

## CURRICULUM VITAE

### MICHELLE D. DANYLUK

#### CONTACT INFORMATION

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#### POSITIONS

Associate Professor	University of Florida Department of Food Science and Human Nutrition Citrus Research and Education Center (CREC) Supervisor CREC Pilot Plant and Packinghouse	2013 – current
Assistant Professor	University of Florida Department of Food Science and Human Nutrition Citrus Research and Education Center	2007 – 2013
Post-Doctoral Researcher	University of California, Davis Department of Food Science and Technology	2006 – 2007

#### EDUCATION

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

#### AWARDS AND HONORS

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	President Recognition Award	2011, 2013
	Larry Beuchat Young Research Award	2010
	Developing Scientist Competition	
	Poster Finalist	2006
	Oral First Place	2005
Florida Association for Food Protection	Special Recognition Award	2016
	Laboratorian Award	2014

President's Award	2013
C.B. Shogren Memorial Award	2012
Best Affiliate Overall Meeting Award	2012
Florida State Horticultural Society	
Best Paper in Natural Resources Section	2012
Best Paper in Handling and Processing Section	2009, 2011
University of California, Davis	
The Clara Award – Outstanding Department Citizen	2006
Sherman J. Leonard Memorial Award	2003, 2004, 2005
Jastro Shields Graduate Studies Award	2004
B.S. and Alta Schweiger Award	2004
Institute of Food Technologists	
College Bowl National Champion	2006
Graduate Fellowship	2005
Northern California Institute of Food Technologists	
Travel Award	2003, 2004, 2005, 2006
California Association of Dairy and Milk Sanitarians	
Travel Award	2003, 2004, 2005
University of Alberta	
William and Mary Hawrysh Memorial Leadership Award	1996
Alexander Rutherford Scholarship	1996
Almond Board of California	
Certificate of Appreciation	2004
Sigma Xi, Scientific Research Society	
Elected Associate Member	2002
Phi Kappa Phi, Honor Society	
Elected Member	2001
Phi Tau Sigma, Honor Society for Food Science	
Elected member	2001

### **PROFESSIONAL MEMBERSHIPS**

American Society for Microbiology	2001 - current
Southeast Area	2007 - current
Conference for Food Protection	2011 - 2014
Local Arrangements & Workshop Program	2013 - 2014
Florida State Horticultural Society	2007 - current
International Association for Food Protection	2001 - current
Florida Association for Food Protection	2007 - current
California Association of Dairy and Milk Sanitarians	2003 - 2006
Institute of Food Technologists	2001 - 2014
Florida Section	2007 - 2014
Northern California Section	2003 - 2006
Dixie Section	2001 - 2002

**ACADEMIC AND EXTENSION LEADERSHIP AND SERVICE**

## University of Florida

## Institute of Food and Agricultural Sciences

UFRF Awards Committee	2016
Goal setting for IFAS Research	2015
Awards of Excellence for Graduate Research – Thesis Committee	2015
Agriculture and Horticulture Extension Initiative Team	2012 - current
Faculty Research Advisory Group	2012 - 2014
New Faculty Seed Grants Review Panel	2012 - 2016
International Awards Committee	2011
Faculty Council	2008 - 2010
Professional Welfare Committee	2008 - 2011
Research Road Map Planning	2009
CALS Commencement Marshal	2008, 2014
Search and Screen Committees	
State Specialized Agent	2016
Flavor Chemist, CREC, Chair	2014
Specialty Crop Economist, CREC, Chair	2013-2014
Foliar Fungal Pathologist, CREC, Chair	2013
Department Chair, FSHN	2012
Center Director, CREC	2011
Food Process Engineer, CREC	2011
Food Microbiologist, FSHN	2011

## Citrus Research and Education Center

Faculty Advisory Committee	2011 - 2013
Chair	2012 - 2013
Space Committee	2008 – current
Chair	2015 – current
Pilot Plant Committee	2008 - current
Chair	2013 - current
Olive Workshop Committee	2012
Citrus Processors and Subtropical Technology Conference	
Chair	2008 - 2010
Citrus Packinghouse Day Committee	2007 - current
Citrus Mechanical Harvest Field Day Committee	2007 - 2013

## Department of Food Science and Human Nutrition

Graduate Committee	2013- current
Food Science Graduate Program Curriculum Committee	2011 - current
FSPCA for Human Food Lead Instructor	2015 – current
PSA Lead Trainer	2014 – current
GAPs for Florida Growers Instructor	2009 – 2012
Advanced Topics in Microbial Safety of Produce Instructor	2011
Juice HACCP Instructor	2007 – current
Nut HACCP Instructor	2009 – current
Packinghouse HACCP Instructor	2013 - current
IFTSA Product Development Team Faculty Advisor	2008 – 2009

IFTSA College Bowl Coach	2009 –2015
IFTSA Developing Solutions Advisor	2009
IFTSA DANISCO Product Development Advisor	2009
FAFP Gator Chapter Advisor	2009 - current
Multi-State USDA NIMSS Project S-1033/S-1056	
Renewal Writing Team	2012 - 2013
Chair	2013 - 2015
Vice Chair	2012 – 2013
Secretary	2010 - 2012
International Association for Food Protection	
Constitution & Bylaws Committee	2016 - Current
Developing Scientist Competition Judge	2008, 2009, 2013
Nominating Committee	2013
Larry Beuchat Young Researcher Committee	2013-2015
Chair	2015
Black Pearl Award	2015 - current
Food Protection Trends	
Management Committee	2007 - 2013
Chair	2011 – 2013
Vice Chair	2009 – 2011
Student Professional Development Group	
Past Chair	2004 – 2005
Chair	2003 – 2004
Vice Chair	2002 - 2003
Florida Association for Food Protection	
Past President	2012
President	2011
President Elect	2010
Secretary	2016
Board of Directors	2009, 2013, 2014, 2015
Georgia Association for Food Protection	
Jim Ayers Travel Scholarship Judge	2013 - 2016
International Union of Microbiological Societies	
International Commission on Microbiological Specifications for	2016 - current
Foods ICMSF - Member	
ICMSF - Consultant	2015
Institute of Food Technologists	
New Professionals Task Force	2009 – 2011
Food Microbiology Scientific Program Subpanel	2009 – 2011
Food Microbiology Division	
Abstract Reviewer	2009 - 2014
Poster Competition Judge	2012 - 2014
Student Liaison	2002 - 2004

Citrus Products Division		
	Secretary	2009 – 2010
	Chair	2010 – 2012
Florida Section		
	Secretary	2009 - 2011
Northern California Section		
	Student Representative	2003 - 2004
Florida State Horticultural Society		
	Outstanding Paper in Handling and Processing Chair	2016
	Nominating Committee	2016
	Outstanding Commercial Horticultural Award Committee	2008
Handling and Processing Section		
	Vice President	2009 – 2010 2014 - 2015
Publix Supermarkets		
	Food Safety Advisory Board	2009 - 2012
International Citrus and Beverage Conference		
	Organizing Committee	2007 – 2015
National Tree Crop Food Safety Group		
	Organizing Committee	2007 - 2008
Research Protocols for Experiments Foliar Contact Water Quality		
	Participant	2011-2012
Approaches to setting Intervention Targets for Low-Moisture Foods		
	Participant	2011-2012
United Fresh, International lettuce and leafy greens food safety research		
	Participant	2007
State Science and Engineering Fair of Florida		
	Junior Microbiology Division	
	Judge Captain	2008 - 2012
University of California Davis		
	Food Science Graduate Student Association	
	Executive Chair	2004 – 2005
	Industrial Chair	2003 – 2004
	Representative to Graduate Association	2004 – 2005
IFTSA College Bowl		
	Captain	2004 - 2006
	Coach	2002 - 2004
IFTSA Product Development Team		2002 - 2006
<b><u>Editorial Boards</u></b>		
	Applied and Environmental Microbiology	2008 - current
	Food Protection Trends	2009 - 2014
	Food Microbiology	2010 - current

