

# July 2018 TN Task Force Speakers

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## *Cindy Ayers, Instructor, Human Sciences, MTSU*

Mrs. Ayers has nearly 30 years of work experience in the Food Science area. She is particularly interested in food safety and HACCP plan education and training. She has developed and reevaluated HACCP plans for a diverse set of foods ranging from sorghum molasses to ready to eat foods, including barbeque. In continuing her pursuit of knowledge, she recently completed a pasteurization workshop and an egg candling class

## *Bill Freese, Science Policy Analyst, Centers for Food Safety*

Bill joined CFS in 2006 as science policy analyst. In his six years with the Safer Food – Safer Farms campaign at Friends of the Earth, he authored numerous reports and comments to government agencies concerning the science and regulation of genetically engineered crops. Bill played a key role in the discovery of unapproved StarLink corn in the food supply in 2000/01. His comprehensive report on genetically engineered (GE) pharmaceutical crops in 2002 helped initiate public debate on “biopharming.” In 2004, he teamed up with Salk Institute cell biologist David Schubert to write a comprehensive, peer-reviewed scientific critique of the regulation and safety testing of GE foods. Bill has given numerous public presentations on agricultural biotechnology to State Department officers, international regulatory officials, farm groups and the general public. More recent work involves assessments of the failed promise of GE crops, industrial biotechnology, and cost-effective alternatives to genetic engineering. Bill holds a B.A. in chemistry from Grinnell College.

## *John Spink, PhD, Food Initiative, MSU*

Dr. Spink has been focused on product fraud since Michigan State University’s Food Safety Program and the School of Packaging began research on the topic in 2006. This work expanded to the behavioral sciences and criminology and led to the establishment of the Anti-Counterfeiting and Product Protection Initiative in 2008. In 2009 the work shifted to the School of Criminal Justice where the Initiative evolved into a Program.

Prior to returning to MSU in 2006, Dr. Spink spent more than 15 years in Corporate America. He draws from his experience in general management, operations, sales, product management, and headquarters staff to bring a unique awareness of the needs of industry. His long-time affiliation with MSU brings an awareness of the needs of academia and of MSU.

His work focuses on five areas:

1. **Food Fraud.** This is an evolving concept that has grown out of the economically motivated adulteration incidents such as horse meat in beef products, country of origin labeling fraud on honey, melamine in pet food, Sudan Red carcinogen colorant in sauces, and other types of dilution and adulteration. Food Fraud expands beyond.
2. **Business Risk and Enterprise Risk Management.** All threats and incidents must be correlated to all other risks. Enterprise Risk Management is a holistic, all-encompassing concept being implemented in industry that is especially effective in evaluating unknown or unknowable probabilistic risks such as product fraud.
3. **General Anti-Counterfeit Strategy.** This is the study of the underlying drivers of the fraud opportunity, which leads to more effective and efficient selection of countermeasures. Deterrence is achieved through a systems approach and not a single, magic panacea.
4. **Anti-Counterfeit Countermeasures.** Once the underlying fraud opportunity is understood, effective countermeasures can be selected. These actions must consider the response from the fraudsters in a chess match of wits.
5. **Outreach: Policy, Trade, Building Awareness, and Leadership.** Product fraud prevention, intellectual property rights enforcement, and economically motivated adulteration laws are concepts that are highly charged issues. The laws and industry practices are all in development by US and Global Governmental and Non-Governmental Organizations. For MSU to attain and maintain a global leadership position, engagement in Policy, Trade, Building Awareness, and Leadership is critical.

### *Kara Lavaux, Food Safety & Marijuana Supervisors, DPH*

Kara Lavaux is a Food Safety and Marijuana Supervisor in the Public Health Inspections Division at the Denver Department of Public Health and Environment. She has been with the city for almost four years, and has spent much of that time with a focus on marijuana and hemp regulation. She has a Bachelor of Science in Environmental Health from Colorado State University and has spent her career working in Colorado health departments in the area of food safety.

