

CATHERINE WRIGHT DONNELLY
Curriculum Vitae

Office Address:

University of Vermont
Department of Nutrition and Food Science
355 Carrigan Wing
Burlington, VT 05405-0044
Tel: (802) 656-5495 Fax: (802) 656-0001
E-Mail: Catherine.Donnelly@uvm.edu
cwdlakeview@gmail.com

Home Address:

295 Breezy Avenue
Greensboro, VT 05841
(802) 598-6287

EDUCATION

| | | |
|--------------|----------------|---------------------------------------|
| Ph.D. | Food Science | North Carolina State University, 1983 |
| M.S. | Food Science | North Carolina State University, 1980 |
| B.S. | Animal Science | University of Vermont, 1978 |

ACADEMIC EXPERIENCE

| | |
|---|--|
| Associate Director, 2004-2016 | Vermont Institute for Artisan Cheese |
| Associate Director 2000 - 2004 | Northeast Center for Food Entrepreneurship |
| Interim Dean, 1998 to 1999 | College of Agriculture and Life Sciences |
| Interim Director, 1998 to 1999 | Vermont Agricultural Experiment Station |
| Associate Dean, 1988 to 1998 | College of Agriculture and Life Sciences |
| Associate Director, 1988 to 1998 | Vermont Agricultural Experiment Station |
| Full Professor, 1998- present | Department of Nutrition and Food Sciences |
| Full Professor, 1995-June 1998 | Department of Animal and Food Sciences |
| Associate Professor, 1989-1995 | Department of Animal and Food Science |
| Associate Director, 1989-1998 | Northeast Dairy Foods Research Center |
| Assistant Professor, 1988-1989 | Department of Animal Sciences |
| Assistant Professor, 1987-1988 | Department of Animal Sciences |
| Interim Assistant Vice President 1986-1987 | Human Resource Development University of Vermont |
| Research Assistant Professor 1984-1987 | Department of Animal Sciences University of Vermont |
| Visiting Assistant Professor 1983-1984 | Department of Animal Sciences University of Vermont |

TEACHING

Courses Taught:

| | | |
|--------------|------------|--|
| 1983 | ASCI 101 | Food Microbiology |
| 1984 | ASCI 101 | Food Microbiology Lecture and Laboratory |
| | ASCI 197/8 | Undergraduate Research |
| | ASCI 297/8 | Special Problems |
| 1985 | ASCI 101 | Food Microbiology Lecture and Laboratory |
| | ASCI 197/8 | Undergraduate Research |
| | ASCI 297/8 | Special Problems |
| 1986 | ASCI 101 | Food Microbiology |
| | ASCI 197/8 | Lecture |
| | ASCI 297/8 | Laboratory |
| 1987 | ASCI 203 | Food Microbiology Lecture and Laboratory |
| | ASCI 197/8 | Undergraduate Research |
| | ASCI 297/8 | Special Problems |
| 2000-2004 | NFS 195 | Food Industry Practicum |
| 2006-present | ANFS 313 | Food Safety and Public Policy |
| 2014-present | HCOL 185 | Issues in Food Systems: Food Safety |

Advising:

| | |
|--------------|--|
| 1983-1991 | Animal Sciences Advisor (20 advisees per year) |
| 1985-1991 | Biological Sciences Advisor (10 advisees per year) |
| 1983-present | Graduate Student Advisor |
| 2000-present | Nutrition and Food Sciences Advisor (25 advisees) |

THESIS AND DISSERTATION DIRECTED

M.S., Animal Sciences. Jeanne O'Brien. Thesis title: Behavior of healthy and freeze-injured Listeria monocytogenes as affected by bile and bile derivatives. Completed August 1988.

M.S., Animal Sciences. Cecilia Golnazarian. Thesis title: Comparison of infectious dose of Listeria monocytogenes F5817 as determined for normal versus compromised C57Bl/6J mice. Completed July 1988.

M.S., Animal Sciences. Rona Klausner. Thesis Title: Environmental sources of Listeria and Yersinia in Vermont dairy plants. Completed May 1991.

M.S., Animal Sciences. Todd Pritchard. Thesis title: Use of plasmid profile analysis of Listeria spp. To compare Vermont dairy plant environmental isolates. Completed May 1991.

M.S., Animal Sciences. Susan Busch. Development of a repair/enrichment broth for resuscitation of heat-injured Listeria monocytogenes and Listeria innocua. Completed May 1991.

- M.S., Animal Sciences. Mbuyi Bunduki. Examination of attachment and phagocytic uptake of Listeria species by mammalian intestinal cells. Completed May 1991.
- M.S., Medical Technology. Kathy Flanders. Injury, resuscitation and detection of Listeria spp. from frozen environments. Completed May 1991.
- Ph.D., Animal and Food Sciences. Mbuyi Bunduki. Molecular sites of damage in heat-injured and freeze-injured Listeria monocytogenes. Completed May 1995.
- Ph.D., Animal and Food Sciences. Tatiana Roth. Heat and acid injured Listeria monocytogenes: Implications for growth and recovery in food systems. Completed October 1996.
- M.S., Animal and Food Sciences. Todd Silk. Detection of Escherichia coli in apple cider and other acidic foods. Completed October 1996.
- Ph.D., Animal and Food Sciences. Todd Pritchard. Distribution of Listeria in dairy plant environments. Completed October 1998.
- Ph.D., Animal and Food Sciences. Cecilia Golnazarian. Heterofermentative lactobacilli in Cheddar cheese detection, ecology, and control. Completed October 2000.
- Ph.D., Animal and Food Sciences. Todd Silk. Controlling the incidence of bacterial pathogens in food products through use of new technologies and improved testing systems. In progress. Completed October 2001.
- Ph.D., Animal and Food Sciences. Crystal McDade Ngutter. Control and recovery of *Listeria monocytogenes* in frankfurters. Completed October 2002.
- M.S., Nutrition and Food Science. Vera Petrova. Use of flow cytometry to assess sublethal injury in *Listeria monocytogenes*. Completed October 2004.
- M.S., Nutrition and Food Science. Errol Groves. Ambient storage of aged hard cheese at retail: a food safety assessment. Expected date of completion: May 2011.
- Ph.D., Animal, Nutrition and Food Sciences. David Nyachuba. Impact of sodium nitrite on survival, detection and ecology of *Listeria monocytogenes* in high risk ready-to-eat (RTE) foods. Completed February 2007.
- Ph.D., Animal, Nutrition and Food Science. Vera Petrova. Sublethal injury in *Listeria monocytogenes*: population characteristics and impact on detection. Completed February 2008.

Ph.D. Animal, Nutrition and Food Science. Dennis D’Amico. Evaluation of the safety of aged hard cheeses manufactured from raw milk. Completed October 2008

M.S. Nutrition and Food Science. Chris Smart. Evaluation of sublethal injury on recovery of *Listeria monocytogenes* biotypes identified in recent foodborne epidemics. Completed May 2008.

M.S. Nutrition and Food Science. Marc Druart. Validation of cheesemaking processes to assess microbiological risk. Completed March 2010.

M.S. Nutrition and Food Science. Daniel Lynch. Microbiological quality of retail raw milk sold in three New England States. May 2012.

M.S. Nutrition and Food Science. Katherine Coale. The fate of *Listeria monocytogenes* when challenged against the microbial communities found on the surface of soft-ripened, raw milk cheese. Completed May 2014.

Ph.D. Animal, Nutrition and Food Science. Esmond Nyarko. Improving detection of *Listeria* in foods through novel enrichment strategies and FTIR analysis. Completed October 2014.

Ph.D. Animal, Nutrition and Food Science. Panos Lekkas. The microbial ecology of *Listeria monocytogenes* as impacted by three environments: a cheese microbial community, a farm environment, and a soil microbial community. Completed October 2015.

Ph.D. Animal, Nutrition and Food Science. Marie Limoges. An environmental approach to food safety assessment using artisan cheese and fresh produce as model systems. Completed November 2018.

M.S. Nutrition and Food Science. Gina Frontino. Comparison of methods to detect *Listeria monocytogenes* on wooden boards used for cheese aging. Completed November 2018.

M.S. Nutrition and Food Science. Abby Biron. Validating the safety of traditional aged fermented sausage. In progress-expected May 2020.

M.S. Nutrition and Food Science. Rosalind Neale. Assessing growth and methods of decontamination of *Listeria monocytogenes* in brushes used for production of washed-rind cheese. In progress-expected May 2020.

FUNDED GRANTS

1. Project Title: Development of a rapid method for the detection of Listeria monocytogenes in raw milk and dairy products.

- Funding Agency: United States Department of Agriculture
(Cooperative Agreement 58-6125-4-16)
- Funding Period: 4/1/84-9/30/88
- Total Award: \$125,000
2. Project Title: Acquisition of laboratory scale fermenters for microbiology
Funding Agency: UVM Research Advisory Council
Funding Period: 3/1/85-2/28/86
Total Award: \$8,243
 3. Project Title: Milk clarification versus filtration: Influence on removal of
Funding Agency: Dairy Research Foundation
Funding Period: 10/11/85-5/1/87
Total Award: \$42,602
 4. Project Title: Evaluation of isolated lactobacilli antagonistic to Listeria for use as
silage innoculants.
Funding Agency: College of Agriculture and Life Sciences Research Advisory
Funding Period: 11/15/85-11/15/86
Total Award: \$1,500
 5. Project Title: Determination of infectious dose of Listeria monocytogenes fed
Funding Agency: Milk Industry Foundation/National Dairy Promotion and
Funding Period: 1/1/87-9/1/87
Total Award: \$73,340
 6. Project Title: Manipulation of silage fermentation to eliminate Listeria
Funding Agency: Walker Research Foundation
Funding Period: \$5,000
 7. Project Title: Generation of Listeria monocytogenes-associated bovine
Funding Agency: U.S. Food and Drug Administration
Funding Period: 1/5/87-2/23/88
Total Award: \$6,297
 8. Project Title: Implementation of a continuing education program designed to
Funding Agency: Merck Animal Health Education Grants
Funding Period: 7/1/87-6/30/88
Total Award: \$6,250
 9. Project Title: Studies of bacterial colonial morphology with inverted and
Funding Agency: UVM Research Advisory Council
Funding Period: 3/15/88-2/28/89
Total Award: \$3,121
 10. Project Title: Acquisition of funds for purchase of a spiral plater to assist
Funding Agency: UVM Research Advisory Council

- Funding Period: 3/15/88-2/28/89
Total Award: \$6,735
11. Project Title: Examination of invasiveness and phagocytic uptake of Listeria
Funding Agency: International Life Sciences Institute/Nutrition Foundation
Funding Period: 7/1/88-6/30/90
Total Award: \$65,000
12. Project Title: Distribution of Listeria/Yersinia in dairy processing environments. Funding Agency:
Funding Period: 8/1/88-7/31/89
Total Award: \$8,000
13. Project Title: Sources and modes of entry of Listeria monocytogenes within a
Funding Agency: United States Department of Agriculture
Funding Period: 7/1/88-6/30/89
Total Award: \$25,000
14. Project Title: Development of a repair/enrichment system to optimize recovery
Funding Agency: Northeast Dairy Foods Research Center
Funding Period: 7/1/89-6/30/91
Total Award: \$87,116
15. Project Title: Establishment of a collaborative infrastructure between the
University of Vermont and University College of Cork, Ireland
Funding Agency: USDA/OICD Office of International Cooperation & Development
Funding Period: July-October, 1990
Total Award: \$8,164
16. Project Title: Determination of foci of environmental contamination in dairy
Funding Agency: Northeast Dairy Foods Research Center
Funding Period: 7/1/90-6/30/91
Total Award: \$15,301
17. Project Title: Improvement in the detection of injured and non-injured Listeria
Funding Agency: Northeast Dairy Foods Research Center
Funding Period: 6/1/91-5/31/94
Total Award: \$160,000
18. Project Title: Detection of Listeria and Yersinia in Vermont Dairy Processing
Funding Agency: Vermont Dairy Promotion Council
Funding Period: 6/1/91-6/1/92; renewed to 6/1/93
Total Award: \$60,000

19. Project Title: Sublethally injured Listeria: recognition, detection and molecular
Funding Agency: National Competitive Research Initiative-USDA
Funding Period: 7/1/93-6/30/96
Total Award: \$150,234
20. Project Title: Control of slit defect in long-hold Cheddar cheese: Isolation and
Funding Agency: Northeast Dairy Foods Research Center
Funding Period: 7/1/94-12/31/94
Total Award: \$32, 806
21. Project Title: Slit formation in Cheddar cheese; comprehensive investigation of
Funding Agency: Northeast Dairy Foods Research Center
Funding Period: 1/1/96-1/1/99
Total Award: \$180,545
22. Project Title: Evaluation of slit defect and structural quality in long-held cheddar
cheese using magnetic resonances imaging. (With Dr. Elliot Ryser)
Funding Agency: NEDFRC
Funding Period: 6/1/96-1/1/99
Total Award: \$40,465
23. Project Title: Bulk Tank Milk Survey: Assessment of microbial pathogens
Funding Agency: Vermont Dairy Promotion Council
Funding Period: 6/1/96-1/31/98
Total Award: \$15,000
24. Project Title: Application of Edible Coating Technology in Microbial
Funding Agency: National Cattlemen's Beef Association
Funding Period: 1/1/97-6/30/98
Total Award: \$50,420
25. Project Title: Training Fellowship: Mona Hashem Gawad, Cairo University
Funding Agency: Embassy of the Arab Republic of Egypt, Cultural and Educational
Bureau
Funding Period: 8/1/96-7/31/97
Funding Award: \$33,008 (Stipend and research support)
26. Project Title: Training Fellowship: Abdelaziz Mahmoud Abou Eleinin
Funding Agency: Embassy of the Arab Republic of Egypt, Cultural and Educational
Funding Period: 11/21/96-11/21/97
Funding Award: \$24,015 (stipend and research support)
27. Project Title: Creation of a Center for Food Sciences in Vermont

