Jeffrey Lee Kornacki
 Founder of Kornacki Microbiology Solutions

Dr. Kornacki has been solving food microbiology problems since obtaining his BSc degree in Bacteriology from the University of Wisconsin-Madison (1977). His MSc and PhD thesis research addressed contamination concerns with dairy product manufacturing. He has co-authored a patent on ultra-filtered milk cheese production during the four years he worked for Schreiber Foods as a Research Scientist. Twelve subsequent years were spent microbiological troubleshooting, technical writing/editing, and in laboratory management for Silliker Laboratories (now Merieux NutriSciences).

In 2001, he joined the University of Georgia Department of Food Science faculty before founding Kornacki Microbiology Solutions. In his career he has assisted a number of companies in the midst of FDA and USDA product recalls and made well over nearly 1000 troubleshooting related plant visits in his career across a vast area of food processing industries. He remains adjunct faculty at UGA and an active member of I AFP.

In 2010, he received the I AFP Sanitarian award and its Wisconsin chapter’s (WAFP) Laboratorian of the Year award. He was Chairman of I AFP’s Food & Hygiene Professional Development Group from 2011 to 2013. He has published on a wide variety of food microbial topics and is Editor and Co-author of Principles of Microbiological Troubleshooting in the Industrial Food Processing Environment (Springer, 2010), and Co-Editor and Co-author of a recent book entitled, “The Microbiological Safety of Low Water Activity Foods and Spices” (Springer). He was also Co-Chairman of the NACMCF subcommittee on Microbiological Criteria as Indicators of Process Control or Insanitary conditions from 2013 to 2015. He was presently appointed as Co-Editor & Chief of the 18th edition of Standard Methods for the Examination of Dairy Products, presently under development.
Mona Shum
Principal, Industrial Hygienist, Aura Health and Safety Corporation

As the owner and Principal Industrial Hygienist at Aura, Ms. Shum solves complex industrial hygiene and environmental health problems. Utilizing her varied experience in industry, education, and environmental public health, she is able to apply technical skills and different perspectives to find viable and practical options for clients who may be struggling with assessment or mitigation of occupational and environmental exposures. As someone who has experience in knowledge translation and risk communication, she also assists clients with stakeholder engagement activities particularly in controversial environments. When she managed the National Collaborating Centre for Environmental Health situated at the BC Centre for Disease Control, she was involved in developing a number of knowledge translation products involving food protection, one of which was an evidence review on efficacy of sanitizers on food contact surfaces.
FEATURED SPEAKERS

ENVIRONMENTAL MONITORING AND SANITATION

Sheila Binnie
QA Manager, I.G. Micromed Environmental
Sheila is currently the QA Manager for I.G. Micromed Environmental, a microbiological analytical testing lab in Richmond, BC. She has worked in the analytical science industry as a GLP microbiologist, analyst, and lab coordinator for the past 12 years. She is familiar with environmental sampling, food, water, and environmental sample matrices, and has extensive research experience with plant biotechnology and tissue protocol development.

Carmen Wakeling
CEO and Co-Owner of Eatmore Sprouts & Greens Ltd
Carmen Wakeling is the CEO and co-owner of Eatmore Sprouts & Greens Ltd. Eatmore is a Certified Organic Farm producing a variety of sprouts, greens and vegetables on 3.75 acres near Courtenay, BC. Eatmore’s sprouted products are sold through restaurants, grocery stores and wholesale distributors throughout Western Canada. In the last 20 years, Carmen has been involved in learning about and developing systems to support a successful business while maintaining as small a footprint as possible and feeding our community and those throughout Western Canada. Her current board involvement includes Vice President Small Scale Food Processors Association, Vice President International Sprout Growers Association, Chair of Sprouts Canada, Co-Chair of Certified Organic Associations of British Columbia, Vice Chair of Pacific Agricultural Certification Society, and Co-Chair Vancouver Island Organic Collective Society.
Jovana Kovacevic  
*Assistant Professor, Food Safety, Extension and Research, Food Innovation Center, Oregon State University*