**Ad Hoc Journal Review**

Agricultural Water Management	2012
Antimicrobial Agents and Chemotherapy	2010
BCM Microbiology	2013
Food Control	2011 - 2015
Food Research International	2010 – 2011, 2015
Food Science and Technology International	2012
International Journal of Food Microbiology	2007, 2012, 2013, 2014
International Journal of Microbiology	2011
Journal of Clinical Microbiology	2008, 2010
Journal of Food Protection	2007 - 2008, 2010 – 2015
Journal of Food Science	2009 – 2012
Journal of the Science of Food and Agriculture	2009 – 2010
Plant Disease	2012, 2014
Proceedings of the Florida State Horticultural Society	2009
Zoonosis and Public Health	2011

**PROFESSIONAL DEVELOPMENT**

- Subject Matter Expert – Develop curricula for Produce Inspections and Investigations – 2015 - current
- Food Safety Preventive Controls Alliance – Lead Trainer - 2015
- Introduction to Microbial Risk Analysis – Coordinated a workshop for Multi-State NIMMS project S-1056 at annual meeting in RI – 2015.
- Produce Safety Alliance – Certified Lead Trainer – 2014
- Food and Agricultural Organization/World Health Organization (FAO/WHO), Low Moisture Foods Expert Panel - 2014
- International HACCP Alliance – Lead Trainer - 2012
- Better Process Control School – 2006
- American Society for Microbiology Kadner Institute, Preparation for Careers in Microbiology – 2005
- HACCP and Risk Assessment in Pre- and Post-harvest Food Safety - 2003

**TEACHING EXPERIENCE**

**University of Florida**

- Food Safety and Sanitation FOS 4202
  - Guest lectures on Risk Analysis and Risk Assessment. 2011, 2012, 2013, 2015, 2016
- Research Planning FOS 6915
  - Guest Lecture on University Research. 2015
- Advanced Food Microbiology FOS 6226C
  - Guest Lecture on Investigations of Foodborne Illness and Risk Assessments. 2007, 2011, 2013.
- Principals of Food Microbiology FOS 5225C
  - Guest Lecture on Risk Analysis and Risk Assessment. 2008, 2011, 2012, 2013
- Citrus Processing FOS 5561
  - Guest Lectures and homework set on Citrus Safety and Microbiology. 2007, 2009, 2011

**Industrial Food Fermentations FOS6455C**

Guest Lectures on Brewing science and coordination of trip to Anheuser-Busch Facility in Jacksonville, FL. 2008

**Exploring Career Opportunities and Career Development in (Micro)Biology MCS 4934**

Guest lecture on Extension and other career opportunities in applied/food microbiology. 2012, 2013, 2015, 2016

**Introduction to Foodborne Diseases PHC6937 –Online Course**

Guest lecture on Produce food Safety. 2013 – current

**University of California - Davis**

Food Science and Technology 10 – Food Science, Folklore and Health, 2003-2006,

Curriculum, syllabus and exam preparation, Lectures on Food Microbiology, Food Safety and Food Fermentations

Food Science and Technology 100B – Food Properties, Guest Lectures on Food Safety, 2006

Food Science and Technology 101B – Food Properties Laboratory Teaching Assistant, 2003

Food Science and Technology 104L – Food Microbiology Laboratory Teaching Assistant, 2003

Food Science and Technology 109 – Principles of Quality Assurance in Food Processing,

Guest Lectures and Exam on HACCP, 2006

Food Science and Technology 204 – Advanced Food Microbiology, Guest Lecture on Investigations of foodborne illness, 2006

**STUDENT ADVISING****Committee Chair**

Ph.D.	C. Adam Baker	Food Science and Human Nutrition	current
	Zeynal Topalcengiz	Food Science and Human Nutrition	2016
	Pardepinder Brar	Food Science and Human Nutrition	2015
	Angela Valadez	Food Science and Human Nutrition	2013
	Rachel McEgan	Food Science and Human Nutrition	2013
M.S.	Lidia N Valdes Garrido	Food Science and Human Nutrition	current
	Xinyue Wang	Food Science and Human Nutrition	current
	Ashley Turner	Food Science and Human Nutrition	2014
	Zhou Yang	Food Science and Human Nutrition	2013
	Zeynal Topalcengiz	Food Science and Human Nutrition	2012
	Thao Nguyen	Food Science and Human Nutrition	2012
	Pardeepinder Brar	Food Science and Human Nutrition	2011
	Joshua Vandamm	Food Science and Human Nutrition	2011
	Laura Strawn	Food Science and Human Nutrition	2009

**Committee Member**

Ph.D.	Alan Guterrez	Food Science and Human Nutrition	current
	Jennifer Todd	Rutgers University	current
	A Gomba	University of Pretoria	2016
	Nan-Yi Wang	Plant Pathology	2016
	Gabriel Mootian	Rutgers University	2016
	Marianne Fatica	Food Science and Human Nutrition	2013
	Juan Manual Cevallos-Cevallos	Food Science and Human Nutrition	2011

M.S.	Christina Underthun	Food Science and Human Nutrition	2015
	Samantha Cekic	Food Science and Human Nutrition	2015
	Karla Lefesty	Colorado State University	2014
	Scott Gereffi	Food Science and Human Nutrition	2014
	Sweeya Gopidi	Food Science and Human Nutrition	2013
	Alina Balaguero	Food Science and Human Nutrition	2013
	Brittany Tomlin	Agricultural and Biological Engineering	2011
	Gabriel Shook	Food Science and Human Nutrition	2011
Visiting Scholars			
	Monique Albertin Silva	University of Sao Paulo, Brazil	2015
	Aline Gomes Oliveria	University of Sao Paulo, Brazil	2015
	Michelle Ferreira Terra	Federal University of Lavras, Brazil	2014
	Camilla Pereiara Rodrigues	Federal University of Goias, Brazil	2010-2011
	Lenin Interiano-Villeda	Zamorano University, Honduras	2009

### INVITED TALKS

- Research and Discovery-based Environmental survey Examples: Investigative Surveys to Verify SSOPs and Design EMPs. International Association for Food Protection Annual Meeting, St. Louis, MO, 2016
- Current Challenges in Produce Safety: Identifying where emerging risks lie. Texas Association for Food Protection Annual Meeting, Austin, TX, 2016.
- Produce and Water Quality. University of Wisconsin - Madison, Food Research Institute Spring Meeting, Madison, WI, 2016
- Produce Safety Concerns: Identifying where emerging risks lie. BRC Food Safety Americas 2016, Tampa, FL, 2016
- The future of food safety on the farm: regulations and risk, a US perspective. 11<sup>th</sup> Latin American Symposium on Food Science, Campinas, Brazil, 2015
- University of Florida – S1056 Update. S-1056 Annual Meeting, Narragansett, RI, 2015
- How did that get there? A case study of *Salmonella* on tropical tree fruit in South Florida. International Association for Food Protection Annual Meeting, Portland, OR, 2015 AND Florida Association for Food Protection Educational Luncheon, Plant City, FL, 2015 AND Food Science Seminar, University of Florida, Gainesville, FL, 2015.
- Impact of copper hydroxide on the fate of indicator organisms in foliar contact waters applied to citrus in the field. Survival of Foodborne Pathogens in the Pre-harvest Environment, Research Funded by the Western Center for Food Safety, Atlanta, GA, 2015
- Proposed Produce Safety Rule – Supplemental Changes to Water Requirements. 2 Webinars to National Association of State Departments of Agriculture, Food Safety Modernization Act Technical Work Group, 2014
- Pecan industry prevalence study – the good the bad and the ugly. S-1056 Annual Meeting, San Juan, PR, 2014
- Impact of copper hydroxide on the fate of indicator organisms in foliar contact waters applied to citrus in the field. Survival of Foodborne Pathogens in the Pre-harvest Environment, Research Funded by the Western Center for Food Safety, Newport Beach, CA, 2014
- FDA inspection program in Florida cantaloupe packinghouses. S-1056 Annual Meeting, Put-In-Bay, OH, 2013



