

BIOGRAPHICAL SKETCH

JEFFREY L. KORNACKI

EDUCATION

Bachelor of Science	1977	University of Wisconsin-Madison	Major – Bacteriology
Master of Science	1981	University of Wisconsin-Madison	Major – Food Science Microbiology Option

Thesis: Growth and survival of enteropathogenic and non-pathogenic *Escherichia coli* during the manufacture and storage of Colby cheese.

Doctorate	1986	University of Wisconsin-Madison	Major – Food Science Microbiology Option
-----------	------	---------------------------------	---------------------------------------------

Thesis: Thermal inactivation of bacteria in ultrafiltered milk retentates.

EMPLOYMENT

- 2015-Present. Co-Chief Editor of Standard Methods for the Examination of Dairy Products, 18th Edition. (Unpaid Position).
- 2013-2015. USDA National Advisory Committee for the Microbiological Criteria for Foods (NACMCF). Co-Chairman of subcommittee entitled, “Microbiological Criteria as Indicators of Process Control or Unsanitary Conditions” for the Department of Defense. (Unpaid SGE position)
- 2012-Present Principal
IzItClean, LLC
P. O. Box 7036
Madison, WI 53707
- 2006-Present President and Senior Technical Director
Kornacki Microbiology Solutions, Inc.
P. O. Box 7036
Madison, WI 53707
- 2004-2010 Adjunct Faculty
National Food Safety & Toxicology Center
Michigan State University
East Lansing, MI 48824
- 2003-2006 President and Senior Technical Director

Kornacki Food Safety Associates, LLC
6939 Raymond Rd.
Madison, WI 53719

- 2003-Present Adjunct Assistant Professor
University of Georgia
Department of Food Science
1109 Experiment Street
Griffin, GA 30223-1797
- 2001-2003 Assistant Professor
University of Georgia
Center for Food Safety
and Department of Food Science
1109 Experiment Street
Griffin, GA 30223-1797
- 1998-2001 Technical Director - Microbiology
Silliker Laboratories Group, Inc.
Homewood, IL
- 1996-1997 Technical Director of Microbiology
Silliker Laboratories of Minnesota, Inc.
Minnetonka, MN
- 1992-1997 Laboratory Director
Silliker Laboratories of Wisconsin, Inc.
Madison, WI
- 1991-1992 Laboratory Director
Silliker Laboratories of Pennsylvania, Inc.
Sinking Spring, PA
- 1989-1991 Technical Services Manager
Silliker Laboratories Group, Inc.
Chicago Heights, IL
- 1985-1989 Research Scientist
Schreiber Foods, Inc.
Green Bay, WI
- 1981-1985 Research Assistant
Department of Food Science
University of Wisconsin-Madison
Madison, WI

- 1980 Quality Assurance Director
 University Dairy Plant
 University of Wisconsin-Madison
 Madison, WI
- 1979 Laboratory Technician
 Food Science Department
 University of Wisconsin-Madison
 Madison, WI
- 1977 Laboratory Technician/Researcher
 Food Research Institute
 University of Wisconsin-Madison
 Madison, WI

LIST OF PUBLICATIONS*

***Articles in bold are peer reviewed publications.**

Gurtler, J. B., S. Keller, J. L. Kornacki, B. A. Annous, T. Jin, and X. Fan. 2018. Challenges in recovering foodborne pathogens from low water-activity foods: A review. *J. Food Prot.* In Press.

National Advisory Committee on Microbiological Criteria for Foods (NACMCF). 2018. Response to questions posed by the Department of Defense regarding microbiology criteria as indicators of process control or insanitary conditions. *J. Food Prot.* 81(1):115-141. (Subcommittee Co-Chair).

Gurtler, J. B., M. P. Doyle, J. L. Kornacki, P. M. Fratamico, A. G. Gehring and G. C. Paoli. 2017. Advantages of virulotyping pathogens over traditional identification and characterization methods, Chapter 1. *In*, J. B. Gurtler, M. P. Doyle, Jeffrey L. Kornacki (Eds.), *Foodborne Pathogens: Virulence Factors and Host Susceptibility*. Springer, New York. Pp. 3-40.

The Coming Storm in the Spice Industry. Part II. What the Industry Can Do. *Food Safety Magazine*. February/March 2017.

Kornacki, J.L. 2016. The Coming Storm in the Spice Industry. *Food Safety Magazine*, December 2016/January 2017.

NACMCF. 2016. Response to questions posed by the Food Safety and Inspection Service, the Centers for Disease Control and Prevention, the National Marine Fisheries Service, and the Defense Health Agency, Veterinary Services activity regarding control strategies for reducing foodborne norovirus infections. *J. Food Prot.* 79(5):843-889. (NACMCF Committee Member).

Kornacki, J. L. 2014. Airborne contamination: A microbiologist's perspective. *Food Safety Magazine*. June/July issue.

Kornacki, J. L. and G. Desautels. 2014. Dried Dairy-Based Products. *In*, J. B. Gurtler, J. L. Kornacki and M. P. Doyle (eds.), The Microbiological Safety of Low Water Activity Foods and Spices. Springer, NY.

Gurtler, J. B., M. P. Doyle and J. L. Kornacki. 2014. The microbiological safety of spices and low water activity foods: Correcting historic misassumptions. *In*, J. B. Gurtler, J. L. Kornacki and M. P. Doyle (eds.), The Microbiological Safety of Low Water Activity Foods and Spices. Springer, New York.

Kornacki, J. L. 2014. Processing plant investigations: Practical approaches to determining sources of persistent bacterial strains in the industrial food processing environment. *In*, J. B. Gurtler, J. L. Kornacki and M. P. Doyle (eds.), The Microbiological Safety of Low Water Activity Foods and Spices. Springer, New York.

Moberg, L. and J. L. Kornacki. 2014. Microbiological monitoring of the food processing environment, Chapter 3. *In*, Compendium of Methods for the Microbiological Examination of Foods, 5th edition. American Public Health Association, Washington, D.C. (Hard copy published 2015).

Kornacki, J. L. 2014. An environmental sampling approach to product risk assessment. *Food Safety Magazine*. February/March issue.

Kornacki, J. L., J. B. Gurtler and B. Stawick. 2013. Enterobacteriaceae, coliforms and *Escherichia coli* as quality and safety indicators, Chapter 9. *In*, F. P. Downes and K. Ito (Eds.), Compendium of Methods for the Microbiological Examination of Foods, 5th ed. American Public Health Association, Washington, D.C. (Hard copy published 2015).

Kornacki, J. L. 2012. Research during microbial food safety emergencies and contaminant investigations, Chapter 7. *In*, P. J. Taormina (Ed.), *Microbiological Research and Development for the Food Industry*. CRC Press, Taylor & Francis Group, Boca, Raton, FL. Pp. 185-202.

Kornacki, J. L. 2012. Hygiene control in the dry food products industry: the roles of cleaning methods and hygienic indicators, Chapter 28. *In*, J. Hoorfar (Ed.), Case Studies in Food Safety and Authenticity: Lessons from Real-Life Situations. Woodhead Publishing, Cambridge, UK. Pp. 254-266.

Kornacki, J. L. 2012. *Enterococcus faecium* NRRL B-2354: Tempest in a teapot or serious pathogen? *Food Safety Magazine*. April/May. Pp. 38, 40-42, 44-45, 69. <http://www.foodsafetymagazine.com/article.asp?id=4533&sub=sub>.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 5 of 27

Kornacki, J.L. 2011. Practical sampling plans, indicator microorganisms, and interpretation of test results from trouble-shooting, Chapter 25. *In*, J. Hoorfar (Ed.), Rapid Detection, Characterization and Enumeration of Foodborne Pathogens, ASM Press, Washington, D.C. Pp. 373-379.