Dr. Jovana Kovacevic has 10 years of research and work experience in the food safety and foodborne disease areas, deriving from academia, government, and industry. In 2016, she joined the Oregon State University as an Assistant Professor of Food Safety, Extension and Research, stationed at the Food Innovation Center (FIC) in Portland, Oregon. Prior to joining OSU, Dr. Kovacevic worked as a lecturer at the University of British Columbia, and a food safety consultant with the B.C. Ministry of Health, where she helped develop educational videos on food safety, and advised food processors on how to develop HACCP-based food safety and sanitation plans. She also worked as a Food Safety Scientist at the British Columbia Centre for Disease Control, where she collaborated with dairy inspectors to develop a risk-ranking tool for the B.C. dairy inspection program, and pursued research focusing on the use of molecular methods and whole genome sequencing in food safety. In her current appointment at OSU, Dr. Kovacevic directs the food safety program at FIC focusing on FSMA-related food safety training, education and outreach activities, and acts as a coordinator for the FSMA’s Western Regional Food Safety Training Center. Her research uses molecular methods and whole genome sequencing to trace, better understand and prevent contamination events in the food continuum, with particular focus on *Listeria monocytogenes*. Her other interests include research on antimicrobial resistance in the food chain, pathogen stress survival and biofilms, and understanding and prevention of foodborne outbreaks.
Xiaonan Lu

Assistant Professor, Food Science, Faculty of Land and Food Systems, University of British Columbia

Dr. Xiaonan Lu is currently Assistant Professor of Food Science in the Faculty of Land and Food Systems at the University of British Columbia (UBC). He received his BSc (Food Science) from Ocean University of China in 2007 and PhD (Food Science & Analytical Chemistry) from Washington State University in 2011. He was a postdoctoral fellow in the College of Veterinary Medicine at Washington State University before he joined in UBC in 2013, as the director of the Center of UBC Food Safety Engineering. He is the recipient of Young Scientist Excellence Award from International Union of Food Science and Technology (2015), the recipient of Young Scientist Travel Award from Agricultural & Food Chemistry Division of the American Chemical Society (2014), and currently the Editorial Board member of Applied and Environmental Microbiology, Journal of Food Science, Journal of Food Processing & Beverages, and International Journal of Food Science, Nutrition and Dietetics. Since January 2013, he has received over $1.5 million grants from Natural Sciences and Engineering Research Council of Canada (NSERC), Canada Foundation for Innovation (CFI), Agriculture and Agri-Food Canada (AAFC), Mitacs, Investment of Agriculture Foundation of British Columbia (IAFBC), etc. He is the author of over 50 papers published in top peer-reviewed journals, such as PloS Pathogens, Theranostics, Chemical Communications, Analytical Chemistry, Journal of Virology, Journal of Clinical Microbiology, Applied and Environmental Microbiology, etc. as well as one book (Sensing Techniques for Food Safety and Quality Control, Royal Society of Chemistry) and several book chapters. His H-index is 22 and the publication citation is over 700 during the past 5 years.
Brian Sterling

