

JAMES S. DICKSON, Ph.D.

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EDUCATION

Ph.D. 1984. Food Science and Technology. University of Nebraska - Lincoln.

M.S. 1980. Dairy Science - Manufacturing. University of Georgia.

B.S. 1977. Microbiology. Clemson University.

Professional Experience

Present Position: Professor, Department of Animal Science 2003 – present
Professor in Charge, Iowa State University segment of the Tri-State Food Safety Consortium, 1998 – present.

Lead Instructor – International HACCP Alliance – HACCP (USDA) – 1996.

Trainer of Trainers – Food Safety Preventive Controls Alliance – Preventive Controls for Human Foods – 2016

Lead Instructor - Preventive Controls for Human Foods – 2015

Lead Instructor - Preventive Controls for Animal Foods – 2016

Lead Instructor – Foreign Supplier Verification Program - 2017

1993 - Present

Interim Director, Institute for Food Safety and Food Security
2003 -2005

Professor and Chair, Department of Microbiology, Iowa State University, 2002 - 2003

Associate Professor and Department Executive Officer, Department of Microbiology, Iowa State University, 1998 – 2002.

Interim co-Department Executive Officer, Department of Microbiology, Immunology, and Preventive Medicine, Iowa State University, 1997 – 1998.

Associate Professor (tenured), Department of Microbiology, Immunology, and Preventive Medicine, Iowa State University, 1996.

Courtesy Appointment in the Department of Animal Science

Courtesy Appointment in the Department of Food Science and Human Nutrition

Affiliate Appointment with the Center for Crop Utilization Research

Iowa State University (Associate Professor without Tenure; joint appointment in the Departments of Food Science and Human Nutrition and Microbiology, Immunology and Preventive Medicine)

- 1987 - 1993: Research Food Technologist and Lead Scientist, U.S. Department of Agriculture, Agricultural Research Service, RLH U.S. Meat Animal Research Center, Clay Center, Nebraska
- 1985 - 1987: Microbiologist, Tony's Pizza Service, division of Schwan Sales Enterprises, Salina, KS.
Marymount College, Salina, KS; Adjunct appointment (1986-1987).
- 1984-1985: Manager, Food Irradiation Applications, Radiation Technology, Inc., Rockaway, NJ.

PROFESSIONAL AFFILIATIONS

American Academy of Microbiology (elected as a Fellow, 1994)
American Society for Microbiology
Institute of Food Technologists - Professional Member
International Association for Food Protection (Formerly International Association of Milk, Food and Environmental Sanitarians, Inc.)
President, 2001 – 2002
Applied Laboratory Methods Professional Development Group, IAMFES,
vice chair-elect, 1990-1991; vice chairperson, 1991-1992,
group leader, 1992-1993.
Meat Safety and Quality Professional Development Group, IAMFES,
vice chair 1996-1997
Nominating Committee, 1995, 1996.
National Pork Producers Council
Food Safety Technical Advisory Group
Pork Safety Task Force
Journal of Food Protection - Editorial Board.
Journal of Food Safety - Editorial Board.
Foodborne Pathogens and Disease – Editorial Board
Food Technology - Book Reviewer.

OTHER PROFESSIONAL ACTIVITIES

1. Invited to testify at a public hearing on the USDA-FSIS Draft Strategic Plan and Pathogen Reduction Program at a public hearing in Des Moines, IA, 4 June 1993.
2. Presentation on Cold Storage and Shelf Life of Meats; as part of the United States Meat Export Federation International Trade Seminar for Russian Meat Scientists. November 1993.
3. Invited to attend the American Meat Institute's meeting on the USDA-FSIS ruling on teawurst (sausage), Washington, DC 21 July 1993.
4. Participated in the USDA-FSIS review of hazards and risks of meat and poultry processing operations. This was an evaluation survey, coordinated by the Research Triangle Institute, and

consisted of ranking specific processes and procedures based on their relative risk. There were 22 scientists selected nationwide to participate in this survey. Summer 1993.

5. Invited to review a confidential draft of the USDA- FSIS Pathogen Control Policy Review. 1993
6. Invited to review a confidential draft of the USDA- FSIS Nationwide Beef Microbiological Baseline Data Collection program: Steers and Heifers. 1993
7. Invited to attend the USDA Food Safety Research and Education Workshop, and serve on the group "Safety of New and Emerging Technologies". Washington, DC. 8 - 9 March 1994.
8. Technical Analysis Group: Slaughter. 1994. A group formed by USDA-FSIS to review the current inspection procedures and develop the philosophical basis for a new inspection system. The group consisted of 18 members and Dr. Dickson served on the ruminant subcommittee. The final report of the TAG consisted of approximately 150 pages, and required approximately 12 months to complete.
9. Chaired sub-committee for the International HACCP Alliance in response to the Proposed USDA-FSIS regulation on Pathogen Reduction and HACCP; 9 CFR 318.25 Temperatures and chilling requirements for carcasses and raw meat products. 1995.
10. Organic Acid Rinses. Testimony before the U.S. House of Representatives Committee on Agriculture, Subcommittee on Livestock, Dairy and Poultry. 2 May 1996.
11. Evaluation of Meat Processing and Distribution Systems - People's Republic of China. U.S. Meat Export Federation and the Meat Export Research Center. May 1996.
12. Development and Implementation of HACCP Plans for the Meat Industry - Japan. U.S. Meat Export Federation. 1 - 8 March 1997.
13. Presentations on Food Safety – From the Farm to the Table. U.S. Meat Safety Seminar, U.S. Meat Export Federation, Tokyo and Osaka Japan. Sept. 1998.
14. Presentation on Safety and Shelf Life of American Chilled Pork. Primary Products Division, Government of Singapore, Singapore, 2 December 1998.
15. Inactivation of Biological Hazards by ionizing radiation. Seminar presented to the Foodborne and Diarrheal Illnesses Branch, Centers for Disease Control and Prevention, Atlanta GA 31 Mar 1999.
16. National Advisory Committee on Microbiological Criteria for Foods. USDA. 1998 – 2000.
17. National Academy of Science Committee on the Review of the use of Scientific Criteria and Performance Standards for Safe Food. Chair, Meat and Poultry Sub-Committee – 2002.
18. National Advisory Committee for Meat and Poultry Inspection. USDA – FSIS. 2007-2010.
19. Selected as a member (one of 18 individuals) of the WHO/FAO Joint Expert Microbial Risk Assessment on the Control of Non-Typhoidal Salmonella spp. on Beef and Pork. Rome. 26 Sept-3 Oct. 2015.
20. Member of the U.S. Working Group of the Codex Committee on Food Hygiene (CCFH) Foodborne Outbreak electronic working group.
21. Integrated Discussion Group on the Use of Antibiotics in Animal Food Production. Sackler Institute for Nutrition Science and the New York Academy of Sciences. Invited as one of 24 participants for a closed-door discussion. 09-10 May 2018. New York City.

22. Named to the Joint FAO/WHO Expert Meetings Roster of Experts on Microbiological Risk Assessment (JEMRA), 2018 – 2022. Of the thirteen members on the roster from the US, only three are from academia.
23. Invited to be part of North American Meat Institute's Appendices A and B Working Group
24. Appointed to the USDA National Advisory Committee on Microbiological Criteria for Food 2018 – 2020.

