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EDUCATION

B.Sc.	Biological Sciences, Microbiology	University of Alberta	2000
M.S.	Food Microbiology	University of Georgia	2002
Ph.D.	Food Science	University of California, Davis	2006

ACADEMIC AND PROFESSIONAL EXPERIENCE

Associate Professor	University of Florida	70R, 30E	2013 – current
	Department of Food Science and Human Nutrition		
	Citrus Research and Education Center		
Assistant Professor	University of Florida	70R, 30E	2007 – 2013
	Department of Food Science and Human Nutrition		
	Citrus Research and Education Center		
Post-Doctoral Researcher	University of California, Davis	100R	2006 – 2007
	Department of Food Science and Technology		

AWARDS

University of Florida		
Research Foundation Professorship Award		2015
Excellence Award for Assistant Professors		2013
IFAS Richard Jones Outstanding New Faculty Research Award		2010
International Association for Food Protection		
John N. Sofos Most-cited Journal of Food Protection Research		2016
Publication Award – Third Place; JFP 2011, 74:700-708		
President Recognition Award		2011, 2013
Larry Beuchat Young Research Award		2010
Florida Association for Food Protection		
President's Award		2016
Laboratorian Award		2014
President's Award		2013
Florida State Horticultural Society		
Best Paper in Natural Resources Section		2012
Best Paper in Handling and Processing Section		2009, 2011

MEMBERSHIP AND ACTIVITIES (last 5 years)

American Society for Microbiology	2001-currentt
Applied and Environmental Microbiology Editorial Board	2008-2012
Institute of Food Technologists	2001 – 2014
Food Microbiology Division	
Abstract Reviewer	2009 – 2014
Poster Competition Judge	2012 - 2014
Citrus Products Division	

Chair	2010 – 2012
International Association for Food Protection	2001 - current
Program Committee	2017 - current
Developing Scientist Competition Judge	2013
Nominating Committee	2013
Food Protection Trends	
Editorial Board	2009 – current
Management Committee	2007 - 2013
Chair	2011 – 2013
Florida Association for Food Protection	2007 - current
Past President	2012
Board of Directors	2009, 2013-2015
Secretary	2016 - current
Multi-State USDA NIMSS Project S-1033/S-1056	2009 - current
Renewal Writing Team	2012 - 2013
Chair	2013 - 2016
Vice Chair	2012 – 2013
Secretary	2010 - 2012

SYNERGISTIC ACTIVITIES

International Union of Microbiological Societies, International Commission on Microbiological Specifications for foods (ICMSF) – Consultant – 2015; Member – 2016 - current

Food and Agricultural Organization/World Health Organization (FAO/WHO), Low Moisture Foods Expert Panel - 2014

Food Safety Preventive Controls Alliance

 Preventive Controls for Human Food – Lead Instructor, Trainer of Trainers – 2015-current

 Foreign Supplier Verification Program – Lead Instructor – 2017-current

Produce Safety Alliance –Lead Trainer – 2016-current

International HACCP Alliance – Lead Trainer - 2012-current

PUBLICATIONS (since 2013)

Referred Papers

1. Havelaar, A.H, K. Vazquez, Z. Topalcengiz, R. Munoz-Carpena, and **M.D. Danyluk**. Evaluating the U.S. FSMA Product Safety Rule standard for microbial quality of agricultural water for produce growing. *Journal of Food Protection*. *Submitted March, 2017*.
2. Lambertini, E., J. Barouei, D.W. Schaffner, **M.D. Danyluk**, and L.J. Harris. Modeling the risk of salmonellosis from consumption of pistachis produced and consumed in the United States. *Food Microbiology*. *Accepted June, 2017*.
3. Rheault, J-G.E., J. Jeukens. L. Freschi, I. Kukavica-Ibrulj, B. Boyle, M-J. Dupont, A. Colavecchio, V. Barrere, B. Cadieux, M. Kerhoas, A. Crouse, L. Zhu, L. Larivière, A.V. Pilar, C. Cavestri, T.K. Chapin, D. Tremblay, C. Vincent, E. Fournier, K. Youfsi, I. Ngueng-Feze, L. Song, V. Usongo, F. Doualla-Bell, C. Berry, A.R. Reimer, N. Kong, C.B. Huang, K. Fong, E.D. Wilson, K. Mukhopadhyay, W. Mottawea, D. Ogunremi, H. Huang, G. Arya, A. Perets, C. Yoshida, J. Robertson, J. Weadge, **M.D. Danyluk**, J. Rohde, R. Garduno, S. Wang, C. Nadon, P. Thomassin, Y. Joly, I. Fliss, G. Lapointe, L.J. Harris, R. Stephan, E. Burnett, S. Moineau, S. Tamber, S. Bekal, F. Daigle, S. Gruenheid, D. Malo, T. Wittum, P. Delaquis, A. Gill, K.E. Sanderson, M. Wiedmann, E. Franz, L. Wijnands, B.C. Weimer, L.D.