Kornacki, J. L. 2011. Indicator organism assays: Chaos, confusion and criteria. *Food Safety Magazine*. February/March. Glendale, CA.
<http://foodsafetymagazine.com/article.asp?id=3945&sub=sub1>.

Kornacki, J. L. 2010. Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment. Springer (formerly Kluwer), NY. Book editor and author of the following chapters:

Chapter 1, entitled, “Troubleshooting Costs.”

Chapter 2 (Co-author), “Selected Pathogens of Concern to Industrial Food Processors: Infectious, Toxigenic, Toxic-Infectious, Selected Emerging Pathogenic Bacteria.

Chapter 4, “Where These Contaminants Are Found”

Chapter 5, “What Factors Are Required for Microbes to Grow, Survive and Die?”

Chapter 6, “Where Do I Start? (Beginning the Investigation)”

Chapter 7, “How Do I Sample the Environment and Equipment?”

Chapter 8, “How Many Samples Do I Take?”

Chapter 9, “When Can I Start Up My Factory or Processing Line Again?”

Gurtler, J. B. and J. L. Kornacki. 2009. Comparison of supplements to enhance recovery of heat-injured *salmonella* from Egg Albumen. *Applied Microbiology* 49:503-509.

Kornacki, J.L. 2009. The missing element in microbiological food safety inspection approaches, Part 1. February-March, *Food Safety Magazine*, Glendale, CA.
www.foodsafetymagazine.com/article.asp?id=2800&sub=sub1.

Kornacki, J.L. 2009. The missing element in microbiological food safety inspection approaches, Part 2. April-May, *Food Safety Magazine*, Glendale, CA.
www.foodsafetymagazine.com/article.asp?id=2914&sub=sub1.

Gurtler, J.B. and J.L. Kornacki. 2007. *Enterobacter sakazakii*: Risk Assessment and Control in the Food Supply Chain. *In*, Animal Health and Production Compendium. CAB International, Wallingford, U.K.

Kornacki, J. L. and J. B. Gurtler. 2007. Incidence and Control of *Listeria* in Food Processing Facilities, Chapter 17. *In*, E. T. Ryser and E. H. Marth (eds.), Listeria, Listeriosis and Food Safety, 3rd Ed. CRC Press, Taylor and Francis Group, Boca Raton, FL.

Ma, Li, Jeffrey L. Kornacki, Guodong Zhang, Chia-Min Lin, and Michael P. Doyle.

2007. Development of thermal surrogate microorganisms in ground beef for in plant critical control point validation studies. J. Food Prot. 70 (4): 952-957.

Kornacki, J. L. 2006. Microbiological Sampling in the Dry Foods Processing Environment. Food Safety Magazine 12 (1):66, 68-72. February/March issue.

Yan, Z., J.B. Gurtler, and J.L. Kornacki. 2006. A Solid Agar Overlay Method for Recovery of Heat-Injured *Listeria monocytogenes*. J. Food Prot. 69(2):428-431.

Gurtler, J.B., J.L. Kornacki, and L. R. Beuchat. 2005. *Enterobacter sakazakii*: A coliform of increased concern to infant health. International Journal of Food Microbiology 104:1-34.

Kornacki, J.L. 2005. Controlling *Listeria monocytogenes* in the Food Processing Environment. Food Technology 11:36-38, 40-42.

Allan, J.T., J.L. Kornacki, Z. Yan, and L.L. Genzlinger. 2004. Temperature and soil effects on the survival of selected foodborne pathogens on a mortar surface. J. Food Prot. 67(12):2661-2665.

Allan, J.T., Z. Yan and J.L. Kornacki. 2004. Surface material, temperature and soil effects on the survival of selected foodborne pathogens in the presence of condensate. J. Food Prot. 67(12):2666-2670.

Yan, Z., J. B. Gurtler and Jeffrey L. Kornacki. 2004. International Association for Food Protection Annual Meeting. Abstract T66. A Solid Agar Overlay Method for Recovery of *Listeria monocytogenes*.

Yan, Z., Jeffrey L. Kornacki, C.M. Lin and M. Doyle. 2004. International Association for Food Protection Annual Meeting. Abstract P058. Fate of Aerosolized *Listeria monocytogenes* in a Closed Bioaerosol Chamber.

Kornacki, J.L., J.B. Gurtler, Z. Yan, and C. M Cooper. 2003. Evaluation of several modifications of an Ecometric technique for Assessment of Media Performance. Abstract T01. International Association for Food Protection Annual Meeting, August 10-13. New Orleans, LA.

Yan, Z. and J.L. Kornacki. 2003. Comparison of Modified Plate drop and Solid Agar Overlay Method for Recovery of *Listeria monocytogenes* with Spread Plating and Spiral Plating Using Several Media. Abstract T02. International Association for Food Protection Annual Meeting, August 10-13, New Orleans, LA.

Fifadara, N. and J.L. Kornacki. 2003. Evaluation of methods for declumping of *Mycobacterium avium* ssp. *paratuberculosis*. Abstract P098. International Association for Food Protection Annual Meeting, August 10-13. New Orleans, LA.

Allan, J. and J.L. Kornacki. 2003. The effects of soil and surface-type on the survival of *Listeria monocytogenes* in the presence of condensate. Abstract T53. International Association for Food Protection Annual Meeting, August 10-13. New Orleans, LA.

Kornacki, J.L., J.B. Gurtler, Z. Yan and C. Cooper. 2003. Evaluations of several modifications of an ecometric technique for assessment of media performance. J. Food Prot. 66(9):1727-1732.

Erickson, M.C. and J. L. Kornacki. 2002. *Bacillus anthracis*: Current knowledge in relation to contamination of food. J. Food Prot. 66(4):691-699.

Kornacki, J.L. 2002. Monitoring programs can boost QA initiatives of dry processor. SCOPE: Technical Bulletin (of Silliker Laboratories) 17 (1): 1, 3-4.

Kornacki, J.L. and J.L. Johnson. 2001. Enterobacteriaceae, Coliforms and *Escherichia coli* as Quality and Safety Indicators. Chapter 8, in R.S. Flowers, et al. (eds.), Compendium of Methods for the Microbiological Examination of Foods, 4th ed. APHA, Washington D.C.

Kornacki, J.L., R.L. Bradley and R.S. Flowers. 2001. Microbiology of Butter and Related Products. Chapter 5, In, E. H. Marth and J.L. Steele (eds.), Applied Dairy Microbiology, 2nd edition. Marcel Dekker, Inc. New York.

Kornacki, J.L. December 1999/January 2000. Environmental control programs: the nuts and bolts of food safety. Food Testing and Analysis. 5 (6): 18-22.

Kornacki, J.L. 1999. Dairy Product Shelf-life Improvement: Microbial Considerations. Abstract D50 from the American Dairy Science Association Annual Meeting. Memphis, TN. J. Dairy Sci. 82: Supplement 1, p.13.

Kornacki, J.L., Russell F. Flowers and Jerry Welbourn. 1998. Public Health Concerns Related to Microorganisms in Milk and Dairy Products. Published in Conference Proceedings of the Panamerican Congress of Mastitis Control and Milk Quality.

Kornacki, J.L. and R.S. Flowers. 1998. Microbiology of Butter and Related Products. Chapter 5, in E.H. Marth and J.L. Steele (eds.). Applied Dairy Microbiology. Marcel Dekker, Inc. New York, pp. 109-130.