- Produce and Irrigation water quality: are EPA standards appropriate for fresh produce applications? International Association for Food Protection Annual Meeting, Charlotte, NC, 2013
- Qualifying credible surrogates for preharvest and postharvest produce safety research. For Trevor Suslow. Institute of Food Technologists Annual Meeting, Chicago, IL, 2013
- Fate of *Clostridium perferingens* during cooling of refried beans – a common ingredient in Mexican Foods. International Conference on Food, Environment and Health, Kunming, China, 2013
- Salmonella* and Nuts. Xinjiang Agricultural University, Urumqi, China, 2013
- Pathogen transfer risks associated with specific tomato harvest and packing operations – Transfer from cloths during harvest. Center for Produce Safety, Produce Research Symposium, Rochester, NY. 2013
- Nuts to you! *Salmonella*. University & Industry Consortium Spring 2013 Meeting, Gainesville, FL, 2013
- Overview of quantitative microbial risk assessment and risk of leafy greens from farm to fork. Department of Animal Sciences, Colorado State University, Fort Collins, CO, 2012.
- Microbiological evaluation of mechanically harvested citrus fruit. International Symposium on Mechanical Harvesting & Handling Systems of Fruits and Nuts, Lake Alfred, FL, 2012
- Overview of quantitative microbial risk assessment. Florida Association for Food Protection, Educational Luncheon Series, Kissimmee, FL., 2012
- Water of Appropriate Quality for Its Intended Purpose: A Researcher's Prospective. Fruit and Vegetable Safety and Quality Professional Development Group, Webinar, 2011
- Enterics and crops: The field prospective. American Phytopathological Society Annual Meeting, Honolulu, HI, 2011
- Fate of *Salmonella* on natural-light-labeled citrus and tomato fruits, International Conference on Food, Environment and Health, Kunming, China, 2011
- Fruits and vegetables as a source of foodborne pathogens, Xinjiang Agricultural University, Urumqi, China, 2011
- Control of TAB in production and processing environments, and in finished product, Institute of Food Technologists Annual Meeting, New Orleans, La, 2011
- Looking for *Salmonella* in all the wrong places. Citrus Research and Education Center, Plant Production Seminar, University of Florida, Lake Alfred, FL, 2010
- Tomato Traceability – *Salmonella* Transfer from New and Used Tomato Cartons. S-1033 Annual Meeting, Estes Park, Co., 2010
- Produce Safety in Florida – Research and Initiatives. North Carolina Fresh Produce Safety Consortium. Raleigh, NC, 2010
- Salmonella*: just trying to fit in on the outside. Food Science and Technology Seminar, University of Florida, Gainesville, FL, 2010.
- Nuts to you, *Salmonella*. Department of Food Science and Technology, Cornell University, Geneva, NY, 2009
- Nuts to you, *Salmonella*! Florida Association for Food Protection, Annual Educational Conference, Orlando, FL, 2009
- Produce Safety – An academic/research perspective from Florida. Metropolitan Association for Food Protection Fall 2008 Seminar, Rutgers, NJ, 2008
- Microbiological Food Safety and Quality of Citrus and Other Florida commodities. Centro APTA Citros 'Sylvio Moeira', Cordieropolis, Brazil, June, 2008

Microbiological Sampling of Fresh Produce. Florida Association for Food Protection Educational Luncheon Series, Gainesville, FL, 2008  
Searching for Pathogens – My Experiences in the Field. Food Safety Network Seminar Series 2008, Part 1 Fruit and Vegetable Food Safety: Issues and Barriers, Guelph, ON, Canada, 2008

### **INVITED ROUND TABLE PANELIST**

Taking a Detour: Innovative Careers in Food Safety. 2015 International Association for Food Protection, RT 8. Portland, OR, 2015  
As the World Turns: a 360 Point – Counterpoint of global issues related to antimicrobial resistance. 2014 International Association for Food Protection, RT 8. Indianapolis, IN, 2014

### **INVITED EXTENSION TALKS**

Preparing for FSMA: On-Farm Readiness Review. Florida Tomato Conference, Tomato Food Safety Workshop. Naples, FL, 2016.  
Water Microbiology. Food Safety Update for Fruit and Vegetable Growers. UF IFAS/ Miami Dade Extension. Homestead, FL, 2016  
Food Safety Preventive Controls Alliance Update. UF IFAS/ Miami Dade Extension. Homestead, FL, 2016  
Postharvest Water Microbiology. Implementing Food Safety on the Farm. RTI International, Antigua, Guatemala, 2016.  
Preharvest Water Microbiology. Implementing Food Safety on the Farm. RTI International, Antigua, Guatemala, 2016.  
Preventive Controls. Implementing Risk-based Food Safety. RTI International, Antigua, Guatemala, 2016.  
Florida Programming T-GAPs and T-BMPs. Delmarva Food Safety Taskforce Meeting, Melfa, VA, 2015.  
The FDA Food Safety Modernization Act (FSMA). Suwannee Valley Watermelon Institute, Gainesville, FL, 2015  
Food Safety. Citrus Safety Training, Bartow, FL, 2015.  
Developing a Root-cause Analysis and implementation. Produce Safety: A Science-based Framework Workshop, Davis, CA, 2015.  
Postharvest pathogen internalization into tomatoes. Produce Safety: A Science-based Framework Workshop, Davis, CA, 2015.  
Implementing an Environmental Monitoring Plan: Lessons learnt from investigative swabathons. Produce Safety: A Science-based Framework Workshop, Davis, CA, 2015.  
Pecan Surrogate Research Update. National Pecan Shellers Association Annual Meeting, Washington DC, 2015.  
Environmental Monitoring: What to do in your packinghouse. Tomato Food Safety Workshop, Naples, FL, 2015.  
Are you Ready for Implementation of the FSMA Produce Safety Rule? Citrus Packinghouse Day, Lake Alfred, FL, 2015  
Countdown to FSMA: Recent Updates and What to Expect. Florida Strawberry Agritech Show, Plant City, FL, 2015.  
Preharvest Water Microbiology. Food Safety Update for Fruit and Vegetable Growers. UF IFAS, Palmetto, FL, 2015.

