

TO: Board of Health

FROM: Joyce Jensen, REHS, CP-FS,
Environmental Health Supervisor
Environmental Public Health Division

SUBJECT: Proposed Appointments to the Food Advisory Committee

DATE: January 2, 2015

Staff recommends the following representatives to serve on the Food Advisory Committee:

For new Industry Representatives (replacing Stan Mills and Ryan Cairns):

- Michelle Crites, District Manager Casey's General Store, and
- Tom Hansen, Rolling Fire Catering Temporary Food Establishment.

For a second term as an Industry Representative:

- Linda Hubka, Farmers' Market Manager Historic Haymarket, and Human Resources at Whitehead Oil.

For new Public Representative (Replacing Dr. Harshavardhan Thippareddi):

- Dr. Julie Albrecht, UNL Professor, Nutrition and Health Sciences

Staff recommends that the Board of Health approve these appointments to the Food Advisory Committee.

**LINCOLN-LANCASTER COUNTY HEALTH DEPARTMENT
FOO ADVISORY COMMITTEE
Nomination Form**

NAME: Michelle Crites DATE: 12-1-14

HOME ADDRESS: 2111 SW 18 St., Lincoln, NE ZIP CODE: 68522

EMPLOYER: Casey's General Store

POSITION: District Manager

BUSINESS ADDRESS: 2111 SW 18 Street, Lincoln, NE ZIP CODE: 68522

TELEPHONE/ HOME: 515-371-1599 (cell) BUSINESS: _____

EMAIL ADDRESS: michelle.crites@caseys.com FAX NUMBER: 402-261-4733

PRESENT OR PREVIOUS COMMUNITY/VOLUNTEER ACTIVITIES: _____

Participates in Lincoln Southwest Parents Theatre Association and band activities for her son who attends Pound Middle School. Her position as District Manager for Casey's General Stores takes Michelle to Aurora, Nebraska City, Omaha and Lincoln. In addition she travels to South Dakota and Iowa. As the District Manager she is familiar with local ordinances and state statute regarding food safety issues. She trains her associates in food safety best practices and holds a food manager permit (for Lincoln). She has received extensive training regarding Casey's sanitation requirements.

EDUCATION/WORK EXPERIENCE: Has worked for Casey's for almost 9 years.

SPECIAL INTERESTS: _____

PLEASE ATTACH RESUME IF AVAILABLE

**LINCOLN-LANCASTER COUNTY HEALTH DEPARTMENT
FOOD ADVISORY COMMITTEE
Nomination Form**

NAME: Thomas (Tom) Hansen **DATE:** December 16, 2014

HOME ADDRESS: 4140 N. 42nd St. Circle **ZIP CODE:** 68504

EMPLOYER: Co-Owner Rolling Fire Catering, Retired UNL

POSITION: Co- Owner/Manager

BUSINESS ADDRESS: 4140 No. 42nd St. Circle **ZIP CODE:** 68504

TELEPHONE/ HOME: 402-466-5839 **BUSINESS:** 402-540-9186

EMAIL ADDRESS: rollingfirecatering@gmail.com **FAX
NUMBER:** _____

PRESENT OR PREVIOUS COMMUNITY/VOLUNTEER ACTIVITIES: _____

Past president Lincoln Neighborhood Development Corporation (Early 80's)

Member of Lincoln/Lancaster County Landfill Siting Committee (early 80's)

Foreman Federal Grand Jury (18 months) Early 2000's

EDUCATION/WORK EXPERIENCE: BA – UNL Urban Sociology, Graduate work in Community and Regional Planning.

- Co-Owner Manager Rolling Fire Catering;
- Senior Technology Buyer, University of Nebraska – Lincoln
- Part Owner A to Z Printing;
- See Attached Resume for details

SPECIAL INTERESTS: Local and sustainable foods; Large and medium format photography; Woodworking.

PLEASE ATTACH RESUME IF AVAILABLE

Tom Hansen

4140 No. 42nd St. Circle Lincoln, NE 68504-1210

Phone: 402-540-9186 E-Mail: thomas.hansen48@gmail.com

Experience

Rolling Fire Catering – Co-Owner, Manager (Portable Wood Fired Pizza) **July 2011 – Present**

- Responsibilities include: Business development, Develop venues for public and private vending, Private catering contracts and event management; Food and site manager for all events, Staff development, training and supervision.