- Funding Agency: USDA-Rural Economic and Community Development/State of
 Funding Period: 3/1/96-6/30/97
 Funding Award: \$500,000
28. Project Title: Vermont Food Science Center
 Funding Agency: USDA/ Fund for Rural America
 Funding Period: 5/1/97 - 3/21/98
 Funding Award: \$30,000 (Joint with Cornell-Geneva)
29. Project Title: Northeast Center for Food Entrepreneurship
 Funding Agency: USDA/Fund for Rural America Proposal
 Funding Period: 01/15/00 - 1/14/04
 Funding Award: \$3,800,000 (Joint with Cornell-Geneva; \$1.8M UVM)
30. Project Title: Apple Ozonazation Wash Study
 Funding Agency: State of Vermont, Agency of Commerce and Community
 Funding Period: 9/1/98 - 8/31/99
 Funding Award: \$20,183
31. Project Title: Improved Procedures for enumeration of *L. monocytogenes* in ready to eat foods.
 Funding Agency: United States Department of Agriculture HATCH grant
 Funding Period: 2000-2003
 Funding Award: \$52,500
32. Project Title: Quality Assurance of fluid milk available in New England Dairy Cases
 Funding Agency: Vermont Dairy Promotion Council
 Funding Period: 2001-2002
 Funding Award: \$46,286 (joint with T. Pritchard)
33. Project Title: Enhancing safety and expanding markets for farmstead cheeses produced in the U.S. and Ireland through focus on microbiological and chemical parameters.
 Funding Agency: USDA-OICD
 Funding Period: 2/1/01-1/31/04
 Funding Award: \$45,000
34. Project Title: *L. monocytogenes* in food processing plants: Development and implementation of science-based environmental testing and control strategies.
 Funding Agency: USDA Integrated Research, Education and Extension Competitive Grants Program
 Funding Period: 10/1/03-9/30/06

- Funding Award: \$500,000 (Joint with M. Wiedmann, Cornell)
35. Project Title: Improved detection of *Listeria monocytogenes*: Impacts of bile and nitrite on recovery
 Funding Agency: USDA Hatch
 Funding Period: 10/1/03-9/30/06
 Funding Award: \$45,000
36. Project Title: Vermont Artisan Cheese School, Research and Technical Center
 Funding Agency: John Merck Fund/Anonymous Donor
 Funding Period: 1/1/04-12/30/07
 Funding Award: \$300,000
37. Project Title: Improving the Safety of Aged Hard Cheeses Manufactured for Raw Milk.
 Funding Agency: USDA-APHIS
 Funding Period: 6/1/2004-12/31/2010
 Funding Award: \$696,356
38. Project Title: Evaluation of 3M Listeria recovery broth for detection of Listeria Populations injured by nitrite and acid.
 Funding Agency: 3M Corporation
 Funding Period: 11/1/2011-8/15/2012
39. Project Title: Strategies to detect and mitigate Listeria in artisan cheese facilities.
 Funding Agency: USDA Hatch
 Funding Period: 10/1/2012-9/30/2017
 Funding Award: \$45,000
40. Project Title: Food Safety from Milking to Marketing for Vermont's Artisanal Cheese Makers
 Funding Agency: UVM Spires of Excellence
 Funding Period: 7/1/2012-6/30/2015
 Funding Award: \$300,000
41. Project Title: Enhancing the profitability of small and medium sized dairy farms through farmstead and artisan cheese and other value added products.
 Funding Agency: USDA/AFRI
 Funding Period: 11/1/2010-12/31/2012
 Funding Award: \$ 331,000
42. Project Title: Risk Reduction Management and Compliance for Artisan Cheese Makers

- Funding Agency: Castanea Foundation
 Funding Period: 8/23/2011-12/31/2012
 Funding Award: \$32,000
43. Project Title: Persistence of enteric pathogens in manure-amended soils in Northeast U.S. produce-growing environments. (with D. Neher)
 Funding Agency: USDA-ARS
 Funding Period: 10/1/2014-9/30/2017
 Funding Award: \$500,000
44. Project Title: Validation of Three PCR Kits for Listeria and Salmonella Environmental Monitoring
 Funding Agency: Perrigo Company
 Funding Period: 8/1/2016-12/31/2017
 Funding Award: \$37,788.80
45. Project Title: Identification and evaluation of intervention measures that mitigate presence of bacterial pathogens in artisan cheese
 Funding Agency: George Walker Milk Research Fund
 Funding Period: January 1, 2018-December 31, 2018
 Funding Award: \$30,000.00
46. Project Title: Development of methods for the decontamination of Listeria monocytogenes in brushes used for washing smear-ripened cheese.
 Funding Agency: George Walker Milk Research Fund
 Funding Period: January 1, 2019-December 31, 2019
 Funding Award: \$20,500.00

BOOKS

Donnelly, C.W. (ed.) 2014. *Cheese and Microbes*. ASM Press, Washington, D.C. 333 pgs.

Donnelly, Catherine W. (ed). 2017. *The Oxford Companion to Cheese*. Oxford University Press. 888 pg. ISBN: 9780199330881

Donnelly, Catherine. 2019. *Ending the War on Artisan Cheese*. Chelsea Green Publishing. 224 pages. ISBN: 9781603587853

CHAPTERS IN BOOK

Flowers, R.S., W. Andrews, C.W. Donnelly and E. Koenig. 1992. Pathogens in Milk and Milk Products, Chapter

Donnelly, C.W., R.E. Brackett, S. Doores, W. H. Lee and J. Lovett. 1992. Listeria Chapter 38 in C. Vanderzant and D.F. Splittstoesser (eds.) Compendium of Methods for Microbiological Examination of Foods, 3rd Edition. American Public Health Association, Washington, D.C. pp.637-663.

Donnelly, C.W. 1994. Listeria monocytogenes, Chapter 8 in Y. H. Hui, ed. Foodborne Disease Handbook. Marcel Dekker Publishers, Inc. New York, N.Y. pp.215-252.

Donnelly, C.W., 1999. Conventional Methods to detect and isolate Listeria monocytogenes. E. Ryser and E. Marth (eds.) Food Safety and Inspection Service, Washington, D.C. pp. 225-260.

Donnelly, C.W. 2001. Listeria monocytogenes, Chapter 10 in Y.H.Hui, M.D. Pierson and J. R. Gorham (eds.) Foodborne Disease Handbook, Volume I: Bacterial Pathogens. Marcel Dekker Publishers, New York, N.Y. pp. 213-245.

Ryser, E.T. and C.W. Donnelly. 2001. Listeria, Chapter 36 in F.P. Downes and K. Ito, (eds.) Compendium of Methods for the Microbiological Examination of Foods, 4th Edition. American Public Health Association, Washington, D.C. pp. 343-356.

Donnelly, C.W. 2001. Listeria monocytogenes, Chapter 8 in R. Labbe and S. Garcia, (eds.) Guide to Foodborne Diseases. John Wiley and Sons, New York pp. 99-132.

Donnelly, C.W. 2003. Aged hard cheeses manufactured from raw milk: Factors which contribute to microbiological safety in Atti dei Convegni Scientifici Cheese Art 2002, Consorzio Ricerca Filiera Lattiero-Casearia, pp. 97-121.

Donnelly, C.W. 2004. Growth and Survival of Microbial Pathogens in Cheese, Chapter 18 in P.F. Fox, P.L.H. McSweeney, T.M. Cogan and T.P. Guinee (eds.) *Cheese: Chemistry, Physics and Microbiology*, 3rd ed. Volume 1. Elsevier, NY, NY.

Pellegrino, L. and C. Donnelly. 2004. Public health issues in dairy production and the implication on the safety of aged cheeses made with raw milk; In F.J.M. Smulders, J.D. Collins, (eds.) Food Safety Assurance and Veterinary Public Health, Vol. 2 Safety Assurance During Food Processing, Publ. Wageningen Academic Publishers, ISBN 907699806X, pp. 22-55.

Nyachuba, D. G. and C.W. Donnelly. 2005. Sublethal injury, pathogen virulence and adaptation. Chapter 7 pp. 152-198 in M. Griffiths, (ed.) Understanding Pathogen Behavior. Woodhead Publishing, Ltd., Cambridge, U.K..

Donnelly, C.W. 2005. The Pasteurization Dilemma, Chapter 11 in P.S. Kindstedt, ed. American Farmstead Cheese, Chelsea Green Publishing pages 173-195.

Donnelly, C.W. and D.G. Nyachuba. 2007. Conventional methods to detect and isolate Listeria monocytogenes, pp 215-256. In E.T. Ryser and E.H. Marth (eds) Listeria, listeriosis and food safety. Marcel Dekker, Inc., New York, NY

Donnelly, C.W. 2007 Questions 59-66 in P.L.H. McSweeney (ed) Cheese Problems Solved. Woodhead Publishing, Cambridge, U.K.

Donnelly, C.W. and F. Diez-Gonzalez. 2013. *Listeria monocytogenes*, Chapter 3 In R.G. Labbe and S. Garcia (eds.) Guide to Foodborne Pathogens, Second Edition. Wiley Blackwell, West Sussex, UK, pages 45-74.

Donnelly, C.W. 2013. From Pasteur to Probiotics: A Historical Overview of Cheese and Microbes. Microbiology Spectrum

<http://www.asmscience.org/content/journal/cm/10.1128/microbiolspec.CM-0001-12>.

Ryser, E.T., and C.W. Donnelly. 2014. *Listeria*. In Compendium of Method for the Microbiological Examination of Foods, 5th Edition. Chapter 35. American Public Health Assoc., Washington, DC.

D'Amico, D., and C.W. Donnelly. 2017. Growth and Survival of Microbial Pathogens in Cheese. In Cheese: Chemistry, Physics & Microbiology. 4th Edition. Academic Press, Cambridge, MA. pages 573-594.

RESEARCH PUBLICATIONS

Limoges, M. and C.W. Donnelly. 2019. FDA's cheese and Cheese Products Compliance Program guideline criteria for non-toxigenic *Escherichia coli*: A retrospective analysis of impacts on domestic and imported cheeses. Food Control:106 (2019) 106730.

Trmčić, A., R. Ralyea, L. Meunier-Goddik, C. Donnelly, K. Glass, D. D'Amico, E. Meredith, M. Kehler, N. Tranchina, C. McCue, M. Wiedmann. 2016. Consensus categorization of cheese based on water activity and pH – a rational approach to systemizing cheese diversity. Journal of Dairy Science 100:841–847

Nyarko, E. B. and C.W. Donnelly. 2015. *Listeria monocytogenes*: strain heterogeneity, methods and challenges of subtyping. J. Food Sci. 80:M2868-M2878.

Donnelly, C.W., P. S. Kindstedt, J. P. Roberts, C. Pedley and K. Coale. 2015. Growth trends in the U.S. Artisan Cheese Industry highlight a need for sustained educational and technical assistance amidst regulatory challenges. J. Food Sci. Education (manuscript in preparation).

Nyarko, E. and C. Donnelly. 2014. Differentiation of mixed *Listeria* strains and also acid-injured, heat-injured, and repaired cells of *Listeria monocytogenes* using Fourier Transform Infrared spectroscopy. J. Food Prot. 78:540-548.

Nyarko, E., K. Puzey and C. W. Donnelly. 2014. Rapid Differentiation of *Listeria monocytogenes* Epidemic Clones III and IV and Their Intact Compared with Heat-Killed

Populations Using Fourier Transform Infrared Spectroscopy and Chemometrics. *J. Food Sci.* 79:M1189-1196.

D'Amico, D.J., M. J. Druart and C. W. Donnelly. 2014. Comparing the Behavior of Multi-Drug Resistant and Pansusceptible *Salmonella* During the Production and Aging of a Gouda Cheese Manufactured from Raw Milk. *J. Food Prot.* 77:903-913.

Nyarko, E., D. D'Amico, P. Mach, W. Xia, and C. Donnelly. 2014. Delivery of selective agents via time-delayed release tablets improves recovery of *Listeria monocytogenes* injured by acid and nitrite. *J. Food Prot.* 77:772-780.

D'Amico, D.J. and C.W. Donnelly. 2011. Characterization of *Staphylococcus aureus* strains isolated from raw milk utilized in small-scale artisan cheese production. *J. Food Prot.* 1353-1358.

