



**Bassam Annous** is a Research Microbiologist at the USDA-ARS-ERRC, in Wyndmoor, PA; earned B.S. and M.S. from the American University of Beirut, and Ph.D. from the University of Illinois; 40+ years of research experience in the areas of microbial food safety, food science and engineering, food packaging, and microbial physiology and biotechnology; has extensive experience working on chlorine dioxide gas and thermal treatments for decontaminating fresh and fresh-cut produce; developed and validated novel thermal and non-thermal surface pasteurization technologies capable of reaching and inactivating human pathogens attached to inaccessible sites within biofilms on produce surfaces; has transferred thermal technology to industry; has authored/co-authored 80+ peer-reviewed publications, review articles, and book chapters; Editor of two books: microbial biofilms and *Salmonella*; presented 90+ invited talks at national and international meetings and universities in USA, Japan, Canada, Australia, Dubai, and Mexico; served as an expert panellist on four FAO-WHO panels on Food Safety and Security; currently working with the U.N. Development Program on developing food safety guidance for the Lebanese food industry.



**Veronica Bryant** is the Environmental Health (EH) Preparedness and Outbreak Coordinator for the North Carolina Environmental Health Section within the NC Division of Public Health with more than 13 years of experience in state and local public health. In her current role with NC Public Health, she is responsible for providing training and technical assistance for local environmental health specialists regarding special events, outbreak investigations, and emergencies. Veronica is an active member of the North Carolina Variance Committee, the Conference for Food Protection, and a lead instructor for the NC State Validation and Verification of HACCP Plans at Retail Course. Since attending her first IAFP in St. Louis in 2016, Veronica has been an active member of the Retail Food Safety PDG and is currently service as Vice-Chair of the Webinar Committee.

If chosen to serve as Vice Chair, plans would include increase the webinar availability for retail and foodservice topics. With the changing landscape of educational opportunities and the rapid changing of information in the retail and foodservice world, it would be great to utilize the webinar opportunities to a greater extent. Also, there is a need to give local, state and federal regulators a larger role in IAFP and the PDGs. There is no specific PDG for regulators, and many regulators fit most closely in the retail and foodservice PDG. Strengthening the relationships with the industry and local and state regulators would be a goal while serving as Vice Chair. Also, using IAFP Connect and other resources, it would be a goal to provide stronger partnerships in developing symposia and roundtables for the annual meetings.



**Tia Glave** is currently leading the Food Safety and Quality organization for Milk Bar, a quirky American style bakery with a diverse portfolio of commissary kitchens, storefront locations, partner stores, and a food truck. We recently launched our first consumer packaged goods product in Whole Foods! Prior to Milk Bar, Tia was at Plated, an Albertson's Companies Inc. brand, where she was instrumental in the development and implementation of regulatory, food safety, and quality policies and strategies across multiple fulfillment centers. She started her career in food safety and quality at General Mills supporting the iconic Phillisbury and Yoplait brands. There she led the Sanitation Team and Quality Lab Technicians, as well as managed their food safety programs including environmental monitoring, HACCP, and FSMA Food Safety Plan. Outside of work, Tia enjoys spending her time traveling and volunteering in her community. She is actively involved in the United Way, and has served on the Boys & Girls Clubs of Rutherford County board. Tia has a B.S. in Chemical Engineering from The University of Tennessee (Go Vols!).

Tia joined IAFFP in 2019 and was inspired to get even more involved after attending the 2019 conference. Since switching to food retail 2 1/2 years ago, she has had the opportunity to use her manufacturing background to develop and strengthen my companies' programs and processes. By taking on a role in the Retail and Foodservice PDG, she would be able to help create an atmosphere for sharing best practices and building connections across the industry.



**Julian David Graham** complements his sense of purpose with a willingness to be open and receptive to new things. Given his perspective, education, and business career, he is the perfect person to shepherd Centerplate's health, safety, and sanitation programs. Julian became an Apprentice at the CCH Gastronomie GmbH (formerly the Kempinski Hotels & Resorts), where he participated in food & beverage operations and contributed to the marketing department's communications efforts. In 2005, Julian joined The Walt Disney Company, where he first became a guest relations host and subsequently a catering guest service manager. Along the way, he actively mentored, coached, and monitored employees to deliver service excellence, coupling those activities with seeking ways to surprise and delight guests with innovative solutions to satisfy their interests. He graduated from the Hotelschool The Hague (Netherlands) with a Bachelor of Business Administration in Hotel Management. Upon graduation, Julian joined Centerplate in 2012 and has risen through the ranks as a banquet manager, director of retail hospitality, and safety specialist to assume the day-to-day management of risk, health, and safety for Centerplate, and North America Sports and Leisure.

A common thread in Julian's career was an unfeathered commitment to the health & safety of his teams and their guests. As a natural

progression from training front line employees, supporting restaurant plan reviews to building crisis response initiatives, Julian joined IAFP in 2016. He was fortunate to have two round table proposals accepted. Julian can glean his operational experience to give insight into the functional application of the PDG work.



**Chris Jordan** is the Director of Business Development, Retail Sector for Diversey, Inc.

For 19 years, Chris Jordan has worked in food safety & kitchen hygiene within the retail sector with Diversey. Chris has led sanitation programs, food safety auditing, and training programs. He works to strengthen his customer's cleaning & food safety programs by focusing on actionable, data driven results. Chris led the development of several key customer data and reporting plans within Diversey's customer base. Chris is currently the Business Development Director for Diversey's North American retail food safety & kitchen hygiene programs.

I've been attending IAFP for about the last 10 years, including several PDG meetings. One area of interest for Chris, if elected, would be to focus discussions and actions on driving actionable data for the retail and foodservice community. Taking sanitation and food safety metrics and turning that data into a stronger food safety culture to drive change is the goal, and this community has a wealth of data to put to use.



**Jeffrey Lindholm** has 35 years of experience in food & beverage, including executive positions with E&J Gallo Winery, PepsiCo, Aramark and ConAgra.

He currently serves as COO of iCertainty, a technology company based in Chevy Chase, MD, where he leads the company's broad farm to fork food safety platform including *Disney CHEFS*<sup>®</sup> that provides industry leading IoT and traceability solutions for major foodservice, retail, hospitality and food manufacturing operators around the world.

Jeff earned his BA in Economics from the University of Notre Dame and an MBA from The University of Southern California Marshall School of Business.