- Goodridge and R.C. Levesque. 2017. A Syst-OMICS Approach to Ensuring Food Safety and Reducing the Economic Burden of Salmonellosis. *Frontiers in Microbiology*. 8:996. Doi: 10.3389/fmicb.2017.00996
4. Jung, J., L.M. Friedrich, **M.D. Danyluk** and D.W. Schaffner. 2017. Quantification of transfer of *Salmonella* from oranges to peel, edible portion, and gloved hands during peeling. *Journal of Food Protection*. 80:933-939
 5. Topalcentiz, Z., L.K. Strawn, and **M.D. Danyluk**. 2017. Microbial quality of agricultural water in Central Florida. *PLoS One*. 12(4): e0174889. <https://doi.org/10.1371/journal.pone.0174889>
 6. Jensen, D.A., **M.D. Danyluk**, L.J. Harris, and D.W. Schaffner. 2017. Quantifying bacterial cross contamination rates between fresh-cut produce and hands. *Journal of Food Protection*. 80:213-219.
 7. Schneider, K.R., J. De, Y. Li, A. Sreedharan, R. Goodrich Schneider, **M.D. Danyluk**, D. Phal, C. Walsh, J. Todd-Searle, D.W. Schaffner, W. Kline, and R.L. Buchanan. 2017. Microbial evaluation of pre- and post-processed tomatoes from Florida, New Jersey, and Maryland Packinghouses. *Food Control*. 73:511-517.
 8. Topalcentiz, Z., and **M.D. Danyluk**. 2017. Thermal inactivation responses of acid adapted and non-adapted stationary phase Shiga toxin-producing *Escherichia coli* (STEC), *Salmonella* spp. and *Listeria monocytogenes* in orange juice. *Food Control*. 72:73-82.
 9. de Moraes, M.H., T.K. Chapin, A. Ginn, A.C. Wright, K. Parker, C. Hoffman, D.W. Pascual, **M.D. Danyluk**, and M. Teplitski. 2016. Development of an avirulent *Salmonella* surrogate for modeling pathogen behavior in crop production environments. *Applied and Environmental Microbiology*. 82:4100-4111.
 10. Turner, A.N., L.M. Friedrich, and **M.D. Danyluk**. 2016. Influence of temperature differential between tomatoes and postharvest water on *Salmonella* internalization. *Journal of Food Protection*. 79:922-928.
 11. Brar, P.K., L.K. Strawn, and **M.D. Danyluk**. 2016. Prevalence, concentration, and types of *Salmonella* isolated from North American inshell pecans over four harvest years. *Journal of Food Protection*. 79:352-360.
 12. Luo, Z.Y., G.Y. Gu, A. Ginn, M.C. Giurcanu, P. Adams, G. Vellidis, A.H.C van Bruggen, **M.D. Danyluk**, A.C. Wright. 2015. Distribution and characterization of *Salmonella enterica* isolates from irrigation ponds in the Southeastern United States. *Applied and Environmental Microbiology*. 81: 4376-7387.
 13. Jensen, D.A., **M.D. Danyluk**, L.J. Harris, and D.W. Schaffner. 2015. Quantifying the effect of handwash duration, soap use and drying methods on the removal of *Enterobacter aerogenes* on hands. *Journal of Food Protection*, 78:685-690.
 14. Brar, P.K., L.G. Proano, L.M. Friedrich, L.J. Harris and **M.D. Danyluk**. 2015. Survival of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on raw peanut and pecan kernels stored at -24, 4, and 22°C. *Journal of Food Protection*, 78:323-332.
 15. McEgan, R., and **M.D. Danyluk**. 2015. Evaluation of aqueous and alcohol-based quaternary ammonium sanitizers for inactivating *Salmonella* spp., *Escherichia coli* O157:H7, and *Listeria monocytogenes* on peanut and pistachio shells. *Food Microbiology*, 47:93-98.
 16. Jensen, D.A., L.M. Friedrich, L.J. Harris, **M.D. Danyluk**, and D.W. Schaffner. 2015. Cross-contamination of *Escherichia coli* O157:H7 between lettuce and wash water during home-scale washing. *Food Microbiology*, 46:428-433.