RESEARCH INTERESTS

General research interest is the microbiological safety of foods of animal origins. Within that area, research interests focus on the growth and physiological activity of bacteria of public health concern, especially the Gram negative bacteria, as they are affected by animal production practices, food processing methods and storage. Predictive microbiology, which includes the development of computer models to estimate bacterial growth under specific conditions, is used as a method of studying this growth and activity. I am interested in the area of I currently participate as a member of a multi-disciplinary team which follows salmonellae from animal production to processing. Additional research has been conducted on bacterial attachment to food and food contact surfaces, and in characterizing this attachment and determining the mechanisms responsible for both phases of attachment. In the Fall of 2009, I took a 6 month faculty improvement leave to focus on risk assessment. I have participated as a team member in the development of three risk assessments, and served as a reviewer for 6 additional risk assessments.

TEACHING EXPERIENCE

Short Courses:

1. Rapid Microbiological Methods. with Dr. Daniel Y. C. Fung; IAMFES annual meeting, Atlanta GA 30 - 31 July 1993.
2. "Food Safety and Irradiation" Off-Campus Credit Course, lecture entitled Hazard Analysis Critical Control Points (HACCP), 21-25 June 1993. Short course conducted by Dr. Elsa A. Murano.
3. ISU Processed Meats short courses, "Food Microbiology", **1993 – 2005**.
4. Implementing your company's HACCP plan: Meat and Poultry Products. in cooperation with the University of Nebraska, Kansas State University and Iowa State University. Susan Sumner and Dennis Burson, coordinators. University of Nebraska - Lincoln. 21- 23 March 1995.
5. Update on Food Irradiation. Department of Animal Science, Dry Sausage Short Course, Iowa State University, Ames, IA. 18 - 20 April 1995.

6. HACCP and Slaughter Operation. American Meat Institute Foundation/ Food Processors Institute, Developing Your Company's HACCP Plan for Meat and Poultry Products. Ames, IA 12-15 June 1995.
7. Developing and Implementing HACCP Plans. National Meat Association and the International Meat and Poultry HACCP Alliance. 28-30 March 1996. Omaha NE. (co-instructor)
8. Developing and Implementing HACCP Programs in small and medium sized plants. Oklahoma Texas Meat Processors Association and the American Association of Meat Processors, 16 - 18 August 1996, Oklahoma City, OK.
9. Microorganisms in Food – Now What? Co-convenor with G.R. Acuff. 101st. Annual Meeting of the American Society for Microbiology, Orlando FL, 20 May 2001.
10. Microorganisms in Food – Now What? Co-convenor with G.R. Acuff. 102st. Annual Meeting of the American Society for Microbiology, Salt Lake City UT, May 2002.
11. Microorganisms in Food – Now What? Co-convenor with G.R. Acuff. 103st. Annual Meeting of the American Society for Microbiology, Washington DC, May 2003
12. Continuing lectures in Processed Meats workshops at Iowa State University; approximately 5 per year – 1998 to present

ADDITIONAL EDUCATION

1. Workshop on New Microbiological Concerns. Food and Drug Administration, Washington, DC, April 8 - 9, 1986.
2. Nucleic Acid Probe Technology. Board of Education and Training, American Society for Microbiology, Atlanta, GA, February 28, 1987.
3. Isolation of *Listeria monocytogenes* from foods. Board of Education and Training, American Society for Microbiology, Atlanta, GA, March 1, 1987.
4. Statistical methods short course (40 hours), Tony's Pizza Service taught by Kansas State University faculty. Fall, 1987.
5. Food Quality Assurance. Board of Education and Training, American Society for Microbiology, New Orleans, LA, May 14, 1989.
6. Application of Nucleic Acid Probes in Environmental Biotechnology short course (8.0 hours); Board of Education and Training, American Society for Microbiology, Dallas, TX, May 5, 1991.
7. "Train the Trainer" HACCP course. International Meat and Poultry HACCP Alliance, Orlando FL March 1996.

8. National Association of State Universities and Land-Grant Colleges. Leadership development course 2004-2005.
9. JIFSAN Overview of Risk Assessment. Spring 2009.
10. JIFSAN Quantitative Risk Assessment. Summer 2009.
11. The Seven Steps of Data Analysis. Summer 2016.

HONORS AND AWARDS

1. Elected as a Fellow in the American Academy of Microbiology, 1994.
2. Elected as a Member, Phi Zeta (Veterinary honor society), 1997.
3. Elected as a Member, Phi Kappa Phi (national honor society), 1980.
4. Elected as a Member, Phi Tau Sigma (honor society of Food Science and Technology), 1981.
5. Elected as a Member, Gamma Sigma Delta (honor society of agriculture), 1979
6. Certificate of Merit, from USDA, for outstanding research contributions to FSIS and Industry Needs in Food Safety, 1989.
7. Certificate of Merit, from USDA, for outstanding performance in research, 1990.
8. Certificate of Merit, from USDA, for research contributions to support the beef industry and USDA's action agencies, 1991.
9. Outstanding Performance Award, from USDA, 1992.
10. Commendation, University of Nebraska-Lincoln, Institute of Agricultural and Natural Resources, College of Agriculture, for leadership in the Food Science Club, 1982.
11. College of Agriculture Team Award (with Joe Cordray and Lisa Mayberry), Iowa State University, 2000.
12. Harry L. Rudnick Educator's Award, North American Meat Processor's Association, 2010.
13. Certified Food Scientist. Member of inaugural class. Institute of Food Technologists. 1 May 2013.
14. Maurice Weber Laboratorian Award. International Association for Food Protection. 31 Aug 2013

15. Institute of Food Technologists Food Microbiology Division Distinguished Service Award, 2013-2014.
16. College of Agriculture and Life Sciences – Iowa State University – Dean Lee R. Kolmer Award for Excellence in Applied Research – 2015.
17. Iowa State University - Regents Award for Faculty Excellence – 2019.

INVITED SEMINARS

1. Package use with irradiated foods. Fall Meeting of the R and D Associates, Natick, MA. 11 Oct. 1984. In: Activities Report of the R and D Associates 37(1):38-39. 1985. (see Abstracts, #3)
2. Food Irradiation. Department of Food Science, Rutgers. 22 Oct. 1984.
3. Member of the panel discussion group "Alternative use of Nuclear Energy - Focus on Food Irradiation" (session chairman, Dr. Martin A. Welt). Winter meeting of the American Nuclear Society - Washington, D.C. 22 November 1984.
4. Line operations and equipment developments - Radiation Processing. Tech/Pak '85, Gainesville, FL. 5 Feb. 1985.
5. Radiation Sterilized diets - The technology and the products. Health Physics Society, Connecticut Chapter, Cromwell CN. 21 Feb. 1985.
6. Practical Applications of Microbiology in the Food Industry. The Food Science Club, Department of Animal Science and Industry, Kansas State University, Manhattan, KS, 11 February 1986.
7. Meat Safety Assurance Program - Current Status. Eighth Annual FSIS/ARS Program Planning Workshop, National 4H Center, Chevy Chase, MD. 1 - 2 Dec. 1987.
8. Control of Salmonella and Listeria on Red Meats by Carcass Washing. Department of Food Science and Technology, University of Nebraska - Lincoln. 18 Jan. 1988.
9. Carcass Washing Systems. Ninth Annual FSIS/ARS Program Planning Workshop, National 4H Center, Chevy Chase, MD. 7 - 8 Dec. 1988.
10. Meat Safety Assurance Program. The Japanese Food Safety Team, RLH U.S. Meat Animal Research Center, Clay Center, NE, April 4, 1989.
11. Control of Foodborne Pathogens in Red Meat. Department of Food Science and Technology, University of Nebraska - Lincoln. 27 Sept. 1989.