Kornacki, J.L. 1994. *Aeromonas hydrophila*: an “elusive” organism. Scope (a Silliker technical bulletin), September issue.

Kornacki, J.L., and E.H. Marth. 1993. Thermal inactivation of *Salmonella senftenberg* and *Micrococcus freudenreichii* in retentates from ultrafiltered milks. Lebensm – Wiss. U.-Technol. 26:21-27.

Kornacki, J.L., D.J. Evanson, W. Reid, K. Rowe, and R.S. Flowers. 1993. Evaluation of the USDA protocol of detection of *Listeria monocytogenes*. J. Food Prot. 56 (5): 441-443.

Smittle, R.B., J.L. Kornacki and R.S. Flowers. 1992. *Salmonella* survey of rendered animal proteins in the USA and Canada. Proceedings Vol. II. 3rd World Congress on Foodborne Infections and Intoxications, Berlin.

Kornacki, J.L., and E.H. Marth. 1992. Thermal inactivation of *Enterococcus faecium* in retentates from ultrafiltered milk. Milchwissenschaft 47 (12): 764-769.

Kornacki, J.L., D.J. Evanson. D.A. Gabis, M.J. Klatt and T.P. DonLevy. 1990. *Salmonella* survey of rendered animal proteins. Abstracts of the Annual Meeting of the Institute of Food Technologists.

Kornacki, J.L., and D.A. Gabis. 1990. Microorganisms and refrigeration temperatures. Dairy, Food and Environ. San. 10: 192-195.

Kornacki, J.L., and E.H. Marth. 1989. Thermal inactivation of *Staphylococcus aureus* in retentates from ultrafiltered milk. J. Food Prot. 52: 631-637.

Kornacki, J.L., and E.H. Marth. 1986. Heat-inactivation of *Streptococcus faecium* var. *casseliflavus* in skim milk cultures with *Pseudomonas fluorescens*. J. Food Prot. 49: 541-543.

Kornacki, J.L., and E.H. Marth. 1982. Foodborne illness caused by *Escherichia coli*: a review. J. Food Prot. 45: 1051-1067.

Kornacki, J.L., and E.H. Marth. 1982. Fate of non-pathogenic and enteropathogenic *Escherichia coli* during the manufacture of Colby-like cheese. J. Food Prot. 45:310-316.

BOOKS

Gurtler, J. B., M. P. Doyle and J. L. Kornacki. 2017. *Foodborne Pathogens: Virulence Factors and Host Susceptibility*. Springer, New York.

Gurtler, J. B., M. P. Doyle and J. L. Kornacki. 2014. *The Microbiology Safety of Low Water Activity Foods and Spices*. Springer, New York.

Kornacki, J. L. 2010. *Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment*. Springer, New York.

PRESENTATIONS

- 2018. Microbiological Root Cause Investigative Approaches. S65: Starting Up After a Contamination-Related Shut Down. IAFP Annual Meeting. July 11. Salt Lake City, UT.
- 2018. Persistent VS. Transient Strains and How to Find Them. Presentation in S20: How Well Do We Understand Microorganisms in a Food Handling Environment? IAFP Annual Meeting. July 9. Salt Lake City, UT.
- 2018. STEC Paradigms of Relevance to Your Plant Worth Challenging. International Association for Food Protection: Food Hygiene and Sanitation Professional Development Group, July 8. Salt Lake City, UT.
- 2018. Whole Genome Sequencing: When and Where Should it be Used (In Your Plant)? Presentation in 2nd Annual Kornacki Microbiology Solutions and ClorDiSys Solutions – Food Safety and Microbiology Conference entitled “Key Elements of a Food Safety System.” Grapevine, TX. February 25-28.
- 2018. Using Surrogates to Test for Food Safety. Presentation in 2nd Annual Kornacki Microbiology Solutions and ClorDiSys Solutions – Food Safety and Microbiology Conference entitled “Key Elements of a Food Safety System.” Grapevine, TX. February 25-28.
- 2018. Water, Food and Time: The Unholy Trinity of Microbial Growth Or How Microorganisms Become Established in Factory Environments, How They Evade Preventive Controls (HACCP and other Quality Assurance Programs). Presentation in 2nd Annual Kornacki Microbiology Solutions and ClorDiSys Solutions – Food Safety and Microbiology Conference entitled “Key Elements of a Food Safety System” Grapevine, TX, February 25-28.
- 2018. How to Battle Complacency in Your Food Safety Program. Presentation in 2nd Annual Kornacki Microbiology Solutions and ClorDiSys Solutions – Food Safety and Microbiology Conference entitled “Key Elements of a Food Safety System.” Grapevine, TX.
- 2017. Chasing Persistent Strains Through Food Processing Facilities: Bacterial Strain Persistence and Control in the Industrial Food Processing Environment. Michigan State University, September 30.
- 2017. In-Factory Investigations and Risk Assessments: The Two Foot Level. In Symposium entitled, “The Importance of the Environmental Component of Foodborne Illness Outbreak Investigations.” Food Safety Summit. Rosemont, IL. March 10.

2017. Building World Class Microbiological Food Safety Systems for the Coming Storm. Short Course organized by Kornacki Microbiology Solutions, Inc. and ClorDiSys Solutions, Inc. Lectures entitled, Back to the Basics: Factors Influencing the Growth, Survival and Death of Microorganisms, How Microorganisms Become Established in Factories: How they Evade Preventive Controls (HACCP and other Quality Assurance Plans), How Many Samples to Test: Finished Product and Ingredient Principles, Putting it Together: In-Factory Investigation, and Assume No More: Assumptions that Prevent Finding Microbiological Problems-Risk Assessments and Novel Tests. March 20-22. Palm Springs, CA.
2016. Assumptions that Keep Us from Adequate Food Safety and Prevent Us From Solving Contamination Problems in Food Processing Plants. In program entitled, “New Technologies and Traditional Methods: Piecing Together the Food Safety Puzzle”. Keynote Speaker. BC Food Protection Association Food Safety Workshop. November 7, 2016. Burnaby, BC.
2016. Environmental Pathogen Monitoring in Food Plant Environments: Perspectives on Risk and Investigations. Presentation at Kwik Trip 7th Annual Food Safety & Quality Assurance In-Service, September 14, 2016. La Crosse, WI.
- 2016: Enterococcus Faecium as a Polyvalent Surrogate in Low-Moisture Food. Presentation in S30: Surrogates for Low-moisture Foods Validation: What are the Key steps from Selection or Routine Use? IAFP Annual Meeting. July 31 – August 3. St. Louis, MO.
2016. The Case for Pasteurization – Against Raw Milk. Presentation in S73: Debate: Raw Milk Sales and Consumption – An Amicable Exchange of Experts. IAFP Annual Meeting. July 31-August 3. St. Louis, MO.
2015. A Brief History of the Use of Microbial Indicators in Food Testing. Presentation in S3: Microbial Indicators: They Are What You Make of Them. IAFP Annual Meeting. July 25-July28. Portland, OR.
2015. Processing Plant Investigations: Practical Approaches to Determining Sources of Persistent Bacterial Strains in Low-water Activity Food Environments. Presentation in S29: Controlling Bacterial Pathogens in Low-water Activity Foods and Spices. IAFP Annual Meeting. July 25-28. Portland, OR.
2015. A Microbiologist’s Perspective on the Importance of Air Quality. Presentation in S38: Microbiological Air Quality Considerations in the Processing Environment. July 25-July 28. Portland, OR.
2014. The Need for Dry Cleaning Techniques in the Low-water Activity Food Processing Industry. Presentation in S25: Less Known or Under-Utilized Approaches to Dry Cleaning and Food Sanitation. IAFP Annual Meeting. August 3-6. Indianapolis, IN.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 11 of 27