University of Nebraska - Lincoln **March 1, 1988 – Feb, 2012 (Retired)**

- Responsible for computer acquisitions for the University of Nebraska – Lincoln, including contract negotiation and management, and RFPs (initiation – post award.)
- Coordinate desktop and LAN support and computer/phone retail operations for the University.
- Manage a budget of approximately \$12 million.
- Supervise 27 staff. (11 direct reports.)

A to Z Printing **September 1, 1986 – March 1, 1988**

- Began a printing company with two other partners. Developed the business plan, secured loans, acquired equipment, hired staff and developed customers.
- Remained as a silent partner until I sold my interest in 2004.

Education

University of Nebraska – Lincoln **2003 – 2008**

Work towards a fine arts degree with an emphasis on photography

University of Nebraska – Lincoln **1981 – 1983**

Graduate Work – Community and Regional Planning

University of Nebraska - Lincoln **1981**

Bachelor of Arts - Urban Sociology

Skills

Strong personnel and financial management skills.

Creative problem solver.

Works well with a diverse population.

**LINCOLN-LANCASTER COUNTY HEALTH DEPARTMENT
FOOD ADVISORY COMMITTEE
Nomination Form**

NAME: Julie A. Albrecht **DATE:** December 1, 2014

HOME ADDRESS: 2326 N. 60th Street **ZIP CODE:** 68507

EMPLOYER: University of Nebraska - Lincoln

POSITION: Professore

BUSINESS ADDRESS: 119 LEV, UNL, Lincoln, NE **ZIP CODE:** 68583-0806

TELEPHONE/ HOME: 402-464-2702 **BUSINESS:** 402-472-8884

EMAIL ADDRESS: jlabrecht1@unl.edu **FAX NUMBER:** 402-472-1587

PRESENT OR PREVIOUS COMMUNITY/VOLUNTEER ACTIVITIES: _____

Lincoln Camera Club

Lincoln Quilters Guild

EDUCATION/WORK EXPERIENCE: see CV

SPECIAL INTERESTS: Travel, Photography, quilting

PLEASE ATTACH RESUME IF AVAILABLE

JULIE A. ALBRECHT, PH.D.

WORK ADDRESS

Department of Nutrition and Health Sciences, University of Nebraska-Lincoln
119 Ruth Leverton Hall, Lincoln, NE 68583-0808
Phone: (402) 472-8884 FAX: (402) 472-1587
E-mail: jalbrecht@unl.edu

ACADEMIC RANK

Professor, Dept. of Nutrition and Health Sciences, 2008- present
Associate Professor, Dept. of Nutrition and Health Sciences, 1996 - 2008
Assistant Professor, Dept. of Nutritional Science and Dietetics, 1990-1996
Courtesy Faculty Member, Dept. of Food Science and Technology, 1990 - present

EDUCATION

1990: Ph.D., Food Science, University of Minnesota, St. Paul, MN
1986: Registered Dietitian #705843
1985: M.S., Food Science, University of Minnesota, St. Paul, MN
1972: B.S., Home Economics Education, North Dakota State University, Fargo, ND

RESEARCH PUBLICATIONS (Refereed)

- Stenger, K.M., Ritter-Gooder, P.K., Perry, C., Albrecht, J.A. 2014. A Mixed Methods Study of Food Safety Knowledge, Practices and Beliefs in Hispanic Families with Young Children. *Appetite*. 83:194-201.
<http://authors.elsevier.com/sd/article/S0195666314004371> (published on-line September 2014).
- Siebert, M., Perry, C., O'Connell, L., Albrecht, J. Stenger, K., & Vlasin-Marty, K. 2014. A Mixed Methods Approach to Investigating Food Safety Behavior in a Sample of Native American and Hispanic Caregivers of Young Children. *J of Food Research* 3(5): 59-72.
<http://www.ccsenet.org/journal/index.php/jfr/article/view/35464/21394>
- Masters, M.A., Stanek Krogstrand, K.L., Eskridge, K.M., and Albrecht, J.A. 2014. Race-ethnicity and Income in Relation to the Home Food Environment in US Youth, Aged 6-19. *J. Acad. Nutr. Dietet.* 114(10):1533-1543.
- Meysenburg, R., Albrecht, J.A., Litchfield, R. and Ritter-Gooder, P.K. 2014. Food Safety Knowledge, Practices and Beliefs of Primary Food Preparers in Families with Young Children: A Mixed Methods Study. *Appetite*. 73:121-131.
<http://dx.doi.org/10.1016/j.appet.2013.10.015> (Published on-line November 2013).
- Biar (Crews), K., Sinley, R., Albrecht, J.A. 2013. Food Safety Education Cube for Native Americans. *RURALS*. 8(1). <http://digitalcommons.unl.edu/rurals/vol8/iss1/1/>
- Lum, A.K., Albrecht, J.A., Yaseen, M., Litchfield, R., Ritter-Gooder, P. 2013. Food Handling Practices and Knowledge among Families with Young Children. *Food Protection Trends*. 33(6):358-375.
- James, K.J., Albrecht, J.A., Litchfield, R., and Weishaar, C. 2013. A Summative Evaluation of a Food Safety Social Marketing Campaign "4 Day Throw-Away" using Traditional and Social Media. Accepted for publication in the *Journal of Food Science Education*.
- Stenger, K., James, K., Patton, P., Albrecht, J.A., Perry, C., Larvick, C. and Schwarz, C. 2013.