12. Carcass Washing Systems. Tenth Annual FSIS/ARS Program Planning Workshop, National 4H Center, Chevy Chase, MD. 5 - 6 Dec. 1989.
13. Microbiology of Pizza Production. American Institute of Baking "Principles of Pizza Production" Short course. 10 April 1990.
14. Bacterial Attachment and Beef Carcass Contamination. Department of Animal Science, Iowa State University. 25 Oct. 1990.
15. Carcass Washing Systems. Eleventh Annual FSIS/ARS Program Planning Workshop, National 4H Center, Chevy Chase, MD. 27 - 29 Nov. 1990.
16. Microbiological Safety of Red Meat. The Academy of Veterinary Consultants, University of Nebraska Great Plains Veterinary Educational Center, Clay Center, NE, 31 May 1991. (see Abstracts, # 11)
17. The U.S. Meat Animal Research Center and the Meat Safety Assurance Program. USDA-ARS, Richard B. Russell Agricultural Research Center, Athens, GA, 18 July 1991.
18. Control of bacterial contamination on red meat carcasses. Department of Animal Science and Industry, Kansas State University, Manhattan, KS, 22 October 1991.
19. Food Safety - A Microbiologist's Perspective. American Society of Agricultural Engineers, Missouri Section Annual Meeting, Columbia, MO, 22 Nov. 1991.
20. Carcass Washing Systems. Twelfth Annual FSIS/ARS Program Planning Workshop, University of Maryland, College Park, MD. 2 - 4 Dec. 1991.
21. Bacterial Contamination of Red Meat Carcasses. Department of Food Science, University of Missouri, Columbia, MO. 21 April 1992.
22. Modeling the growth of Salmonella during carcass cooling. Invited poster, 1992 Reciprocal Meats Conference, Ft. Collins, CO, 14 - 17 June 1992.
23. Improving the microbiological quality of red meat. Department of Food Science and Human Nutrition, Iowa State University, Ames, IA. 10 August 1992.
24. Control of foodborne pathogens on red meat. Department of Animal Science and Industry, Kansas State University, Manhattan, KS, 11 November 1992.
25. Food Irradiation. Missouri Milk, Food, and Environmental Health Association Annual Meeting (Missouri IAMFES Section), Columbia MO. 8 April 1993.
26. Control of bacteria of public health significance in foods of animal origin, Department of Food Science and Human Nutrition, Iowa State University, Ames, IA. 5 May 1993.

27. "Cold Storage and Shelf Life of Meats"; United States Meat Export Federation International Trade Seminar; Ft. Collins, CO. 12 November 1993.
28. "Food Irradiation". Nebraska Association of Milk and Food Sanitarians. Lincoln, NE. 6 April 1994.
29. "Food Irradiation and the Iowa State University Linear Accelerator Facility". Phi Tau Sigma Initiation Ceremonies, Kansas State University, Manhattan, KS. 15 April 1994.
30. "Food Irradiation - Issues and Answers". Lillian Fountain Smith Conference for Nutrition Educators, Colorado State University, 29 - 30 July 1994.
31. "Food Irradiation". Academy of Veterinary Consultants Annual Meeting, Denver, CO. 3 December 1994.
32. Microbial contamination of meat products. USDA-FSIS National Correlation Meeting. Des Moines, IA 6 - 9 Feb. 1995.
33. Improving the Microbiological Quality of Fresh Meat. Department of Food Science and Human Nutrition, Iowa State University. 12 April 1995.
34. Perspectives on Farm to Table Food Safety Control Points. National Forum on Animal Production Food Safety, U. S. Department of Agriculture - Food Safety and Inspection Service. College Park, MD. 23- 25 May 1995.
35. Food Irradiation: Can it make Food Safer? Unified Family and Consumer Sciences Conference: Sharing our vision, tapping our resources. Des Moines, IA 15 - 17 June 1995.
36. Radurization - The Pasteurization of foods by ionizing radiation. as part of the symposium "Alternative Processing Strategies for Pasteurization of Foods" D. Marshall and H. Gourama, conveners. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Pittsburgh, PA 30 July - 2 August 1995.
37. Pretreatment of meat in the slaughter process. as part of the symposium "Hurdles to Improve Safety and Quality of Ready-to-Eat Meats" L. A. Shelef and J. F. Price, co-conveners. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Pittsburgh, PA 30 July - 2 August 1995.
38. Farm to Table Food Safety Control Points. American Association of Swine Practitioners Annual Meeting. 2 - 5 March 1996. Nashville, TN.
39. Food Irradiation Update. Nebraska Association of Milk and Sanitarians. 27 March 1996. Lincoln, NE.

40. Organic Acid Rinses. Testimony before the U.S. House of Representatives Committee on Agriculture, Subcommittee on Livestock, Dairy and Poultry. 2 May 1996.
41. Food Irradiation. Iowa Environmental Health Association Des Moines, IA 8 May 1996.
42. The hamburger disease - Escherichia coli O157:H7 and how to control it. Nutrition and Health: Meeting Challenges with Emerging Technologies. Ames, IA. 3-5 June 1996.
43. Food Irradiation. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Seattle, WA 30 June - 3 July 1996.
44. Intervention Strategies to Control Foodborne Disease Bacteria on Animal Carcasses. U.S. Animal Health Association Annual Meeting, Little Rock, AR, 17 Oct. 1996.
45. Radurization - The Pasteurization of Foods by Ionizing Radiation. U.S. Food and Drug Administration Retail Food Protection Conference, Springfield, MO 18 Oct. 1996.
46. Controlling Foodborne Pathogens on Beef Carcasses. Iowa Cattleman's Association Annual Meeting, Des Moines, IA 10 Dec. 1996.
47. Update on Major Food Borne Pathogens. North American Veterinary Conference, Orlando, FL, 12 Jan. 1997.
48. Food Safety and The Animal Practitioner. North American Veterinary Conference, Orlando, FL, 12 Jan. 1997.
49. Whose Job is Food Safety Anyway RoundTable. North American Veterinary Conference, Orlando, FL, 12 Jan. 1997.
50. Escherichia coli O157:H7 and Apple Cider. Iowa Environmental Health Association/ Iowa Public Health Association Spring Conference, Newton IA 13 -15 May 1997.
51. Escherichia coli O157:H7: Can the Government make it go away? Department of Food Science and Human Nutrition, Iowa State University, Ames, IA 24 Sept. 1997.
52. The Pasteurization of Foods by Ionizing Radiation. Inter-Departmental Nutrition Seminar Series, Iowa State University, Ames, IA 14 Jan 1998.
53. Microbiological intervention Strategies. Western Science Research Conference, National Meat Association, San Francisco, CA 12 Feb 1998.