D'Amico, D.J. and C.W. Donnelly. 2011. FDA's Domestic and Imported Cheese Compliance Program Results: January 1, 2004-December 31, 2006. *Food Prot. Trends* 31:216-226.

D'Amico, D.J., M.J. Druart and C.W. Donnelly. 2010. Behavior of *Escherichia coli* O157:H7 during the manufacture and aging of Gouda and stirred-curd Cheddar cheeses manufactured from raw milk. *J. Food Prot.* 12:2217-2224.

D'Amico, D.J. and C.W. Donnelly. 2010. Microbiological quality of raw milk used for small scale artisan cheese production in Vermont: Effect of farm characteristics and practices. *J. Dairy Sci.* 93:134-147.

D'Amico, D.J. and C.W. Donnelly. 2009. Detection, isolation and incidence of *Listeria* spp. in small-scale artisan cheese processing facilities: a methods comparison. *J. Food Prot.* 72: 2499-2507.

Puzy, K.A., P.J. Gardner, V.K. Petrova, C.W. Donnelly and G.A. Petrucci. 2008. Automated species and strain identification of bacteria in complex matrices using FTIR spectroscopy. *Proc. SPIE*, Vol. 6954, 695412 (2008).

D'Amico, D.J. and C.W. Donnelly. 2008. Enhanced detection of *Listeria* spp. in farmstead cheese processing environments through dual primary enrichment, PCR and molecular subtyping. *J. Food Prot.* 71:2239-2248.

D'Amico, D.J., E. Groves and C.W. Donnelly. 2008. Low incidence of foodborne pathogens of concern in raw milk utilized for farmstead cheese production. *J. Food Prot.* 71:1580-1589.

D'Amico, D.J., M.J. Druart and C.W. Donnelly. 2008. The 60 day aging requirement does not ensure safety of bloomy rind cheeses manufactured from raw or pasteurized milk when *Listeria monocytogenes* are introduced as post-processing contaminants. *J. Food Prot.* 71:1563-1571.

Nyachuba, D.G., C. W. Donnelly, and A.B. Howard. 2007. Impact of Nitrite on Detection of *Listeria monocytogenes* in selected ready-to-eat meat and seafood products. *J. Food Sci.* 72:267-275.

Nyachuba, D.G. and C.W. Donnelly. 2007. Comparison of 3M™ Petrifilm™ Environmental *Listeria* Plates versus Standard Enrichment Methods for the Detection of *Listeria monocytogenes* of Epidemiological Significance from Environmental Surfaces. *J. Food Sci* 72:M346-354.

ILSI Research Foundation/Risk Science Institute, Expert Panel on *Listeria monocytogenes* in foods. 2005. Achieving continuous improvement in reductions in foodborne listeriosis-a risk-based approach. *J. Food Prot.* 68: 1932-1994 (C.Donnelly served as Chair of the Hazard Characterization Working Group).

Cranwell, M.R., J.M. Kolodinsky, C.W. Donnelly, D.L. Downing and O.I. Padilla-Zakour. 2005. A model Food Entrepreneur Assistance and Education Program: The Northeast Center for Food Entrepreneurship. *J. Food Science Education* 4:56-65.

Frye, C. and C.W. Donnelly. 2005. Comprehensive survey of pasteurized fluid milk produced in the U.S. reveals a low prevalence of *Listeria monocytogenes*. *J. Food Prot.* 68:973-979.

Ngutter, C.M. and C.W. Donnelly. 2003. Nitrite-induced injury of *Listeria monocytogenes* and the effect of selective versus nonselective recovery procedures on its isolation from frankfurters. *J. Food Prot.* 66:2252-2257.

Silk, T.M., T.T. Roth and C.W. Donnelly. 2002. Comparison of growth kinetics for healthy and heat-injured *Listeria monocytogenes* in eight enrichment broths. *J. Food Prot.* 65:1333-1337.

Donnelly, C.W. 2002. Detection and isolation of *Listeria monocytogenes* from food samples: Implications of sublethal injury. *J. AOAC International* 83:495-500.

Donnelly, C.W. 2001. Factors associated with hygienic control and quality of cheeses prepared from raw milk: a review. *Bull. Int. Dairy Fed.* 369:16-27.

Donnelly, C.W. 2001. *Listeria monocytogenes*: a continuing challenge. *Nut. Rev.* 59 (6): 183-194.

Abou-Eleinin, A.-A.M., E.T. Ryser and C.W. Donnelly. 2000. Incidence and seasonal variation of Listeria species in bulk tank goat's milk. *J. Food Prot.* 63:1208-1213.

Pritchard, T. J. and C. W. Donnelly. 1999. Combined secondary enrichment of primary enrichment broth increases *Listeria* detection. *Journal of Food Prot.* 62:532-535.

Arimi, S. M., Elliot T. Ryser, Todd J. Pritchard and Catherine W. Donnelly. 1997. Diversity of *Listeria* ribotypes recovered from dairy cattle, silage and dairy processing environments. *J.*

Food Prot. 60:811-816.

Ryser, E.T., S. M. Arimi and C. W. Donnelly. 1997. Effects of pH on distribution of *Listeria* ribotypes in corn, hay and grass silage. Appl. Environ. Microbiol. 63:3695-3697.

Silk, Todd M. and Catherine W. Donnelly. 1997. Increased detection of acid-injured *Escherichia coli* 0157:H7 in autoclaved apple cider by using non-selective repair on Trypticase Soy Agar. Journal of Food Prot. 60: 1483-1486.

Silk, Todd M., Elliot T. Ryser and Catherine W. Donnelly. 1997. Comparison of methods for determining coliform and *Escherichia coli* levels in apple cider. J. Food Prot. 60: 1302-1305.

Chawla, C.S., H. Chen and C.W. Donnelly. 1996. Mathematical modeling the repair of heat-injured *Listeria monocytogenes* as affected by temperature, pH and salt concentration. Int. J. Food Microbiol. 30(3):231-242.

Ryser, E.T., S.M. Arimi, M.M.-C. Bunduki and C.W. Donnelly. 1996. Recovery of different *Listeria* ribotypes from naturally contaminated, raw refrigerated meat and poultry products with two primary enrichment media Appl. Environ. Microbiol. 62:1781-1787.

Bunduki, M.C., B. Zavizion, I. Politis, and C.W. Donnelly. 1996. Effects of extracellular products from heat-injured and repaired *Listeria monocytogenes* on bovine mammary epithelial (MAC-T) cells. J. Food Prot. 59:932-937.

Bunduki, M.C., K.J. Flanders and C. W. Donnelly. 1995. Metabolic and structural sites of damage in heat and sanitizer-injured populations of *Listeria monocytogenes*. J. Food Prot. 58:410-415.

Pritchard, T. J., K. J. Flanders and C.W. Donnelly. 1995. Comparison of the incidence of *Listeria* on equipment versus environmental sites within dairy processing plants. Int. J. Food Microbiol. 26:375-384.

Flanders, K. J., T. J. Pritchard and C.W. Donnelly. 1995. Enhanced recovery of *Listeria monocytogenes* from dairy plant processing environments through combined use of repair/enrichment and selective enrichment and selective enrichment and detective procedures. J. Food Prot. 58:404-409.

Pritchard, T. J., C.M. Beliveau, K.J. Flanders and C.W. Donnelly. 1995. Environmental surveillance of dairy processing plants for the presence of *Yersinia* species. J. Food Prot. 58:395-397.

Pritchard, T.J., C.M. Beliveau, K.J. Flanders and C.W. Donnelly. 1994. Increased incidence of *Listeria* species in dairy processing plants having adjacent farm facilities. J. Food Prot. 57: 770-

775.

Flanders, K. J. and C. W. Donnelly. 1994. Injury, resuscitation and detection of Listeria spp. from frozen environments. *Food Microbiol.* 11:473-480.

Bunduki, M.-C., C. M. Beliveau and C.W. Donnelly. 1993. Examination of attachment and phagocytic uptake of Listeria species by mammalian intestinal cells. *Food Microbiol.* 10:506-516.

Meyer, D. H. and C. W. Donnelly. 1992. Effect of incubation temperature on repair of heat-injured Listeria in milk. *Food Protection* 55:579-582.

Meyer, D.H., M.-C., Bunduki, C. M. Beliveau and C. W. Donnelly. 1992. Differences in invasion and adherence of Listeria monocytogenes with mammalian gut cells. *Food Microbiol.* 9:115-126.

Sallam, S.S. and C. W. Donnelly. 1992. Destruction, injury and repair of Listeria species exposed to sanitizing compounds. *J. Food Prot.* 55:771-776.

Busch, S.V. and C.W. Donnelly. 1992. Development of a repair/enrichment broth for resuscitation of heat-injured Listeria monocytogenes and Listeria innocua. *Appl. Environ. Microbiol.* 58:14-20.

Klausner, R. B. and C.W. Donnelly. 1991. Environmental sources of Listeria and Yersinia in Vermont Dairy Plants. *J. Food Prot.* 54:607-611.

Vogt, R. L., C.W. Donnelly, B. Gellin, W. Bibb and B. Swaminathan. 1990. Linking environmental and human strains of Listeria monocytogenes with isoenzyme and ribosomal RNA typing. *European Journal of Epidemiology* 6:229-230.

Perry, C. M., and C. W. Donnelly. 1990. Incidence of Listeria monocytogenes in silage and its subsequent control by specific and nonspecific antagonism. *J. Food Prot.* 53:642-647.

Donnelly, C.W., 1990. Concerns of microbial pathogens in association with dairy foods. *J. Dairy Sci.* 73:1656-1661.

Lovett, J., I.V. Wesley, M.J. Vandermaaten, J.G. Bradshaw, D.W. Francis, R.G. Crawford, C.W. Donnelly and J.W. Messer. 1990. High-temperature short-time pasteurization inactivates Listeria monocytogenes. *J. Food Prot.* 53:734-738.

Donnelly, C.W. 1990. Resistance of Listeria monocytogenes to heat, pp. 189-193. In A.J. Miller, J.L. Smith and G.A. Somkuti (eds.) Topics in Industrial Microbiology: Foodborne Listeriosis. Elsevier Science Publisher BV Biomedical Division.

Crawford, R., C.M. Beliveau, C.W. Donnelly and V.K. Bunning. 1989. Comparative recovery of uninjured and heat injured Listeria monocytogenes cells from bovine milk. *Appl. Environ. Microbiol.* 55:1490-1494.

Golnazarian, C.A., C.W. Donnelly and S. J. Pintauro. 1989. Comparison of infectious dose of Listeria monocytogenes F5817 as determined for normal versus compromised C57B1/6J mice. *J. Food Prot.* 52:696-701.

Donnelly, C. W. 1988. Historical perspectives on methodology to detect Listeria monocytogenes. *J. Assoc. of Analyt. Chem.* 71:644-646.

Donnelly, C. W., G. J. Baigent, and E. H. Briggs. 1988. Use of flow cytometry for the automated analysis of milk containing Listeria monocytogenes. *J. Assoc. of Analyt. Chem.* 71:655-658.

Bunning, V. K., C. W. Donnelly, J. T. Peeler, E. H. Briggs, J. G. Bradshaw, R. G. Crawford, C. M. Beliveau and J. T. Tierney. 1988. Thermal inactivation of Listeria monocytogenes within bovine milk phagocytes. *Appl. Environ. Microbiol.* 54:364-370.

Donnelly, C.W., E. H. Briggs, and L. S. Donnelly. 1987. Comparison of heat resistance of L. monocytogenes in milk determined by two methods. *J. Food Prot.* 50: 4-17.

Donnelly, C. W. and G. J. Baigent. 1986. Method for flow cytometric detection of Listeria monocytogenes in milk. *Appl. Environ. Microbiol.* 52:689-695.

Donnelly, C. W. and E. H. Briggs. 1986. Psychrotrophic growth and thermal inactivation of Listeria monocytogenes as a function of milk composition. *J. Food Prot.* :49:994-998.

Wright, C. T. and T. R. Klaenhammer.. 1983. Phosphated milk adversely affects growth, cellular morphology and fermentative ability of Lactobacillus bulgaricus. *J. Dairy Science* 67:44-51.

Wright, C. T. and T. R. Klaenhammer. 1983. Influence of calcium and manganese on dechaining of Lactobacillus bulgaricus. *Appl. Environ. Microbiol.* 46:785-792.

Wright, C. T. and T. R. Klaenhammer. 1983. Survival of Lactobacillus bulgaricus during freezing and freeze-drying after growth in presence of calcium. *J. Food Science* 48:773-777.

Wright, C. T. and T. R. Klaenhammer. 1981. Calcium-induced alteration of cellular morphology affecting the resistance of Lactobacillus acidophilus to freezing. *Appl. Environ. Microbiol.* 41:807-815.

RESEARCH PAPERS–CONTRIBUTED

Neale, Rosalind G. and Catherine W. Donnelly. 2019. Assessing transfer potential and methods of decontamination of *Listeria monocytogenes* in brushes used for production of washed-rind cheese. International Symposium on Problems of Listeriosis. Toronto, Canada. September 25.