2014. Food Industry Perspective on Quantification of Detection Probability. Presentation in S4: Quantitative Aspects for Food Safety Sampling Presentation. IAFP Annual Meeting. August 3-6. Indianapolis, IN.
2014. Food Safety Consulting: A Roundtable. IAFP Annual Meeting. August 3-6. Indianapolis, IN.
2013. Validation of Sanitation – Expectations and Approaches. Symposium S3. IAFP Annual Meeting. July 28- 31. Charlotte, NC.
2013. Sanitation Stories: Tall but True. Symposium S13. IAFP Annual Meeting. July 28-31. Charlotte, NC.
2012. Microbial Safety of Dry Spices. Symposium S2. IAFP Annual Meeting. July 28-31. Charlotte, NC.
2012. Control of *Salmonella* and Other Pathogens in Dry Food Processing Environments and Equipment. Midwest Food Processors Association conference on Hygienic Design and Sanitation in Food Plants/Issues and Answers. April 12, 2012. La Crosse, WI.
2012. Sleuthing for *Listeria* and *Salmonella* in Dairy Processing Plants- Why, Where, What, When and How to Look. Oregon Dairy Industries Annual Conference, April 3. Salem, OR.
2012. General Principles of Microbiology: Factors which Influence the Growth, Survival and Death of Microorganisms. Session 1 of an Oregon State University sponsored workshop entitled, “Investigation and Control of Pathogens in Food Processing Environments: Real Problems, Real Answers”. April 2, Salem, OR.
2012. How Microorganisms Become Established in Factory Environments: How They Evade HACCP and Other Quality Assurance Plans. Session 2 of an Oregon State University sponsored workshop entitled, “Investigation and Control of Pathogens in Food Processing Environments: Real Problems, Real Answers.” April 2. Salem, OR.
2012. Sampling the Environment and Equipment. Session 3 of an Oregon State University sponsored workshop entitled, “Investigation and Control of Pathogens in Food Processing Environments: Real Problems, Real Answers.” April 2. Salem, OR.
2012. Microbial Control: Where and How Raw Ingredient and Finished Product Testing Fit into the Big Picture – An Understanding of Microbiological Sampling Criteria. Session 4 of an Oregon State University sponsored workshop, entitled, “Investigation and Control of Pathogens in Food Processing Environments: Real Problems, Real Answers.” April 2. Salem, OR.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 12 of 27

2012. In-Factory Investigation and Sampling. Session 5 of an Oregon State University sponsored workshop, entitled, "Investigation and Control of Pathogens in Food Processing Environments: Real Problems, Real Answers." April 2. Salem, OR.
2012. Starting Up Operations After Being Shut Down: Personal Experiences. Session 6 of an Oregon State University sponsored workshop, entitled, "Investigation and Control of Pathogens in Food Processing Environments: Real Problems, Real Answers." April 2. Salem, OR.
2012. How Microbes Become Established in Factory Processing Environments, How They Evade HACCP and Other Quality Control Plans. March 1. Validating Meat Safety & Quality in Meat Processing Workshop. University of Georgia, Athens.
2011. IAFP Symposium. Dry Processing Operations: When to Clean, What to Clean and Where to Look. Presentation entitled, "Drying Equipment (Tunnel and Spray Driers) – When and How to Clean." August 3. Milwaukee, WI.
2011. IAFP Symposium S21: Bacterial Strain Persistence and Control in the Industrial Food Processing Environment. Presentation entitled, "Practical Approaches to Finding and Controlling Persistent Strains in the Industrial Food Processing Environment." August 2. Milwaukee, WI.
2011. IAFP Pre-Meeting Workshop. IAFP Cleaning and Sanitizing Workshop. Co-Organizer. Presentation entitled, "Sampling Programs for Wet and Dry Processing Plants." Johnson-Diversey Pilot Plant. July 29. Sturtevant, WI.
2011. How Microorganisms Evade HACCP. June 7-8, 2011. Control of Microbial Contamination in the Food Industry Workshop. University of Georgia, Athens.
2011. Sampling Plans for Ingredients and Finished Products. June 8-9. Control of Microbial Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2011. In-Plant Investigations and Risk Assessments. June 8-9. Control of Microbial Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2011. Presumptuous Assumptions: Why GMP audits, HACCP Verification Auditions and Finished Product Testing Do Not Guarantee Microbiological Food Safety – The Missing Elements. June 8-9th. Control of Microbiology Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2010. IAFP Symposium S22. Food and Food Environment Test Considerations in View of Changing Regulations. (Organizer and Co-Convener). Presentation entitled, "An Indicator Approach to Enteric Contamination of at Risk Foods." August 1-4. Anaheim, CA.
2010. How do Microorganisms Become Established in Your Plant and Evade Your HACCP

- Plant Procedures. June 8-9. Control of Microbial Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2010. Statistical Sampling Plans for Ingredients and Finished Products or Where and How Raw Ingredient and Finished Product Testing Fit into the Big Picture: An Understanding of Microbiological Sampling Criteria. June 8-9. Control of Microbial Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2010. How to Look for Microorganisms. June 8-9. Control of Microbial Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2010. Presumptuous Assumptions: Why GMP audits, HACCP Verification Auditions and Finished Product Testing Do Not Guarantee Microbiological Food Safety – The Missing Elements. June 8-9th. Control of Microbiology Contamination in the Food Industry Workshop. University of Georgia, Athens, GA.
2010. IAFP Webinar. Challenges and Improvement Opportunities in the Cleaning and Sanitation of Equipment in Dry Food Processing Environments. June 2. Madison, WI.
2010. Sampling the Environment and Equipment. May 19. American Frozen Foods Institute/National Frozen Pizza Institute. *Listeria monocytogenes* Control Workshop for Frozen Pizza Producers. Embassy Suites Rosemont, IL.
2009. IAFP Symposium S15. (Co-Organizer and Co-Convenor). Less Recognized and Under appreciated Foodborne Pathogens – No Crystal Ball for the Next Big Bug. July 14. Grapevine, TX.
2009. IAFP Pre-Meeting Workshop. July 10-11. Challenges and Improvement Opportunities in the Cleaning and Sanitation of Existing and Retrofitted Equipment in Dry Food Processing. In workshop entitled, ‘Your Tool Kit for Cleaning by Design...What Can Go Right’. Grapevine, TX.
2009. American Frozen Foods Institute Webinar. Preventing Food Safety Surprises with an In-Plant Microbiological Risk Assessment Approach: Experiences and Justification. July 8. Madison, WI.
2009. Plant Conditions Which Foster Microbiological Hazards. June 3. Wisconsin Association for Food Protection. Madison, WI.
2008. Kornacki Microbiology Solutions Short Course. October 6-7. Lectured 2 days in course entitled, “Investigation and Control of Pathogens of Dry Foods and Dry Food Processing Environments: Real Problems/Real Answers.” Lectures included, Session 1: Introduction. Session 3: General Principles of Food Microbiology: Factors Which Influence the Growth, Survival and Death of Microorganisms. Session 5: How Microorganisms Become Established in Factory Environments: How they Evade HACCP

