologist and an Associate Professor in the Department of Environmental Health Science at the University of Georgia, USA. Dr Smith has a PhD in toxicology from the University of Arkansas for Medical Sciences. Her research focuses on developing animal models to study the effects of biological and chemical agents on pregnancy and development, and the use of dose information in risk assessment. She currently is investigating the mechanisms by which *Enterobacter sakazakii* infects premature infants resulting in death, hydrocephaly or mental retardation and how *Listeria monocytogenes* infects fetuses resulting in stillbirths. She has developed animal models for fetuses and neonates. Dr Smith's research has been funded in part by the Food and Drug Administration, the U.S. Department of Agriculture, the International Life Sciences Institute (ILSI) and the Agricultural Research Service (ARS) of the USDA. She has served on expert committees assessing risk for foodborne pathogens and review panels for various federal agencies. She serves on the editorial board of the international journal *Reproductive Toxicology*.

Dr Tall completed his PhD at the Univ. of Maryland at Baltimore (UMAB) in 1988. His postdoctoral training took place with the Center for Vaccine Development, UMAB, and as a senior staff fellow with the Div. of Microbiol. (DMS), Microbial Ecol. Br., CFSAN/Vecha FDA. He currently works within CFSAN's Virulence Mechanisms Branch. His research interests include: pathogenic mechanisms of foodborne enteric bacteria; characterization and expression of adherence factors; fimbriae ultrastructure, effects of environmental influences on bacterial attachment/invasion mechanisms associated with foodborne enteric pathogens such as enteropathogenic *E. coli*, *Salmonella* spp., *Cronobacter* spp., *Vibrio* spp. and the use of BSL-3 lab protocols and methods for the detection of bio-threat agents from foods. Dr Tall has served in the District of Columbia Branch of the American Society for Microbiology (ASM; 1992-1999), and is currently serving on the Committee for the Advancement of FDA Science (2008). He has received a total of 28 awards including U.S. Health and Human Services Secretary’s Award for Distinguished Service; CFSAN Excellence in Laboratory Science Scientific Achievement Award, Several CFSAN Exceptional Achievement Awards, and a FDA Commissioner’s Special Citation award. He has given 31 invited talks, published more than 73 refereed scientific articles or Book Chapters and has given over 140 abstract presentations at international scientific meetings.

Patrick Wall is currently Associate Professor of Public Health in the UCD School of Public Health and Population Science and Co Director of the UCD Centre for Behaviour and Health. He was previously Adjunct Professor of Food Safety in the UCD Centre for Food Safety and before that he was the first Chief Executive of the Food Safety Authority of Ireland. There he contributed to the setting up of a science based Consumer Protection Agency created in the aftermath of BSE. Prior to that he was a consultant in the NHS based in the Public Health Laboratory Service’s Communicable Disease Surveillance Centre in charge of the surveillance, and investigation of outbreaks, of gastrointestinal diseases. He was the second Chairperson of the management board of the European Food Safety Authority. He is both a veterinary surgeon and a medical doctor. He has an MSc in Infectious diseases from the University of London and an MBA from UCD’s Michael Smurfit Graduate School of Business. He is a Member of the Faculty of Public Health Medicine in Ireland and a Fellow of the Faculty in the UK.