Neale, R. and C.W. Donnelly. 2019. Assessing Growth and Survival of *Listeria monocytogenes* in Wash Solutions Used in Artisanal Washed-Rind Cheese Production. IAFP Annual Meeting, Louisville KY. July 21-24.

Limoges, M., G. Frontino and C. Donnelly. 2018. Comparative Recovery of *Listeria* spp. from Dairy Environmental Surfaces Using 3M and World Bioproducts Environmental Sponges and Standard Enrichment and Enumeration Methods. P3-148. IAFP Annual Meeting, Salt Lake City, UT July 7-11.

Lekkas, P., M. Sharma, D. Neher, T. Weicht, P. Milner and C. Donnelly. 2017. Effect of soil management on the persistence of *Escherichia coli* and *Listeria* spp. in manure-amended soils in the Northeast United States. P3-50 IAFP Annual Meeting, Tampa, Florida July 9-12.

Limoges, M., D. Neher, T. Weicht, P. Milner, M. Sharma and C. Donnelly. 2017. Survival of generic *Escherichia coli* and *Listeria* spp. Populations in dairy compost- and poultry litter compost-amended soils in the Northeastern United States. P3-49 IAFP Annual Meeting, Tampa, Florida July 9-12.

Lekkas, P., M. Sharma, D. Neher, T. Weicht, P. Milner, M. Limoges, and C. Donnelly. 2016. Survival of generic *E. coli* and naturally occurring *Listeria* spp. in manure-amended loamy and sandy soils in the Northeastern United States. P1-08 IAFP Annual Meeting, St. Louis, MO. August 1.

Lekkas, P. and C.W. Donnelly. 2016. Farm sources of *Listeria monocytogenes* and impact on the microbial safety of milk destined for artisan cheese production. P2-141 IAFP Annual Meeting, St. Louis, MO. August 2.

Limoges, M. and C. Donnelly. 2016. FDA's compliance program guideline criteria for non-toxicogenic *Escherichia coli*: Impacts on domestic and imported cheese. P2-142 IAFP Annual Meeting, St. Louis, MO. August 2.

Gavell, J. and C. Donnelly. 2016. Validating the efficacy of cleaning procedures used to reduce microbial loads on wooden boards used for cheese aging. P2-143 IAFP Annual Meeting, St. Louis, MO. August 2.

Donnelly, C. and P. Lekkas. 2016. Identification of farm sources of *Listeria monocytogenes* and incidence in milk destined for artisan cheese production. Problems of Listeriosis ISOPOL XIX,

June 14-17, Institut Pasteur, Paris, France.

Lekkas, P., M. Sharma, D. Neher, T. Weicht, P. Milner and C. Donnelly. 2015. Population Dynamics of Generic *E. coli* and Naturally Occurring *Listeria* in Manure-Amended Soils in the Northeastern U.S P1-178 IAFP Annual Meeting, Portland, OR.

D'Amico, D.J. and C.W. Donnelly. 2014. Microbiological assessment and intervention to mitigate environmental contamination and *Listeria monocytogenes* risk in artisan cheese facilities. Abstr. Annual Meeting of the IAFP, Indianapolis, IN.

Nyarko, E., C. Donnelly, P. Mach, W. Xia and D. D'Amico. 2013. Delivery of selective agents via time-delayed release tablet improves recovery of *Listeria monocytogenes* injured by acid and nitrite. Abstr. ISOPOL XVIII, Goa, India, p. 68

D'Amico, D.J., M.J. Druart and C.W. Donnelly. 2012. Comparing the Behavior of Multidrug-resistant and Pan-susceptible *Salmonella* during the Manufacture and Aging of a Semi-hard Cheese Manufactured from Raw Milk. IAFP Annual Meeting, Providence, RI P2-58.

Nyarko, E., C. Donnelly, B. Koeritzer, P. Mach, W. Xia and D. D'Amico. 2012. Comparative evaluation of an enrichment media with a time-release selective agent tablet for recovering nitrite-stressed *Listeria monocytogenes*. IAFP Annual Meeting, Providence, RI T10-01.

Lynch, D.P. and C.W. Donnelly. 2011. Microbial surveillance of retail raw milk in three New England States. IAFP Annual Meeting, Milwaukee, WI. T4-11.

D'Amico, D.J., M.J. Druart, E. Groves and C.W. Donnelly. 2011. Development of comprehensive risk reduction protocols to enhance the microbiological quality and safety of artisan cheeses. IAFP Annual Meeting, Milwaukee WI P3-97.

Nyarko, E.B., C.W. Donnelly, K.A. Puzey and M.E. Santin. 2011. Differentiation of epidemic clones III and IV of *Listeria monocytogenes* using Fourier Transform Infrared (FTIR) Spectroscopy and multivariate analysis. IAFP Annual Meeting, Milwaukee WI. P2-24.

D'Amico, D.J., M.J. Druart and C.W. Donnelly. 2010. Behavior of *Escherichia coli* 0157:H7 during the manufacture and aging of raw milk Gouda and stirred curd Cheddar cheese. IAFP Annual Meeting, Anaheim, CA.

D'Amico, D.J. and C.W. Donnelly. 2010. Characterization of *Staphylococcus aureus* strains isolated from raw milk intended for artisan cheesemaking. IAFP Annual Meeting, Anaheim, CA.

Groves, E., D.J. D'Amico and C.W. Donnelly. 2010. Comparison of ISO method 16140 with USDA and Dupont Qualicon BAX methods for the detection of *L. monocytogenes* from naturally contaminated environmental samples. IAFP Annual Meeting, Anaheim, CA.

D'Amico, D.J., M. Druart and C.W. Donnelly. 2010. Post-processing environmental contamination of surface-ripened soft cheese during affinage. ISOPOL XVII, Porto, Portugal.

Groves, E., and C.W. Donnelly. 2009. Ambient storage of aged hard cheese at retail: a food safety assessment. IFT Program and Abstract Book. Abt#P200-11, pg 104.

D'Amico, D.J. and C.W. Donnelly. 2009. Microbiological quality of raw milk utilized for small scale artisan cheese production. J. Anim. Sci. Vol 87, E-Suppl. 2/J. Dairy Sci. Vol. 92, E. Suppl. 1, pg. 212.

Petrova, V., C. Donnelly, G. Petrucci, and K. Puzey. 2008. Impact of Growth Phase, Chemical and Food Matrices on Bacterial Differentiation using FTIR Spectroscopy. IAFP Program and Abstract Book Annual Meeting, Columbus, OH (accepted for presentation).

D'Amico, D.J. and C.W. Donnelly. 2007. Diversity of *Listeria monocytogenes* ribotypes isolated from farmstead cheese processing facilities. IAFP Program and Abstract Book Annual Meeting, Lake Buena Vista, Florida (P1-10, pg. 118).

D'Amico, D.J. and C.W. Donnelly. 2007. Prevalence of target pathogens in farmstead raw milk destined for cheesemaking. IAFP Program and Abstract Book Annual Meeting, Lake Buena Vista, Florida (T4-06, pg. 98)

Nyachuba, D.G., E. Groves and C. W. Donnelly. 2007. Comparison of 3M™ Petrifilm™ Environmental Listeria Plates versus Standard Enrichment Methods for the Detection of *Listeria monocytogenes* of epidemiological significance from Environmental Surfaces, P-58. ISOPOL XVI, Savannah, GA March 20-23.

D'Amico, D.J. and C.W. Donnelly. 2007. Characterization and ecology of *Listeria* spp. isolated from farmstead cheese processing facilities, P-09. ISOPOL XVI, Savannah, GA March 20-23.

Smart, C.J., D.J. D'Amico and C.W. Donnelly. 2007. Comparative evaluation of enrichment media to optimize performance of the BAX system for low level *Listeria* recovery, P-70. ISOPOL XVI, Savannah, GA March 20-23.

J. E. Groves, D. G. Nyachuba, C.W. Donnelly. 2006. Comparison of 3M™ Petrifilm™ Environmental Listeria Plates with Selective Enrichment Methods for the Detection and Recovery of *Listeria monocytogenes* on Environmental Surfaces. FDA Science Forum, Washington, DC. April 20.

Petrova, V., T. M. Silk and C.W. Donnelly. 2006. Use of Procedures Incorporating a Repair Step

Results in Improved Detection of *Listeria* in Food Processing Plant Environmental Samples. IAFP Program and Abstract Book Annual Meeting, Calgary, Alberta, Canada P3-69.

D.J. D'Amico, M. Druart, and C. W. Donnelly. 2006. The 60 day aging requirement does not ensure safety of bloomy rind cheeses manufactured from raw or pasteurized milk when *L. monocytogenes* are introduced as post-processing contaminants. IAFP Program and Abstract Book Annual Meeting, Calgary, Alberta, Canada(P2-13, pg 118).

Druart, M., D.J. D'Amico and C.W. Donnelly. 2006. Validation of heat acid coagulated fresh Hispanic cheese manufacture process to achieve a 5 log reduction of *Listeria monocytogenes* and *Escherichia coli* 0157:H7. IAFP Program and Abstract Book Annual Meeting, Calgary, Alberta, Canada(P2-12, pg. 118).

Nyachhuba, D. And C.W. Donnelly. 2006. Impact of nitrite on detection of *Listeria monocytogenes* in selected ready-to-eat (RTE) meat and seafood products. IAFP Program and Abstract Book (T6-07) Annual Meeting, Calgary, Alberta, Canada(T6-07, pg. 90).

Smart, C., E. Groves and C.W. Donnelly 2006. Evaluation of 3M™ Petrifilm™ Environmental *Listeria* Plates and Three Enrichment Broths for recovery of *Listeria monocytogenes* injured by acid. IAFP Program and Abstract Book (T6-07) Annual Meeting, Calgary, Alberta, Canada(P3-71, pg. 155).

Groves, E. And C.W. Donnelly. 2005. Comparison of 3M Petrifilm Environmental *Listeria* Plate vs Standard Methods in detecting *Listeria* from environmental surfaces. IAFP Program and Abstract Book, Annual Meeting, Baltimore, MD.

Smart, C., E. Groves and C.W. Donnelly. 2005. Evaluation of repair potential of sublethally injured *Listeria monocytogenes* in seven enrichment broths. IAFP Program and Abstract Book, Annual Meeting, Baltimore, MD P1-56.

Petrova, V.K. and C.W. Donnelly. 2004. Use of flow cytometry from discrimination of dead, viable and injured populations of *Listeria monocytogenes* following heat and acid injury. Abstr. Of the ISOPOL XV, Uppsala, Sweden, SLU#79.

Nyachuba, D.G. and C.W. Donnelly. 2004. Improved detection of *Listeria monocytogenes*: impact of nitrite on recovery from smoked salmon. Abstr. Of the ISOPOL XV, Uppsala, Sweden, SLU #74.

Groves, E. and C.W. Donnelly. 2004. Ambient storage of aged hard cheese at retail: A food Safety Assessment. IAFP Program and Abstract Book, Annual Meeting, Phoenix, AZ P206, pg. 118.

Nyachuba, D., C. Donnelly, S. Hardy and J. Alpert. 2004. Protocol for evaluating relative performance of footwear materials used in food processing environments based on the

- efficacy of cleaning/sanitation compounds for elimination of *Listeria monocytogenes*. IAFP Program and Abstract Book, Annual Meeting, Phoenix, AZ, T17, pg. 138.
- Petrova, V. and C.W. Donnelly. 2004. Flow cytometric assessment of dead, viable and injured *Listeria* cells during heat injury. IAFP Program and Abstract Book, Annual Meeting, Phoenix, AZ, T61, pg. 152.
- Donnelly, C.W. Approaches to ensuring the safety of raw milk cheeses. 2004 ADSA/ASAS/PAS Annual Meeting, St. Louis, MO Abt. # 2985(accepted).
- Cranwell, M., J. Kolodinsky, C.W. Donnelly and O.I. Padilla-Zakour. 2004. Impact of University-based centers that support food entrepreneurs. IFT Annual Meeting, Abt. 33C-3, July 12-16 (accepted).
- Donnelly, C.W. 2003. Hazard Characterization Issues: Virulence, Pathogenicity and Modeling Dose-Response. Presented in the ILSI Sponsored Symposium "Use of Food Safety Objectives and other Risk-based Approaches to Reduce Foodborne Listeriosis.. IAFP Annual Meeting, August 11, 2003, New Orleans, LA.
- Donnelly, C.W. 2003. Factors affecting the microbiological safety of raw milk cheese. Presented in the symposium "Current Issues in the Microbiological Safety of Dairy Foods-From Farm to Table. IAFP Annual Meeting, August 11, 2003, New Orleans, LA.
- Ngutter, C.M. and C.W. Donnelly. 2003. Nitrite-induced injury of *Listeria monocytogenes*: impact of selective versus non-selective recovery procedures on recovery from frankfurters. IAFP Program and Abstract Book, Abt. T-11, pg. 162. (C. Ngutter received third place in the Developing Scientist Competition for this presentation).
- Groves, E., T.M. Silk and C.W. Donnelly. 2003. Comparison of MPN procedures designed for recovery of low-level healthy and injured *Listeria monocytogenes* in ready-to-eat foods. IAFP Program and Abstract Book, Abt. P078, pg. 36.
- Golnazarian, C.A. and C.W. Donnelly. 2002. Effectiveness of cleaning and sanitizing agents against a biofilm of lactobacilli isolated from slit-defected Cheddar cheese. J. Dairy Sci. Suppl.85:1323.
- Silk, T.M. And C.W. Donnelly. 2002. Detection of *Listeria monocytogenes* in yogurt and cold pack cheese using enzyme-linked immunofluorescent assays. J. Dairy Sci. Suppl.85:152.
- McDade, C.R., S.M. Zutara, E. Ryser, C.W. Donnelly and H. Chen. 1999. Use of whey-based film containing antimicrobial agents to inhibit *Listeria monocytogenes* in frankfurters. IAMFES Ann. Mtg, Abstr. T10.