- Decision Making: What to do With Your Results. Water Workshop for the Produce Industry. UF/IFAS, Gainesville, FL, 2015.
- Water Microbiology. Water Workshop for the Produce Industry. UF/IFAS, Gainesville, FL, 2015.
- A systems approach to qualitative and quantitative microbial risk assessments. Produce Safety Workshop: A science-based framework, UC Daivs, Davis, CA, 2014
- Final results of the pecan industry prevalence study. National Pecan Shellers Association Annual Meeting, Seattle, WA, 2014
- Fruit contact water under FSMA's proposed produce safety rule – What's new for Florida citrus? 2014 Packinghouse Day, Fort Pierce, FL, 2014
- Current meta-analysis and key needs for cantaloupe QMRA. California Department of Public Health/FDB and California Food Emergency Response Team Commodity Specific Training on Cantaloupe and Specialty Melons, Davis, CA, 2014.
- Environmental testing and the *Listeria* Assignment. California Department of Public Health/FDB and California Food Emergency Response Team Commodity Specific Training on Cantaloupe and Specialty Melons, Davis, CA, 2014.
- 2013 FDA Inspection Program of Cantaloupe Packinghouses – What they Found in Florida, Food Safety Update for Cantaloupe Growers, Balm, FL, 2014
- Food Safety Modernization Act. Florida Farm Bureau Federation Advisory Committee Meeting, Ruskin, FL, 2014
- Validated Processes in the Food Safety System. Pistachio Validation Workshop, Fresno, CA, 2014
- Most Resistant Pathogens – Selection and Use of surrogates. Pistachio Validation Workshop, Fresno, CA, 2014
- Process Validation – Selection and use of surrogates. 2014 Dried Fruit and Nut Association Validation Academy, Monterey, CA, 2014
- Update on pecan industry prevalence study. National Pecan Shellers Association Mid-winter Meeting, Nashville, TN, 2014
- FSMA 101 for Florida peach growers. 2014 Quarterly Peach Grower Meeting, Lake Alfred, FL, 2014
- FDA surveillance audits of 2013 – more in 2014? Eastern Cantaloupe Growers Association Annual Conference, Atlanta, GA, 2014
- Cross-contamination issues with regards to water sanitation, and cleaning and packing produce. NJACTS, Atlantic City, NJ, 2014
- FSMA 101: Will you be covered? What to expect, etc. AGRItunity 2014 Conference and Trade Show, Bushnell, FL, 2012
- Proposed Produce Safety Rule – Water Requirements. 2014 Ohio Produce Growers & Marketers Association Congress, Sandusky, OH, 2014
- You are facing a food safety recall – what now? 2014 Ohio Produce Growers & Marketers Association Congress, Sandusky, OH, 2014
- What data do we have for the SE related to what's been proposed for preharvest water, and what alternatives do I have? SE Regional Fruit & Vegetable Conference, Savannah, GA, 2014.
- Industry Perspective of the FDA Surveillance of Cantaloupes. SE Regional Fruit & Vegetable Conference, Savannah, GA, 2014
- Cross Contamination Issues with Regards to Cleaning and Packing Produce. Great Lakes Fruit, Vegetable & Farm Market EXPO, Grand Rapids, MI, 2013.

- Update on pecan industry prevalence study. National Pecan Shellers Association Semi-Annual Meeting, Austin, TX, 2013.
- Irrigation Water: Proper Use and Testing Procedures. 2013 Tomato Food Safety Workshop, Naples, FL, 2013.
- Microbial water quality in the proposed produce safety rule and fate of indicators in the grove, Year 2. Citrus Packinghouse day, Lake Alfred, FL, 2013.
- Implications of the Food Safety Modernization Act and the Produce Safety Rule for Processing Fruit. Florida Citrus Expo, Ft. Myers, FL, 2013
- Food Safety Issues for Pecans: New Regulations Ahead? Texas Pecan Grower Annual Meeting, Bryan, TX, 2013
- Pathogen transfer risks associated with specific tomato harvest and packing operations – Transfer from Tomato Cartons. Center for Produce Safety, Produce Research Symposium, Rochester, NY, 2013.
- Be Prepared for FDA Inspection of Cantaloupe Packing Houses. Eastern Cantaloupe Growers Association and Georgia Fruit and Vegetable Growers Association Webinar, 2013
- FDA Inspection Program for Cantaloupe Packinghouses, Food Safety Update for Cantaloupe Growers, Balm, FL, 2013
- Update on Pecan Industry Prevalence Study. National Pecan Shellers Association Mid-winter Meeting, Meeting, Amelia Island, Fl, 2013
- Understanding Pathogen Behavior on Strawberries and Blueberries. Produce Food Safety Research: What it means to me – Part 1. 2013 Ohio Produce Growers and Marketers Association Congress, Sandusky OH, 2013
- Pathogen Transfer Associated with Tomato Specific Packing Operations. Produce Food Safety Research: What it means to me – Part 2. 2013 Ohio Produce Growers and Marketers Association Congress, Sandusky OH, 2013
- Case study of an outbreak: lessons learned. Southeast Regional Fruit and Vegetable Conference, Savannah, GA, 2013.
- Update on FSMA, Packing Line Studies and Field Indicator Survival Data. Indian River Citrus League, Vero Beach, FL, 2012
- Update on pecan industry prevalence study. National Pecan Shellers Association Semi-Annual Meeting, Las Vegas, NV, 2012
- Investigation of Food Safety Issues in Strawberries and the new Food Safety Modernization Act. Agritech, Florida Strawberry Growers Association, Plant City, FL, 2012.
- Pathogen transfer risks associated with specific tomato harvest and packing operations – Transfer from Tomato Cartons. Center for Produce Safety, Produce Research Symposium, Davis, CA, 2012.
- What Happened in Colorado? Lessons we can Learn. Food Safety Updater for Cantaloupe Growers workshops, Wimauma, FL and Tifton, GA, 2012
- Peaches and Preharvest Food Safety. Polk & Hillsborough Peach Growers, Dundee FL, 2012
- Update on pecan industry prevalence study. National Pecan Shellers Association Mid-winter Meeting, Charleston, SC. 2012
- Does handling riper fruit result in an increased food safety risk? Annual Stakeholder Meeting, USDA SCRI Project Increased Consumption of Specialty Crops by Enhancing Quality and Safety, at Produce Marketing Association Annual Meeting, Atlanta, GA, 2011
- Update on Pecan Industry Prevalence Study. National Pecan Shellers Association Semi-Annual Meeting, Asheville, NC, 2011

- Update on Glove Use. Tomato Food Safety Training Workshop: T-GAP/T-BMP Research Updates, Naples, FL, 2011
- Juice Safety and Critical Limits, BevTech'11, International Society of Beverage Technologists, Ft. Lauderdale, FL, 2011
- Update on Pecan Industry Prevalence Study, National Pecan Shellers Association Mid-winter meeting, New Orleans, La., 2011
- Understanding Transfer of *Salmonella* between Gloved Hands and Tomatoes during Harvest and Packing. Southeast Regional Fruit and Vegetable Conference, 2011 AND Tomato Food Safety Research Teleconference, 2011
- Water and Produce Safety. Food Research Institute, University of Wisconsin, Water Quality and Safety Workshop, Madison WI, 2010
- Research into the Prevalence of *Salmonella* on Pecans. National Pecan Shellers Association Semi-Annual meeting, Memphis, TN, 2010
- Life cycle of a nut: Peanut. CALFERT Training in Nut Safety, Stockton, Ca., 2010
- Life cycle of a nut: Pecan. CALFERT Training in Nut Safety, Stockton, Ca., 2010
- Hazards Associated with Nuts as a Food: Physical Hazards. CALFERT Training in Nut Safety, Stockton, Ca., 2010
- Good Agricultural Practices for nut production. CALFERT Training in Nut Safety, Stockton, Ca., 2010
- Processing, critical control points in a nut process. CALFERT Training in Nut Safety, Stockton, Ca., 2010
- Water Microbiology. In-Service County Extension Agent Training. UF IFAS Gainesville, FL, 2010
- Microbiology and Food Safety 101. Agronomic Seminar, coordinated by southern AgriBusiness Services. Four Points Sheraton Chateau Elan Hotel, Sebring, FL, 2010
- Audit Perspectives and Record Keeping. Agronomic Seminar, coordinated by southern AgriBusiness Services. Four Points Sheraton Chateau Elan Hotel, Sebring, FL, 2010
- Food safety considerations for blueberry growers. Spring Florida Blueberry Growers' Association Meeting, Hillsborough Community College Pant City Campus, Plant City, FL, 2010.
- Food safety considerations for blueberry growers. 2010 Spring Florida Blueberry Growers' Association Meeting, Hillsborough Community College Pant City Campus, Plant City, FL, 2010
- Postharvest Handling and Sanitation, Effectively Communicating your Food Safety Program and Advocating your Farm. Putnam County Extension Office, East Palatka, FL, 2009.
- Overview of Good Agricultural Practices. Food Safety and GAPs for Florida County Extension Agents. Buena Vista Palace Hotel, Lake Buena Vista, FL, 2009
- Citrus-Specific GAPs and the need for continued HACCP Based Training for Florida's Fresh Producers and Packers. Citrus Packing House Day, Lake Alfred, FL and Indian River Postharvest workshop, Vero Beach, FL, 2009
- Microbiological Evaluation of Mechanically-Harvested Citrus Fruit. 2009 Citrus Expo, Lee Civic Center, Ft. Myers, FL, 2009
- Food Safety Considerations for Value Added Tropical Fruits. Value Added Processing for Tropical Fruits Workshop, John, D. Campbell Agricultural Center, Homestead, FL, 2009