President of SCS Consulting

Brian Sterling is founder and President of SCS Consulting, an international management consulting company specializing in traceability and social license. Until May 2016, he was the first President and Chief Executive Officer Safe Food Canada – The Learning Partnership (SFC), which is a Canadian not-for-profit, public-private organization dedicated to strengthening the consistency of food protection training and education. In his role, he provided leadership of all aspects of SFC business operations. Prior to Safe Food Canada, he was Managing Director of the Global Food Traceability Center (GFTC), a program of the Institute of Food Technologists (IFT) and located in Washington, DC. He held those positions from mid-2012 until mid-2015. He was previously the Chief Executive Officer for Ontario's own agri-food traceability corporation (OnTrace), and since 2003 has been an outspoken advocate and successful implementer of food traceability solutions. His notable highlights in the area of food traceability include leading a seafood research program focusing on the impact of traceability on business performance, food waste, and consumer perceptions; a traceability gap analysis project for Ontario’s chicken producers and processors that provided recommendations for improving industry performance; providing leadership for development of a national livestock identification and registration system in Canada; as well as developed a business case decision support tool for Can-Trace which was used by smaller enterprises to understand the return on investment from traceability. He has also served as a member on the US Roundtable on Beef Sustainability and on the Agriculture Canada/Department of Fisheries & Oceans industry-government committee for traceability with the Seafood Value Chain Roundtable. He was the founding co-chair of Canada’s Industry-Government Advisory Committee (IGAC) for the National Agriculture and Food Traceability System (NAFTS). He is a noted speaker concerning food traceability and social license at dozens of international conferences and summits.
Katie Eloranta
Section Head of Microbiology, Canadian Food Inspection Agency
Katie Eloranta is Section Head of Microbiology for the Canadian Food Inspection Agency's Burnaby Laboratory. Katie's interest in Food Safety was sparked by a Co-op placement with the CFIA while completing her degree in Cell and Molecular Biology at Simon Fraser University. Upon graduation in 2003, Katie re-joined the agency as a Microbiology Analyst and in 2010, took over the post of Section Head.

Nancy Ross
Ross Food Consulting Inc.
For the past 35 years, Nancy Ross has enjoyed an extensive and diverse career as a food scientist. Nancy graduated from the University of Guelph with a degree in Food Science and worked in the BC dairy industry for the next 7 years. At this point in her career, Nancy developed an interest in whey processing and subsequently returned to the University of Guelph where she completed a Masters of Agriculture. Following graduation, Nancy worked with her sponsoring company; Protose Separations Inc., in their pilot plant for the production of whey protein isolate. This lead to a move to the United States working for Davisco Foods Inc. in Le Sueur, Minnesota. Nancy returned to the west coast of Canada where she currently resides and has spent the past 20 years working as an independent consultant within the food industry [Ross Food Consulting Inc.]. During this time, Nancy has also worked as Food Safety Advisor with both the SSFPA and the BCFPA on the Growing Forward Food Safety Initiatives; a Federal/Provincial/Territorial funding program providing grant money to provincially licensed food establishments in British Columbia. Returning to those university days, Nancy is also a faculty member at the University of British Columbia where she teaches as a sessional instructor. Nancy’s extensive and varied experiences within the food processing industry provide much food for thought in lectures and discussions.
FEATURED SPEAKERS

TRENDS IN FOOD PROCESSING

Lorraine McIntyre
Food Safety Specialist, BC Centre for Disease Control
Lorraine McIntyre is a Food Safety Specialist with Environmental Health Services at the BC Centre for Disease Control. Lorraine has had a varied career, encompassing agriculture, medical diagnostics, education and food safety. Her first job was examining the pathogenesis of canola, and since then her activities have included research on Cryptosporidium and Giardia, implementation of norovirus diagnostic testing for clinical and oyster specimens, evaluating the FOODSAFE education program for food handlers, creating various guidelines, training courses and writing peer-reviewed publications on research and outbreaks.

John Zhang
Senior Vice President, Research & Development, EnWave Corp
Dr. Zhang is a seasoned R&D professional and well respected academic. His educational qualifications include a Bachelor of Engineering Degree in Seafood Processing from Ocean University of China, a MSc in Food Microbiology from the University of Manitoba and a PhD in Food Nutrition and Health (FNH) from the University of British Columbia. An accomplished academic, he has co-authored more than 10 research papers and 2 patents. Prior to joining EnWave, Dr. Zhang worked in R&D and technical sales roles in the natural anti-microbial enzyme applications sector for more than 10 years. His expertise includes microbiology testing methods, shelf life/challenge studies, anti-microbial efficacy and interaction evaluation. Dr. Zhang co-developed the microencapsulation method for enzymes using the REV™ technology with Dr. Tim Durance during his PhD study.
**Pablo Romero Barrios**  
*Senior Scientist, Food Safety, BC Centre for Disease Control*  
Dr. Pablo Romero Barrios is a veterinary epidemiologist who recently joined the BCCDC as a senior scientist – food safety. He has been working in the interface between veterinary science and public health for almost 20 years. Prior to his arrival at the BCCDC, he worked for different institution in Canada and abroad, including the European Food Safety Authority and the Food and Agriculture Organization of the United Nations. He is interested in the epidemiology of foodborne diseases, risk assessment, risk prioritisation and cost benefit analyses.