- and Other Quality Assurance Plans. Sessions 6: Sampling the Environment and Equipment. Session 8: Microbial Control: Where and How Raw Ingredient and Finished Product Testing Fit into the Big Picture-An Understanding of Microbiological Sampling Criteria. Session 9: In-Factory Investigation and Sampling. Session 10: Starting Up Operations After Being Shut Down: Personal Experiences. Session 11: Final Work Group Exercise. Minneapolis, MN.
2008. Preventing Food Safety Surprises with an In-Plant Microbiological Risk Assessment Approach: Experiences and Justification. March 18. Food Safety Summit & Expo. Washington, D.C.
2007. Avoiding Food Safety Surprises with In-House Microbiological Risk Assessments. September 18. Food Industry Microbiology Round Table. Marriott Chicago NW. Hoffman Estates, IL.
2007. Summary of *Listeria monocytogenes*. Guidelines for Small and Very Small Meat and Poultry Plants that Produce RTE Products. September 6. USDA FSIS. Washington, D.C.
2007. IAFP Annual Meeting. July 11. Case Studies in Microbial Spoilage - Troubleshooting and Control. Presentation in symposium S21 - Spoilage and Its Control in Meat Products. Orlando, FL.
2007. IAFP Pre-Meeting Workshop (Co-Organizer, Co-Convener.). July 6 and 7. Statistical Sampling Plans for Ingredients and Finished Products: An Understanding of Microbiological Sampling Criteria. In workshop entitled, "Environmental Sampling of Food and Water." Orlando, FL.
2007. IAFP Pre-Meeting Workshop (Co-Organizer, Co-Convener.). July 6 and 7. Applications of Sampling for Food Environments: Investigational and Routine Sampling. In workshop entitled, "Environmental Sampling of Food and Water." Orlando, FL.
2007. Starting Operations After Being Shut Down: Personal Experiences and Tips. June 26-27. Presentation in short course entitled, "In-Plant Control of Microbial Contamination for Refrigerated and/or Processed Foods." Food Science Department, University of Georgia, Athens, GA.
2007. In-Plant Investigations and Risk Assessments. June 26-27. Presentation in short course entitled, "In-Plant Control of Microbial Contamination for Refrigerated and/or Processed Foods." Food Science Department, University of Georgia, Athens, GA.
2007. Establishing Sampling Plans for Raw Ingredients and Finished Products. June 26-27. Presentation in short course entitled, "In-Plant Control of Microbial Contamination for Refrigerated and/or Processed Foods." Food Science Department, University of Georgia, Athens, GA.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 15 of 27

- 2007. How Do Microorganisms Evade Your HACCP Plan Procedures? Presentation in short course entitled, "In-Plant Control of Microbial Contamination for Refrigerated and/or Processed Foods." June 26-27. Food Science Department, University of Georgia, Athens, GA.
- 2007. Minimizing Microbial Risk Using In-House Assessments. June 20. Wisconsin Association for Food Protection. Madison, WI.
- 2007. Effective environmental and product sampling plans for recovery of coliforms. May 16. Wisconsin Laboratory Association. Neenah, WI.
- 2007. Microbiological Sampling Considerations: The Big Picture. May 7. Food Safety & Security. Washington, D. C.
- 2006. Examples of Surrogate Validation and Use in the Industry. September 21. Joint Education Committee (JEC). LaCrosse, WI. (I spoke for the Wisconsin Association for Food Protection section of this meeting).
- 2006. Tribute to the late Elmer H. Marth. September 20. JEC Meeting. LaCrosse, WI.
- 2006. How Microorganisms Evade HACCP Plans. September 6. FRESH seminar series. Food Research Institute. Madison, WI.
- 2006. IAFP Symposium S07 (Co-Organizer, Co-Convener) Surrogate Microorganisms; Selection, Use and Validation, August 14. Presentation entitled, "Examples of Surrogate Validation and Use in the Industry." IAFP Annual Meeting. Calgary, Alberta, Canada.
- 2006. IAFP Pre-Meeting Workshop (Co-Organizer, Co-Convener) Developing and Enhancing Your Food Microbiology Laboratory, August 12. Presentation entitled, "Laboratory Layout Considerations". Calgary, Alberta, Canada.
- 2006. How Do Microorganisms Become Established in Your Plant and Evade Your HACCP Plant Procedures. July 12. In-Plant Control of Microbial Contamination for Ready-to-Eat Foods short course. University of Georgia, Athens, GA.
- 2006. Statistical Sampling Plans for Ingredients and Finished Products or Where and How Raw Ingredient and Finished Product Testing Fit into the Big Picture: An Understanding of Microbiological Sampling Criteria. July 12. In-Plant Control of Microbial Contamination for Ready-to-Eat Foods short course. University of Georgia, Athens, GA.
- 2006. Investigation: How to Look for Microorganisms. July 12. In-Plant Control of Microbial Contamination for Ready-to-Eat Foods short course. University of Georgia, Athens, GA.
- 2006. Re-Starting Operations After Being Shut Down: Personal Experiences and Tips July 12. In-Plant Control of Microbial Contamination for Ready-to-Eat Foods short

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 16 of 27

course. University of Georgia, Athens, GA.

2006. "How Microbes Get Around HACCP And What You Can Do About It." March 8. Food Safety World Conference. Washington, D.C.
2006. Kornacki Food Safety Associates Annual Meeting. January 18-20. Lectured three days in course entitled, "Principles of Microbiological Troubleshooting in Your Factory: 'Real Problems/Real Answers'". Lectures included, Session 1: Introduction/Consequences and Examples of Food Contamination; Session 3: General Principles of Food Microbiology: Factors which Influence Microbial Growth and Survival and Death, Session 5: How Microbes Become Established in Factory Environments: How They Evade HACCP and Other Quality Control Plans; Session 6: Sampling the Environment and Equipment; Session 8: Microbial Control: Where and How Raw Ingredient and Finished Product Testing Fit Into the Big Picture; Session 9: In-Factory Investigation and Sampling; Session 10: Starting Up Operations After Being Shut Down: Personal Experiences and Tips; and Session 13: Troubleshooting Exercise No. 2. San Diego, CA.
2005. "How Microbes Become Established in Factory Environments and Evade HACCP Plans: Investigational Approaches and Exercise." October 19. National Environmental Health Association "Epi-Ready" workshop. Reno, NV.
2005. Microbial Control: Where and How Product Testing Fit into the Big Picture: An understanding of microbiological sampling criteria. October 18. Presented at the 25th Annual Food Microbiology Symposium and Rapid and Automated Methods Workshop. River Falls, WI.
2005. How Product Testing Fits into the Big Picture: An Understanding of Microbiological Sampling Criteria. September 15. Wisconsin Laboratory Association Annual Meeting. Wausau, WI.
2005. Kornacki, J.L. IAFP Pre-Meeting Workshop (Co-Organizer, Co-Convener) Out of the filing cabinet into use: Real world Experience with trending data. August 12. Presentation entitled, "How Microorganisms Evade HACCP Plans: Developing Effective Environmental Sampling Plans." Baltimore, MD.
2005. Principles of Microbiological Troubleshooting in the Food Processing Factory. August 3. Review of Factors Which Influence Microbial Growth and Survival (Resistance to Stress) and Death. Center for Disease Control, Atlanta, GA.
2005. Principles of Microbiological Troubleshooting in the Food Processing Factory (1/2 Day Workshop) August 3. Three lectures: Lectures: How Microbes Become Established in Factory Environments, How Microorganisms Evade HACCP, and Investigational Approaches in Food Processing Environments. Center for Disease Control, Atlanta, GA.