- Silk, T.S. and C.W. Donnelly. 1999. Efficacy of an ozone wash system to reduce microbial levels on apples used to produce apple cider. IFT Ann. Mtg., Technical Program Book of Abstracts, 18-8, p. 34. (T. Silk won 2nd place in the Z. John Ordal Award Competition for this presentation).
- Chen, H., M.S. Zutara, J. Li and C.W. Donnelly. 1999. Quality of beef frankfurters affected by whey protein-based edible coatings during refrigerated storage. IFT Ann. Mtg., Technical Program Book of Abstracts, 22E-1, p. 59.
- Golnazarian, C.A. and C.W. Donnelly. 1999. Salt tolerance and pasteurization survival of lactobacilli responsible for slit defect in Cheddar cheese. IFT Ann. Mtg., Technical Program Book of Abstracts, 61-4, p. 161. (C. Golnazarian won 1st place in the Z. John Ordal Award Competition for this presentation).
- Abou-Eleinin, A.H., E.T. Ryser and C. W. Donnelly. 1998. Evaluation of three enrichment methods for enhanced recovery of specific Listeria strains from raw goat's milk. XIII International Symposium on Problems of Listeriosis. June 28 - July 2, 1998. Halifax, Nova Scotia, CANADA. Abstr. 33.
- Abou-Eleinin, A. H., E. T. Ryser, T. J. Pritchard and C. W. Donnelly, 1998. The epidemiological link between Listeria ribotypes recovered from goat's milk and farm environments. XIII International Symposium on Problems of Listeriosis. June 28 - July 2, 1998. Halifax, Nova Scotia, CANADA. Abstr. 32.
- Abdel-Gawad, M. H., E. T. Ryser and C.W. Donnelly, 1998. Fate of healthy and heat-injured Listeria in yogurt prepared from cow, sheep, and goat's milk. XIII International Symposium on Problems of Listeriosis. June 28 - July 2, 1998. Halifax, Nova Scotia, CANADA. Abstr. 73.
- Weidman, M., C. Golnazarian, D. Weilmeier, T. Arvik, S.S. Dineen, K. J. Boor and C.W. Donnelly, 1998. Characterization of lactic acid bacteria isolated from Cheddar cheese with slit defect. J. Dairy Sci. Vol. 81 Suppl. 1.
- Golnazarian, C.A., E. T. Ryser and C. W. Donnelly. 1998. Identification of lactobacilli responsible for slit defect in aged Cheddar cheese through experimental cheesemaking trials. IFT Annual Meeting, June 20-24/98 Atlanta, GA. Book of Abstracts, 29-3 Pg. 55. (C. Golnazarian won 1st place in the Z. John Ordal Competition for this presentation.)
- Pritchard, T. J., C. W. Donnelly, J. W. Pankey, and P. Murdough. 1997. Prevalence of bacterial pathogens in Raw Milk, IFT Book of Abstracts, 25.9, p. 90. (T. Pritchard won 1st place in the Z. John Ordal Food Microbiology Division Graduate Paper Competition for this presentation.)
- Ryser, E. T. And C. W. Donnelly. 1996. Inactivation of intracellular enzymes during sublethal thermal injury of Listeria monocytogenes. IFT Book of Abstracts, 26D-7, pg. 58.

- Roth, T. T. and C. W. Donnelly. 1996. Survival of acid-injured Listeria monocytogenes and comparison of procedures for recovery. IFT Book of Abstracts, 35-3, Pg. 75.
- Silk, T. M. and C. W. Donnelly. 1996. Increased detection of acid-injured Escherichia coli 0157:H7 from apple cider using non selective repair in TSA. IFT Book of Abstracts, 35-6, pg. 76. (T. Silk was awarded 3rd place in the Z. John Ordal Food Microbiology Division Graduate Paper Competition for this presentation.)
- Golnazarian, C. A., E. T. Ryser and C. W. Donnelly. 1996. Isolation and identification of lactobacilli that might respond for slit defect in Cheddar cheese. IFT Book of Abstracts, 76-10, pg. 176. (C. Golnazarian was awarded 2nd place in the Z. John Ordal Food Microbiology Division Graduate Paper Competition for this presentation.)
- Ryser, E. T. and C. W. Donnelly. 1996. Evaluation of slit defect and structural quality of long-hold Cheddar cheese using magnetic resonance imaging. IFT Book of Abstracts 89C-23, pg.217.
- Ryser, E. T, S. M. Arimi and C. W. Donnelly. 1996. Incidence of Listeria ribotypes in corn, hay and grass silage affected by pH. IFT Book of Abstracts, 89B-9, pg. 213.
- Arimi, S. M., Ryser, T. Pritchard and C. W. Donnelly. 1995. Dairy cattle and silage as potential sources Listeria ribotypes common in daily plant environments. IFT Book of Abstracts. 12B-7, pg.30.
- Pritchard, T. J. and C. W. Donnelly.1995. Combined secondary enrichment of UVM and LRBS primary enrichment both increases the sensitivity of Listeria detection. IFT Book of Abstracts, 34-2, pg. 96
- Roth, T. T., and C. W. Donnelly. 1995. Injury of Listeria monocytogenes by acetic and lactic acids: mechanisms repair and sites of sublethal damage. IFT Book of Abstracts, 81D-1, pg.246.
- Ryser, E. T., S. M. Arimi, M. M. -C. Bunduki, C. M. Beliveau, and C. W. Donnelly. 1995. Strain-specific ribotyping of Listeria spp. Recovered from ground beef, pork sausage, chicken and ground turkey using two different primary enrichment bottles. IFT Book of Abstracts 21-7, pg. 54
- Silk, T. M., E. T. Ryser and C. W. Donnelly.1995. Comparison of methods determining coliform and Escherichia coli levels in apple cider. IFT Book of Abstracts 81E-4, pg.251
- Pritchard, T. J., C. M. Beliveau, K. J. Flanders and C. W. Donnelly. 1994. Coolers and freezers as sources of Yersinia contamination within the environment of dairy processing plants. IFT Annual Meeting Technical Program: Book of Abstracts. 59C-25.

- Flanders, K. J., C. M. Beliveau, T. J. Pritchard and C. W. Donnelly. 1994. Enhanced recovery of Listeria from dairy plant environments using modified selective-enrichment media. IFT Annual Meeting Technical Program: Book of Abstracts 59C-1, pg. 166.
- Bunduki, M. M.-C and C. W. Donnelly. 1994. Detection of Listeria in meats using traditional vs. repair enrichment methods and the VIDAS assay. IFT Annual Mtg Tech. Program: Book of Abstracts 19-2 pg.4. (M. Bunduki received the John Ayres Award from the IFT Food Microbiology Division for this presentation.)
- Beliveau, C. M. and C. W. Donnelly. 1993. Use of Listeria Repair Broth to improve sensitivity of recovery of heat injured Listeria monocytogenes. J. Dairy Sci. 76 (Suppl. 1): 119 D83 (Abstr.)
- Bunduki, M. M. -C., K. J. Flanders and C. W. Donnelly. 1993. Determination of sites of heat-and sanitizer- induced injury in Listeria monocytogenes through the use of antibiotics. Institute Food Technol. Ann. Mtg. Tech. Prog. Book of Abstracts, Abstr. 651,pg. 165 (Abstr).
- Chen, H., C. S. Chawla, and C. W. Donnelly. 1993. Modeling differences in recovery potential of two strains of heat injured Listeria monocytogenes. J. Dairy Sci. 76 (Suppl. 1):119 (Abstr).
- Chen, H., C. S. Chawla, and C. W. Donnelly. 1993. Modeling differences in recovery potential of two strains of heat injured Listeria monocytogenes. The 3rd International Food Conference: Poster Sessions Abstracts, pg. 44 September 7-12, Mysore, INDIA (Abstr).
- Flanders, K. J., C. M. Beliveau, T. J. Pritchard and C. W. Donnelly. 1993. Use of Listeria Repair Broth for detection of Listeria and potential for improved selectivity using ceftazidime. Institute Food Technol. Ann Mtg. Tech. Prog. Book of Abstracts, Abstr. 650, pg. 164 (Abstr).
- Pritchard. T. J., C. M. Beliveau, H. Chen, K. J. Flanders and C. W. Donnelly. 1993. Increased incidence of Listeria spp. In dairy processing plants having adjacent farm facilities. Institute Food Technol. Ann. Mtg. Tech. Prog. Book of Abstracts, Abstr. 649, pg. 164.
- Chen, H. and C. W. Donnelly. 1992. Development of a computer-aided HACCP program to control Listeria in dairy plant environments. Soc. Indust. Microbiology International Workshop on the Application of Predictive Microbiology and Computer Modeling Techniques to the Food Industry.
- Bunduki, M. and C. W. Donnelly. 1991. Intestinal attachment and phagocytic uptake of Listeria spp. isolated from dairy foods and diverse environmental sources. J. Dairy Sci. 74(Suppl. 1):84. (Abstr).

- Busch, S. V. and C. W. Donnelly. 1991. Development of a repair/enrichment broth for resuscitation of heat-injured Listeria monocytogenes and Listeria innocua. J. Dairy Sci. 74(Suppl. 1): 136 (Abstr).
- Flanders, K. J. and C. W. Donnelly. 1991. Susceptibility of Listeria spp. to freezing and repair and recovery of freeze injured Listeria from dairy plant environments. J. Dairy Sci. 74(Suppl. 1):137 (Abstr.).
- Meyer, D. H. and C. W. Donnelly. 1991. Effects of incubation temperature on repair of heat-injured Listeria monocytogenes in milk. J. Dairy Sci. 74 (Suppl. 1):105 (abstr).
- Sallam, S. S. and C. W. Donnelly. 1991. Repair of sanitizer-injury in Listeria monocytogenes and Listeria innocua J. Dairy Sci. 74 (Suppl. 1): 105 (Abstr).
- Busch, S. V. and C. W. Donnelly. 1990. Repair of heat-injured Listeria monocytogenes F-5069 as affected by yeast extract, lactose and sucrose. Abstr. Annu. Mtg. American Soc. Microbiol. P50.
- Meyer, D. H., Bunduki, C. W. Donnelly. 1990. Differences in association of Listeria spp. with mammalian gut cells. Abstr. Annu. Mtg. American Soc. Microbiol. P59.
- Pritchard, T. J. and C. W. Donnelly. 1990. Plasmid profile analysis of Listeria innocua for use in tracing sources of environmental contamination. Abstr. Annu. Mtg. American Soc. Microbiol. P48.
- Klausner, R. B., C. W. Donnelly and D. F. George. 1989. Environmental sources of Listeria and Yersinia in Vermont dairy plants. Abstr. Annu. Mtg. IAMFES, Kansas City, KS, August 13-17.
- Donnelly, C.W., C. M. Beliveau, J.T. Hall and T. J. Pritchard. 1989. Examination of invasiveness and phagocytic uptake of Listeria monocytogenes using intestinal epithelial cells and phagocytes isolated from guinea pig and human tissue. ILSI-NF Annual Meeting, Paradise Island, Bahamas, January 23-26.
- Donnelly, C. W. 1988. Resistance of Listeria monocytogenes to heat. Abstr. Soc. Indust. Microbiol. Comprehensive Conf. on Listeria. Santa Rosa, CA. October 5.
- Lovett, J., J. G. Bradshaw, D. W. Francis, R. G. Crawford, C. W. Donnelly, G. K. Murphy and I. V. Wesley. 1998 Efficiency of high - temperature, short time pasteurization for inactivation of Listeria monocytogenes in milk Abstr. Annu. Mtg. IAMFES, Tampa, FL, August 3.

