



Bruce Clark

Bruce Clark is a principal in Marler Clark in Seattle.

Mr. Clark has an extensive background in civil litigation, including personal injury, product liability and professional malpractice actions. Mr. Clark did defense work at the Seattle firm Karr Tuttle Campbell for nearly 15 years before he joined his present partners in a practice devoted to representing injured persons.

In 1993, Mr. Clark became involved in foodborne illness litigation as an attorney for Jack in the Box restaurants in its E. coli O157:H7 personal injury litigation. The Jack in the Box litigation spanned more than four years and involved more than 100 lawsuits in four states. Since that time, Mr. Clark has been continuously involved in food and waterborne illness litigation involving bacterial, viral, and parasitic agents in settings ranging from large scale outbreaks to individual cases. He has extensive expertise in the medical, microbiological, and epidemiological aspects of foodborne illness cases gleaned from more than a decade of working with leading experts across the country. He also possesses practical insight into the functioning of corporations and their insurers.

Mr. Clark has tried numerous jury cases in state and federal courts and has litigated cases in state and federal courts from coast to coast. In addition to his work on food and waterborne pathogen cases, Mr. Clark handles general personal injury cases. He frequently speaks to public health groups as well as food industry groups about the realities of foodborne illness litigation and efforts that can help avoid the damage foodborne pathogens inflict. His article, "[Cryptosporidiosis: A Recreational Water Threat That Hasn't Gone Away](#)," appeared in the June 2007 issue of the Journal of Environmental Health.

He has extensive experience in alternative dispute resolution and has successfully mediated hundreds of lawsuits. Mr. Clark has an AV rating from Martindale-Hubbell, and is listed in the Bar Register of Preeminent Lawyers.

Mr. Clark is married and has two sons.

Adam Langer



Dr. Adam J. Langer is the Preventive Medicine Fellow in the Enteric Diseases Epidemiology Branch in the Centers for Disease Control and Prevention's Division of Foodborne, Bacterial, and Mycotic Diseases. Dr. Langer completed his Bachelor of Science degree from Virginia Tech in 1997 and

went on to earn a Doctor of Veterinary Medicine degree from Oklahoma State University in 2001 and a Master of Public Health degree from Johns Hopkins University in 2005. Dr. Langer joined the CDC's Epidemic Intelligence Service in 2006 and was assigned to the New Jersey Department of Health and Senior Services until June 2008.



Isabel Maples is spokesperson for Mid-Atlantic Dairy Association and National Dairy Council.

Isabel graduated from the University of North Carolina at Chapel Hill, where she majored in chemistry and public health nutrition. She interned in Colorado then got her masters in sports nutrition and wellness from the University of North Carolina at Greensboro.

Isabel utilizes her expertise to put into perspective consumers' misunderstandings of milk. She is quick to set the record straight when misinformation is spread by anti-dairy activists. For 15 years, she has worked with the media and the public to promote dairy and to protect its image.



Allen R. Sayler is Vice President of Regulatory Affairs and International Standards for International Dairy Foods Association (IDFA), an organization representing approximately 85% of the U.S. dairy processors as well as dairy industry suppliers

Mr. Sayler has extensive knowledge of dairy production, processing, regulations, HACCP systems, product sampling and testing, water and wastewater treatment, and drug residue screening programs. He is actively involved in National Conference on Interstate Milk Shipments (NCIMS) activities, currently serving on the NCIMS HACCP Implementation Committee and the NCIMS Aseptic Implementation Committee, and an industry representative on Council III.

He coordinates the IDFA's GFSI Task Force, the HACCP Task Force, the M. paratuberculosis (MAP) Task Force, the IDFA Aseptic Task Force, the 3-A Users and Equipment Suppliers Task Force, the MIF Regulatory Committee and the IDFA Codex Committee, and is part of the IDFA team on food defense and sustainability.

At the international level, Mr. Sayler has represented the U.S. dairy industry since 1996 on the International Dairy Federation's (IDF) Standing Committees of Standard of Identity, Microbiological Hygiene, Residues and Contaminants, and is the current Deputy Chair and former Chair of the IDF Standing Committee on

Food Additives. He has participated on the official U.S. delegation to the Codex Committees on Food Hygiene, Food Labeling, and Milk and Milk Products and is serving as the IDF lead delegate to the Codex Committee on Food Additives and Contaminants.

Mr. Sayler grew up on a dairy farm in central North Dakota. He has a B.S. in Biology from the University of Mary in Bismarck, North Dakota, with extensive course work in Civil Engineering.

John Sheehan is the Director for the Division of Plant and Dairy Food Safety at FDA's Center for Food Safety and Applied Nutrition (CFSAN). He has been with FDA since July, 2000. Prior to that, he was a mid-level manager within the dairy industry for 17 years. He has worked for some of America's largest and most progressive dairy foods organizations. Mr. Sheehan is an attorney who is an active member of both the California and U.S. Patent Bars. Since 2002 he has served as the U.S. Alternate Delegate to the Codex Committee on Milk and Milk Products



Dr. Purnendu C. Vasavada is a Professor of Food Science at the University of Wisconsin-River Falls and Food Safety and Microbiology Specialist with the UW-Extension. He is an active member of the IAFP and its Wisconsin affiliate and has served on various committees, Professional Development Groups and editorial boards of the Dairy Food Sanitation and J. Food Protection. He has received several awards and honors including the Educator award (IAMFES, 1997) and the Sanitarian of the year award (WAFP, 1998), the Fellow of the American Academy of Microbiology (1990) and the Honorary Life time Membership (Hungarian Society for Microbiology, 2007).



Caroline Smith DeWaal is the director of the food safety program for the Center for Science in the Public Interest and co-author of *Is Our Food Safe? A Consumer's Guide to Protecting Your Health and the Environment* (Three Rivers Press, 2002). She represents CSPI in the media, in Congress and in the regulatory arena on a broad range of food safety issues. Ms. DeWaal is the leading consumer analyst on reform of laws and regulations governing food safety. Since 1999, she has maintained and annually published a listing of foodborne illness outbreaks organized by food source that now contains over fifteen years of outbreaks reports. She has presented CSPI's outbreak database at numerous scientific conferences, including the American Public Health Association, International Association for Food Protection and the American Society for Microbiology. She

has presented papers on food safety at over 50 scientific and public policy conferences. She has participated in a number of World Health Organization consultations on food safety. She represents the International Association of Consumer Food Organizations at the Codex Committee on Food Hygiene. She was a member of the National Advisory Committee on Meat and Poultry Inspection from 1997-2000 and is presently a member of the Food and Drug Administration Food Advisory Committee. She chaired of the Editorial Board of the Food and Drug Law Journal and is a member of the International Association of Food Protection. DeWaal graduated from the University of Vermont and Antioch School of Law. She is a member of the Massachusetts Bar.