54. What's New on Intervention Technology. Round Table Seminar, National Meat Association, San Francisco, CA 13 Feb 1998.
55. Irradiation Technology, National Meat Association, San Francisco, CA 13 Feb 1998.
56. Meat Microbiology. Iowa Meat Processors Association Annual Meeting, Des Moines, IA 27 March 1998.
57. Irradiation of Food. Missouri Branch of the International Association of Milk, Food and Environmental Sanitarians, Columbia MO, 1-3 April 1998.
58. Radurization – the Pasteurization of Food by Low Dose Irradiation. Iowa State University Extension Annual meeting, Ames IA, 7 April 1988.
59. Irradiation of Food. Engineers Club of Des Moines. Johnston, IA, 10 April 1998.
60. Food Irradiation. Schwan Sales Enterprises Technical Seminar Series, Marshall MN 19 May 1998.
61. Irradiation as a Safety Tool. Food Safety Farm to Table Conference, Washington State University and University of Idaho, Moscow, ID 27 –28 May 1998.
62. HACCP and Beef Quality Assurance. Summer Seminar of the Iowa Veterinary Medical Association and the ISU College of Veterinary Medicine, Ames, IA 10 – 11 June 1998.
63. Food Irradiation. Iowa Cattleman's Association, Ames, IA 22 July 1998.
64. Food Safety – From the Farm to the Table. U.S. Meat Safety Seminar, U.S. Meat Export Federation, Tokyo, Japan. 26 Sept. 1998.
65. Food Safety – From the Farm to the Table. U.S. Meat Safety Seminar, U.S. Meat Export Federation, Osaka, Japan. 26 Sept. 1998.
66. Irradiation as a Safety Tool. Missouri Society of Professional Sanitarians, Osage Beach MO, 7 Oct 1998.
67. Food Irradiation. Health Physics Society, North Central Section, Ames, IA 9 Oct. 1998.
68. Food safety from farm to table. Visiting Russian delegation, U.S. Meat Export Federation, Iowa State University, Ames, IA 20 Jan. 1999.
69. Understanding Radiation: Making It Relevant, Midwest Poultry Federation Annual Meeting, St. Paul MN 16-18 March 1999.

70. Inactivation of Biological Hazards by ionizing radiation. Foodborne and Diarrheal Illnesses Branch, Centers for Disease Control and Prevention, Atlanta GA 31 Mar 1999.
71. Understanding Radiation: Making It Relevant. Missouri Food and Environmental Health Association Annual Education Conference, Columbia, MO 7 April 1999.
72. Control of Biological Hazards with Ionizing Radiation. Food Safety Symposium, Clemson University, 16-17 April 1999.
73. Food Irradiation – Where Do We Go From Here? South West Meat Association Annual Meeting, San Antonio, TX. 24 July 1999.
74. Food Safety and HACCP – Australia and New Zealand John Deere tour. Ames, IA 18 August 1999.
75. Food Safety and HACCP – Russian Pork Team; U.S. Meat Export federation. Ames, IA 23 August 1999.
76. Food Safety and HACCP – Singapore Chilled Pork and Beef Team; U.S. Meat Export federation. Ames, IA 24 August 1999.
77. Food Irradiation. Global '99; International Conference on Future Nuclear Systems. Jackson Hole, WY 29 Aug. – 3 Sept. 1999.
78. Food Irradiation: Hits and Myths – Washington Milk and Food Sanitarians Annual Meeting, Wenatchee WA 23-24 Sept. 1999.
79. Emerging Microbiological Issues. Department of Food Science and Human Nutrition, Ames, IA 29 Sept. 1999.
80. Strategies to reduce pathogen levels during processing. Food-Borne Pathogens 2000 - Perspectives and Interventions. Society for Industrial Microbiology, Arlington VA 16-19 April 2000. NOTE: SIM symposia allow submitted posters, but all oral presentations are by invitation.
81. The Role of Salmonellae in Food Borne Disease in the 21st. Century. Emerging Issues in Food Safety, University College, Cork Ireland. 19-23 June 2000.
82. Dickson, J.S. 2000. Production intervention strategies to control *L. monocytogenes*: Prospects for the use of irradiation (or pasteurization) for packaged ready-to-eat meats. Invited talk for the International Life Sciences Institute – North America. International Association for Food Protection annual meeting. 6-9 August 2000.
83. Dickson, J.S. 2000. Beam Irradiation. International Association for Food Protection annual meeting. 6-9 August 2000.

84. Dickson, J.S. 2000. Control of Campylobacter in Pork from farm through slaughter. International Association for Food Protection annual meeting. 6-9 August 2000.
85. Dickson, J.S. 2001. Emerging Issues in Food Safety. Dept. of Food and Animal Science and Human Nutrition, University of Hawaii, Honolulu, HI 7 March 2001.
86. Dickson, J.S. An Introduction to Intervention Strategies. Pathogen Reduction: A Scientific Dialogue. USDA-FSIS, Georgetown University, Washington DC 6-7May 2002.
87. Dickson, J.S. Probable Sources and Sites of Salmonella Contamination in the Pork Chain. Pork Quality and Safety Summit. National Pork Board, Des Moines, IA 18-19 June 2002.
88. Dickson, J.S. Food Irradiation. Wyoming Environmental Health Association Annual Education Conference. 25 Sept. 2002. Gillette WY.
89. Dickson, J.S. Food Irradiation. Iowa Association for Milk, Food and Environmental Sanitation. Ames, IA 30 Oct. 2002.
90. Dickson, J.S. Intervention Strategies for the Meat industry. 4th. International Congress on Food Safety and the 14th. National Reunion of Microbiology, Hygiene and Toxicology of Foods. Guadalajara, Jalisco, Mexico 8-9 November 2002.
91. Dickson, J.S. Sanitation and Meat Processing. Fall Operations Conference of the Meat Industry Suppliers Association and the Food Processing Machinery Association. Chicago, IL. 4 Sept. 2003.
92. Dickson, J.S. Pathogen Interventions in Foods of Animal Origins. American Chemical Society 226th. Annual Meeting. New York, 9 September 2003.
93. Dickson, J.S. Irradiation and High Pressure Processing. International Meeting of Radiation Processing. Chicago IL. 10 September 2003.
94. Dickson, J.S. 2004. Food Safety and Food Security. Annual Meeting, American Society Farm Managers and Rural Appraisers, Iowa Chapter, Ames, IA 5 Feb. 2004
95. Dickson, J.S. 2004. Biofilms and Meat. International Association for Food Protection Annual Meeting, Phoenix AZ, 9 – 12 Aug. 2004.
96. Dickson, J.S. 2004. Food Biosecurity. As part of a mini-seminar series on Food and Crop Biosecurity, Department of Plant Pathology, Iowa State University. 29 Sept. 2004.
97. Dickson, J.S. 2004. Radiation destruction of Anthrax spores. Council on Ionizing Radiation Measurements and Standards, Bethesda MD 25-27 Oct. 2004