- O'Brien, J. M. and C. W. Donnelly. 1998 Effect of oxgall and other bile derived on growth, selection and freeze-injury of Listeria monocytogenes and L. Innocua. J. Dairy Sci. 71:Supp (1), pg. 88
- Golnazarian, C. A., C. W. Donnelly and S. J. Pintauro. 1998. Determination of infectious dose of Listeria monocytogenes fed orally to normal and immunocompromised mice. J. Dairy Sci. 71: Supp(1), pg.88.
- Crawford, R. G., C. M. Beliveau, C. W. Donnelly, J. T. Peeler and V. K. Bunning. 1998. Recovery of heat-stressed Listeria monocytogenes (LM) cells from pasteurized bovine milk. Abstr. Annu. Amer. Soc. Microbiology. Miami, Fl.
- Donnelly, C. W., E. H. Briggs, C. M. Beliveau and W. L. Beeken. 1987. In vitro phagocytosis of Listeria monocytogenes by neutrophils and macrophages of bovine origin. Abstr. Annu. Mtg. Amer. Soc. Microbiology. P27, pg. 279.
- Briggs, E. H., C. W. Donnelly, C. M. Beliveau and W. L. Beeken. 1987. Comparison of uptake of Listeria monocytogenes by normal and endotoxin-induced phagocytes of bovine origin. Abstr. Annu. Mtg. Amer. Soc. Microbiology. P26, pg. 278
- Argenta, J., A. P. Hooper, and C. W. Donnelly. 1986. Microbiology of corn silage as influenced by dry matter content and length of chop. J. Animal Sci. 63:Supp(1).
- Donnelly, C. W., E. H. Briggs and G. J. Baigent. 1986. Use of flow cytometry for the detection of Listeria monocytogenes in raw milk linked to an outbreak of Listeriosis in California. Presented at the 73rd Annu. Meeting of IAMFES, Minneapolis, MN, August 3-7.
- Donnelly, C. W. 1986. Thermal resistance of Listeria monocytogenes in milk: Comparison of findings based on methodology employed. Proc. World Health Organization Consultation on Prevention and Control of Listeriosis, West Berlin, Germany, December 10-12
- Donnelly, C. W. 1986. Comparison of methods for the isolation of Listeria monocytogenes from food and environmental sources. Proc. World Health Organization Consultation on Prevention and Control of Listeriosis, West Berlin, Germany, December 10-12
- Donnelly, C. W. And G. J. Baigent. 1985. Use of flow cytometry for the selective identification of Listeria monocytogenes. Abstr. Annu. Mtg. Amer. Soc. Microbiol. P18, pg. 254.
- Wright, C. T. And T. R. Klaenhammer. 1983. The influence of calcium on the dechaining activity of Lactobacillus bulgaricus. Paper 345 presented at the 43rd Annual Meeting of the Institute of Food Technologists, New Orleans, LA, June 19-22

Wright, C. T., and T. R. Klaenhammer. 1982. Survival of Lactobacillus bulgaricus during freezing after growth in the presence of calcium. Paper 353 presented the 42nd Annual Meeting of the Institute of Food Technologists, Las Vegas, NV, June 22-23.

Wright, C. T., and T. R. Klaenhammer. 1980. Calcium-induced alteration of cellular morphology affecting the resistance of Lactobacillus acidophilus to freezing. Paper presented to the Kentucky-Tennessee Branch of Meeting of the American Society for Microbiology, Gatlinburg, TN, November 13-15.

RESEARCH PRESENTATIONS - INVITED

Salmonella, Listeria and other milk-borne pathogens. Northeast Dairy Practices Meeting, Ellenville, NY, November 8, 1985

The emerging significance of Listeria monocytogenes as a foodborne pathogen. New England Dairy and Food Council, Boston, MA, January 10, 1986.

Listeria and Other Milk-Borne Pathogens. Vermont Dairy Industry Association Fieldmen's Conference, Burlington, VT, January 15, 1986.

Recent Public Health Concerns in Dairy Products: Listeria. Department of Food Sciences Series, Cornell University, Ithaca, NY, March 4, 1986

Evaluation of the Antagonistic Potential of Lactobacilli against Listeria. Symposium: International Research Advances in Forage Preservation. Pioneer Hi-Bred International Inc., Johnston, IA, March 12-14, 1986.

Development of rapid methods for the detection of Listeria monocytogenes. Symposium: Listeriosis: An Emerging Foodborne Disease. 86th Annual Meeting of the American Society for Microbiology, Washington, DC March 24, 1986.

Listeria in Dairy Products. Presented at the New England Food and Drug Officials Annual Meeting, White River Junction, VT, May 15, 1986.

Listeriosis, Salmonellosis and other milk-borne diseases. Central Atlantic States Association of Food and Drug Officials, Atlantic City, NJ, May 21, 1986.

Putting Listeria into Perspective. Presented at the 28th Annual Meetings of the Dairy Division of NASD, Burlington, VT, July 22, 1986.

Use of modified fluorescent antibody technique for the rapid identification of L. monocytogenes in dairy products. Symposium on Listeriosis, sponsored by Dairy Research Foundation, IAMFES Annual Meeting, Minneapolis MN, August 3-7, 1986.

- Donnelly, C. W. 1986. What! Salmonella, Listeria, Yersinia and Campylobacter in our food supply? 63rd Annual Conference, New York State Association, Milk and Food Sanitarians, Syracuse, NY, September 18, 1986
- Donnelly, C. W. 1986. Food-borne diseases: A Microbiology update. 16th Annual Nutrition Lecture, New England Dairy and Food Council, Burlington, MA, September 30, 1986; MA, October 1, 1986, Hartford, CT, October 9, 1986
- Donnelly, C. W. 1986. Listeria in Dairy Products, Northeast New York Conferences of CASA, Albany, NY, October 17.
- Donnelly, C. W. 1986. Putting Listeria into Perspective. Annual Meeting of the Milk Industry Foundation, Washington, DC, October 21.
- Donnelly, C. W. 1986. The problem of milk-borne pathogens: Can our industry cope? 17th Annual Meeting of the Northeast Dairy Practices Council, Ellenville, NY, November 7.
- Donnelly, C. W. 1986. An introduction to Listeria: Etiology, isolation and thermal resistance. Presented at Milk Industry Foundation Workshops, Washington, DC; Dallas, TX; Chicago, IL; Los Angeles, CA, November 6-25; Ft. Lauderdale, FL, January 13.
- Donnelly, C. W. 1986. New methods of the detection of Listeria monocytogenes in food. Seminar presented at Integrated Genetics, Framingham, MA. December 22.
- Donnelly, C. W. 1987. Use of Flow Cytometry for the Detection of L. monocytogenes in Foods. Seminar presented to the Department of Food Sciences, North Carolina State University, Raleigh, January 15.
- Donnelly, C. W. 1987. The problem of Listeria in dairy products. North Carolina Dairy Technology Society, Raleigh NC, January 14; Winston Salem, NC, January 15.
- Donnelly, C. W. 1987. Listeria and its impact on the processing of dairy products. Special problems in milk protection. Cosponsored by the Milk Safety Branch, FDA, and the National Conference on Interstate Milk Shipments, Winterhaven, FL, January 18; Dallas, TX, March 15.
- Donnelly, C. W. 1987. Use of Flow Cytometry for the Detection of Listeria monocytogenes in Food. Seminar presented in the Department of Microbiology, MacDonald College of McGill University, Ste. Anne de Bellevue, Quebec, Canada, February 5.
- Donnelly, C. W. 1987. Listeriosis and U. S. dairy foods: What do we know about it? Presented at the 76th Annual Oregon Dairy Industries Conference, Eugene, Oregon, February 11.

- Donnelly, C. W. 1987. Putting Listeria into perspective. Dairy Products Institute of Texas Annual Meeting, Austin, TX, February 17.
- Donnelly, C. W. 1987. Presence of L. monocytogenes in the environment. Presented at the ASM Workshop. "Isolation of Listeria monocytogenes from foods," 87th Annual Meeting ASM, Atlanta, GA, March 1.
- Donnelly, C. W. 1987. Enrichment and automated analysis for L. monocytogenes. Presented at the ASM Workshop. "Isolation of Listeria monocytogenes from Foods," 87th Annual Meeting ASM, Atlanta, GA, March 1.
- Donnelly, C. W. 1987. Listeria monocytogenes and dairy products: How do we deal with this pathogen? Michigan Environmental Health Association Conference, Grand Rapids, MI, March 25.
- Donnelly, C. W. 1987. Environmental control of bacterial pathogens during the processing of food and dairy products. New York State Food Inspectors Training Workshop, Ithaca, NY, April 8 and May 13.
- Donnelly, C. W. 1987. Detection and isolation of Listeria monocytogenes. Vermont Soc. For Medical Technology Spring Seminar, Burlington, VT, April 16.
- Donnelly, C. W. 1987. Foodborne disease outbreaks and their origin. Milk, Food and Environmental Association Annual Meeting, Chicopee, MA, May 6.
- Donnelly, C. W. 1987. Methods to isolate bovine neutrophils and macrophages for use in phagocytic assays with Listeria monocytogenes. Seminar presented at the National Animal Disease Center, Ames, IA, May 10.
- Donnelly, C. W. 1987. Foodborne disease breakout involving U.S. dairy foods. Annual Convention of the New York State Dairy Foods Inc., Ellenville, NY, June 2.
- Donnelly, C. W. 1987. Listeria and problems in U.S. dairy products. Texas Association of Milk, Food and Environmental Sanitarians, Austin, TX, June 10.
- Donnelly, C. W. 1987. The microbiology of Listeria. Florida Dairy Association 46th Annual Convention Boca Raton, FL, June 16.
- Donnelly, C. W. And V. K. Bunning. 1987. Thermal inactivation of intracellular Listeria. 74th Annual Meeting of the IAMFES, Anaheim, CA, August 5.
- Donnelly, C. W. 1987. An update on milkborne Listeria problems. Idaho Milk Processors Association Annual Meeting, Sun Valley, ID, August 31.

- Donnelly, C. W. 1987. Historical perspectives on Listeria methodology. AOAC Listeria Methodology Workshop, San Francisco, CA, September 15.
- Donnelly, C. W. 1987. Fluorescent antibody technique for Listeria. AOAC Listeria Methodology Workshop, San Francisco, CA, September 15.
- Donnelly, C. W. 1987. Infectious dose of Listeria monocytogenes fed orally to mice. Milk Industry Foundation and International Association Annual Convention, Chicago, IL, September 29.
- Donnelly, C. W. 1987. Recent pathogenic problems in milk and milk products. Metropolitan Dairy Technology Society Fall Meeting, North Bergen, NJ, October 13.
- Donnelly, C. W. 1987. New information on heat resistance of Listeria. Presented at Cheese Biotechnology and International Food Development Symposium Honoring Frank V. Kosikowski, Cornell University, Ithaca, NY, October 19.
- Donnelly, C. W. 1987. Environmental studies on Listeria monocytogenes. XI Food Microbiology Research Conference, Chicago, IL, November 5.
- Donnelly, C. W. 1987. Environmental studies on Listeria monocytogenes and enrichment and automated analysis for L. monocytogenes. Presented at Reg. Amer. Soc. Microbiol. Workshop, San Diego, CA, December 4.
- Donnelly, C. W. 1988. Special problems in milk protection: Pathogens in Milk. FDA State Training Branch Workshop, Rancho Cordova, CA, January 11; Danvers, MA, February 29.
- Donnelly, C. W. 1988. Listeria monocytogenes in U. S. dairy products. Connecticut Association of Dairy and Food Sanitarians Inc., 62nd Annual Meeting, New Haven, CT, January 27.
- Donnelly, C. W. 1988. Listeria methodology-historical perspectives. Workshop on Listeria Methodologies, ILSI-NF, Washington, DC, February 5.
- Donnelly, C. W. 1988. Listeria: The U.S. experience heat resistance of Listeria; Control of Listeria in the processing environment. Symposium on Listeria in the Food Industry. Kilcoran Lodge, Cahir, Ireland, March 10.
- Donnelly, C. W. 1988. Testimony before the subcommittee on livestock, dairy and poultry of the committee on agriculture. U.S. House of Representatives, 100th Congress, 2nd Session. H.R. 3735: Provide for a research program to examine and enhance agricultural production and food processing systems. Washington, DC, March 24.

- Donnelly, C. W. 1988. Listeria in the environment; Factors affecting growth and survival of Listeria; Enrichment and automated analysis for L. monocytogenes. American Society for Microbiology Workshop "Isolation of Listeria monocytogenes from foods." Miami Beach, FL, May 8.
- Donnelly, C. W. 1988. Infectious dose of Listeria monocytogenes fed orally to normal and immunocompromised mice. Annual Meeting of the Food Research Institute, Madison, WI, May 25.
- Donnelly, C. W. 1988. Concerns of Listeria in frozen desserts. 1988. Fall Meeting and Convention, National Ice Cream Mix Association, Rockport, ME, September 12.
- Donnelly, C. W. 1988. Pathogenic bacteria: Salmonella, Listeria, Yersinia, and Campylobacter, and Introduction to current problems. Presented at: Laboratory Methods and Management for the Dairy and Food Industry. Raleigh, NC, September 20.
- Donnelly, C. W. 1988. Foodborne diseases. 1988 CEO Council Meeting, ILSI-NF, Washington, DC, October 12.
- Donnelly, C. W. 1988. Listeria monocytogenes in foods. Microbial food poisoning and its significance in Canada. Health Protection Branch Workshop, Health and Welfare, Ottawa, Canada, October 18.
- Donnelly, C. W. 1988. Listeria monocytogenes: assessment of significance in U.S. foods. Gene-Trak Systems, Fall 1988 Workshop, Chicago IL, November 17.
- Donnelly, C. W. 1989. Distribution of Listeria in dairy products. Department of Food Sciences presented at Cornell University, March 7.
- Donnelly, C. W. 1989. Characteristics and presence of pathogens in the ice cream industry. 75th Anniversary Symposium: Current Trends in the Ice Cream Industry, Univ. Of Guelph, Cont. Educ., Toronto, Canada, April 19.
- Donnelly, C. W. 1989. Improved enrichment system for Listeria detection. Seminar presented in conjunction with Gene-Trak Systems, May 2.
- Donnelly, C. W. 1989. Effect of pasteurization on inactivation of intracellular Listeria monocytogenes; Comparison of infectious dose of Listeria monocytogenes F5817 as determined for normal versus compromised C57B1/6. Mice. Journées d'Etudes, Evolution des technologies agro-alimentaires et nouveaux risques sanitaires Listeria, Yersinia, Campylobacter. Base de prophylaxie. Association A. Tessier, Paris, France, May 16-18.

