

CURRICULUM VITAE

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EDUCATION

1979 Ph D, U OF MINNESOTA

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OTHER POSITIONS

2007 - Present University Distinguished Professor, Colorado State University.

1995 - Present Scientific Co-Editor, Journal of Food Protection.

1987 - Present Professor, Dept of Animal Sciences, Colorado State University.

1989 - 2008 Science Advisor, FDA - Denver District Laboratory.

1987 - 1995 Professor, Dept of Food Science & Human Nutrition, Colorado State University.

1988 - 1989 Professor (Sabbatical Leave), Agricultural University of Athens.

1988 - 1989 Professor (Sabbatical Leave), Agricultural University of Athens.

1984 - 1987 Associate Professor, Dept of Animal Sciences, Colorado State University.

1984 - 1987 Associate Professor, Dept of Food Science & Human Nutrition, Colorado State University.

1980 - 1984 Assistant Professor, Colorado State University.

1978 - 1980 Research Associate, University of Minnesota.

1975 - 1978 Research Assistant, University of Minnesota.

1975 - 1978 Research Assistant, Dept of Food Science & Nutrition, University of Minnesota.

1973 - 1975 Research Assistant, Dept of Animal Science, University of Minnesota.

1972 - 1973 Senior Laboratory Technician, University of Minnesota.

PUBLISHED WORKS

Books

Sofos, J. N. (2013). *Advances in microbial food safety, volume 1* (pp. 528 pages). Cambridge: Woodhead Publishing Limited.

Refereed Journal Articles

Yoon, Y., Geornaras, I., Mukherjee, A., Belk, K. E., Scanga, J. A., Smith, G. C., Sofos, J. N. Effects of cooking methods and chemical tenderizers on survival of *Escherichia coli* O157:H7 in ground beef patties. *Meat Science*, 95, 317-322.

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- (2012). *Food safety issues in animal source foods related to animal health and welfare* (pp. 205-231). WG Pond, FW Bazer, and BE Rollin (ed), Animal welfare in animal agriculture: husbandry, stewardship, and sustainability in animal production, CRC Press/Taylor & Francis Group, Boca Raton, FL ISBN: 978-1-4398-4842.

(2012). *Organic acids and other chemical treatments for microbial decontamination of food* (pp. 592-664). A Demirci, and MO Ngadi (ed), Microbial decontamination in the food industry, Woodhead Publishing Limited, Cambridge, UK ISBN: 978-0-85709-085-0.

(2011). *Food safety issues in animal source foods related to animal health and welfare* (pp. 205-231). WG Pond, FW Bazer, and BE Rollin (ed), Animal welfare in animal agriculture: husbandry, stewardship, and sustainability in animal production, CRC Press/Taylor & Francis Group, Boca Raton, FL ISBN: 978-1-4398-4842.

(2010). *Fermentation: microbiology and biochemistry* (pp. 185-198). F Toldrá (ed), Handbook of meat processing ISBN: 978-0-8138-2182-5 Willey-Blackwell, Ames, IA, USA.

(2010). *Meat decontamination* (pp. 43-85). F Toldrá (ed), Handbook of meat processing ISBN: 978-0-8138-2182-5 Willey-Blackwell, Ames, IA, USA.

Research Report

Perham, C. C., Geornaras, I., Fouladkhah, A., Woerner, D. R., Belk, K. E., Sofos, J. N. (2013). *Food safety assistance for small meat and poultry processors through development and implementation of "Industry Best Practices: An Integrated Approach"* (pp. 27 pages). Final report submitted to the University of Nebraska-Lincoln by the Center for Meat Safety & Quality, Department of Animal Sciences, Colorado State University, Fort Collins, CO.

PAPERS PRESENTED/SYMPOSIA/INVITED LECTURES/PROFESSIONAL MEETINGS/WORKSHOPS

December 2015, "Draft Genome Sequence of a Shiga Toxin-Negative Escherichia coli O157:H7 Strain C1-057 Isolated from Feedlot Cattle", (Presenter) Yang, H., peer-reviewed/refereed.

December 15, 2015, "Determining process lethality of Escherichia coli O157:H7 and Salmonella spp. in heat treated, rendered oil", Beef Industry Food Safety Council, National Cattleman's Beef Association.