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**Mauricio Lozano**  
*Founder of Faculty Brewing Co & Instructor, BC Institute of Technology*  
Mauricio Lozano is a Food Engineer specialized in optimization of food manufacturing processes. He moved to Vancouver in 2009 for his Master Degree in Food Science at UBC. He has worked for Hain Celestial, Molson-Coors, Zag Global and Nectar Juicery. His job has always been in relation to using good bugs, minimizing bad bugs, and killing ugly bugs. Currently he is an instructor at BCIT and the Founder of “Faculty Brewing Co” a microbrewery in Mount Pleasant, Vancouver.
Cathy Carrillo
Research Scientist, Canadian Food Inspection Agency
Cathy Carrillo completed a PhD in molecular biology at the University of Ottawa in 2000. She began a post-doctoral position in 2001, working on Pathogen genomics at the National Research Council. From 2006 to 2012, Cathy led the Campylobacter laboratory in Health Canada’s food microbiology group, where she worked on improved methods for detection of campylobacters in foods and on the implementation of a Campylobacter genomics program. During this time, she also co-founded the Canadian Campylobacter Research Network, and organized a national conference for this group in 2012. She began her current position at the Canadian Food Inspection Agency in January 2013, focusing on the development of a foodborne pathogen genomics program. In the past couple of years, Cathy's laboratory has sequenced over a thousand bacterial genomes, and this work has led to the implementation of methods for real-time whole genome sequencing of bacterial pathogens isolated in CFIA's food testing programs. Her current research interests include the application of WGS and metagenomics to the development of improved methods for the detection and characterization of bacterial pathogens in foods.

David Charest
Director, Sector Development, Genome BC
Since joining the organization in 2005, Dr. David Charest has brought his years of management and scientific research experience from academia and industry to several positions at Genome BC. As part of his current position as Director, Sector Development, David manages Genome BC’s involvement with the agriculture, fisheries & aquaculture and agrifood and related sub-sectors. This involves engaging and partnering with various stakeholder groups to develop applied genomics-related solutions to address sector needs.
Pascal Delaquis  
*Research Scientist, Summerland Research Centre, Agriculture and Agri-Food Canada*

Dr. Delaquis is a food microbiologist with the Science and Technology Branch of Agriculture and Agri-Food Canada at the Summerland Research Centre in British Columbia. He carries out research on the ecology of human pathogens (primarily Shiga toxin-producing *Escherichia coli* and *Salmonella enterica*) in fresh fruit and vegetable production systems, their fate during food processing and in food distribution chains to support the development of strategies to mitigate attendant risks to public health.

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Natalie Prystajecky  
*Environmental Microbiologist, BCCDC Public Health Laboratory*

Dr. Natalie Prystajecky received her PhD in Pathology and Laboratory Medicine from the University of British Columbia (UBC) in 2010. She was initially hired as a Research Associate at UBC and joined the BCCDC Public Health Laboratory as an Environmental Microbiologist in 2011. Her work at the BCCDC PHL is at the intersect of environmental exposures (food and water) and clinical outcomes. She uses emerging technologies to improve routine surveillance and outbreak investigations for foodborne and waterborne pathogens. Through her position as a Clinical Assistant Professor in Pathology and Laboratory Medicine at the University of British Columbia, she has received grant funding from the BCCDC Foundation, Canadian Water Network, NSERC, Genome BC and Genome Canada. Her research interests are broad, ranging from development of new water quality tests using metagenomics, to targeted resequencing of wetland sediments to study the emergence of avian influenza strains to whole genome sequencing of *Giardia* and *Salmonella*. She is keen to promote the translation of research methods to routine testing in diagnostic and reference laboratories.