- Donnelly, C. W. 1989. Pathogenic and foodborne microorganisms in the food supply. NE-ADSA/ASAS Symposium "Food Safety Issues," University of Maine, Orono, ME, July 10.
- Donnelly, C. W. 1989. Listeriosis and yersiniosis and their relationship to dairy products. FDA Milk Pasteurization Controls and Tests Workshop #302; FDA Advanced Workshop on Milk Processing # 309. White River Jct., VT, June 19; Lansing, MI, July 17; Albany, NY, July 31.
- Donnelly, C. W. 1989. Listeria update. FDA Northeast Region Annual Food Protection Seminar. Burlington, VT, August 24.
- Donnelly, C. W. 1989. Listeria--Safety and government regulation of cheese. 26th Annual Marshall Invitational Italian Cheese Seminar, Madison, WI, September 14.
- Donnelly, C. W. 1989. Overview of microbiological safety problems in the food industry; Pathogenic bacteria: Salmonella, Listeria, E. Coli 0157:H7, Yersinia, and Campylobacter. The laboratory as a function of quality control, Redfern and Associates, Raleigh, NC, September 18.
- Donnelly, C. W. 1989. Factors affecting persistence of bacterial pathogens in processing plant environments. Northeast Ice Cream Assoc. Inc. Annual Convention, Manchester Village, VT, September 19.
- Donnelly, C. W. 1989. Distribution of Listeria species in processing plant environments. Food Science Seminar Series, Cornell University, Ithaca, NY, October 31.
- Donnelly, C. W. 1990. Biotechnology an its impact on the dairy industry. Ontario Ministry of Agriculture and Food-Dairy Inspection Branch Conference, Collingwood, Ontario, September 13.
- Donnelly, C. W. 1991. The perception and realities of food production in the 90's: The politics of science and agriculture. N.H. Farm and Forest Expo. February 8, Manchester, N.H.
- Donnelly, C. W. 1991. Repair of heat injured Listeria monocytogenes. Food Microbiology 1991, The National Food Processors Association, Stouffer Concourse Hotel, Arlington, VA, April 16.
- Donnelly, C. W. 1991. Listeria: Emerging trends in Food Borne Pathogens. Innovations for the 90's...New Approaches for Old Challenges. New Hampshire Dietetic Association, INC. Nashua, N.H., April 17.
- Donnelly, C. W. 1991. Methods to facilitate repair of Listeria monocytogenes which have been sublethally injured by heating, freezing, and exposure to sanitizing compounds. 7th International Symposium on Toxic Microorganisms, Tokyo, Japan. November 14.

- Donnelly, C. W. 1992. Hazard Analysis and Critical Control Points Concepts. VDIA Fieldman's Conference. Burlington, VT, January 9.
- Donnelly, C. W. 1992. Listeria and Dairy Products. The Second Annual New England Regional Conference, "The Challenge: Feeding the Next Five Billion People." Food Safety and Development, University of Connecticut Storrs, April 15-16.
- Donnelly, C. W. 1992. Injury and repair of Listeria monocytogenes following exposure to heat, freezing and sanitizers. In Symposium: Recent Advances in the Recovery of Foodborne Pathogens, America Society for Microbiology Annual Meeting, New Orleans, Louisiana. May 27.
- Donnelly, C. W. 1993. Repair and enrichment systems to optimize recovery and detection of Listeria. Dairy Research Foundation "Conquering Listeria" Food Safety Symposium, Rosemont, IL. October 4-5.
- Donnelly, C. W. 1994. Foodborne Illness: What do we know and where do we go. 1993 International Meat Industry Convention and Exposition, Chicago, IL. October 7.
- Donnelly, C. W. 1994. Enhancing the detection of Listeria in food products and food processing environment through use of improved enrichment techniques. BioMerieux Vitek Rapid Pathogens Screening Seminar. Framingham, MA. May 18, 1994.
- Donnelly, C. W. 1995. Sublethal injury and implication for detection of Listeria monocytogenes. Seminar presented to the Department of Food Hygiene, Faculty of Veterinary Medicine, Cairo University, Cairo, Egypt. May 25.
- Donnelly, C. W. 1997. The three E's of Foodborne Disease: Epidemiological, Ecological and Environmental factors associated with outbreaks; and microbiological considerations for recovery of sublethally injured bacteria from foods and processing environments. 9th Australian Food Microbiology Conference, Sydney, Australia (invited keynote speaker)
- Donnelly, C. W. 1998. Listeria. Foodborne Pathogens: Current concerns and approaches to control. International Symposium. September 23 - 25, 1998. Universidad Autonoma de Nuevo Leon, Monterrey, N.L. Mexico..
- Donnelly, C. W. 1999. Adaptive responses of foodborne pathogens and implications for food safety. Food and Fitness Conference, Cornell Cooperative Extension, Oneonta, N.Y.
- Donnelly, C. W. 1999. Considerations for testing of Listeria in seafood. Presented in the symposium: "The Seafood Safety Initiative", IAMFES Annual Meeting, Dearborn, MI August 1-4.

- Donnelly, C. W. 1999. *Listeria monocytogenes* and regulatory implications for the year 2000; An overview of U.S. Food Safety policies designed to reduce incidence of foodborne illness; New trends in food microbiology. Presented at Fuzhou University, People's Republic of China, October 5 and 6.
- Donnelly, C. W. 2000. *Listeria monocytogenes*: A continuing challenge. International Life Sciences Institute Annual Meeting, St. Petersburg, FL. January 26.
- Donnelly, C. W. 2000. *Listeria* detection and isolation methods in seafood. 3rd Annual Foodborne Pathogen Analysis Conference, Florida Department of Agriculture and Consumer Services. St. Petersburg Beach, Florida, July 20.
- Donnelly, C. W. 2000. Detection and isolation of *Listeria monocytogenes* from food and clinical samples. Presented in the Symposium- Detection and Characterization of *Listeria monocytogenes*. 114th AOAC International Annual Meeting and Exposition, Adam's Mark Philadelphia, Philadelphia, PA. September 14.
- Donnelly, C. W. 2000. *Listeria* in dairy products, presented at *Listeria*: Issues and Strategies Conference, University of Connecticut, September 22.
- Donnelly, C. W. 2000. *Listeria monocytogenes*: A continuing challenge. 20th Annual University of Wisconsin-River Falls Food Microbiology Symposium and Rapid Methods in Food Microbiology Workshop October 19.
- Donnelly, C.W. 2001. Conventional isolation methods for *Listeria*. ISOPOL, Mannheim, Germany. May 14.
- Donnelly, C.W. 2001. Hygienic control of cheeses. IDF/ISO/AOAC Analytical Week Symposium, San Pellegrino, Italy. May 17.
- Donnelly, C.W. and M.W. Mitchell. 2002. Standardized protocol to aid in ensuring safe home meal replacements. IFT Food Safety and Quality Conference, Atlanta, GA February 21.
- Donnelly, C.W. 2002. Shelf life protocol for refrigerated foods. 22nd Annual Refrigerated Foods Association Conference and Tabletop Display. San Antonio, TX March 5.
- Donnelly, C.W. 2002. *Listeria* Challenges for assuring a safe food supply. National Food Safety and Toxicology Center, Michigan State University, Lansing, MI April 22.
- Donnelly, C.W. 2002. Molecular mechanisms of *Listeria monocytogenes* tolerance to food processing and preservation techniques; Division P Lecture: Injury of *Listeria monocytogenes*. American Society for Microbiology 102nd General Meeting, Salt Lake City, Utah. May 23.

Donnelly, C.W. 2002. Aged hard cheeses manufactured from raw milk: factors which contribute to microbial safety. CheeseArt, Consorzio Ricera Filiera-Casearia, Ragusa, Italy (Sicily) June 4-9.

Donnelly, C.W. 2003. A Cheese for Every Season: Summer Soft Ripened Cheeses-A panel discussion. American Cheese Society Annual Meeting, August 1, San Francisco, CA.

Donnelly, C.W. 2003. Assuring a safe food supply: challenges posed by *Listeria monocytogenes*. New Hampshire Food Safety Conference, Concord, NH, May 7.

Donnelly, C.W. 2003. Factors affecting the microbiological safety of raw milk cheese. Presented to CAIS (Irish Farmhouse Cheesemakers Society), Kilcoran Lodge, Tipperary, Ireland, June 13.

Donnelly, C.W. 2003. Hazard Characterization Issues: Virulence, Pathogenicity and Modeling Dose-Response. Presented in the ILSI Sponsored Symposium "Use of Food Safety Objectives and other Risk-based Approaches to Reduce Foodborne Listeriosis.. IAFP Annual Meeting, August 11, 2003, New Orleans, LA.

Donnelly, C.W. 2003. Factors affecting the microbiological safety of raw milk cheese. Presented in the symposium "Current Issues in the Microbiological Safety of Dairy Foods-From Farm to Table. IAFP Annual Meeting, August 11, 2003, New Orleans, LA.

Donnelly, C.W. 2003. Hazard Characterization Issues:Virulence, Pathogenicity and Modeling Dose-Response. Presented in the ILSI Sponsored Symposium Use of Food Safety Objectives and other Risk-based Approaches to Reduce Foodborne Listeriosis.. IAFP Annual Meeting, August 11, 2003, New Orleans, LA.

Donnelly, C.W. 2004. Current findings on cheese outbreaks and current knowledge of risk assessments. Presented in the Symposium "Safety of Raw Milk Cheeses-The State of the Science", IAFP 2004, Phoenix.

Donnelly, C.W. 2005. Assuring dairy product safety: Challenges posed by *Listeria monocytogenes*. 4th International Dairy Development Symposium, Beijing, China July 1-3.

Donnelly, C.W. 2005. Factors affecting the microbiological safety of cheese. Florida Pathogens Analysis Conference, St. Petersburg Beach, Fl. July 17-19.

Donnelly, C.W. 2005. Challenges of the enrichment of pathogens from food and environmental samples. Presented in the Symposium "Enrichment Media and Sample Preparation:What's New?" IAFP 2005, Baltimore, MD

Donnelly, C.W. 2006. The raw milk cheese debate: a U.S and global perspective. Cheese Art 2006, Ragusa, Donnafugata Castle, June 27-28.

Donnelly, C.W. 2006. Challenges of the enrichment of *Listeria* from food and environmental samples. 8th Foodborne Pathogen Analysis Conference, Orlando, Florida, July 16-19.

Donnelly, C.W. 2007. The Raw Milk Cheese Debate: U.S. versus E.U. approaches to safety. American Cheese Society 24th Annual Conference, Aug. 3 Burlington, VT.

Donnelly, C.W. 2007. History of Artisan cheese making: impact of global food safety concerns on traditional artisan practices. International conference of Traditional Dairy Foods. Dairy Technology Society of India, National Dairy Research Institute, Karnal, Nov. 14-17.

Donnelly, C.W. 2007. Microbiological Safety of cheeses from pasteurized milk. International Symposium on historical cheeses of countries around the Archipelgo Mediterraneo. Thessaloniki, Greece, Dec. 6

Donnelly, C.W. 2008. Pathogens and Dairy Food Safety: New Risks in the global Perspective. XXXVI Dairy Industry Conference, Banaras Hindu University, February 19-21.

Donnelly, C.W. 2008. The raw truth about cheese safety, Keynote address to the Ontario Cheese Society, Toronto, Ontario, Canada, April 28.

Donnelly, C.W. 2008. Fight food borne disease: new and emerging pathogens. Food Safety Day, World Trade Group, Chicago, IL April 30th.

Donnelly, C.W. 2008. Paying the price for the cheap food supply. 20th Annual G. Malcolm Trout Lecture. September 22, Michigan State University.

Donnelly, C.W. 2008. The raw truth about cheese safety. British Empire Cheese Competition and Conference, Belleville, Ontario, Canada. Dec. 4.

Donnelly, C.W. 2009. Updating the protocol for determining the shelf life and safety of refrigerated foods. Refrigerated Foods Association Annual Meeting, Orlando, FL March 2.