January 15, 2015, "Developing a methodology for the microbiological evaluation of rendered oils", Institute of Food Technologists, peer-reviewed/refereed.

December 4, 2014, "Healthy Baby Healthy Me", Consumer Food Safety Education Conference, Consumer Food Safety Education, (Presenter) Kendall, P. A., peer-reviewed/refereed.

2012, "Sofos, J.N. 2012. Comparison of meat decontamination treatment efficacy against various STEC serotypes and antibiotic resistant Salmonella. May 1, Dallas, TX."

2012, "Sofos, J.N. 2012. Research Planning for Greece in Nutrition, Food, Aquaculture and Agro-biotechnology – 2014-2020. Presented at a meeting of the National Council for Research and Technology of Greece, July 31, Athens, Greece."

2012, "Sofos, J.N. 2012. Role of microbial testing in food safety. Presented at the Agricultural University of Athens, November 30, Athens, Greece."

2012, "Sofos, J.N. 2012. The food chain approach to food safety and quality. Invited keynote presentation at the Biological Food Safety & Quality International Conference, October 4-5, Belgrade, Serbia."

2011, "Sofos, J.N. 2011. Biofilms and pathogens: control in meat processing and meat products. Presented at the 4th Congresso Brasileiro de Ciência e Tecnologia de Carnes, October 24-27, São Pedro-São Paulo, Brazil."

2011, "Sofos, J.N. 2011. Current challenges in safety of foods of animal origin and potential solutions. Presented at the 4th Ulusal Veteriner Gıda Hijyeni Kongresi, October 13-16, Belek-Antalya, Turkey."

2011, "Sofos, J.N. 2011. Current worldwide microbial meat safety issues and controls. Presented at the II Encontro de Formação Ordem dos Médicos Veterinários, October 8-9, Lisbon, Portugal."

2011, "Sofos, J.N. 2011. Food Safety – A critical component of One Health. Presented at Symposium: One Medicine/One Health - UADY and CSU opportunities to address local and global needs in human and animal health. Colorado State University delegation to visit UADY, Merida, Mexico, January 15-20."

2011, "Sofos, J.N. 2011. Importance of food safety. Presented at the University of Lusófona, October 7, Lisbon, Portugal."

2011, "Sofos, J.N. 2011. Research on pathogen control in meat products. Presented at Oscar Mayer/Kraft Foods Meat Science Summit, July 20, Madison, WI."

2011, "Sofos, J.N. 2011. The science and purpose of laboratory challenge studies. Presented at the 98th Annual Meeting of the International Association for Food Protection, August 2, Milwaukee, WI."

2011, "Sofos, J.N. 2011. Tracing food pathogens – reflection. Presented at the 98th Annual Meeting of the International Association for Food Protection, August 1, Milwaukee, WI."

2010, "Sofos, J.N. 2010. Antibiotic resistance in meat products. Presented at the International Consortium on Antibiotic Resistance Mitigation and Food Safety (ICARM) Kickoff Meeting, November 7-8, Tianjin, China."

2010, "Sofos, J.N. 2010. Food safety collaboration among academic, government and industry. Presented at the China International Food Safety & Quality Conference & Expo 2010, November 10-11, Shanghai, China."

2010, "Sofos, J.N. 2010. Multiple antimicrobial hurdle issues. Presented at the XVII Congreso Nacional de Microbiología de los Alimentos, September 19-22, Valladolid, Spain."

2010, "Sofos, J.N. 2010. Overview of current meat hygiene and safety risks and summary of recent studies on biofilms, and control of Escherichia coli O157:H7 in nonintact, and Listeria monocytogenes in ready-to-eat, meat products. Presented at the 56th International Congress of Meat Science and Technology, August 15-20, Jeju, Korea."

March 2010, "Impact of Education on Food Safety Knowledge and Behavior Among Low-Income English and Spanish Speaking Pregnant Women", National Food Safety Education Conference, National Food Safety Education, (Presenter) Medeiros, L., Atlanta, GA.