17. Liberman, V.M., I.Y. Zhao, D.W. Schaffner, **M.D. Danyluk**, and L.J. Harris. 2015. Survival or growth of inoculated *Escherichia coli* O157:H7 and *Salmonella* on yellow onions (*Allium cepa*) under conditions simulating food service and consumer handling and storage. *Journal of Food Protection*, 78:42-50.
18. McEgan, R., J.C. Chandler, L.D. Goodridge, and **M.D. Danyluk**. 2014. Diversity of *Salmonella* isolated from Central Florida surface waters. *Applied and Environmental Microbiology*, 80:6819-6827.
19. Bisha, B., J.A. Adkins, J.C. Jokerst, J.C. Chandler, A. Perez-Mendez, S.M. Coleman, A.O. Sbodio, T.V. Suslow, **M.D. Danyluk**, C.S. Henry, and L.D. Goodridge. 2014. Colorimetric paper-based detection of *Escherichia coli*, *Salmonella* spp., and *Listeria monocytogenes* from large volumes of agricultural water. *Journal of Visualized Experiments*. Jun 9;(88). doi: 10.3791/51414.
20. Sreedharan, A., K.R. Schneider, and **M.D. Danyluk**. 2014. *Salmonella* transfer potential onto tomatoes during laboratory-simulated in-field debris removal. *Journal of Food Protection*. 77:1062-1068.
21. Nguyen, T.P., L.M. Friedrich and **M.D. Danyluk**. 2014. Fate of *Escherichia coli* O157:H7 and *Salmonella* spp. on whole strawberries and blueberries of two maturities under different storage conditions. *Journal of Food Protection*. *Journal of Food Protection*. 77:1093-1101.
22. Strawn, L.K., **M.D. Danyluk**, R.W. Worobo, M. Wiedmann. 2014. Distribution of *Salmonella* subtypes differs between two US produce growing regions. *Applied and Environmental Microbiology*. 80:3982-3991.
23. **Danyluk, M.D.**, L.M. Friedrich and D.W. Schaffner. 2014. Modeling the growth of *Listeria monocytogenes* on cut cantaloupe, honeydew and watermelon. *Food Microbiology*. 38:52-55.
24. Jensen, D.A., L.M. Friedrich, **M.D. Danyluk**, L.J. Harris, and D.W. Schaffner. 2013. Quantifying transfer rates of *Salmonella* and *Escherichia coli* O157:H7 between fresh-cut produce and common kitchen surfaces. *Journal of Food Protection*. 76:1530-1538.
25. Brar, P.K., and **M.D. Danyluk**. 2013. *Salmonella* transfer potential during hand harvesting of tomatoes under laboratory conditions. *Journal of Food Protection*. 76:1342-1349.
26. **Danyluk, M.D.**, L.M. Friedrich, P. Sood, and E. Etxeberria. 2013. Growth or penetration of *Salmonella* into Citrus fruit is not facilitated by natural-light labels. *Food Control*. 34:398-403.
27. McEgan, R., G.K. Mootian, L.D. Goodridge, D.W. Schaffner, and **M.D. Danyluk**. 2013. Predicting *Salmonella* populations from biological, chemical and physical indicators in Florida surface waters. *Applied and Environmental Microbiology*. 79: 4094-4105.
28. Li, D., L.M. Friedrich, **M.D. Danyluk**, L.J. Harris, and D.W. Schaffner. 2013. Development and validation of a mathematical model for growth of pathogens in cut melons. *Journal of Food Protection*. 76: 953-958.
29. Vandamm, J.P., D. Li, L.J. Harris, D.W. Schaffner and **M.D. Danyluk**. 2013. Fate of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella* on fresh-cut celery. *Food Microbiology*. 34:151-157.
30. Schaffner, D.W., R.L. Buchanan, S. Calhoun, **M.D. Danyluk**, L.J. Harris, D. Djordjevic, R.C. Whiting, B. Kottapalli, M. Wiedmann. 2013. Issues to consider when setting intervention targets with limited data for low-moisture food commodities: A peanut case study. *Journal of Food Protection*. *Journal of Food Protection*. 76: 360-369.