- Food Safety Issues: Microbiological Evaluation of Mechanically-Harvested Citrus Fruit. Citrus Mechanical Harvesting field Day and Workshop, South West Florida Research and Education Center, Immokalee FL, 2009
- Moving Towards Citrus Specific Gaps. Citrus Packing House Day, Lake Alfred, FL and Indian River Postharvest workshop, Vero Beach, FL, 2008
- Managing Microbial Hazards in Pecans. Southeastern Pecan Growers Association Annual Meeting, Panama City, FL, 2007.
- Managing Microbial Hazards in Pecans. National Pecan Shellers Association Mid Winter Meeting, New Orleans, LA, 2007.
- Food Microbiology – Basic Principles, Controlling Growth, Food Preservation and Foodborne Illness. El Dorado County Master Food Preservers, Placerville CA, 2006.
- Quantitative Microbial Risk Assessment of Raw Almonds. Almond Board of California Staff Members, Modesto CA, 2005.
- Quantitative Microbial Risk Assessment of Raw Almonds. Technical Expert Review Panel of the Almond Board of California, 2005.
- Personal Hygiene and Handwashing – Why Should the Industry Care? Almond Board of California, 6<sup>th</sup> Annual Food Quality and Safety Symposium, Modesto CA, 2004.

### **EXTENSION WORKSHOPS**

Produce Safety Alliance (PSA) Grower Training  
(24/2016)

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water: Production Water
- Agricultural Water: Postharvest Water
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

Produce Safety Alliance (PSA) Train the Trainer  
(09/2016)

As above with the addition of:

- Review of Training Resources
- Principles of Adult Education and Training
- Multi-day Training Options and Partnerships that Work
- PSA Training Protocol, Lead Trainer Supplemental Applications, Evaluations and Course Logistics

Food Safety Preventive Controls Alliance (FSPCA) for Human Foods  
(UF – 02, 04, 06, 08, 09, 2016; United Fresh – 03/2016)

- Introduction to Course and Preventive Controls
- Food Safety Plan Overview
- Good Manufacturing Practices and Other Prerequisite programs
- Biological Food Safety Hazards
- Chemical, Physical, and Economically Motivated Food Safety Hazards
- Preliminary Steps in Developing a Food Safety Plan
- Resources for Preparing Food Safety Plans

- Hazard Analysis and Preventive Controls Determination
- Process Preventive Controls
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply-chain Preventive Controls
- Verification and Validation Procedures
- Recordkeeping Procedures
- Recall Plan

Food Safety Preventive Controls Alliance (FSPCA) for Human Foods Lead Instructor Course  
(Clearwater Beach, FL 09/2016; Raleigh, NC 06/2016)

As above with the addition of:

- Instructor Materials Overview
- Instructor Skills Overview
- Course Delivery and Administration

Juice HACCP

(UF – Twice annually since 2007; New York – 2009, 2012; North Carolina – 2012; Ohio – 2014)

- Hazards
- Prerequisites to HACCP
- Commercial processing example
- Identification of critical control points
- Critical control point monitoring
- Verification
- Sources of info

Nut HACCP

(UGA – annually since 2009)

- Safety concerns in pre- and post-harvest environment of almonds
- Biological, Chemical, and Physical Hazards and Their Control
- Applying the seven principles of HACCP
- Determining critical limits; monitoring methods and corrective actions (HACCP Principles 3, 4, and 5)

Packinghouse HACCP

(UF – Twice in 2013, 3 times in 2014; 4 times in 2015)

- Hazards
- Prerequisites to HACCP
- Commercial processing example
- Identification of critical control points
- Critical control point monitoring
- Verification
- Sources of info

Fresh-cut HACCP

(UGA – 2015)

- Defining your Product, Process, and Assessing Hazards
- Applying the seven principles of HACCP
- Determining critical limits; monitoring methods and corrective actions (HACCP Principles 3, 4, and 5)

Developing & Implementing a Hazard Analysis, Risk-Based Preventive Control Safety Plan for Fresh Produce

(UGA – 2016)

- Guidance on Environmental Monitoring and Control of Listeria for the Fresh Produce Industry
- Maintaining Control of Your Produce Safety Plan

Developing a Food Safety Program for Vegetable and Fruit Growers/Packers

(15 workshops, 2009-2011)

- Worker Health and Hygiene, Addressing the Need for Worker Training, Including Common Stumbling Blocks, Resources, etc.
- Post-Harvest Handling and Sanitation, Effectively Communicating your Food Safety Program and Advocating your Farm.

Advanced Topics in microbial Food Safety of Fresh Produce

(2 workshops, 2011)

- Abiotic and Biotic Vectors of Contamination; Transference
- Risk Potential for Postharvest Transfer
- Overview of Quantitative Microbial Risk Assessment
- Break out group facilitator

Food Safety Update: The Food Safety Modernization Act – what you should be aware of

(2 in service training for Extension Agents and Specialists: 2014, 2016)

- Overview of FSMA
- Introduction to the Produce Safety Rule
- Introduction to the Preventive Controls Rule
- Recalls and Traceback
- What is a Food Safety Plan

Microbiological Testing in Food Safety Management

(10 2016, Penang Malaysia)

- Validation of Process Control

**SYMPOSIUM CHAIRED**

Whole Genome Sequence Approaches as Applied to *Salmonella*: De Novo Tools for Use in Predictive Microbiology. International Association for Food Protection, St. Louis, MO, 2016

Everything but *Salmonella* – Other Microbiological Hazards in Low Water Activity Foods.

International Association for Food Protection, Portland, OR, 2015.

Concerns and Criteria for the Proper Use of Pathogen Surrogates in the Completion of Food Safety Research and Process Inventory Validation, Institute of Food Technologists, Chicago, IL, 2013

Juice and Beverage Spoilage by Thermophilic Aciduric Bacteria (TAB), Institute of Food Technologists, New Orleans, LA, 2011

Setting the Science-based Agenda for Co-Management of Watershed Quality and Produce Safety, International Association for Food Protection, Anaheim CA, 2010.

Nut Food Safety – Challenges and Considerations when developing controls to address pathogen contamination in nuts as well as other low water activity foods and feed. Institute of Food Technologists, Chicago IL, 2010.

Bacteriophage-based interventions to improve food safety, Institute of Food Technologists, Chicago IL, 2010.



Investigative molecular techniques and their application to food safety, International Association for Food Protection, New Orleans LA, 2003.