2005. Kornacki Food Safety Associates Annual Meeting. January 17-19. Lectured three days in course entitled, “Principles of Microbiological Troubleshooting in Your Factory: ‘Real Problems/Real Answers’”. Lectures included, Session 1: Introduction/Consequences and Examples of Food Contamination; Session 2: Review of Factors Which Influence Microbial Growth and Survival (Resistance to Stress) and Death, Session 3: How Microbes Become Established in Factory Environments, How They Evade HACCP and Other Quality Control Plans; Session 4: Sampling the Environment and Equipment; Session 5: Statistical Sampling Plans for Ingredients and Finished Products; Session 7: Introduction to Conducting the In-Factory Investigation; Session 9: Starting Up Operations after Being Shut Down; Session 10a: The Principles and Value of Molecular Sub-typing in Food Investigation. San Diego, CA.
2004. Wisconsin Laboratory Association Annual Meeting. September 15-16. Microbial Control: Where and How Environmental/Investigational Sampling Fit into the Big Picture. Kimberly, WI.
2004. National Pork Board Annual Quality and Safety Meeting. August 18. Surface Material, Temperature and Soil Effects on Pathogen Growth in Condensate. West Des Moines, IA.
2004. International Association for Food Protection. Annual Meeting. August 11. Symposium S26: Optimizing Data Minimizing Risk. “Where and How Ingredient and Finished Product Testing Fit into the Big Picture”. Phoenix, AZ.
2004. International Association for Food Protection. Annual Meeting. August 9. T66. A Solid Agar Overlay Method for Recovery of *Listeria monocytogenes* — Zhinong Yan, Joshua B. Gurtler, and Jeffrey Kornacki. Phoenix, AZ.
2004. International Association for Food Protection. Annual Meeting. August 9. Poster Session P058. Fate of Aerosolized *Listeria monocytogenes* in a Closed Bioaerosol Chamber. Zhinong Yan, Jeffrey Kornacki, Chia-Min Lin, and Michael Doyle. Phoenix, AZ.
2004. International Association for Food Protection. Annual Meeting Workshop. August 7-8. Workshop: Your Data, Your Job: Quality Systems for Microbiological Food Analysis. “Where and How Ingredient and Finish Product Testing Fit into the Big Picture.” Phoenix, AZ.
2004. NCFST Lecture Series. February 23. *Enterobacter sakazakii*: An Emerging Food Pathogen. National Center for Food Safety and Toxicology. Michigan State University. East Lansing, MI.
2003. Centers for Disease Control and Prevention. November 20, 2003. *Enterobacter sakazakii*: An Emerging Food (Infant Formula) Pathogen. Atlanta, GA.
2003. University of Wisconsin – River Falls. Twenty-Third Food Microbiology

- Symposium: Current Concepts in Food-borne Pathogens and Rapid and Automated Methods in Microbiology. October 19-22. *Enterobacter sakazakii*: An Emerging Pathogen. River Falls, WI.
2003. International Association for Food Protection. Annual Meeting. August 10-13. T01. Evaluation of several modifications of an Ecometric technique for Assessment of Media Performance. Kornacki, J.L., J.B. Gurtler, Z. Yan, and C. M Cooper. New Orleans, LA.
2003. International Association for Food Protection. Annual Meeting. August 10-13. T02. Comparison of Modified Plate drop and Solid Agar Overlay Method for Recovery of *Listeria monocytogenes* with Spread Plating and Spiral Plating Using Several Media. Yan, Z. and J.L. Kornacki. New Orleans, LA.
2003. International Association for Food Protection. August 10-13. P098. Evaluation of methods for declumping of *Mycobacterium avium spp. paratuberculosis*. Fifadara, N. and J. L. Kornacki. New Orleans, LA.
2003. International Association for Food Protection. August 10-13. T53. The effects of soil and surface-type on the survival of *Listeria monocytogenes* in the presence of condensate. Allan, J. and J. L. Kornacki. New Orleans, LA.
2003. International Association for Food Protection. Annual Meeting Workshop. August 8-9. Workshop: Assuring Confidence in Laboratory Data. "Microbial Control: Where and How Environmental/Investigation Testing Fit into the Big Picture". New Orleans, LA.
2003. Kornacki Food Safety Associates. Serbian Microbiologist Training. July 21-August 1. Sponsored by USDA-FAS. Marshfield/Fort Atkinson/Green Bay, WI.
2003. Institute of Food Technology Annual Meeting. July 15. *Enterobacter sakazakii*: An Emerging Pathogen. Chicago, IL.
2003. American Society for Microbiology 103rd General Meeting. May 20. *Enterobacter sakazakii*: History, Ecology and Epidemiology of an Emerging Pathogen. Washington, DC.
2003. Center for Food Safety Annual Meeting. March 5. Impact of Surface Composition, Soil, and Temperature on Pathogen Growth in Condensate. Atlanta, GA.
2003. Center for Food Safety Annual Meeting. March 4. *Listeria* and Surrogate Bacteria Aerosol Transmission Studies. Atlanta, GA.
2002. Alabama Association for Food Protection. November 20, 2002. Investigational Sampling. Birmingham, AL.
2002. Food Safety Risk Analysis Seminar, October 28 – November 1. Emerging Food Pathogens of Concern: Potential Future Microbial Threats with Emphasis on Foods of

- Animal Origin. October 30. Belgrade, Federal Republic of Yugoslavia.
2002. Food Safety Risk Analysis Seminar, October 28-November 1. Field Investigations and Assessment of In-Factory Microbiological Risks: Case Studies. October 31. Belgrade, Federal Republic of Yugoslavia.
2002. Food Safety Risk Analysis Seminar October 28-November 1. Laboratory Facility Considerations: A Food Microbiologist's Perspective. October 31. Belgrade, Federal Republic of Yugoslavia.
2002. CSAGE meeting. Survival and Destruction of *Bacillus anthracis* in Foods. August 14. Georgia Institute of Technology. Atlanta, GA.
2002. International Association for Food Protection. *Pediococcus sp.* NRRL B-2354 as a Thermal Surrogate in Place of Salmonellae and *Listeria monocytogenes*. San Diego, CA.
2002. Marshfield Clinic. *Enterobacter sakazakii*: pursuit of a putative pathogen. Marshfield, WI.
2002. Georgia Department of Agriculture annual training meeting. Investigational Approaches to Sampling. Farmer's Market. Riverdale, GA.
2002. Georgia Department of Agriculture annual training meeting. Investigational Approaches to Sampling. Farmer's Market. Macon, GA.
2002. Georgia Association of Food and Environmental Sanitarians annual meeting. How Microorganisms Evade HACCP Plans. Atlanta, GA.
2002. Center for Food Safety Annual Meeting. Development of Surrogate Microorganisms for In-Factory Validation of Thermal Processes. Atlanta, GA.
2002. Meat Industry Research Conference. Conference sponsored by the American Meat Institute and American Meat Science Association. Identifying future threats to food safety. Chicago, IL.
2001. Wisconsin Association of Milk, Food and Environmental Sanitarians. How Microorganisms Evade HACCP Plans. Madison, WI.
2001. Wisconsin Dairy Products Association meeting. Significance of Pathogenic Microorganisms to the Dairy Industry. Wisconsin Dells, WI.
2000. Food Safety 2000 Conference. Monitoring Sanitation Programs in the Dairy Industry. Oporto, Portugal.
2000. International Association for Food Protection Annual Conference. Relevance of Testing to Reduce Risk: Statistical Sampling-An Overview. (Presented on behalf of R. S.

