

# THE SCOPE

A publication of the Michigan Branch of the American Society for Microbiology

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## President's Report

*Michael Pressler*

Welcome all to the 2014/2015 academic year! This year promises to be very productive year for our Chapter, as our Fall meeting is just around the corner! The Meeting, "Good Food Gone Bad", will be held at The Hagerty Center in Traverse City on October 24 & 25. We will start off the meeting on Friday October 24<sup>th</sup> with a tour of Black Star Farms followed by a Plenary Session titled "Food Safety Trends: Emerging Pathogens and Contemporary Food Safety Issues" by Dr. Purnendu Vasavada Professor Emeritus from the University of Wisconsin, River Falls. Following Dr. Vasavada's talk we will have the optional student mixer and board dinner. I would like to encourage our students to attend the mixer, we enjoy getting to know our young Microbiologists! There will be a shuttle bus to Black Star Farms so please visit [www.mi-asm.org](http://www.mi-asm.org) for details. On Saturday October 25<sup>th</sup> we will have 3 plenary sessions along with student speakers. Dr. Doris D'Souza from the University of Tennessee will kick us off with a talk titled "Human Noroviruses and Food". The second talk titled

"Challenges in Isolating Campylobacter spp. From Foods", will be given by Dr. Omar Oyarzabal, Vice President for Technical Services IEH Laboratories and Consulting

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3M Food Safety

Group. Dr. Francisco Diez-Gonzalez from the University of Minnesota will end the meeting with a talk titled "Salmonella in Low Water activity Foods".

As a former student member of MI-ASM, I strongly urge our student members to submit abstracts for our poster presentation session and the student oral presentation session, our speakers, the MI-ASM Board members, faculty from around the State, and other students members will be interested in what you are doing in the field of Microbiology! There will be awards for best graduate and undergraduate talks as well as best graduate and undergraduate posters. Abstracts can be submitted through our website [www.mi-asm.org](http://www.mi-asm.org) and should be submitted early. As usual, our Corporate Partners will be present to answer questions and display new products. Please visit and support them.

Your attendance and participation at these meetings is vital to the continued success of the Michigan Branch of the ASM. Please check our website, [www.mi-asm.org](http://www.mi-asm.org) for full meeting, registration and lodging information.

I would like to thank Steve Gorsich for his leadership this past year and all of the board members for their continued efforts in keeping this Branch of ASM one of the most active groups in the country. Finally, I

would like to give a special thank you Chris Snabes from the American Proficiency Institute and MI-ASM Board Member, for organizing the Fall Meeting. We look forward to seeing you at the meeting and don't forget to "like us" on Facebook!

## Spring Meeting 2015

*Jennifer Hess*

The Spring 2015 meeting will be held on April 10-11, 2015 at Eastern Michigan University. The program is entitled "Yeast." Be on the lookout for more information early in 2015!

## Introducing the ASM Speakers' Bureau!

*Sue Bagley*

The ASM Speakers' Bureau was established to educate ASM Student Chapter members about the microbiology-related career opportunities outside of academia and its goal is to attract students to the profession.

Speakers (who must be ASM members) discuss their career highlights, day-to-day responsibilities, and give suggestions on how to acquire a job upon

graduation. Presentations are expected to be about 15 minutes and can be live, for example in-person or via a system such as a Google hangout or Adobe connect, or previously videotaped. Recruitment of speakers began in 2013 and a pilot launch was conducted. Based on the students' and speakers' feedback, the Speakers' Bureau was deemed a success and a larger-scale launch is now underway! There are currently 75 ASM Speakers who are available to discuss their dynamic careers in areas such as:

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### Spring 2014 Awards

#### Best Poster

**Ee Leng Choong**, Western Michigan University, graduate

**Erin M. Mulroney**, Lake Superior State University, undergraduate

#### Best Oral Presentation

**Travis Bean**, Central Michigan University, graduate

**Timothy J. Stieve**, Michigan State University, undergraduate

## Good Food Gone Bad

October 24-25, 2014, Hagerty Center, Traverse City, MI

### Friday, October 24<sup>th</sup>

4:25 pm	Load shuttles at Bayshore Resort	<b>Bayshore Resort</b>
4:30 pm	Shuttles depart for Black Star Farms	<b>Black Star Farms</b>
5:00 pm	Tour Black Star Farms	
6:00-7:00 pm	<b>Friday Plenary Session</b> <b>Purnendu C. Vasavada, Ph.D.</b> Professor Emeritus University of Wisconsin, River Falls <b>"Food Safety Trends: Emerging Pathogens and Contemporary Food Safety Issues"</b>	<b>Conference Room</b>
7:00 pm	Student Mixer and Board dinner	<b>Hearth and Vine Restaurant, BSF</b>
9:30 pm	Load shuttle back to Bayshore	<b>Black Star Farms</b>
10:00 pm	Arrive at Bayshore Resort	

### Saturday, October 25<sup>th</sup>

7:45-8:45 am	Breakfast and Registration	<b>Hagerty Conference Center</b>
8:50 - 9:00 am	Introduction and Welcome Mike Pressler, Branch President	
9:00 – 9:50 am	<b>Plenary Session 1</b> <b>Doris H. D'Souza, Ph.D.</b> Associate Professor Department of Food Science and Technology University of Tennessee <b>"Human Noroviruses and Food"</b>	
9:50-10:50 am	Poster/Vendor viewing Coffee break	
10:50-11:50 am	<b>Student Speakers</b>	
11:50 - 1:05 pm	Lunch and Business Meeting	
1:05 – 1:55 pm	<b>Plenary Session 2</b> <b>Omar A. Oyarzabal, Ph.D.</b> Vice President for Technical Services IEH Laboratories and Consulting Group <b>"Challenges in Isolating Campylobacter spp. From Foods"</b>	
1:55-2:10 pm	Student Award Presentations and Board Announcements	
2:10 – 3:00 pm	<b>Plenary Session 3</b> <b>Francisco Diez-Gonzalez, Ph.D.</b> Professor, Department of Food Science and Nutrition University of Minnesota <b>"Salmonella in Low Water activity Foods"</b>	
3:00-3:45 pm	Roundtable	
3:45 pm	Meeting Adjourns	
3:45-4:30 pm	Board Meeting	<b>Bayshore Resort</b>

More information for the meeting including directions and hotels, can be found online at <http://www.mi-asm.org/>

Planning Committee: Chris Snabes, American Proficiency Institute

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- Biological Safety
- Clinical Microbiology or Immunology
- Food and Dairy Microbiology
- Pharmaceuticals and Medical Devices
- Public Health

Additional speakers are being sought, in particular in areas dealing with bioremediation, biotechnology, indoor air quality, industrial microbiology, policy, technical sales, and water.

ASM recently emailed Student Chapters and Advisors within the Michigan Branch about this program. Those interested in locating speakers should go to the [Bureau's website](#) to learn more. Please feel free to contact Nicole Jackson, ASM Staff, with any questions by telephone at 202-942-9257 or by email at [professionalpractice@asmusa.org](mailto:professionalpractice@asmusa.org).

To schedule in a live event with a local speaker, a recorded presentation or video call presentation, email [professionalpractice@asmusa.org](mailto:professionalpractice@asmusa.org). ASM staff will contact the requested speaker to confirm her/his availability. Once the presentation has

been scheduled, Student Chapter representatives will work directly with the speaker to finalize the event's specifics (e.g., address of where the presentation will be held, A/V need and/or the number of expected attendees for a live event). There is no cost to the chapter but students will be asked to complete a post-presentation survey. Any ASM member outside of academia who is interested in joining the Speakers' Bureau should also contact Ms. Jackson.

### Speakers' Bio Sketches

**Dr. Francisco Diez-Gonzalez** is a Professor of Food Safety Microbiology in the Department of Food Science and Nutrition at the University of Minnesota. His research program is focused on study and control of food-borne pathogens. He teaches courses on food safety and food microbiology. Dr. Diez earned his B.S. in Food Technology, from the Instituto Tecnológico y de Estudios Superiores de Monterrey in Queretaro, Mexico. He received his M.S. and Ph.D. degrees in Food Science from Cornell University. Before joining the University of Minnesota in 1999, Dr. Diez was a Postdoctoral Research Associate in Microbiology at Cornell University. Dr.