## GRANTS

### Externally Funded

Role	Agency <sup>†</sup>	Grant Title & Dates	Amount*( <sup>†</sup> )
PI	National Association of State Department of Agriculture (NASDA)	Cooperative Agreement #5U01FD005334-03	09/16-08/17 25,000
Co-PI	USDA NIFA FSO	Bridging the Gap: Effective Risk Mitigation Through Adoption of Agricultural Water Treatment Systems	12/1/16-11/30/19 522,822 (150,775)
Co-PI	USDA APHIS	Physiological effects of thermotherapy on HLB-affected trees	05/16-04/17 124,997 (7,300)
PI	National Association of State Department of Agriculture (NASDA)	Cooperative Agreement #3U01FD005334-02S1 Revised	01/16-08/16 10,000
Co-PI	SCRI – Block Grant	FSMA training program for Florida growers and packers	01/16-12/17 100,000 (50,000)
Co-PI	Center for Produce Safety	Control of cross-contamination during field packed melon handling	01/16-12/17 217,693 (64,000)
PI	Center for Produce Safety	Factors that influence the introduction, fate and mitigation of foodborne pathogens on mangoes throughout the production chain	01/16-12/17 135,217
Co-PI	Genome Canada	A Syst-OMICS approach to ensuring food safety and reducing the economic burden of salmonellosis	01/16-12/20 9,966,063 (160,000)
PI	USDA NIFA	Southern training, education, extension, outreach and technical assistance center to enhance produce safety	09/15-08/18 1,197,751 (219,659)
Co-PI	USDA NIFA SCRI CAP	Zinkicide™ A Nanotherapeutic for HLB	03/15-02/20 4,613,838 (206,522)
Co-PI	USDA NIFA SCRI CAP	Steam-generated Supplementary Heat Thermotherapy as an Immediate Treatment for Prolonging Productivity of HLB-infected Citrus Trees	01/15-12/18 3,495,832 (130,857)
Co-PI	USDA NIFA SCRI CAP	Developing scientifically based consensus food safety metrics for leafy greens and tomatoes - continuation	10/14-06/16 4,599,601 (736,791)
PI	FDA Western Center for Food Safety	Impact of copper hydroxide on the fate of indicator organisms in foliar contact waters applied to citrus in the field	01/14-06/14 70,419
PI	SCRI – Block Grant	A systems approach to improving the safety of cantaloupes	01/13-12/14 99,745
Co-PI	Center for Produce Safety	Avirulent <i>Salmonella</i> strains and their use to model pathogen behavior in water	01/13-12/14 112,875 (22,590)

Co-PI	USDA FAC China Scientific Exchange Program	Multistate food safety scientific exchange with the People's Republic of China	12/13	Travel Refund
Co-PI	USDA NIFA SCRI CAP	Developing scientifically based consensus food safety metrics for leafy greens and tomatoes	10/11 – 09/14	5,558,252 (371,691)
PI	Center for Produce Safety	Pathogen transfer risks associated with specific tomato harvest and packing operations	01/11 – 12/12	120,141 (90,845)
Co-PI	Center for Produce Safety	Science-based evaluation of regional risks for <i>Salmonella</i> contamination of irrigation water at mixed produce farms in the Suwannee River watershed	01/11 – 12/12	398,181 (8,000)
Co-PI	Center for Produce Safety	Establishment of critical operating standards for chlorine dioxide in disinfection of dump tank and flume water for fresh tomatoes	10/09 – 09/10	49,896 (16,210)
Co-PI	USDA CSREES SCRI CAP	Increasing consumption of specialty crops by enhancing their quality and safety	09/09 – 08/12	5,896,726 (127,553)
Co-PI	USDA CSREES NIFSI	Evaluation and application of practices for controlling <i>Salmonella</i> in nuts and nut products	09/09 – 08/12	595,589 (118,545)
Co-PI	USDA CSREES NIFSI Special Emphasis	Quantifying microbial risk during growth of produce	09/09 – 08/12	1,000,000 (119,952)
PI	FDA	R01 FD003672-01 Quantifying risks from consumer handling of fresh-cut produce	07/09 – 12/10	409,908 (152,735)
Co-PI	FDA	R01 FD003677-01 Risk assessment of temperature fluctuation and cross-contamination for pathogen survival during fresh produce transportation	07/09 - 12/10	348,271 (58,339)
Co-PI	Florida Citrus Production Research Advisory Council	Combating symptom development in fruit from HLB-infected citrus trees: A transcriptomic, proteomic and metabolomic approach	03/09 – 02/10	179,153 (24,290)
Co-PI	USDA CSREES SCRI CAP	Risk assessment of sampling methods for evaluating the microbial safety of fresh produce	10/08 – 09/12	1,667,679 (206,414)
Co-PI	USDA Special Greening and Canker Block Grant	Towards rebalancing sweet orange juice quality in fruit of HLB-infected trees: a transcriptomic and metabolomic approach	09/08 – 08/10	157,319 (14,885)
Co-PI	USDA SCREES NIFSI – Special Emphasis	Minimizing microbial food safety hazards of fresh and fresh-cut fruits and vegetables through a farm to table approach	09/08 – 09/12	1,597,000 (119,760)

Co-PI	Florida Tomato Committee	Effect of laser labeling on colonization, infiltration and survival of <i>Salmonella</i> spp. and <i>Erwinia</i> on tomato surfaces	09/08 – 08/09	13,655
PI	Citrus Research Board	Quantitative microbial risk assessment of citrus	11/07 – 10/09	31,931
PI	Almond Board of California	Determining the movement of <i>Salmonella</i> through almond shells and evaluating the distribution of <i>Salmonella</i> on shells and kernels following the inoculation of in-shell almonds	05/07 – 06/07	6,385

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**Total External Funding: \$43,321,969 (\$3,571,887 to Danyluk)**

† Acronyms used

USDA	United States Department of Agriculture
FAS	Foreign Agricultural Service
NIFA	National Institute of Food and Agriculture
CSREES	Cooperative State Research, Education, and Extension Service
NIFSI	National Integrated Food Safety Initiative – Standard up to \$600,000 Special Emphasis – up to \$2,000,000
FDA	United States Food and Drug Administration
SCRI	Specialty Crops Research Initiative
CAP	Coordinated Agricultural Project

\* Bracketed value indicates total value of funds to Danyluk's program

**Internally Funded**

Role	Agency	Grant Title & Dates	Amount(\$)
Co-PI	IFAS Citrus Research Initiative	Validation of citrus packinghouse processes	07/16 – 06/17 75,000
Co-PI	IFAS Citrus Research Initiative	Validation of citrus packinghouse processes	07/15 – 06/16 74,615
Co-PI	IFAS Citrus Research Initiative	Fruit contact water safety and extension	07/14 – 06/15 74,970
PI	UF IFAS Multi-State HATCH	S1056 – Enhancing Microbial Food Safety by Risk Analysis	05/14-09/14 10,000
Co-PI	IFAS Citrus Research Initiative	Foliar contact waters and fate of indicator organisms on citrus in the field	07/13 – 06/14 104,721
Co-PI	IFAS Citrus Research Initiative	Fate of indicator organisms on citrus in the field	07/12 – 06/13 91,442
Co-PI	IFAS Citrus Research Initiative	Effect of mechanical harvesting system on citrus fruit microflora	07/11 – 06/12 91,123
Co-PI	IFAS Citrus Research Initiative	Effect of mechanical harvesting system on citrus fruit microflora	07/10 – 06/11 30,000
Co-PI	IFAS Citrus Research Initiative	Effect of mechanical harvesting system on citrus fruit microflora	07/09 – 06/10 51,205
Co-PI	IFAS Citrus Research Initiative	Effect of mechanical harvesting system on citrus fruit microflora	07/08 – 06/09 36,397

Co-PI IFAS Citrus Research Initiative	Effect of mechanical harvesting system on citrus fruit microflora	07/07 – 06/08	18,600
Co-PI IFAS Citrus Research Initiative	Effect of mechanical harvesting system on citrus fruit microflora	07/06 – 06/07	17,600

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**Total Internal Funding: \$75,673 to Danyluk**

## **PUBLICATIONS**

### **Refereed Papers**

1. Jung, J., L.M. Friedrich, **M.D. Danyluk** and D.W. Schaffner. Quantification of transfer of *Salmonella* from oranges to peel, edible portion, and gloved hands during peeling. *Journal of Food Protection*. *Submitted October, 2016*.
2. Topalcentiz, Z., L.K. Strawn, and **M.D. Danyluk**. Microbial quality of agricultural water in Central Florida. *Applied and Environmental Microbiology*. *Submitted August, 2016*.
3. Jensen, D.A., **M.D. Danyluk**, L.J. Harris, and D.W. Schaffner. Quantifying bacterial cross contamination rates between fresh-cut produce and hands. *Journal of Food Protection*. *Accepted, October 2016*.
4. 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. Microbial evaluation of pre- and post-processed tomatoes from Florida, New Jersey, and Maryland Packinghouses. *Food Control*. *In Press, September, 2016*.
5. 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.
6. 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.
7. 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*. *Journal of Food Protection*. 79:922-928.
8. 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.
9. 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.
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11. 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.
12. 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.