31. McEgan, R., C.A.P. Rodrigues, A. Sbodio, T.V. Suslow, L.D. Goodridge, and **M.D. Danyluk**. 2013. Detection of *Salmonella* spp. from large volumes of water by Modified Moore Swabs and Tangential Flow Filtration. *Letters in Applied Microbiology*. 56:88-94

Non-refereed Papers

1. **Danyluk, M.D.**, T.K. Chapin, J.A. Lepper, R.M. Goodrich Schneider, K.R. Schneider. 2016 FSMA's Produce Safety Rule - Produce Safety Alliance Trainings. *The Vegetarian Newsletter*. Issue No. 616.
2. Chapin, T.K., K.R. Schneider, R. Goodrich Schneider, M. Ritenour, and **M.D. Danyluk**. 2015. FDA Expands Farm Definitions and Exemptions: Here's what you need to know about the Food Safety Modernization Act's Preventive Controls for Human Food Final Rule. *Citrus Industry*, 96(11): 16-17.
3. Chapin, T.K., K.R. Schneider, R. Goodrich Schneider, M. Ritenour, and **M.D. Danyluk**. 2015. Food Safety Modernization Act, Preventive Controls for Human Food Final Rule – FDA Expands Farm Definitions and Exemptions. *The Vegetarian Newsletter*. Issue No. 606.
4. Goodrich, R., K. Schneider, **M. Danyluk**, and M. Ritenour. 2015. Safely Transporting Citrus: Proposed Requirements of the Food Safety Modernization Act Would Affect Florida's Citrus Industry. *Citrus Industry*, 96(10): 24-26.
5. Danyluk, M., M. Ritenour, R. Goodrich, and K. Schneider. 2014. Water and FSMA – Changes to water requirements in the proposed produce safety rule of the Food Safety Modernization Act. *Citrus Industry*, 95(12): 16-18.
6. Ahn, S., and **M.D. Danyluk**. 2014. How to start a food business in Florida. *The Vegetarian Newsletter*. Issue No. 595
7. Schneider, K.R., R. Goodrich Schneider, M.A. Ritenour, **M.D. Danyluk**, and S. Richardson. 2014. The Food Safety Modernization Act and the FDA Facility Registration Program. *Citrus Industry*, 95(5): 16.
8. **Danyluk, M.D.**, S. Ahn, R. Goodrich, and K.R. Schneider. 2013. Water requirements in the proposed produce safety rule of the Food Safety Modernization Act. *The Vegetarian Newsletter*. Issue No. 587
9. Tyson, R.V., **M.D. Danyluk**, E.H. Simonne, and D.D. Treadwell. 2013. Aquaponics – Sustainable Vegetable and Fish Co-Production. *Proceedings of the Florida State Horticultural Society*. 125:381-385.
10. Nguyen, T., and **M.D. Danyluk**. 2013. Fate of *Escherichia coli* O157:H7 and *Salmonella* on Full and Three-quarter Ripe Strawberries. *Proceedings of the Florida State Horticultural Society*. 125:280-282.
11. Topalcengiz, Z., and **M.D. Danyluk**. 2013. Thermal Inactivation of Stationary Phase, Acid and Non-acid Adapted *Salmonella* Gaminara in Single-strength Orange Juice. *Proceedings of the Florida State Horticultural Society*. 125:258-260.

Peer Reviewed Extension Publications

1. Danyluk, M.D., R. McEgan, A.N. Turner, and K.R. Schneider. Outbreaks of Foodborne Illness Associated with Melons. EDIS Publication FSHN 14-11. <http://edis.ifas.ufl.edu/fs258>
2. Ahn, S., K.R. Schneider, M.D. Danyluk, and R. Goodrich-Schneider. The Food Safety Modernization Act of 2011 – Proposed Rule for Preventive Controls for Human Food. EDIS Publication FSHN 14-06, <http://edis.ifas.ufl.edu/fs248>

3. Palumbo, M., L.J. Harris, and M.D. Danyluk. Survival of Foodborne Pathogens on Berries. EDIS Publication FSHN 13-12, <http://edis.ifas.ufl.edu/review/fs236>
4. Palumbo, M., L.J. Harris, and M.D. Danyluk. Outbreaks of foodborne illness associated with common berries, 1983 through May 2013. EDIS Publication FSHN 13-08 <http://edis.ifas.ufl.edu/fs232>
5. Chapman, B., **M.D. Danyluk**. Establishing lot size through sanitation clean breaks in produce packing facilities. EDIS Publication FSHN13-10 <http://edis.ifas.ufl.edu/fs234>
6. Richardson, S., R. Goodrich Schneider, M.A. Ritenour, M.D. Danyluk, K.R. Schneider. The Food Safety Modernization Act and the FDA facility registration program. EDIS Publication FSHN 13-07 <http://edis.ifas.ufl.edu/fs231>