July 2009, "Education Influences Food Safety Knowledge and Behavior of Pregnant, Low-Income English and Spanish Speaking Women", 96th Annual Meeting of the International Association for Food Protection, International Association for Food Protection, (Presenter) Scharff, R., Gaylord, TX, peer-reviewed/refereed.

TEACHING:

<u>Year</u>	<u>Semester</u>	<u>Course No./Title</u>	<u>Cr. Hrs.</u>	<u>Enrollment</u>
2012	Spring	ANEQ799 - Dissertation	18	12
2011	Fall	ANEQ799 - Dissertation	18	8
2011	Fall	ANEQ699 - Thesis	18	13
2011	Spring	ANEQ799 - Dissertation	18	11
2010	Fall	ANEQ799 - Dissertation	18	14

2010	Fall	ANEQ660 - Topics in Meat Safety	1	0
2010	Spring	ANEQ799 - Dissertation	18	11
2010	Spring	ANEQ567 - HAACP Meat Safety	2	9
2010	Spring	ANEQ699 - Thesis	18	15
2009	Fall	ANEQ799 - Dissertation	18	10
2009	Fall	ANEQ460 - Meat Safety	2	12
2009	Fall	ANEQ699 - Thesis	18	16
2009	Fall	ANEQ660 - Topics in Meat Safety	1	5
2009	Spring	ANEQ799 - Dissertation	18	13
2009	Spring	ANEQ567 - HAACP Meat Safety	2	16
2009	Spring	ANEQ660 - Topics in Meat Safety	1	5
2008	Fall	ANEQ799 - Dissertation	18	12
2008	Fall	ANEQ460 - Meat Safety	2	13
2008	Fall	ANEQ660 - Topics in Meat Safety	1	5
2008	Spring	ANEQ567 - HAACP Meat Safety	2	8
2008	Spring	ANEQ660 - Topics in Meat Safety	1	4
2007	Fall	ANEQ795 - Independent Study	18	0
2007	Fall	ANEQ460 - Meat Safety	2	11
2007	Fall	ANEQ660 - Topics in Meat Safety	1	9

COMMITTEES

(2012).

(2011).

(2010).

(2012).

(2011).

(2010).

(2012).

(2011).

(2010).

PROFESSIONAL AFFILIATIONS AND ACTIVITIES

Safe Supply of Affordable Food Everywhere (SSAFE). (2008 - Present).

International Association for Food Protection, Food Hygiene and Sanitation Professional Development Group. (2000 - Present).

International Association for Food Protection, Food Safety Network Professional Development Group. (2000 - Present).

International Association for Food Protection, Meat and Poultry Safety and Quality Professional Development Group. (2000 - Present).

International Association for Food Protection, Microbial Risk Analysis Professional Development Group. (2000 - Present).

International Association for Food Protection, Retail Food Safety and Quality Professional Development Group. (2000 - Present).

International Association for Food Protection, Journal of Food Protection Management Committee. (1995 - Present).

International Association for Food Protection, International Leadership Award. (2008 - 2011).

American Academy for Microbiology Colloquium Member on Future of Food Safety. (2009 - 2010).

International Association for Food Protection Sample Preparation Working Group. (2007 - 2010).

International Association for Food Protection Task Force for White Paper on Non-O157 Shigatoxin-producing Escherichia coli. (2007 - 2010).

International Association for Food Protection, Sample Preparation Working Group. (2007 - 2010).

Member, Beckman Scholars Proposal Evaluation Committee. (2012 - Present).

Elected President of the newly established Governing Council of the Agricultural Univ. of Athens. (2012 - Present).

European Foods Safety Authority. (2012 - Present).

Member, Evaluation panel for faculty promotion, Technol. Educational Institute of Western Macedonia, Greece. (2012 - Present).

Member, Evaluation panel for faculty promotion, Technological Educational Institute of Chania, Greece. (2012 - Present).

Member, Monfort Professors Selection Committee. (2012 - Present).

NRC/NAS Committee-Evaluation of the food safety requirements of the AMS Federal Purchase Ground Bee. (2012 - Present).

Committee Chair, Panel for the ARISTEIA II research program of the National Council for Research & Technol. of Greece. (2012 - Present).

Committee Chair, Panel on Biological Hazards of the European Food Safety Authority (EFSA). (2012 - Present).