13. 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.
14. 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.
15. 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.
16. Bisha, B., J.A. Adkins, J.C. Jokerst, J.C. Chandler, A. Perez-Mendez, S.M. Coleman, A.O. Sbdio, 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.
17. 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.
18. 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*. 77:1093-1101.
19. 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.
20. **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.
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24. 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.
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46. Durak, M.Z., J.J. Churey, **M.D. Danyluk**, R.W. Worobo. 2010. Identification and Haplotype Distribution of *Alicyclobacillus spp.* from Different Juices and Beverages. *International Journal of Food Microbiology*. 142:286-291.
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#### 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.
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\* M.D. Danyluk Chaired the FPT Subcommittee of the 100-yr planning committee

#### **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>
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8. Nguyen, T.P., M.D. Danyluk, **K.R. Schneider**. Growth and survival of bacteria on melon varieties. EDIS Publication FSHN 12-07 <http://edis.ifas.ufl.edu/fs191>
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### **Book Chapters**

1. **Danyluk, M.D.**, M.K. Fatica, P.K. Brar, R. McEgan, A.M. Valadez, K.R. Schneider, and V. Trinetta. 2015. Fruit and Vegetables, Ch. 50. *In: S. Doores, M.L. Tortorello, B. Wilcke (ed.), Compendium of Methods for the Microbiological Examination of Foods, 5<sup>th</sup> Edition.* American Public Health Association (APHA), Washington DC, USA
2. Parish, M.E., R.W. Worobo and **M.D. Danyluk**. 2015. Juices and Juice-containing Beverages, Ch. 58. *In: S. Doores, M.L. Tortorello, B. Wilcke (ed.), Compendium of Methods for the Microbiological Examination of Foods, 5<sup>th</sup> Edition.* American Public Health Association (APHA), Washington DC, USA.
3. Harris, L.J., J.R. Shebuski, **M.D. Danyluk**, M.S. Palumbo, L.R. Beuchat. 2013. Nuts, Seeds and Cereals, Ch. 9. *In M.P. Doyle and R. Buchanan (ed.), Food Microbiology: Fundamentals and Frontiers, Fourth Edition, ASM Press, Washington DC.*
4. **M.D. Danyluk**, M.E. Parish, R.M. Goodrich-Schneider, R.W. Worobo. 2012. Decontamination of Juices, Ch. 6. *In: A. Demirci and M. Ngadi (ed), Microbial decontamination in the food industry: novel methods and applications.* Woodhead Publishing Ltd, Cambridge, UK.
5. Chen, Y., **M.D. Danyluk**, and D.W. Schaffner. 2012. Quantitative Microbial Risk Assessment and Modeling, Ch. 17. *In: X. Yang, V.K. Juneja, L. Huang (ed), 'Omics Technologies and Microbial Modeling in Food-borne Pathogens.* DEStech Publications, Inc., Lancaster, PN.

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**Abstracts (poster and oral presentations)**

1. Pfunter, R., L. Truitt, **M.D. Danyluk**, S. Rideout, and L.S. Strawn. 2016. Growth and survival of *Salmonella* spp. on whole and sliced cucumbers. International Association for Food Protection Annual Meeting Abstract P2-88.
2. Chapin, T.K., and **M.D. Danyluk**. 2016. Role of bird droppings in microbial dispersal of generic *E. coli* and *Salmonella* in field grown tomatoes in Florida. International Association for Food Protection Annual Meeting Abstract P1-05.
3. Topalcengiz, Z., and **M.D. Danyluk**. 2016. Survival of STEC and *Salmonella* serotypes in Florida animal feces. International Association for Food Protection Annual Meeting Abstract P1-04.
4. Todd-Searle, J., W. Kline, **M.D. Danyluk**, and D.W. Schaffner. 2016. Evaluating sanitation treatments in five New Jersey tomato packinghouses for controlling indicator organisms. International Association for Food Protection Annual Meeting Abstract T10-06.
5. **Danyluk, M.D.**, D.W. Schaffner, and P. Brar. 2016. Monte Carlo simulations assessing the risk of salmonellosis from consumption of pecans. Food Micro 2016 Abstract P01-RA-161.
6. Friedrich, L.M. and **M.D. Danyluk**. 2016. Fate of indicator organism populations on mature green tomatoes following foliar application of low microbial quality water. Food Micro 2016 Abstract P02-FS-076.
7. Topalcengiz, Z., and **M.D. Danyluk**. 2016. Fate of generic *E. coli* and prediction of *Salmonella* and STEC survival in fecal pats under field conditions in Florida. Food Micro 2016 Abstract P01-RA-120.
8. Zhang, J., L.M. Friedrich, **M.D. Danyluk**, and M. Ritenour. 2016. Effect of Packingline processing on the reduction of *Escherichia coli* from inoculate grapefruit. 2016 Florida State Horticultural Society Abstract HP-18.
9. Sharma, V., L.M. Friedrich, and **M.D. Danyluk**. 2016. Fate of *Listeria monocytogenes* on fresh cut mangoes stored at three different temperatures. 2016 Florida State Horticultural Society Abstract HP-17.
10. Chapin, T.K., and **M.D. Danyluk**. 2016. Isolation of *Salmonella* from South Florida Surface waters. 2016 Florida State Horticultural Society Abstract HP-16.
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13. **Danyluk, M.D.**, L.M. Friedrich, A.J. Whidden, L.K. Strawn, and M.R. Roberts. 2015. Microbiological evaluation of cantaloupe packinghouses in Florida, USA, over two years.

- The European Food Safety Authority's Second Scientific Conference: "Shaping the Future of Food Safety, Together". #163, P. 103.
14. Brar, P., and **M.D. Danyluk**. 2015. Thermal Inactivation of *Salmonella* and *Enterococcus faecium* during Pecan Conditioning Treatments. International Association for Food Protection Annual Meeting Abstract P1-86.
  15. Chapin, T., L. Friedrich, M. Moraes, M. Teplitski, and **M. Danyluk**. 2015 and 2016. Fate of Avirulent *Salmonella* Mutant Strains in Soil, Water, and on Lettuce Leaves. International Association for Food Protection Annual Meeting Abstract P1-158; Citrus Research and Education Center, University of Florida, Posters and Pastries Research Symposium, P. 23.
  16. Friedrich, L., **M. Danyluk**, and L. Goodridge. 2015 and 2016 . Fate of *Escherichia coli* O157:H7, *Salmonella* and *Listeria monocytogenes* on the Surface of Whole Cantaloupes and Watermelons during Storage. International Association for Food Protection Annual Meeting Abstract P1-188; Citrus Research and Education Center, University of Florida, Posters and Pastries Research Symposium, P. 24.
  17. Mootian, G., L. Friedrich, T. Spann, **M. Danyluk**, and D.W. Schaffner. 2015. Quantifying and Modeling the Influence of Weather Conditions on the Survival of *Escherichia coli* on Oranges Following Application of Low Microbial Quality Water. International Association for Food Protection Annual Meeting Abstract P2-258.
  18. Topalcengiz, Z., and **M.D. Danyluk**. 2015, 2016. Microbial Quality of Surface Agricultural Water and the Presence of Pathogen Genes in Central Florida. International Association for Food Protection Annual Meeting Abstract P1-155; Emerging Pathogens Institute, University of Florida, 2016 Research Day, Abstract 14, p. 24.
  19. Todd-Searle, J., L. Friedrich, R. Oni, K. Shenge, J. LeJeune, S. Micallef, **M. Danyluk**, D. Schaffner. 2015. Quantification of *Salmonella* transfer on tomatoes and tomato bedding. International Association for Food Protection European Symposium on Food Safety Abstract T3-03.
  20. Chapin, T.K., G.K. Mootian, L.M. Friedrich, T.M. Spann, D.W. Schaffner, and **M.D. Danyluk**. 2015. Fate of Indicator Organism Populations on Citrus Trees Following Application of Agriculture Water Containing Copper Hydroxide. 2015 Florida State Horticultural Society Abstract C-19.
  21. Friedrich, L.M., and **M.D. Danyluk**. 2015. Microbiological Evaluation of Florida Cantaloupe Packinghouses. 2015 Florida State Horticultural Society Abstract HP-13.
  22. Strawn, L., S. Rideout, and **M.D. Danyluk**. 2015. Fate of *Salmonella* spp. on Whole and Fresh Cut Cucumbers. 2015 Florida State Horticultural Society Abstract HP-11.
  23. Topalcengiz, Z., and **M.D. Danyluk**. 2015. Microbial Quality of Surface Agricultural Water in Central Florida. UF/IFAS Citrus Research and Education Center Posters and Pastries Research Gallery. P.25, AND Florida Association for Food Protection Annual Educational Conference, P.23.
  24. Topalcengiz, Z., and **M.D. Danyluk**. 2014. Microbial quality of surface agricultural water in Central Florida over two growing seasons. Southeastern Microbiology Summit Page 68.
  25. Brar, P. and **M.D. Danyluk**. 2014. Validation *Enterococcus faecium* as surrogate for *Salmonella* under forced dry heating of peanuts. Food Micro 2014 Abstract 603.
  26. Brar, P. and **M.D. Danyluk**. 2014. Determining validity of *Enterococcus faecium* as surrogate for *Salmonella* under stagnant dry heating of peanuts. International Association for Food Protection Annual Meeting Abstract P1-171.