- Flowers). Atlanta, GA.
2000. Second International Conference on Food Safety sponsored by the National Sanitation Foundation. Symposium Co-convener. Savannah, GA.
2000. American Dairy Science Association Annual Meeting. Dairy Product Shelf-life Improvement: Microbial Considerations. Memphis, TN.
1999. Quality Checked Dairies Spring Management and Leadership Conference, entitled "The QC Edge". The Latest on *Listeria*, Don't Fall off the Edge or Tools for Effective *Listeria* Control in the Dairy Industry. Denver, Co.
1999. American Dairy Science Association Annual Meeting. Dairy Product Shelf-life Improvement: Microbial Considerations. Memphis, TN.
1999. Food Safety Summit and Expo. Hygiene Testing and Certification. Washington, D.C.
1998. Panamerican Congress on Mastitis Control and Milk Quality. Public Health Concerns Related to Microorganisms in Milk and Dairy Products. Merida, MX, Yucatan.
1998. American Dairy Science Association Annual Meeting. Denver Convention Center, *Enterobacter sakazakii*: Pursuit of a Putative Pathogen in a Dairy Powder Factory (a case study). Denver, CO.
1997. Iowa Dairy Foods Manufacturing Conference on Strategy for Sanitation and Hygiene in Dairy Plants. Iowa Dairy Products Association. Iowa State University Extension, and University of Wisconsin Extension. Two talks: (1) Microbial Cheese Safety Considerations (2) Microbial Ecology and Control in Dairy Plant Environments, respectively. Waverly and Waterloo, IA.
1995. Fall Dairy Industry Conference. California Dairy Industry Association, California Association of Dairy and Milk Sanitarians, and University of California –Are *Cryptosporidium*, *Aeromonas*, and others in the dairy industry's future? Davis. Visalia, CA.
1995. Sixty-Second Annual Dairy and Food Industry Conference. Cheese Microbial Safety Considerations. Ohio State University, Food Science and Technology Department, Columbus, Ohio.
1995. Wisconsin Dairy Technology Society. Pathogen Reporting in Light of DATCP 80.56. Waukesha, WI.
1994. Wisconsin Laboratory Association. Microbial Ecology and Control in a Meat Plant Environment. Waukesha, WI.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 21 of 27

1994. Kansas Dairy Industry Conference. Kansas State University Extension, and Department of Animal Sciences and Industry. Dairy Microbiology and Cheese Safety Considerations. Manhattan, Kansas.
1992. American Association of Candy Technologists. Rapid Detection Methods for Microbiological Testing. Milwaukee, Wisconsin.
1991. Eleventh Annual Food Microbiology Symposium. Microbial Ecology and Control in a Meat Plant Environment. University of Wisconsin-River Falls, River Falls, Wisconsin.
1991. Central Atlantic States Association of Food and Drug Officials. Role of Microbiological Testing in the Cheese Industry. Westminster College, New Wilmington, Pennsylvania.
1991. Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. Perspectives on American and European Food Protection Issues. Convener. Louisville, Kentucky.
1990. Milk, Microbes and Marth: A symposium in recognition of the research contributions of Professor Emeritus Elmer H. Marth. Control of Pathogens in Cheese. Madison, Wisconsin.
1990. Institute of Food Technologists 51st Annual Meeting and Expo. *Salmonella* survey of rendered animal proteins. Anaheim, California.
1985. American Dairy Science Association 80th Annual Meeting. Thermal Destruction of *Staphylococcus aureus* in Ultrafiltered Milk. University of Illinois, Urbana-Champaign, Illinois.

PATENTS

Lary, R, Y. and J. L. Kornacki. 2013. Compositions for Visualization of Cleaning Efficacy and Product Coverage. May 2. Publication No. US 2013/0108555 A1 (Application).

Cheese and Process and System for Making It. J.J. Yee., J.L. Kornacki and R. Narasimhan. U.S. Letters Patent 5,165,945.

COMMITTEES AND OTHER PROFESSIONAL PUBLIC SERVICES

Co-Chair, Subcommittee on the “Study of Microbiological Criteria as Indicators of Process Control or Insanitary Conditions.” USDA National Advisory Committee on the Microbiological Criteria for Foods. Term 2013-2015.

Chair, IAFP Food and Hygiene Professional Development Group (PDG). 2011-2013.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 22 of 27

Vice-Chair, IAFP Food and Hygiene Professional Development Group (PDG). 2009-2010.

Active member, IAFP Methods PDG. 2002 to present. (organized and convened short courses and symposia-see below).

Co-Organizer and Co-Convener, IAFP Symposium S37. Microbiological Safety of Dry Spices: A Hot Topic...literally. August 3, 2011. Milwaukee, WI.

Co-Organizer and Co-Convener, IAFP Symposium S21. Bacterial Strain Persistence and Control in the Industrial Food Processing Environment. August 2, 2011. Milwaukee, WI

Co-Organizer and Co-Convener, IAFP Symposium. Sterilant Gas Decontamination of Food and Food Processing Environments and Emerging Technology. July 12-15, 2009. Grapevine, TX.

Co-Organizer, IAFP Pre-Meeting Workshop I. Environmental Sampling of Food and Water – Wet Lab. International Association for Food Protection. Annual Meeting. July 6-7, 2007. University of Central Florida, Orlando, FL.

Co-Organizer, IAFP Pre-Meeting Workshop. Developing and Improving Your Food Microbiology Laboratory. 2006. International Association for Food Protection. Annual Meeting. August 12. Calgary, Ontario, Canada.

Co-Organizer, IAFP Pre-Meeting Workshop II: Out of the Filing Cabinet and Into Use: Real World Experience with Trending Data: 2005. International Association for Food Protection Annual Meeting, August 13. Baltimore, MD.

Co-Organizer, IAFP Pre-Meeting Workshop I: Your Data Your Job: Quality Systems for Microbiological Food Analysis. 2004. International Association for Food Protection Annual Meeting, August 7-8. Phoenix, AZ.

Co-Organizer, IAFP Pre-Meeting Workshop I: Assuring Confidence in Laboratory Data. 2003. International Association for Food Protection Annual Meeting, August 8-9. New Orleans, LA.

Ad Hoc Editor, 2005 to present. Journal of the AOAC.

Editorial Board, 2005 to present. Journal of Food Science.

Editorial Board, 1989-1995; 2002-2004. Journal of Food Protection.

Ad Hoc Editor, 2005-present. Journal of Food Protection.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 23 of 27

Dairy Task Force member. National Center for Food Science and Technology. 2001 to present. Assisted with discussions leading to publication of guidelines related to testing Extended Shelf Life (ESL) fluid dairy products.

Editor, 1989-1990. SCOPE: A Silliker Technical Bulletin.

Councilor, 1998 to 2001. Wisconsin Institute of Food Technologists.

Food Safety Committee, 1999-2003. United States Animal Health Association.

Feed Safety Committee, 1991 to 2003. United States Animal Health Association.

PROFESSIONAL SOCIETY MEMBERSHIPS (past and present)

American Dairy Products Institute

American Dairy Science Association

American Society of Microbiology

Institute of Food Technologists

International Association for Food Protection (formerly the International Association of Milk, Food and Environmental Sanitarians). 1979 to present

United States Animal Health Association (Feed Safety Committee)

Wisconsin Laboratory Association

SCOPE ARTICLES EDITED WHICH WERE SUBSEQUENTLY PUBLISHED

Kornacki, J.L. and D.A. Gabis. 1990. Microorganisms and Refrigeration Temperatures. Dairy, Food and Environmental Sanitation. 10 (4): 192-195.

Moorman, M. 1990. Mycotoxins and Food Safety. Dairy, Food and Environmental Sanitation. 10 (4): 207-210.

Evanson, J.D. 1991. Pesticides and Food Safety. Dairy, Food and Environmental Sanitation. 11 (4): 196-199.

Curiale, M.S. 1991. Shelf-life Evaluation Analysis. Dairy, Food and Environmental Sanitation. 11 (7): 364-369.

Fain, A.R. 1992. Control of Pathogens in Ready-to-eat Meats. Dairy, Food and Environmental Sanitation. 12 (9): 554-558.