- Use of Technology to Reach Families with Young Children with Food Safety Information. *J. Nutr. Educ. Behav.* 45(1):86-89. DOI 10.1016/j.jneb.2012.05.003
- LaBrosse, L. and Albrecht, J.A. 2012. Pilot Intervention with Adolescents to Increase Knowledge and Consumption of Folate-rich Foods Based on the Health Belief Model. In Press: *International Journal of Consumer Studies*. DOI=10.1111/ijcs.12004.
- Mendlik, K., Albrecht, J.A., and Schnepf, M. 2012. Effects of Fructooligofructoses Chain Length on the Bifidobacteria of the Human Colon: A Pilot Study. *Food and Nutrition Sciences* 3(12):.
- Albrecht, J., Larvick, C., Litchfield, R., and Weisharr, C. 2012. Leftover Food Safety Information for iPhone/iPad ("Smart" phone) Technology. *J. Nutr. Educ. Behav.* 44 (5):469-471.
- Rockwell, S.K., Albrecht, J., Nugent, G., and Kunz, G. 2012. Targeting photographic events in post-secondary or nonformal educational programs. *American Journal of Evaluation*. 33 (2) June 2012 pp. 179 - 194. DOI 10.1177/1098214011421522
- Rossman, R., Giraud, D., and Albrecht, J.A. 2012. Misting Effects of the Microbial Quality of Retail Leaf Lettuce. *RURALS*. <http://digitalcommons.unl.edu/rurals/vol7/iss1/1>
- Perry, C., Albrecht, J., Litchfield, R., Meysenburg, R.L., NgYin Er, I., Lum, A., Beattie, S., Larvick, C., Schwarz, C., Temple, J., and Meimann, E. 2012. The Development of a Food Safety Brochure for Families: The Use of Formative Evaluation and Plain Language Strategies. *J. of Extension* 50(1).
http://www.joe.org/joe/2012february/pdf/JOE_v50_1rb3.pdf
- Yarbaeva, S.N., Giraud, D., and Albrecht, J.A. 2011. Iron and folate contents of Tajik legumes. *Food and Nutrition Sciences*. 2:337-343.
http://www.scirp.org/journal/PaperInformation.aspx?paperID=5689&utm_source=newsl etterkeywords&utm_medium=fns11070204&utm_campaign=14
- Rockwell, S.K., Albrecht, J., Nugent, G., and Kunz, G. 2011. Targeting photographic events in post-secondary or nonformal educational programs. *American Journal of Evaluation*. Accepted for publication, September issue.
- Albrecht, J.A., Prochaska-Cue, K., Rockwell, S.K., P.A. Pulatov, P.A. 2010. Introducing Extension/Outreach Education in Tajikistan. *J. of Extension*.
<http://www.joe.org/joe/2010december/a8.php>
- Albrecht, J.A., Purcell, S. E. and Munyon, A. 2009. Food Safety Labels and Education for Meals-on-Wheels Participants. *Food Protection Trends* 29(12): 849-856.
- Nagy-Nero, D. and Albrecht, J.A. 2009. Position of the American Dietetic Association: Food and Water Safety. *J. Am. Dietet. Assoc.* 109(8):1449-1460.
- Albrecht, J.A. and Strohbehn, C.H. 2008. Risk Assessment, Risk Management and Preventive Best Practices for Retailers and Food Service Establishments. In: Resnick, B.M. Ed., *Wiley Handbook of Science and Technology for Homeland Security*.
- Neth, K., Girard, D., and Albrecht, J.A. 2008. Determination of biofilms on plastic cutting boards. *RURALS*. <http://digitalcommons.unl.edu/rurals/vol3/iss1/5/>
- Lum, A.K. and Albrecht, J.A. 2008. Sensory evaluation of ice cream made with prebiotic ingredients. *RURALS*. <http://digitalcommons.unl.edu/cgi/viewcontent.cgi?article=1033&context=rurals>
- Albrecht, J.A., Prochaska-Cue, K., Rockwell, S.K., and Pulatov, P.A. 2008. Developing extension/outreach education in Tajikistan. *Proceedings of the 2008 AIAEE Annual Meeting*.
<http://www.aiaee.org/2008/Papers/028.pdf>
- Yarbaeva, S.N, Giraud, D. and Albrecht, J.A. 2008. Legume Intake of Childbearing Aged Women in