27. Chandler, J., A. Perez-Mendez, S. Coleman, W. Manley, **M. Danyluk**, M. Bunning, L. Goodridge, B. Bisha. 2014. Control of the microbial quality of cantaloupes via employment of a processing line incorporating chlorine dioxide as an intervention step. International Association for Food Protection Annual Meeting Abstract P1-109.
28. Chapin, T., G. Mootian, R. McEgan, S. Reddy, L. Friedrich, J. Chandler, L. Goodridge, **M. Danyluk**, K. Schneider, D. Schaffner. 2014. Isolation and characterization of *Salmonella* from North Florida surface waters. International Association for Food Protection Annual Meeting Abstract P1-136 AND 2015 UF/IFAS Citrus Research and Education Center Posters and Pastries Research Gallery. P.23.
29. Friedrich, L., A. Whidden, M. Roberts, L. Strawn, M. Wiedmann, **M.D. Danyluk**. 2014. Microbiological Evaluation of Florida Cantaloupe Packinghouses. International Association for Food Protection Annual Meeting Abstract P1-107 AND 2015 UF/IFAS Citrus Research and Education Center Posters and Pastries Research Gallery. P.24.
30. McEgan, R., J. Chandler, L. Goodridge, **M.D. Danyluk**. 2014. *Salmonella* serotypes in central Florida surface waters. International Association for Food Protection Annual Meeting Abstract P3-171.
31. Topalcengiz, Z., and **M.D. Danyluk**. 2014. Microbial quality of surface agricultural water in Central Florida. International Association for Food Protection Annual Meeting Abstract P1-137.
32. Turner, A., and **M.D. Danyluk**. 2014. Influence of temperature differential between green tomatoes and postharvest water on *Salmonella* internalization. International Association for Food Protection Annual Meeting Abstract P1-115.
33. Brar, P.K., and **M.D. Danyluk**. 2014. Thermal inactivation of an outbreak strain of *Salmonella* Tennessee and *Enterococcus faecalis* under stagnant dry heating conditions on peanuts. 2014 Institute of Food Technologist Annual Meeting Abstract 174-02; COMP07-02; COMP029-04.
34. Brar, P.K., and **M.D. Danyluk**. 2014. Validation of *Enterococcus* spp. as Surrogate for *Salmonella* under Stagnant Dry Heating of Peanuts. 2014 Florida State Horticultural Society Abstract HP-2.
35. Goodridge, L.D., and **M.D. Danyluk**. 2014. When *Salmonella* isn't *Salmonella*: Misidentification by Rapid Testing Methods. Florida State Horticultural Society Abstract HP-11.
36. Turner, A.N., and **M.D. Danyluk**. 2014. *Salmonella* Internalization Based on the Influence of Temperature Differential between Red Tomatoes and Postharvest Water. 2014 Florida State Horticultural Society Abstract HP-3.
37. Valadez, A.M. W. Lester, L.D Goodridge, and **M.D. Danyluk**. 2014. Survival of *Salmonella* after Pesticide Application and Harvesting of Tomato Fruits During Screenhouse Production. 2014 Florida State Horticultural Society Abstract HP-10.
38. Brar, P.K. and **M.D. Danyluk**. *Salmonella* prevalence and concentration on in-shell pecans. 2014 Florida Association for Food Protection Annual Educational Conference, p. 17.
39. Turner, A.N., and **M.D. Danyluk**. 2014. Influence of tomato maturity and temperature differential between tomato fruits and postharvest water on *Salmonella* internalization. 2014 Florida Association for Food Protection Annual Educational Conference, p. 19.

40. **Danyluk, M.D.**, J.L. Todd, L.M. Friedrich, and D.W. Schaffner. 2014. Cross-Contamination Risks During Tomato Hand Harvesting. International Association for Food Protection European Symposium Abstract P2-13.
41. Brar, P.D. and **M.D. Danyluk**. 2014. Determining concentration, prevalence and serotypes of *Salmonella* on in-shell pecans using Most Probable Number (MPN) method. CREC Posters & Pastries Research Gallery, p.34.
42. Topalcentiz, Z, and **M.D. Danyluk**. 2014. Identification and effect of events in episodic contamination of surface irrigation water in central Florida. EPI Research Day: 2014 Book of Abstracts, p. 22.
43. Turner, A.N. and **M.D. Danyluk**. 2014. *Salmonella* internalization based on the influence of temperature differential between red tomatoes and postharvest water. CREC Posters & Pastries Research Gallery, p.35.
44. Brar, P.K., L.G. Proano, L.M. Friedrich, L.J. Harris, and **M.D. Danyluk**. 2013. Survival of *Salmonella*, *Escherichia coli* O157:H7 and *Listeria monocytogenes* on pecans and peanuts and characterization of *Salmonella* isolates. International Association for Food Protection Annual Meeting Abstract P3-80
45. Brar, P.K., and **M.D. Danyluk**. 2013. Determining *Salmonella* concentration on pecans for 2010/2011 and 2011/2012 using most probable number (MPN) method. Advances in Predictive Modeling and Quantitative Microbial Risk Assessment of Foods, Poster #20.
46. Coleman, S., R. McEgan, J. Chandler, B. Bisha, A. Perez-Mendez, W. Manley, K. Probasco, D. Marshall, **M.D. Danyluk**, L. Goodridge. 2013. Evaluation of Molecular Alternatives to Traditional Serotyping for *Salmonella enterica* subs. *enterica*. International Association for Food Protection Annual Meeting Abstract T4-03
47. **Danyluk, M.D.** 2013. Pathogen transfer risks associated with specific tomato harvest and packing operations – Transfer from cloth during harvest. Center for Produce Safety, Produce Research Symposium, p. 10
48. Friderich, L.M., and **M.D. Danyluk**. Fate of *Escherichia coli* O157:H7 and *Salmonella* spp. on Bruised and Unblemished Blueberries Harvested at Two Maturity Stages. 2013. International Association for Food Protection Annual Meeting Abstract P3-94
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