Diez has authored more than 70 peer-review articles and 10 book chapters. He serves in the editorial board of Applied and Environmental Microbiology, Journal of Food Protection, Food Analytical Methods, and Food Protection Trends. He has been a panel member of six different USDA's CSREES or NIFA grant programs.

**Dr. Purnendu Vasavada** is a Professor Emeritus of Food Science, University of Wisconsin-River Falls and Principal and managing member of the PCV & Associates, LLC. Since his retirement from the University of Wisconsin- River Falls in 2011, Dr. Vasavada accepted a 2 year assignment as the FDA-ORISE Fellow and served on the Food Safety Preventive Controls Alliance (FSPCA) – a broad-based public-private alliance consisting of key industry, academia and government stakeholders designed to help food industry comply with the Preventive Controls regulations for implementation of the Food Safety Modernization Act (FSMA). He is currently serving as the FSPCA Outreach Program manager. At the University of Wisconsin-River Falls, Dr. Vasavada taught several food science courses in the Food Science program, including Food Microbiology, Food processing, Industrial Microbiology, Food quality assurance, Quality milk production and processing, Dairy manufacturing, Cereal Technology, Introduction to food science, and Food and Consumerism. As a Food Safety and Microbiology Extension Specialist, Dr. Vasavada developed and presented seminars and workshops for the food industry on a variety of topics including food safety and microbiology, HACCP, sanitation, milk pasteurization and control, food quality assurance, milk quality and cheese manufacturing, and consumer aspects of foods

For 30 years, Dr. Vasavada organized the annual UWRF Food Microbiology Symposium: Current Concepts in Foodborne Pathogens and Rapid and Automated Methods in Food

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See you  
at  
MI-ASM

**Elected Officers**

**PRESIDENT, Michael Pressler**, Delta College, [michaelpressler2@delta.edu](mailto:michaelpressler2@delta.edu)  
**PRESIDENT- ELECT, Anne Spain**, Ferris State University, [annespain@ferris.edu](mailto:annespain@ferris.edu)  
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**ALTERNATE COUNCILOR, Audra Swarthout**, Delta College, [audraswarthout@delta.edu](mailto:audraswarthout@delta.edu)

**Appointed Officers**

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**UNIVERSITY and COLLEGE LIAISON, Jeff L. Ram**, Wayne State University, [jeffram@med.wayne.edu](mailto:jeffram@med.wayne.edu)  
**NEWSLETTER EDITOR, Jennifer Hess**, Aquinas College, [hessjen@aquinas.edu](mailto:hessjen@aquinas.edu)  
**WEBSITE MAINTENANCE, John Geiser**, Western Michigan University, [john.geiser@wmich.edu](mailto:john.geiser@wmich.edu)  
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**COMMUNITY COLLEGE LIAISON, Audra Swarthout**, Delta College, [audraswarthout@delta.edu](mailto:audraswarthout@delta.edu)

**Board Members-at-large**

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**Ola Olapade**, Albion College, [oolapade@albion.edu](mailto:oolapade@albion.edu)  
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**Susan Gunn**, Davenport University, [sgunn3@davenport.edu](mailto:sgunn3@davenport.edu)

**Student Chapters**

Check them out online, <http://www.mi-asm.org>.

Most have links to their own websites.

Central Michigan University  
 Eastern Michigan University Microbiology Club  
 Grand Valley State University Microbiology Club  
 Michigan State University Microbiology Club  
 Michigan Technological University Microbiology Club  
 Tri-Cities Microbiology Club  
 University of Michigan - Dearborn  
 University of Michigan - Flint  
 Wayne State University  
 Western Michigan University

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Microbiology and developed the UWRF Rapid Method Workshop.