98. Dickson, J.S. 2005. Irradiation – From the Surface Up. As part of the meeting “Food Safety – from the Surface Up”, Clemson University, Myrtle Beach SC 23 – 25 Feb. 2005
99. Dickson, J.S. 2006. Food Safety and Biosecurity: Are we doing enough? National Affairs Program. Iowa State University 9 February 2006.
100. Dickson, J.S. 2006. Safety of poultry meat and methods of shelf life extension. USA/Russian Federation Scientific Conference “Meat Products Safety – From Farm to Table”. The V.M. Gorbatov All-Russian Meat Research Institute, 18-20 April 2006. Moscow, Russia.
101. Dickson J.S. 2006. Agroterrorism – Midwest Preparedness. 1st. Annual Agro-Terrorism Conference: Is Idaho Prepared? 30 Aug. 2006 Jerome ID.
102. Dickson, J.S. 2006. Enhancement of the Safety of Pork Products. Food Safety Consortium Annual Meeting, 1-3 Oct. 2006. Fayetteville AR.
103. Dickson, J.S. 2006. Processor Strategies to Protect Vulnerabilities. Food Biosecurity Workshop and Roundtable Discussion. University of Arkansas-Fayetteville. 3 Oct. 2006.
104. Dickson, J.S. 2006. Microbiology of pork processing. Annual International Food Safety Congress, Autonomous University of Nuevo Leon, Monterrey Mexico 9 – 11 October 2006.
105. Dickson, J.S. 2007. Food and agriculture Defense. Food Defense Education: Post 9/11. National Center for Food Protection and Defense, Michigan State University, 16-17 April 2007. East Lansing MI.
106. Dickson, J.S. 2007. HACCP Applications: Meat Products. Food Safety and Security: Global Holistic Approaches for the Future and Environmental Impacts (NATO Science for Peace and Security Program). 4 – 6 September 2007. Galati Romania.
107. Dickson, J.S. 2007. Food Safety and Bioterrorism: Global Security Approaches. Food Safety and Security: Global Holistic Approaches for the Future and Environmental Impacts (NATO Science for Peace and Security Program). 4 – 6 September 2007. Galati Romania.
108. Dickson, J.S. 2007. Foodborne illness in the United States. Osborn Club, Iowa State University, 8 Oct 2007.
109. Dickson, J.S. 2007. Yikes! Salmonella in ice cream. Iowa State University Dairy Science Club, 9 Oct. 2007.

110. Dickson, J.S. 2007. Panelist on Panel Discussion on Verification. Protecting American Consumers Every Step of the Way: Conference on Import Safety Science and Technology. As part of the Cabinet Level Interagency Working Group on Import Safety. Texas A & M University, College Station TX 18 Oct 2007.
111. Dickson, J.S. 2007. The use of indicators and surrogates in the validation of food processes. 27th. Annual Food Microbiology Symposium and Rapid Methods Workshop. (invited speaker) University of Wisconsin – River Falls. River Falls WI 22-24 Oct. 2007.
112. Dickson, J.S. 2008. Controlling Escherichia coli O157:H7: Harvest Intervention Procedures and Sampling Techniques. USDA-FSIS Des Moines District Food Safety Summit. Ames IA 17 Apr 2008.
113. Dickson, J.S. 2009. Risk Assessment Basics. Developing Risk-Based Food Safety Regulations. Food Research Institute, University of Wisconsin, Madison WI 12 Nov 2009.
114. Dickson, J.S. 2010. Existing and Emerging Pathogens. USDA-FSIS Des Moines District Food Safety Summit. Iowa State University. Ames IA 20 April 2010.
115. Dickson, J.S. 2010. Update on Pork Safety Issues. USDA-NIFA Special Grant Coordinators Meeting. Anaheim CA 31 July 2010.
116. Dickson, J.S. 2010 Risk Assessment of E. coli O157 and other STECS on the Farm. International Association For Food Protection Annual Meeting 1 - 4 August 2010.
117. Dickson, J.S. 2010. HACCP Validation – Current Issues and Future Directions roundtable session. International Association For Food Protection Annual Meeting 1 - 4 August 2010.
118. Food Safety and Agro-Terrorism. Dickson, J.S. 2011. Region 1 Preparedness Conference, Ames IA 9 June 2011.
119. Food Safety Highlights: Foodborne Illness in the United States and the German E coli outbreak. Dickson, J.S. 2011. State of Iowa Food Safety Task Force, and the Iowa Nutrition Network. Ames IA 15 Jun 2011.
120. Food Safety. Dickson, J.S. 2011. Jasper County Emergency Management. Newton IA 11 Aug 2011.
121. Methicillin Resistant Staphylococcus aureus – A potential foodborne pathogen? Dickson, J.S. 2011. Arkansas Association for Food Protection annual meeting. Springdale AR 13-14 Sept 2011.

122. Dickson, J.S. 2012. Lean Finely Textured Beef. Rally for LFTB. Ames, IA 10 April 2012.
123. Dickson, J.S. 2012. Lean Finely Textured Beef. State of Iowa Food Safety Task Force, Des Moines, IA 24 April 2012.
124. Dickson, J.S. 2012. Lean Finely Textured Beef. Des Moines District Food Safety Summit. Ames IA 26 April 2012
125. Dickson, J.S. 2012. Food Safety and Food Security. World Food Prize High School Immersion session. Ames IA 30 April 2012.
126. Dickson, J.S. 2012. Lean Finely Textured Beef. American Meat Institute Annual meeting (in conjunction with the Food Marketing Institute) Dallas TX 1 May 2012.
127. Dickson, J.S. 2012. Scientific and Technical Justification for Validation. As part of the session Guidelines for Validation: Small and Very Small Processors. Reciprocal Meats Conference. Fargo ND. 17 – 20 June.
128. Dickson, J.S. 2012. Statistics Part 1 and Part 2. As part of the pre-conference workshop entitled “Validation for small and very small meat and poultry processors”. International Association for Food Protection. 21 Jul 2012
129. Lean Finely Textured Beef. Minnesota section of the Institute of Food Technologists. 12 Sept 2012. Minneapolis MN
130. Foodborne illness with emphasis on Salmonella. Osher Lifelong Learning Institute, Ames IA 19 Sept 2012
131. Dickson, J.S. 2012. Validation of food processes: scientific approaches and technical implementation. Combined meeting of the 19th International Congress on Contaminated Foods and the 29th Annual Meeting of the National Microbiology, Hygiene and Toxicology of Foods. University of Guadalajara. Puerto Vallarta Jalisco Mexico, 8-10 Nov 2012.
132. Dickson, J.S. 2012. Developing practical training programs for the food industry. Combined meeting of the 19th International Congress on Contaminated Foods and the 29th Annual Meeting of the National Microbiology, Hygiene and Toxicology of Foods. University of Guadalajara. Puerto Vallarta Jalisco Mexico, 8-10 Nov 2012.
133. Dickson, J.S. 2014. FDA’s Draft Risk Profile on Pathogens and Filth in Spices. American Spice Trade Association, Monarch Beach CA 28 Apr 2014.
134. Dickson, J.S. 2014. Interventions to control foodborne pathogens in swine. American Veterinary Medical Association, Denver CO 25-28 Jul 2014