Member, Scientific Committee of the European Food Safety Authority. (2012 - Present).

Several papers for various journals/no records kept. (2012 - Present).

Member, UDP Selection Committee. (2012 - Present).

Committee Chair, Working Group on Mechanically Separated Meat of the Panel on Biological Hazards, EFSA. (2012 - Present).

Committee Chair, Working Group on Scientific Coordination of Meat Inspection Modernization of the BIOHAZ Panel, EFSA. (2012 - Present).

Ad hoc Reviewer: Applied and Environmental Microbiology. (2011 - Present).

Ad hoc Reviewer: FEMS Microbiology Letters. (2011 - Present).

Ad hoc Reviewer: Food Control. (2011 - Present).

Ad hoc Reviewer: Food Microbiology. (2011 - Present).

Ad hoc Reviewer: International Journal of Food Microbiology. (2011 - Present).

Ad hoc Reviewer: Journal of Animal Science. (2011 - Present).

Ad hoc Reviewer: Journal of Applied Microbiology. (2011 - Present).

Ad hoc Reviewer: Journal of Food Safety. (2011 - Present).

Ad hoc Reviewer: Journal of Food Science. (2011 - Present).

Ad hoc Reviewer: Lebensmittel Wissenschaft und Technologie. (2011 - Present).

Ad hoc Reviewer: Letters in Applied Microbiology. (2011 - Present).

Ad hoc Reviewer: Meat Science. (2011 - Present).

Ad hoc Reviewer: Zoonoses and Public Health. (2011 - Present).

Several papers for various journals/no records kept. (2011 - Present).

Committee Chair, Task force - Nutrit, Food, Aquacult & Agro-biotechnol, National Council for Res & Technol of Greece. (2011 - Present).

Committee Chair, Working Group on Modernization of Bovine Meat Inspection of the Panel on Biological Hazards, EFSA. (2011 - Present).

Member, Fleischwirtschaft International, Editorial Board. (2010 - Present).

Member, Food Protection Trends, Editorial Board. (2010 - Present).

Member, Indonesian Food and Nutrition Quarterly, Editorial Board. (2010 - Present).

International Association for Food Protection, Scientific Co-Editor of Journal of Food Protection. (2010 - Present).

Invited reviewer of a manuscript prior to submission, as part of the document preparation process. (2010 - Present).

Several papers for various journals/no records kept. (2010 - Present).

Member, Encyclopedia of Food Safety Editorial Advisory Board. (2009 - Present).

Member, NAS Standing Committee on the Use of Public Health Data in the FSIS Food Safety Programs. (2008 - Present).

Member, Safe Supply of Affordable Food Everywhere (SSAFE). (2008 - Present).

Member, University Distinguished Professors Group. (2007 - Present).

Center for Meat Safety & Quality. (2004 - Present).

Member, Graduate Review and Research Committee. (2004 - Present).

Member, International Association for Food Protection, Food Hygiene and Sanitation Professional Development Group. (2000 - Present).

Member, International Association for Food Protection, Food Safety Network Professional Development Group. (2000 - Present).

Member, International Association for Food Protection, Meat and Poultry Safety and Quality Professional Development Group. (2000 - Present).

Member, International Association for Food Protection, Microbial Risk Analysis Professional Development Group. (2000 - Present).

Member, International Association for Food Protection, Retail Food Safety and Quality Professional Development Group. (2000 - Present).

USDA-FSIS, HACCP Coordinator for the State of Colorado. (1996 - Present).

Member, Board of Scientific and Policy Advisors, American Council on Science and Health. (1995 - Present).

Member, International Association for Food Protection, Journal of Food Protection Management Committee. (1995 - Present).

Committee Chair, Search Committee, Food Microbiology Assistant Professor Position. (2012 - 2013).

Numerous inquiries from industry as FSIS HACCP Coordinator for the State of Colorado. (2012).

Member, Panel for ARISTEIA research program of the National Council for Research and Technology of Greece. (2011 - 2012).

Committee Chair, Working Group on Secure Meat Decontamination of the Panel on Biological Hazards, EFSA. (2011 - 2012).