OTHER SCOPE ARTICLES EDITED

Koenig, E. 1989. Microbiology Laboratory Quality Assurance, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 5-8 (September).

Ikins, W.G. 1989. Chemistry Laboratory Quality Assurance, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 6-7 (September).

Klatt, M.J. 1989. Rapid Detection Methods for the Detection of *Salmonella*, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 1-5 (December).

Matushek, M.G. 1990. What is *Salmonella*? *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 6-7 (March).

Fain, A.R. 1990. Control of Pathogens in Raw Meats, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 1-5 (March).

Decker, S.J. 1990. *Salmonella enteritidis* in Shell Eggs, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 1-3 (June).

Richter, E.R. 1990. Atmospheric Packaging of Food, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 5-7 (September).

Eckner, K.F. 1990. Biofilms and Food Sanitation, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 6-7 (December).

Ikins, W.G. 1991. Lipid Oxidation in Food Products, *In* J.L. Kornacki (Technical Ed.), SCOPE: A Technical Bulletin from Silliker Laboratories, pp. 5-7 (March).

AWARDS

IAFP Sanitarian Award 2010, Anaheim, CA

WLA Laboratorian Award 2010, Wisconsin Dells, WI

GRANTS AND CONTRACTS

Center for Food Safety Proposal. Environmental Isolation, Methods Comparison and Survival of *E. sakazakii* in Infant Formula. 2003. \$20,000.

Center for Food Safety Proposal. Development of Rapid and/or Cost Effective Quantitative Assays for *Listeria monocytogenes*. 2003. \$30,000.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 25 of 27

Center for Food Safety Proposal. Ecology of *Mycobacterium paratuberculosis*, Methods Development, and Thermal Resistance in Meats. 2002. \$30,000.

Center for Food Safety Proposal. Inactivation of *Bacillus anthracis* in Naturally Contaminated Products. 2002. \$30,000.

Alliance for Food Safety. Inactivation of *Bacillus anthracis* in Foods. Project leader – Jeffrey L. Kornacki. July 2002 - June 2004. \$50,000.

National Pork Board. Surface Material, Temperature and Soil Effects on Pathogen Growth in Condensate. PI – Jeffrey L. Kornacki. April 03 - July 03. \$25,000.

American Meat Institute Foundation. The Role of Aerosols in Transmission of Microorganisms (including *Listeria*) to Ready-to-Eat Meat/Poultry Products. PI – Jeffrey L. Kornacki; April 1, 2002 – June 30, \$87,771; renewed September 2003 - August 2004 for \$76,500.

American Meat Institute Foundation. Recovery, Development and Validation of Appropriate Surrogate Microorganisms in Meat and Poultry Emulsions for In-Plant Critical Control Point Validation Studies. PI – Jeffrey L. Kornacki. April 2002 – May 15, 2003, \$77,738; renewed, September 2003 - August 2004 for \$59,850.

Great Eastern Mussel Farms. Use of Lactic Acid Bacteria to Inhibit Growth of *Clostridium botulinum* in a Novel Mussel Pack. July – Dec. 2003. \$25,000.

Mead-Johnson. Unsolicited gift funds. 2003. \$6,000.

Great Eastern Mussel Farms. Evaluation of Refrigerated Mussels Packaged with Modified Atmosphere for *Botulinum* Toxin Production from Selected Non-Proteolytic Strains of *Clostridium botulinum*. July 01 – June 02. \$16,440.

Great Eastern Mussel Farms. Microbiological and Organoleptic Characterization of Mussels Spoilage. July 01 - June 02, \$2,000; renewed November 01 - October 02, \$2,603.

EXPERIENCES WITH GRADUATE EDUCATION

Students Advised

Virginia Mercer, M.S. 2018 (Michigan State University)

Tracy Bilyk. M.S. 2015. (Michigan State University)

Joshua Gurtler, Ph.D. 2006 (University of Georgia- see comments below*)

John Allan, M.S. 2003 (University of Georgia)

Committees

Manann Sharma, Ph.D. candidate (completed 04; University of Georgia)

Stephen Kenney, Ph.D. candidate (completed 04; University of Georgia)

Revis Chmeilewski, Ph.D. (completed 03; University of Georgia)

Glenner Marie Richards, Ph.D. (completed 03; University of Georgia)

Wendy Wade, M.S. (completed 03; University of Georgia)

Courses/Educational Activities

2012. Co-Sponsored short course and presented four lectures in UGA Department of Food Science and Technology Extension Short Course entitled, "Control of Microbial Contamination in the Food Industry," June 5-6, Athens, GA.
2012. Presented invited lecture in UGA Department of Food Science and Technology Extension Workshop, "Validating Food Safety & Quality in Meat Processing." March 1, Athens, GA.
2011. Assisted organization of short course and presented four lectures in UGA Department of Food Science and Technology Extension Short Course entitled, "Control of Microbial Contamination in the Food Industry," June 7-8. Athens, GA.
2010. Assisted organization of short course and presented four lectures in UGA Department of Food Science and Technology Extension Short Course entitled, "Control of Microbial Contamination in the Food Industry," June 8-9, Athens, GA.
2009. Assisted organization of short course and presented four lectures in UGA Department of Food Science and Technology Extension Short Course entitled, "Avoiding Food Safety Surprises: In-Plant Control of Microbial Contamination for the Food Industry workshop." Course cancelled due to low attendance. Originally scheduled for June 23-24, 2009. University of Georgia, Athens, GA.
2008. Assisted organization of short course and presented four lectures in UGA Department of Food Science and Technology Extension short course entitled, "In-Plant Control of Microbial Contamination," University of Georgia, Athens.
2007. Assisted organization of short course and presented four lectures in UGA Department of Food Science and Technology Extension short course entitled, "In-Plant Control of Microbial Contamination for Refrigerated & Processed Foods," Athens, GA. June 26-27, University of Georgia, Athens, GA.

Jeffrey L. Kornacki, Ph.D.

Biographical Sketch

Page 27 of 27

2006. Assisted organization of short course and presented four lectures for UGA Department of Food Science and Technology short course entitled, "In-Plant Control of Microbial Contamination for Ready-to-Eat Foods." July 12-13, 2006. University of Georgia, Athens, GA.
2005. Lecture in UGA Department of Food Science and Technology Advanced Food Microbiology Course (March).
2004. Lecture in UGA Department of Food Science and Technology Advanced Food Microbiology Course (March).
- *2003-2006. Advised Ph.D. Student, Joshua Gurtler until (Co-) Major Professor status was transferred to Dr. Beuchat sometime after 2003. Participated in final examination of Dr. Gurtler in November of 2006.
2003. Advised M.S. Student, John Allan, for successful completion of M.S. degree.
2003. Spring Semester, Lectured in "Advanced Food Microbiology." University of Georgia Department of Food Science. Athens, GA. Two 1.5 h lectures entitled, "Microbiological Criteria for Foods: Justification, Types, and Sampling for Microbiological Analysis" and "Field Investigations and Microbiological Risk Assessment within Food/Feed Manufacturing Facilities: Case Studies."
2002. Fall Semester. Lectured in evening Food Science Master's Degree Program. Gwinnett Campus. One 3 hr lecture entitled, "Microbiological Criteria for Foods: Justification, Types, and Sampling for Microbiological Analysis."
- 1993-2000. Occasional lectures in University of Wisconsin courses entitled, "Food Fermentations," "Foodborne Disease Hazards," and "Food Bacteriology."
1982. Teaching Assistant. Course entitled, "Food Fermentations." University of Wisconsin - Madison.