135. Dickson, J.S. 2014. Use of HPP to Control *Listeria monocytogenes* in Processed Meat Products without Added Nitrate or Nitrite. International Association for Food Protection. Indianapolis IN 2-6 Aug 2014.
136. Dickson, J.S. 2014. Pathogens in Meat: Progress and Potential. US Animal Health Association, Kansas City MO. 19-21 Oct.
137. Statistics: Experimental Design and Sampling. As part of the Validation Consortium symposium at the International Production and Processing Expo, Jan 2015. Symposium requested by the North American Meat Institute
138. Environmental Monitoring. Webinar 22 Jan 2015
139. Statistics for Food Microbiology. Webinar 19 Feb 2015
140. Food safety hazards with pet food Webinar 1 Apr 2015
141. Food Safety Issues with Pork Offal. National Pork Board Summit on the Market Assessment, identification and elimination of technical and scientific barriers to US Pork variety meat and byproduct exports. Lincoln NE 17-18 June 2015
142. High pressure processing of pork offal. National Pork Board Summit on the Market Assessment, identification and elimination of technical and scientific barriers to US Pork variety meat and byproduct exports. Lincoln NE 17-18 June 2015
143. Methicillin Resistant *Staphylococcus aureus*. Institute of Food Technologists annual meeting, Chicago IL 14 July 2015
144. Validation of food processes. Webinar 16 Jul 2015.
145. Validation of Sanitation Programs. Arkansas Association for Food Protection, Fayetteville AR, 8-10 Sept 2015.
146. Sanitation. 27th International Congress on Food Safety/32nd Annual Meeting for Microbiology, Hygiene and Toxicology of Foods. University of Guadalajara, Nuevo Vallarta, Nayarit Mexico
147. Validation and Verification for Risk Based Preventative Controls to Improve Food Safety. Workshop at Campden BRI, Chipping-Campden, England 26-27 Nov. 2015.
148. Dickson, J.S. USDA-FSIS invited presentation on roaster pigs, Washington DC 12 Dec 2017.
149. Dickson, J.S. Validation. Does it work? Prove it. Meat Science Seminar Ames IA. 30 Jan 2018.
150. Dickson, J.S. Pathogenic *E. coli*. Iowa State University, North American Grain Millers Association, Association of Cereal Chemists International Sharing Session. Ames IA 31 Jan 2018. Invited Seminar.
151. Dickson, J.S. 2018. Food Safety – Why Should You Care. Leadership Ames XXXI. Agricultural Industrial Day. 22 March 2018.
152. Dickson, J.S. 2018. Pathogenic *E. coli* in Grain and Flour. AACC International Milling and Baking Division, Spring Technical Conference. Nashville TN. 06 April 2018. Invited Seminar.
153. Dickson, J.S. 2018. The FDA Egg Rule - Proactive Approaches to Control *Salmonella*. Iowa Poultry Association, 20 Sept 2018 Des Moines IA.
154. Dickson, J.S. *Salmonella* and Roaster Pigs. Center for Disease Control and Prevention. Atlanta GA 19 Jan 2018. Invited Seminar.
155. Dickson, J.S. 2019. Impact of slow come up times and process deviations on bacteria on processed meats. North American Meat Institute Meat Industry Food Safety Conference. 04-05 September 2019.

PATENTS:

1. Method for reducing contamination of animal carcasses during slaughtering. U.S. Patent Application # 09/349,056; filed 2 December 1994. allowed 12 December 1995. issued 28 May 1996 as patent number 5,520,575.

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20. Dickson, J.S. and M. R. Kunduru. Resistance of acid adapted Salmonellae to organic acid rinses on beef. International Association of Milk Food and Environmental Sanitarians Annual Meeting, August 1994.
21. Wixom, P. and J.S. Dickson. Antimicrobial effect of sodium lactate, trisodium phosphate, and sodium glutamate monohydrate pre-treatments in combination with organic acids on Escherichia coli O157:H7. International Association of Milk Food and Environmental Sanitarians Annual Meeting, August 1994.
22. Smith, G.C., J.N. Sofos, J. B. Morgan, J.O. Reagan, G.R. Acuff, D.R. Buege, J.S. Dickson, C.L. Kastner, and R. Nickelson. 1994. Fecal-material removal and bacteria-count reduction by trimming and/or spray washing of beef external-fat surfaces. Proceedings of the Meat Industry Research Conference, September 1994 meeting, San Francisco CA.
23. Venugopal, R.J., M.R. Kunduru and J.S. Dickson. Influence of pH on cellular fatty acids and cell surface charge of Salmonella typhimurium and its ability to attach to beef tissue. American Society for Microbiology. Annual Meeting, Washington, DC. 21-24 May 1995.
24. Goldman, J. A.D. Ayebo, M.H. Love, and J.S. Dickson. Osmoconditioned seed as a foodstuff: microbiological safety, nutritional status, and sensory properties of sprouted seeds. Institute of Food Technologists Annual Meeting, (Abstract #26E-4) 3- 7 June, Anaheim, CA.
25. Reagan, J.O. M.J. Buyck, R. Nickelson, G.R. Acuff, D.R. Buege, J.S. Dickson, C.L. Kastner, J.L. Marsden, J.B. Morgan, G.C. Smith, and J.N. Sofos. Zero tolerance trimming of beef carcasses. Institute of Food Technologists Annual Meeting, (Abstract #62-4) 3- 7 June, Anaheim, CA.
26. Zhao, Y., J.G. Sebranek, M. Lee, and J.S. Dickson. Physical, chemical and sensory characteristics of irradiated fresh pork loin cuts packaged in modified atmosphere packaging. Institute of Food Technologists Annual Meeting, (Abstract #68C-14) 3- 7 June, Anaheim, CA.
27. Dickson, J.S. Susceptibility of previsceration washed carcasses to contamination by Escherichia coli O157:H7 and salmonellae. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Pittsburgh, PA 30 July - 2 August 1995.
28. Ananth, V. E. Murano and J. Dickson. Shelf life extension and safety of fresh pork treated with high hydrostatic pressure. International Association of Milk

Food and Environmental Sanitarians Annual Meeting. Pittsburgh, PA 30 July - 2 August 1995.

29. Radurization - The Pasteurization of foods by ionizing radiation. as part of the symposium "Alternative Processing Strategies for Pasteurization of Foods" D. Marshall and H. Gourama, conveners. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Pittsburgh, PA 30 July - 2 August 1995.
30. Pretreatment of meat in the slaughter process. as part of the symposium "Hurdles to Improve Safety and Quality of Ready-to-Eat Meats" L. A. Shelef and J. F. Price, co-conveners. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Pittsburgh, PA 30 July - 2 August 1995.
31. Venugopal, R.J. and J.S. Dickson . 1996. Clarification of meat suspensions using column filtration and rapid quantification of viable microbial cells using flow cytometry. Annual Meeting of the American Society for Microbiology, New Orleans, LA.
32. Dickson, J.S., J. Erdmann, and M. Grant. Comparative recovery of coliforms from meat and milk using m-ColiBlue24 and direct plating. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Seattle, WA July - 3 July 1996.
33. Dickson, J.S. Irradiation. As part of the the symposium "Intervention strategies for safe meats: Production to consumers. International Association of Milk Food and Environmental Sanitarians Annual Meeting. Seattle, WA 1 July - 3 July 1996.
34. Chan, A.D., J.S. Dickson, W.C. Cray, & D.G. Olson. Institute of Food Technologists Annual Meeting, Orlando FL. 14-18 June 1997. (won graduate student paper competition).
35. Comparison of methods for beef carcass decontamination. Castillo, A., L. Lucia, K. Goodman, J.S. Dickson and G.R. Acuff. International Association of Milk Food and Environmental Sanitarians Annual Meeting, Orlando FL, 6-9 July 1997.
36. A novel technique for E. coli testing of beef and pork carcasses. Erdmann, J., J.S. Dickson and M. Grant. International Association of Milk Food and Environmental Sanitarians Annual Meeting, Orlando FL, 6-9 July 1997.
37. Wang, W. L. Wilson and J. Dickson. 1998. Identification of CCPs in Pork Slaughter Establishments Based on Microbiological Contamination of Carcasses. Institute of Food Technologists Annual Meeting. Atlanta, GA.
38. Dickson, J.S. 1998. Mechanisms of bacterial attachment to meat: An Overview. International Association of Milk Food and Environmental Sanitarians. Nashville TN 16 – 19 August 1998.