Committee Chair, Working Group on Listex Bacteriophage Meat Decontamination of the Panel on Biological Hazards, EFSA. (2011 - 2012).

Member, Working Group on Composite Food Products of the Panel on Biological Hazards, EFSA. (2010 - 2012).

Committee Chair, Panel on Biological Hazards of the European Food Safety Authority (EFSA). (2009 - 2012).

Member, European Union Research Consortium Symbiosis-EU. (2008 - 2012).

Member, European Union Research Consortium ProSafeBeef. (2007 - 2012).

Member, International Advisory Board for European Union Research Consortium Biotracer. (2007 - 2012).

Numerous inquiries from industry as FSIS HACCP Coordinator for the State of Colorado. (2011).

Member, Panel for evaluation, ITEM-Center for Research and Technology-Thessaly, Greece. (2011).

Member, Panel for evaluation, PerfoTech-Center for Research and Technology-Thessaly, Greece. (2011).

Committee Chair, Panel for review and evaluation, Dept Anim Sci & Aquacult, Agric. Univ. Athens-Athens, Greece. (2011).

Member, Panel for review of the Department of Animal Science, Texas A&M University. (2011).

Telephone interview with The New York Times on the Listeria outbreak linked to cantaloupes. Sofos was quoted in an article on "Deaths From Cantaloupe Listeria Rise" (available at: <http://www.nytimes.com/2011/09/28/business/deaths-from-cantaloupe-listeria-rises.html>). The New York Times quote from Sofos was mentioned in at least 25 other electronic articles/bulletins. (2011).

Committee Chair, Evaluation Panel Chair for 5-year Research Plan on Food Safety of USDA-ARS. (2010 - 2011).

Member, Working Group on Lactic Acid Meat Decontamination of the Panel on Biological Hazards, EFSA. (2010 - 2011).

Member, Working Group on Salmonella Control in Turkeys of the Panel on Biological Hazards, EFSA. (2010 - 2011).

Committee Chair, Working Group on Smokies of the Panel on Biological Hazards, EFSA. (2010 - 2011).

Member, Working Group on Campylobacter Control in Broilers of the Panel on Biological Hazards, EFSA. (2009 - 2011).

Member, Working Group on Salmonella Control in Broilers of the Panel on Biological Hazards, EFSA. (2009 - 2011).

Member, International Association for Food Protection, International Leadership Award. (2008 - 2011).

Food Safety Cluster of Infectious Diseases Supercluster. (2007 - 2011).

Member, Infectious Diseases Supercluster Leaders Group. (2007 - 2011).

Member, International Advisory Board for European Union Research Consortium Biotracer. (2007 - 2011).

Gamma Sigma Delta. (1995 - 2011).

Member, NAS Committee-Review of the USDA/AMS Purchasing Guidelines for Ground Beef for the School Lunch Prog. (2010).

Numerous inquiries from industry as FSIS HACCP Coordinator for the State of Colorado. (2010).

Committee Chair, Working Group Chair on H1N1 Virus of the Panel on Biological Hazards, EFSA. (2010).

Member, American Academy for Microbiology Colloquium Member on Future of Food Safety. (2009 - 2010).

Member, Evaluation Panel for Research Science Strategic Plan of CFSAN/U.S. FDA. (2009 - 2010).

Member, Working Group on Decontamination/Panel on Biological Hazards of the European Food Safety Authority. (2009 - 2010).

Member, Working Group on Food Irradiation/Panel on Biological Hazards of the European Food Safety Authority. (2009 - 2010).

Member, International Association for Food Protection Sample Preparation Working Group. (2007 - 2010).

Member, International Association for Food Protection Task Force for White Paper on Non-O157 Shigatoxin-producing Escherichia coli. (2007 - 2010).

Member, International Association for Food Protection, Sample Preparation Working Group. (2007 - 2010).

OTHER ACTIVITIES/ACCOMPLISHMENTS – SERVICE/OUTREACH

Board of Advisors of a Company, Interdisciplinary Studies Program in Food Science/Safety. (2003 - Present).

Hellenic-American Cultural Association of Colorado. (2012 - Present).

Hellenic-American Cultural Association of Colorado. (2011 - Present).

Hellenic-American Cultural Association of Colorado. (2010 - Present).