Donnelly, C.W. 2009. Understanding the living foods we eat: Say Cheese. Marian Koshland Science Museum, National Academy of Sciences, Washington, D.C. March 26.

Donnelly, C.W. 2011. Raw milk and raw milk cheese: differing perspectives on risk and current issues of concern. Eastern Border Health Initiative, Burlington, VT, May 18.

Donnelly, C.W. 2012. Achieving control of *Listeria* during artisan cheese production. The Science of Artisan Cheese. August 28-29, North Cadbury Court, Somerset, U.K.

Donnelly, Catherine. 2013. Global Cheese Biotech Symposium University of Foggia, Italy September 24-26.

Donnelly, C.W. 2013. Foodborne illness/food safety-raw milk pathogens. Vermont Infectious Disease Conference. Burlington, VT, Oct. 18.

Donnelly, C.W. 2014. Risk reduction practices implemented in policy. Science to Policy, University of Guelph, April 22.

Donnelly, C.W. 2014. Traditional cheese making practices in a time of regulatory change: an assessment of microbiological safety and implications for global trade. Cheese Importers Association Annual Meeting, Saddle River, N.J., May 1.

Donnelly, C.W. 2014. Traditional cheesemaking practices in a time of regulatory change. Food Safety Symposium, Illinois Department of Public Health, Normal, IL. September 3.

Donnelly, C.W. 2015. Cheese, Microbes and the Law: Understanding Raw Milk Cheese. French Cheese Board, New York, N.Y. April 17.

Donnelly, C.W. 2015. The view from the USA: developing a collaborative network at home. American Cheese Society Annual Meeting, Providence R.I. July 31.

Donnelly, C.W. 2015. Is Wood Good? Lessons from the international scientific community. American Cheese Society Annual Meeting, Providence R.I. July 30.

Donnelly, C.W. 2016. Update on research on *L. monocytogenes* ecology: farm, factory, retail. Workshop on evaluation of risk factors for foodborne listeriosis. Joint Institute of Food Safety and Applied Nutrition, University of Maryland. June 16-18.

Donnelly, C.W. 2016. The Oxford Companion to Cheese. Vermont Edition, Vermont Public Radio December 7.

Donnelly, C. W. 2017. The Oxford Companion to Cheese. Johann Fust Library Foundation, Boca Grande, Florida January 12.

Donnelly, C.W. 2017. The Oxford Companion to Cheese. Cutting The Curd. Heritage Radio Network. April 17.

Donnelly, C.W. 2017. The Oxford Companion to Cheese. Food Friday WAMC Albany, New York May 19.

Donnelly, C.W. 2017. The vast and wonderful world of cheese. Interview with Meghna Chakrabarti, WBUR, Boston. May 30.

Donnelly, C.W. 2017. The Oxford Companion to Cheese. 19th Annual Summer Authors at the Aldrich Series, Barre, Vt. August 16.

Donnelly, C.W. 2018. Control of pathogens in cheeses made from raw milk. Cheese Workshop, Food Standards Scotland, Aberdeen, Scotland February 7, 2018.

Donnelly, C. W. 2019. Rapid and conventional methods for the detection and enumeration of Lm in foods – can we make sense of it all? International Symposium on Problems of Listeriosis, Toronto, Canada. September 26.

LAY PUBLICATIONS

Donnelly, C. W. 1986. Listeriosis in dairy products: Why now and why milk? Hoard's Dairyman, July 25.

Donnelly, C. W. 1986. Evaluation of the antagonistic potential of lactobacilli against Listeria. Proceedings of the Symposium: International Research Advance in Forage Preservation, sponsored by Microbial Genetic Division, Pioneer Hi-Bred International, Inc., pg.1-14.

Donnelly, C. W. 1988. Listeria in perspective. Dairy and Food Sanitation, June: 297-299

Donnelly, C. W. 1988. Listeria-An emerging Foodborne Pathogen. Nutrition Today, Sept./Oct. Pg. 7-11.

Donnelly, C.W. 2006. Raw-milk cheeses can be produced safely. Food Technology, p. 100.

PROFESSIONAL MEMBERSHIPS

Institute of Food Technologists (Chair-elect of the Dairy Division, 1992)

American Society for Microbiology (Member-at-large, Food Microbiology Division, 1992;

Program Review Comm. Member, Evaluation of Cont. Educ. Programs (ECEP), 1991 to present

International Association of Milk, Food, & Environmental Sanitarians

American Dairy Science Association

Gamma Sigma Delta

Sigma Xi

Alpha Zeta

UNIVERSITY COMMITTEES

Officer of Commencement - University Assistant Marshal 1986-1997

Faculty Marshal 1993-97, University Marshal 1998-99

College of Agriculture Advisory Committee - Appointed Member

Faculty Advisor - Alpha Zeta Fraternity

Department of Animal Sciences Curriculum Committee

Biological Science Study Section - University Committee on Research and Scholarship 1987-90

Honors Committee, CALS

Woman's Advisory Committee to the Office of Affirmative Action 1986
University of Vermont Pre medical Advisory Committee
University Scholars Review Committee, 1988
CALs Strategic Planning Committee, 1988
Minority Faculty Incentive Grants Committee, 1988
University Veterinarian Search Committee, Chairperson, 1989
Dept. of Animal Science, Dairy Foods Faculty Search Committee, 1989
Instructional Incentive Grants Committee, 1989
Dairy Foods Open House Committee, 1989
University Hazardous Waste Committee, 1988-1989
Member, HELIX Advisory Committee 1989-1998
University/City of Burlington Biotechnology Task Force, 1990-91
Strategic Planning Council, Research and Scholarship Task Force 1991
Risk Management Director-Search Committee Chair, 1992
Vermonters Pursuing Excellence in Research at UVM Committee 1992-present
Presidential Search Committee, 1992-93 (Elected by CALs faculty to the Faculty Panel;
subsequently elected to full Search Committee)
Enrollment Management Council, 1994
Citibank/Pew Minority Fellowship review Committee, 1994
UVM Library Advisory Committee, 1994
Chair of the Search Committee for the Chairperson of the Department of Biomedical
Technologies, 2003
Member, President's Task Force on Racial Diversity-member of the Climate sub-committee
2003-2004
Member, Graduate College Executive Committee 2003-2006
James Marsh Professors at Large Review Committee 2005-2008
Graduate Committee Service:
Kami M. Patrizio, Ed.D.-Chair of Committee, Jan. 2006

PROFESSIONAL/CONSULTING ACTIVITIES

Scientific Advisor to the Committee on Food Microbiology of the International Life Sciences
Institute (ILSI). Washington, D.C.
Integrated Genetics-Food Microbiological Consultant to Gene-Trak Systems, January 1-
December 31, 1987
Expert Witness to the Legal Center, Bennington, VT, January 13-present.
Microbiological Consultant to Haagen-Dazs, Englewood Cliffs, NJ, April 6, 1987- April 6, 1988.
Microbiological Consultant to Eskimo Pie Corporation, Richmond, VA.
Microbiological Consultant to Crowley Foods, Inc., Binghamton, NY.
Microbiological Consultant, Atlantic Synergy Corporation, San Jorge, AZORES, 1991.
Peer Review Panel Member-USDA Strengthening Grants, 1991.
Peer Review Panel Member-Food Science and Nutrition Panel of the USDA-SBIR Program,
1992, 1993: Topic Manager, Food Science and Nutrition Panel, 1993-94.
Dairy Industry Coalition, Scientific Advisor.

USDA-National Research Initiative Competitive Research Grants Program (NRICRGP) Food Safety Panel Member 1994, 1998
Difco Laboratories, Ann Arbor, Michigan Microbiological Consultant. 1995 to 1999.
Mid America Dairymen, Springfield, Missouri. 1995. Consultant and Expert Witness
Ben and Jerry's, Inc. 2000. Microbiological Consultant
Paul, Frank and Collins, Inc. 2000. Expert Witness
Kean, Miller, Hawthorne, D'Armond, McCowan and Jarman, L.L.P. Baton Rouge, LA. 2000-2001. Expert Witness
Hartman and Craven, LLP, 2001 Microbiological Consultant (for Richard Koby representing the Cheese of Choice Coalition).
Swidler Berlin Shereff Friedman, LLP. Washington D.C. 2001 Microbiological Consultant/Expert Witness
Refrigerated Foods Association-Microbiological Consultant
Anderson, Murphy and Hopkins, L.L.P. Little Rock, Arkansas Expert Witness
Tracy and Carboy, Attorneys and Counselors at Law, Dallas, Texas 2002 Expert Witness
Wiley, Rein and Fielding, L.L.P. Washington, D.C. 2003. Microbiological Consultant.
Johnson and Condon, PA, Minneapolis, MN. 2004. Microbiological Consultant/Expert Witness
Regan, Halperin and Long, PLLC, Washington, D.C. 2004. Expert Witness
Frailey, Chaffin, Cordell, Perryman, Sterkel and McCalla LLP, Chikasa, OK 2006. Expert Witness
Cozen O'Connor, Denver Co. 2006. Expert Witness
Lewis, Brisbois, Bisgaard and Smith, LLP, Los Angeles, Ca. 2007. Expert Witness
Gibson and Behman, P.C. Burlington, MA, 2008 Expert Witness
Salmas Law Group, Los Angeles, CA, 2009. Expert Witness
Lommen Abdo Law Firm, Minneapolis, MN. Expert Witness
Appell and Parrinelli, Esqs. New York, NY. 2014-2017 Expert Witness

EDITORIAL BOARD MEMBERSHIP

Food Microbiology, Academic Press, Inc., London. 1988-present.
Journal of Food Protection, IAMFES, Ames, IA. 1988-1991.
International Journal of Food Microbiology, Elsevier Science Publishers B.V., Amsterdam, The Netherlands 1988-1995.
Journal of Food Science, Food Microbiology and Safety Section 2001-2007; Scientific Editor 2006-2017

AD HOC REVIEWER FOR:

Microbiological Reviews
Le Lait
Canadian Journal of Microbiology
Journal of Dairy Science
Clinical Microbiology Reviews

APPOINTMENTS

Vermont Governor's Advisory Council on Technology
Board of Directors, Dairy Council of Vermont
Governor's Advisory Panel on State-University Relations
Vermont Technology Council, Science and Technology Committee, 1994; Vice-Chair of
the Food Science Committee, 1995- present.

EXPERIMENT STATION ACTIVITIES

NERA-Committee of Three, 1991-1993
ESCOP Human Nutrition Subcommittee, 1992- present
Administrative Advisor-NE 116
Administrative Advisor-NE 127
ESCOP Food Safety Subcommittee
NEREAP-4, Administrative Advisor 1997-present

INTERNATIONAL ACTIVITIES

Cooperating Scientist, Yugoslav Multi-Republic Research YO-FSIS-1, Listeria monocytogenes in
food animals and products. Office of International Cooperation and Development,
International Research Division, USDA, Washington, D.C., 1989.
Cooperating Scientist, U.S.-Ireland Co-operation in Agricultural Science and Technology
Program, 1990.
Member, Area Advisory Committee for Africa: African Research Scholars, Council for
International Exchange of Scholars (Senior Fulbright Awards). 8/1/1995 to 12/31/98.
Technical Secretariat, "Emerging Issues in Food Safety" Conference, organized by University
College Cork in association with the US-Ireland Cooperation Program in Agricultural
Science and Technology, June 20-23, Cork, Ireland.

HONORS AND AWARDS

Member, Science Advisory Board to the National Center for Toxicological Research of the Food
and Drug Administration, appointed January 1999.

Member, National Advisory Committee on Microbiological Criteria for Foods. January 1999 to
2005. Committee reports to the Secretaries of Agriculture and Health and Human
Services on issues of food safety. Member of the Shelf Life Subcommittee; member of the
Redefining Pasteurization subcommittee.

1996-97 Bickford Scholar: Recipient of the first partially endowed scholarship in the College of
Agriculture and Life Sciences at the University of Vermont. This scholarship is given to a
faculty member who has made significant contributions in Food Sciences and Nutrition.

Association of Official Analytical Chemists, General Referee, Food Microbiology-Dairy. 2000-
2003.

American Meat Institute, Food Safety Advisory Committee 1999-2000.

DMI/National Milk Producers Federation. Scientific Advisory Panel, 2001.

Division P (Food Microbiology) Lecturer, 2002 ASM Annual Meeting

(BIO:newvitae.cwd)

Program Committee, International Association for Food Protection Annual Meeting, 2002 to present; Vice Chair Program Committee 2003-2004; Chair Program Committee 2004-2005.

Maurice Weber Laboratorian Award, 2006. IAFP

G. Malcolm Trout Visiting Scholar 2008, Michigan State University

IFT Fellow 2011

James Beard Award 2017 in the Reference and Scholarship Category for the *Oxford Companion to Cheese*

Nominated for Andre Simon Best Book Award 2016 for the *Oxford Companion to Cheese*

Nominated for Guild of Food Writers (UK) Food Book Award 2017 for the *Oxford Companion to Cheese*

Vermont Academy of Arts and Sciences, September 2019