39. Niebuhr, S.E., R.J. Huber, K.T. Rajkowski, D.W. Thayer and J.S. Dickson. 1999. Sensitivity of *Salmonella typhimurium* DT104 to Irradiation. International Association of Milk Food and Environmental Sanitarians. Dearborn MI 1 - 4 August 1999.
40. Dickson, J.S. and D.G. Olson. 1999. Growth of salmonellae in previously irradiated ground beef. International Association of Milk Food and Environmental Sanitarians. Dearborn MI 1 - 4 August 1999.
41. Eggenberger-Solorzano, L., S.E. Niebuhr, R.J. Huber, M. Hardin, G.R. Acuff and J.S. Dickson. 1999. Reduction of bacterial contamination on hog carcasses with hot water and organic acid rinses. International Association of Milk Food and Environmental Sanitarians. Dearborn MI 1 - 4 August 1999.
42. Strategies to reduce pathogen levels during processing. Food-Borne Pathogens 2000 - Perspectives and Interventions. Society for Industrial Microbiology, Arlington VA 16-19 April 2000. NOTE: SIM symposia allow submitted posters, but all oral presentations are by invitation.
43. The Role of Salmonellae in Food Borne Disease in the 21st. Century. Emerging Issues in Food Safety, University College, Cork Ireland. 19-23 June 2000.
44. Dickson, J.S. 2000. Production intervention strategies to control *L. monocytogenes*: Prospects for the use of irradiation (or pasteurization) for packaged ready-to-eat meats. Invited talk for the International Life Sciences Institute – North America. International Association for Food Protection annual meeting. 6-9 August 2000.
45. Dickson, J.S. 2000. Beam Irradiation. International Association for Food Protection annual meeting. 6-9 August 2000.
46. Dickson, J.S. 2000. Control of *Campylobacter* in Pork from farm through slaughter. International Association for Food Protection annual meeting. 6-9 August 2000.
47. Dickson, J.S., K. Marshall, and J. Chen. 2001. A fast and accurate accurate detection method of *Escherichia coli* O157:H7. American Society for Microbiology Annual meeting. Orlando, FL. 20-23 May 2001.
48. Foong, S.C.C., G. L. Gonzalez and J.S. Dickson. 2002. Marginal safety of irradiation dosage for reduction and post-irradiation survival of *Listeria monocytogenes* in Ready-to-eat (RTE) meats. International Association for Food Protection. Annual Meeting. San Diego, CA. 30 June – 3 July 2002.
49. Gailey, J.K. J.S. Dickson and W. Dorsa. 2002. Survival of *Listeria monocytogenes* in a simulated recirculating brine chiller system. . International Association for Food Protection. Annual Meeting. San Diego, CA. 30 June – 3 July 2002.

50. Chen, C.-M., J.G. Sebranek, J.S. Dickson, and A.F. Mendonca. 2002. Effects of pediocin and post-packaging thermal pasteurization on *Listeria monocytogenes* on frankfurters. . International Association for Food Protection. Annual Meeting. San Diego, CA. 30 June – 3 July 2002.
51. Chen, C.-M., J.G. Sebranek, J.S. Dickson, and A.F. Mendonca. 2002. Effects of pediocin and post-packaging irradiation on *Listeria monocytogenes* on frankfurters. . International Association for Food Protection. Annual Meeting. San Diego, CA. 30 June – 3 July 2002.
52. Foong, S.C.C. and J.S. Dickson. 2003. Survival and Recovery of Viable but Non-Culturable (VBNC) *Listeria monocytogenes* Cells Starved in a Nutritionally Depleted Medium. International Association of Food Protection. Annual Meeting, New Orleans, LA, 10 – 13 Aug. 2003.
53. Foong, S.C.C. and J.S. Dickson. 2003. Cell Surface Attachment of *Listeria monocytogenes* on Ready-to-Eat (RTE) Meats. International Association of Food Protection. Annual Meeting, New Orleans, LA, 10 – 13 Aug. 2003.
54. Harkins, K. R. K. Harrigan, J. Pittman and J.S. Dickson. 2003. Evaluation of a Rapid Presence Absence Test Kit for *E. coli* O157:H7 from Beef Carcass Sponges using Fluorescent Probes and RBD Technology. AOAC International Annual Meeting.
55. Harkins, K. R. K. Harrigan, and J.S. Dickson. 2003. A Rapid Presence Absence Test for *Salmonella* from Hog Carcass Sponges using Fluorescent Probes and Cytometric Technology. American Society for Microbiology. Annual Meeting Washington DC 18 – 23 May.
56. Harkins, K.R., K. A. Harrigan and J. S. Dickson. 2003. Molecular labeling and cell detection of food pathogens on food processing surfaces. International Conference of Environmental Systems
57. Johnson, C. J., A. Mendonca, J. S. Dickson and A. DiSpirito. 2003. Impact of selected environmental stresses on the resistance of *Listeria monocytogenes* Scott A to electron beam radiation. International Association of Food Protection. Annual Meeting, New Orleans, LA, 10 – 13 Aug.
58. Bisha, B., A. Mendonca, J. Sebranek and J.S. Dickson. 2003. Efficacy of sodium lactate and sodium diacetate alone or combined with pediocin for controlling *Listeria monocytogenes* in ready-to-eat turkey roll at 4°C and 10^bC. International Association of Food Protection. Annual Meeting, New Orleans, LA, 10 – 13 Aug.
59. Niksic, M., J. S. Dickson, A. F. Mendonca and J. L.E. Ellingson. 2004. Survival of *Listeria monocytogenes* and *Escherichia coli* 0157:H7 During Sauerkraut Fermentation . International Association for Food Protection Annual Meeting, Phoenix, AZ. 4-8 Aug. 2004.