*Kimberly Dutzek, Compliance Officer, Compliance Officer, Division V, Office of Human & Animal Food Operations, Office of Regulatory Affairs, U.S. Food and Drug Administration*

Kimberly Dutzek began her career with FDA in 2009 as an investigator primarily working in Foods and Biomedical Research Monitoring Operations. In 2012 she was selected as a compliance officer for the New Orleans District and is currently serving as a compliance officer in the Office of Human and Animal Feed Operations, Division East 5 (OHAFO E5). She holds a B.S. in Biology and is board certified in Cytotechnology. She has worked in industry at the nation's largest diagnostic medical laboratory and has owned her own business.

*Dee Dee Vicino, Director of training and Education, AllerTrain™  
MenuTrinfo®*

Dee Dee Vicino earned her Bachelor of Arts degree in Communications from Florida Atlantic University and completed her Masters of Arts in Liberal Studies Degree at Duke University where she was also awarded a Graduate Certificate in International Development Policy from the Sanford Institute of Public Policy. Dee Dee spent her early career working as a Regional Trainer for Federated Department Stores. After a 17 year hiatus spent raising two children, Dee Dee returned to the workforce as a Middle School English Teacher. After completing her Master's Degree in Educational Leadership, she accepted the position of Assistant Principal at Hollywood Academy of Arts and Sciences. Dee Dee's oldest daughter suffers from a severe Gluten Intolerance and her best friend has severe food allergies. These life circumstances led her to educate herself regarding Gluten Intolerances, Celiac Disease, and Food Allergies and Sensitivities and motivated her to create fun and creative recipes that would satisfy her gluten-craving daughter and please her allergy-ridden friend. Dee Dee traded the beaches of Florida for the Foothills of Colorado in 2015 and eventually found her way to AllerTrain by MenuTrinfo where she serves as the Director of Training and Education. Dee Dee lives in Fort Collins, Colorado, with her fiancé, her two children, and her bonus child. When not engaged in work-related activities, Dee Dee serves as a member of the Empowerment Society International's Board of Directors and contributes their sustainability projects in Liberia, Africa.

*Dr. Jennifer McEntire*

Vice President, Food Safety & Technology, United Fresh Produce Association  
CHICAGO, IL (June 21, 2016) – United Fresh Produce Association today named Jennifer McEntire, Ph.D., as its new Vice President, Food Safety & Technology. She succeeds Dr. David Gombas, who retired from the association June 1 after 11 years leading its food safety program.

“I’m absolutely thrilled that Dr. McEntire is joining our team to begin a new era in food safety leadership for our industry,” said United Fresh President and CEO Tom Stenzel. “For the past 20 years, United Fresh has been committed to the highest level of scientific leadership in food safety, and Jennifer is the ideal person to take our member food safety programs and advocacy to government and the regulatory community to the next level,” he said.

“Jennifer is an expertly trained scientist, with specific expertise in microbiology and food safety. She’s an experienced association professional with skills nurtured in industry, academia and regulatory circles that are critical to our business, and she’s a respected scientific leader among her peers in the food industry, academia and the regulatory community,” Stenzel said.

Most recently, Dr. McEntire served as Vice President for Science Operations at the Grocery Manufacturers Association, working with the largest food companies in the world. She previously was Chief Science Officer at The Acheson Group, where she helped build the

organization with former FDA associate commissioner David Acheson providing consultation to a broad range of food industry clients. Dr. McEntire was previously Senior Staff Scientist at the Institute of Food Technologists, where she managed FDA's contract, including exploring traceability across the food industry. She also held previous positions as a visiting scientist at the Food and Drug Administration, an intern at the National Food Processors Association, and a USDA National Needs Fellow in Food Safety at Rutgers University. Dr. McEntire received her bachelor of science degree with distinction from the University of Delaware, and her Ph.D. in food science from Rutgers University. She has received numerous honors and awards, and currently serves on the Food Safety Preventive Controls Alliance Steering Committee. She is a Lead Instructor for the Preventive Controls for Human Food course, and is a frequent speaker at academic, government and industry events. Dr. McEntire is now concluding several projects at the Grocery Manufacturers Association and will join United Fresh in its Washington, D.C. office in July. The announcement of Dr. McEntire's appointment was made to the United Fresh Food Safety & Technology Council at its meeting on Monday, and to the broad association membership at the Opening General Session of United Fresh 2016 taking place in Chicago.