

Troy E. Ayers

Education	1997 - 1998	University of Florida	Gainesville, Florida
	Master of Science		
	▪ Food Science		
Education	1995 - 1997	University of Florida	Gainesville, Florida
	Bachelor of Science		
	▪ Food Science		
Education	1991 - 1995	Palm Beach Community College	WPB, Florida
	Associate of Science		
	▪ Basic Sciences		
Professional experience	2001 - present	ABC Research Corporation	Gainesville, Florida
	Director of Technical Services		
	Conduct independent and third party current Good Manufacturing Practice (cGMP) and Sanitation audits of commercial and retail food production facilities (from harvest and slaughter to final packaging in raw and ready-to-eat categories) in compliance with Title 21 Code of Federal Regulations section 110. Areas of focus include meat, poultry, seafood, beverages, fresh egg packaging, canning operations and packaging materials. Major customers include several of the top food manufacturers and distributors across the U.S.		
	Conduct Good Agricultural Practice (GAP) audits of fruit and vegetable growers, packers and distributors.		
	Instruct HACCP courses and audit HACCP plans. Assist in the development of HACCP plans.		
	Conduct troubleshooting audits and participate in problem solving during emergency situations (such as product recalls) with major food production companies across the U.S.		
	Provide guidance to new manufacturing plants with regards to development of pre-requisite programs (GMP's, SSOP's, SOP's, Recall plans and auditing programs).		
	Develop Microbiological Environmental sampling and monitoring plans for existing and new customers. Develop Master Sanitation programs and schedules for new and existing production facilities.		
	Develop and audit <i>Listeria</i> spp. monitoring programs according to CFR guidelines.		
	Obtain air, environmental, product and product contact surface samples for microbial and chemical sampling.		
Monitor several client-personalized auditing programs on an annual basis.			
Expanded the Technical Services department by developing new			

(and strengthening current) client relations through more thorough screening of client needs.

Achieved expansion of services offered by the department by blending new and existing personnel with more specific backgrounds and experiences to create a more versatile workforce. Coordinate and monitor up to 12 associates providing client services.

Other areas of specialty include course instruction (GMP's, GAPs, SSOP's) and providing technical assistance for customers with regards to government regulations of specific products within the food industry.

Focused on synergism among departmental leaders to facilitate superior customer service.

1999 - 2003 Georgia-Pacific Corporation Palatka, Florida
Food Safety Consultant

Duties include designing, analyzing, co-authoring and editing research protocol and studies for publication dealing with consumer and commercial food and personal hygiene related topics.

Work with various outside laboratories for facilitation and completion of research studies.

Develop and execute design of research presentations/graphics utilizing CorelDraw® for poster displays and Microsoft PowerPoint® for multimedia style seminars.

Work with product development team in the generation of facts and ideas for use in marketing group promotions (Internet banners, radio and magazine ads).

Provide evaluation assistance of specific microbiological situations within the processing facilities.

1994 - 1999 Children's Dentistry of Gainesville

Clinical Coordinator Gainesville, Florida

Redesigned daily schedule to facilitate flow of over 50 patients per day, coordinating dentist and managing all clinical co-workers to insure effective time-management. Functioned as OSHA Compliance

Manager and compiled complete hazardous materials (MSDS) catalog for the office. Monitored autoclave performance as part of compliance with blood borne pathogen standard. Handled budgeting, ordering of

supplies and employee training on current products and techniques.

Publications an/or
Seminars/Courses

Publications

Harrison, W.; Griffith, Christopher J.; Michaels, B.; **Ayers, T.** Technique to determine contamination exposure routes and the economic efficiency of folded paper-towel dispensing. American Journal of Infection Control, 2003; 31: 2104-8.

Michaels, B.; Gangar, V.; Schultz, A.; Arenas, M.; Curiale, M.S.; **Ayers, T.**; Paulson, D. Water Temperature as a Factor in Handwashing Efficacy. Culinary Arts and Sciences III, Editors J.S.A. Edwards & M.M. Hewedi. April 2001.

Michaels, B. and **Ayers, T.** Hazard Analysis of the Personal Hygiene Process. Proceedings 2nd Int. Conf. Food Safety. October 2000.

Michaels, B.; Gangar, V.; **Ayers, T.**; Meyers, E.; Curiale, M.S. The Significance of Hand Drying after Handwashing. Culinary Arts and Sciences III, Editors J.S.A. Edwards & M.M. Hewedi. April 2001.

Michaels, B.; Gangar, V.; Schultz, A.; Arenas, M.; Curiale, M.; **Ayers, T.** and Paulson, D. Handwashing Water Temperature Effects on the Reduction of Resident and Transient (*Serratia marcescens*) flora when Using Bland Soap. *Dairy, Food & Environmental Sanitation*, 21(12): 997-1007. December 2001.

Michaels, B.; **Ayers, T.**; Birbari, W. Hygiene Issues Associated with Food Service Potholders and Oven Mitts. Blackwell Science Limited, 2002, *Food Service Technology*, 2, pp. 81-86.

Submitted for Publication

Michaels, B.; Gangar, V.; **Ayers, T.**; Schattenberg; Blevins, M. Effectiveness of Cleaning Methodologies used for Removal of Physical, Chemical and Microbiological Residues from Produce (Food Technology).

Michaels, B.; Gangar, V.; **Ayers, T.**; Myers, E.; Curiale, M. The Significance of Hand Drying after Hand Washing (A. J. Infect Cont.).

In Draft

Michaels, B.; Roering, A.; Johnson, H.; **Ayers, T.**; Gangar, V. The Dynamics of Household Surface Cleaning and Disinfection.

Michaels, B.; **Ayers, T.**; Budd, J.; Paulson, D. Evaluation of Combined Effects of Selective Handwashing Temperatures and Antimicrobial Soaps on Microbial Reduction Efficacy and Skin Irritation.

Published Abstracts

Michaels, B.; Budd, J.; **Ayers, T.**; Beausoleil, C.; Paulson, D. Evaluation of the Combined Effects of Selective Handwashing Temperatures and Antimicrobial Soaps on Microbial Reduction Efficacy and Skin Irritation. *Journal of Food Protection*, Vol. 64, Sup. A – p. 92.

Michaels, B.; Gangar, V.; Schultz, A.; Curiale, M.S.; **Ayers, T.** A Microbial Survey of Household Can Openers, Food and Beverage Can Tops and Cleaning Methodology Effectiveness. *Journal of Food Protection*, Vol. 64, Sup. A – p. 93.

Michaels, B.; Celis, M.; **Ayers, T.**; Gangar, V. A Microbial Survey of Toilet Paper and Associated Performance Variables Related to its Role in Reducing Communicable Disease Transmission. *Journal of Food Protection*, Vol. 64, Sup. A – p. 92.

Additional
professional
activities

Invited Presentations

International Scientific Forum on Home Hygiene, London School of Hygiene Tropical Medicine London UK, Central Public Health Laboratory, 2001. **Preventing Infectious Intestinal Disease in the Domestic Setting: A Shared Responsibility.**

International Association for Food Protection 2001. **Cutting board sanitation, Cross-contamination and Employee Personal Hygiene Practices.**

Food Safety Summit 2004. Washington D.C. **Auditing and Training.**

First World Congress on the Safety of Organic Food: Meeting the Challenges of Safety and Quality for Fruits, Vegetables, and Grains. March 29-31, 2004, the National Food Safety & Toxicology Center. **Standard operating practices for produce in Latin America.**

Professional
memberships

Institute of Food Technologists
International HACCP Alliance Certified Instructor
Southeastern Meat Association

References

Available upon request