60. R Singer, T Cox, J Dickson, S Hurd, I Phillips, G Miller. 2004 Assessment of the Potential Risks and Benefits of Tylosin Use in Poultry. Interscience Conference on Antimicrobial Agents and Chemotherapy. 44th. Annual meeting. 30 Oct. – 2 Nov. 2004. Washington DC.
61. Rababah, T.M., N. S. Hettiarachchy, R. Horax, D. Zhu, M. G. Johnson, J. Dickson, and S. Niebuhr. 2004. Effect of electron beam irradiation and storage at 5°C on thiobarbituric acid reactive substances (TBARS) and carbonyl contents in chicken breast meat infused with antioxidants and selected plant extracts. IFT Annual Meeting, 12-16 July 2004. Las Vegas NV.
62. Patton, B.S., J.S. Dickson and C.H. Stahl. 2006. Inhibitory activity of Colicin E1 against *Listeria monocytogenes*. American Society for Microbiology Annual Meeting. 21 – 25 May 2006. Orlando FL.
63. T. M. Musquiz, L. M. Lucia, E. Cabrera-Diaz, J. S. Dickson, G. R. Acuff . 2006. Use of Fluorescent Surrogate Organisms for Enteric Pathogens in Validation of Carcass Decontamination Treatments. International Association for Food Protection Annual Meeting, 13-16 Aug. 2006, Calgary, AB.
64. Cabrera-Diaz, E., T.M. Musquiz, L.M. Lucia, J.S. Dickson and G.R. Acuff. 2006. Evaluation of fluorescent-marked nonpathogenic *Escherichia coli* strains for use as surrogates for enteric pathogens. International Association for Food Protection Annual Meeting, 13-16 Aug. 2006, Calgary, AB.
65. B.S. Patton, W. R. Cast, M. E. Kocher, J. O. Matthews, R. W. Griffith, H. S. Hurd and J. S. Dickson. 2006. The effect of swine production system on bacterial prevalence and antibiotic resistance. International Association for Food Protection Annual Meeting, 13-16 Aug. 2006, Calgary, AB.
66. Hurd H.S., J. Brudvig, J. Dickson, S. Malladi, J. Mirceta, M. Polovinski, B.S. Patton, J. Matthews, W. Cast, M. Kocher and R. Griffith. 2006. The Effect of Herd Health on Microbial Contamination of Swine Carcasses at Processing. Conference of Research Workers in Animal Diseases. Annual Meeting 3-5 Dec 2006. Chicago IL
67. Hurd, H.S., J. Brudvig, J. Dickson, J. Mirceta, M. Polovinski, J. Matthews, and R. Griffith. 2007. Swine health impacts microbial contamination of carcasses at processing and contributes to human health risk. Institute of Food Safety and Security Annual Meeting. 12 Apr 2007. Iowa State University, Ames, IA.
68. Kozak, C.C., J.S. Dickson, B.W. Sheldon, E. Lenchenko, and O. Scliarov . 2007. Comparison of Russian and US Official Methods of Analysis of Poultry for *Salmonella*. International Veterinary Poultry Congress, 10 – 13 April 2007, Moscow. (in Russian).
69. Singh, M. and J.S. Dickson. 2007. Pathogenicity of acid adapted *Escherichia coli* O157:H7 in laboratory media and meat serum. International Association for Food Protection Annual Meeting. Orlando FL 7 – 11 July 2007.

70. Patton, B.S., C. Stahl and J.S. Dickson. 2007. On the role of Colicin E1 against gram-positive bacteria. International Association for Food Protection Annual Meeting. Orlando FL 7 – 11 July 2007.
71. Singh, M. and J.S. Dickson. 2007. Effect of Acid Adaptation on thermal tolerance of *Escherichia coli* O157:H7 and *Salmonella enterica* in Meat Serum. International Association for Food Protection Annual Meeting. Orlando FL 7 – 11 July 2007.
72. Kudra, L.L., J.G. Sebranek, J.S. Dickson, A.F. Mendonca, K.J. Prusa, E. Larson, and J.C. Cordray. 2007. Control of *Listeria monocytogenes* on pre-cooked pork chops by irradiation combined with modified atmosphere packaging. Reciprocal Meat Conference. Brookings, SD. (June, 2007). Abstract no. 49, p. 28.
73. Kudra, L.L., J.G. Sebranek, J.S. Dickson, A.F. Mendonca, Q. Zhang and K.J. Prusa. 2007. Control of *Campylobacter jejuni* in chicken breast meat by irradiation in vacuum or high CO₂ atmosphere. International Congress of Meat Science and Technology. Beijing, China (August, 2007).
74. Kudra, L.L., J.G. Sebranek, J.S. Dickson and A.F. Mendonca. 2007. Control of *Escherichia coli* O157:H7 in ground beef patties with irradiation and modified atmosphere packaging. Institute of Food Technologists Annual Meeting, Chicago, IL. (July, 2007).
75. O'Connor, A.M. J. Sargent, P. Bennett, J. Dickson, I. Gardner and M. Torrence. 2008. Procedures and methods for modifying the CONSORT statement for livestock interventions studies. [FSRRN] 2008. Conference of Research Workers in Animal Diseases. Chicago IL 7-9 Dec 2008.
76. O'Connor, A.M., J.D. McKean, J. Dickson and M.E. Torrence. 2009. Investigating the epidemiology of *Salmonella* in pork. A systematic review approach from slaughter to cooler. SafePork – 8th. International Symposium Epidemiology and Control of Foodborne Pathogens in Pork. Quebec Canada 30 Sept – 2 Oct 2009.
77. O'Connor, A.M., J.M. Sargent, I. Gardner, J. Dickson and M.E. Torrence. 2009. Standards for reporting clinical trials: The CONSORT statement for clinical trials in livestock. Application to food safety. SafePork – 8th. International Symposium Epidemiology and Control of Foodborne Pathogens in Pork. Quebec Canada 30 Sept – 2 Oct 2009.
78. Xuesong Wen, Jing Li and James S Dickson. 2011. Effects of Moisture, Storage and Subsequent Cooking on Inactivation of *Campylobacter jejuni* and *Salmonella enterica* Typhimurium in Moisture-Enhanced Pork. International Association for Food Protection Annual Meeting, 1-3 Aug 2011. Milwaukee WI.

79. Xuesong Wen and James S Dickson. 2011. Survival and Growth of *Campylobacter jejuni* and *Salmonella enteria* Typhimurium in Moisture Enhanced Pork during Vacuum Storage. International Association for Food Protection Annual Meeting, 1-3 Aug 2011. Milwaukee WI.
80. Sebranek, J., A. Horsch, J. Dickson, N. Lavieri and B. Ruther. 2013. The Effect of pH and Nitrite Concentration on the Antimicrobial Impact of Celery Juice Concentrate Compared with Conventional Sodium Nitrite on *Listeria monocytogenes*. Reciprocal Meats Conference. Auburn AL. 16 – 19 June 2013.
81. Dickson, J.S. 2017. Proving Process Control: Where do you start? Invited presentation as part of the symposium entitled “Strategic Intervention Design: A Pragmatic Approach to Validation. International Association for Food Protection Annual Meeting, 09 – 12 July 2017. Tampa FL.
82. Dickson, J.S. 2017. Adjunct Clean-Label Food Safety Ingredients. Invited presentation as part of the symposium entitled “Clean label Technologies for Safety of Processed Meat and Poultry Products. International Association for Food Protection Annual Meeting, 09 – 12 July 2017. Tampa FL.
83. Manu, D., A. Mendonca, A. Daraba, J. Dickson, J. Sebranek, A. Shaw and A. DiSpirito. 2017. Cinnamaldehyde Enhances the Killing Effect of High-pressure Processing against *Escherichia coli* O157:H7 and *Salmonella enterica* in Refrigerated (4oC) Carrot and Berry Juices. International Association for Food Protection Annual Meeting, 09 – 12 July 2017. Tampa FL.
84. Zhang, Y., A. O'Connor, C. Wang, J. Dickson, and B. Wang. 2017. Evaluating the Relative Impact of Swine Deep Tissue Lymph Nodes on Human Salmonellosis Due to Consumption of Ground Pork Based on Quantitative Simulation Modeling. International Association for Food Protection Annual Meeting, 09 – 12 July 2017. Tampa FL.
85. Thomas-Popo, E., A. Mendonca, B. Brehm-Stecher, J. Dickson, A. Shaw, and F. Woods. 2018. Inactivation of natural spoilage microflora in refrigerated raw pineapple juice with added isoeugenol. International Association for Food Protection. Salt Lake City UT; 07 -11 Jul 2018.
86. Thomas-Popo, E., A. Mendonca, B. Brehm-Stecher, J. Dickson, A. Shaw, and A. Jackson-Davis. 2018. Antimicrobial effectiveness of iso-eugenol against human pathogens in refrigerated raw pineapple juice with added *Yucca schidigera* extract. International Association for Food Protection. Salt Lake City UT; 07 -11 Jul 2018.