Dr. Vasavada is recognized internationally for his teaching, applied research, innovative training programs and active consultations in Food Science and Technology, especially, Food Safety and Microbiology and Rapid methods and Automation in Food Microbiology. He has been an invited speaker and convener at international conferences, workshops and symposia dealing with food safety and microbiology, rapid methods and automation in microbiology, food quality assurance, HACCP and TQM and food science education in U.S., Canada, Australia, New Zealand, Brazil, Argentina, Chile, Colombia, Egypt, Singapore, Malaysia, Mexico, Hungary, Sweden, Finland, Norway, Germany, England, Ireland, Slovenia, Turkey, China, India, Thailand, Malaysia and Singapore, and most recently in Budapest, Hungary.

Dr. Vasavada is active in several scientific and professional organizations, including the International Association of Food Protection (IAFP), the Institute of Food Technologists (IFT), the American Frozen Food Association (AFFI), the Wisconsin Laboratory Association (WLA), the North Central Cheese Industry Association (NCCIA), and the Midwest Food Processors Association (MWFPA). He is the author or co-author of over 100 publications including peer reviewed papers technical abstracts and book chapters and is the co-editor of the book, Beverage Technology (2003).

Dr. Vasavada is a Fellow of the American Academy of Microbiology (1990), the IFT (2009) and the IAFP (2010) and has received the Joseph Mityas Laboratorian of the Year Award (WLA, 1987), the Educator award (IAMFES 1997), the Sanitarian of the Year award (WAMFS, 1998), the Chairman's award (Minnesota IFT, 1999), the UW Extension's Program Innovation Award (2010), the Harry Haverland Citation Award (IAFP 2011),

the GMA Food Safety award (IAFP, 2012), and Honorary Achievement award (FDA-CFSAN, 2012).

**Dr. Doris H. D'Souza**, is an Associate Professor of Food Microbiology and Food Virology Sections in the Department of Food Science and Technology at the University of Tennessee, Institute of Agriculture. Her research program includes rapid and sensitive molecular detection of foodborne bacterial and viral pathogens; their transmission, tracking and persistence; novel and natural control and intervention strategies and genomic approaches to understand and determine modulation of the gut microbiota by bioactives. Dr. D'Souza earned her B.S. in Microbiology/Biochemistry, St. Xavier's College, University of Mumbai, India and her Ph.D. in Food Science & Technology (Microbiology), from The University of Georgia, Athens, Georgia. Before joining the University of Tennessee in 2006, Dr. D'Souza was a Postdoctoral Research Associate in the Department of Food Science, North Carolina State University, Raleigh, North Carolina. Dr. D'Souza has authored more than 50 peer-review articles and 13 book chapters. She serves on the editorial boards of Applied and Environmental Microbiology, Journal of Food Protection, Food Analytical Methods, Food Microbiology, and International Journal of Bacteriology. She is a member of ASM, IFT, and IAFP. She has served as the Chair for the IAFP Viral and Parasitic Foodborne Disease Professional Development Group. She has been an invited speaker at various national and international meetings including those sponsored by IFT and IAFP.

**Dr. Omar A. Oyarzabal** is a microbiologist with a specialty in food safety. He joined IEH Laboratories and Consulting Group in March 2012, and coordinates part of the food safety training and oversees customer-driven research projects dealing with detection and control of food spoilage and food-borne pathogens in a variety of food products. Oyarzabal is

accredited to teach introductory and advanced classes on hazard analysis and critical control points (HACCP). He has taught introductory HACCP classes for more than 10 years and has been involved in more than 30 international presentations and short training courses on food safety in Argentina, Bangladesh, Brazil, Canada, Chile, China, Colombia, India, Mexico and Thailand. At IEH, Oyarzabal has trained more than 50 participants in HACCP and food safety in general. Dr. Oyarzabal is currently an Adjunct Associate Professor at the Department of Microbiology, University of Alabama at Birmingham, Alabama.

Oyarzabal's research expertise is in the area of identification, typing and control of foodborne pathogens, with an emphasis on *Campylobacter* spp. Oyarzabal has co-edited the book Microbial Food Safety: An Introduction, published by Springer-Verlag, New York, NY, and has co-authored more than 55 refereed journal articles and book chapters. Since 2007, Oyarzabal has organized six workshops on *Campylobacter* isolation and identification from foods (<http://www.campylobacterworkshop.org>) that has attracted more than 50 domestic and international participants from the food industry, regulatory agencies, public health departments and academia.