- Rural Tajikistan. Ecology of Food and Nutrition. 47:109-125.
- Yarbaeva, S.N., Velugoti, P.R., Thippareddi, H. and Albrecht, J.A. 2008. Evaluation of the Microbial Quality of Tajik Sambusa and Control of *Clostridium Perfringens* Germination and Outgrowth by Buffered Sodium Citrate and Potassium Lactate. J. of Food Prot. 71:77-82.
- Maritza B. Leon, M.B. and Albrecht, J.A. 2007. Comparison of Adenosine Triphosphate (ATP) Bioluminescence and Aerobic Plate Counts (APC) on Plastic Cutting Boards. Journal of Foodservice. 18:145-152.
- Albrecht, J.A. and Larvick, C. 2007. Refrigerator practices of participants in the Meals on Wheels program. Food Protection Trends. 27:672-677.
- Eihusen, J. and Albrecht, J.A. 2007. Dry bean intake of women ages 19-45 years. RURALS. <http://digitalcommons.unl.edu/rurals/vol11/iss1/6>.
- Plate, C. and Albrecht, J.A. 2006. Home canning: Pressure gauge testing. J. of Extension. 44: <http://www.joe.org/joe/2006august/rb6.shtml>
- Bornemeier, V.L., Albrecht, J.A. and Sumner S.S. 2006. Effect of added citric acid and acetic acid on The growth of *Staphylococcus* and *Listeria monocytogenes* in a mayonnaise-based salad. Food Protection Trends. 26(5):290-297.
- Schueller, R.A., Albrecht, J.A., and Young, L. 2005. Taste perceptions and dietary intakes of smokeless tobacco users and non-tobacco users. J. of Sensory Studies. 20:200-216.
- Bornemeier, V. L., Albrecht, J.A., and Sumner, S.S. 2003. Survey of mayonnaise-based deli salads for microbial safety and quality. Food Protection Trends 23(5):19-24.
- Osseyi, E.S., Wehling, R.L., and Albrecht, J.A. 2001. Determination of the stability and distribution of added folic acid and some endogenous folates during breadmaking. Cereal Chem. 78(4):375-378.
- Richert, K.J., Albrecht, J.A., and Sumner, S.S. 2000. Survival and growth of *Escherichia coli* O157:H7 On broccoli, cucumber, and green pepper. Dairy, Food and Environmental Sanitation 20:24-28.
- Osseyi, E.S., Wehling, R.L., and Albrecht, J.A. 1998. A liquid chromatographic method for determining added folic acid in fortified cereal products. J. of Chromatography. 826:235-240.
- Albrecht, J.A. 1995. Food safety knowledge and practices of consumers in the U.S.A. J.Consumer Studies and Home Economics. 19:119-134.
- Lewis, N.M., Albrecht, J.A., Schnepf, M.I., Hamouz, F.L., Driskell, J.A., and Goertz, J.A. 1995. Meat choices and cookery methods of consumers. J. of Foodservice Systems. 8:165- 174.
- Albrecht, J.A., Hamouz, F.L., Sumner, S.S. and Melch, V.L. 1995. Microbial evaluation of vegetable ingredients in salad bars. J. of Food Prot. 58:683-685.
- Sumner, S.S. and Albrecht, J.A. 1995. Implementation of food safety/HACCP training for small food processors: A pilot study in Nebraska. Dairy, Food and Environmental Sanitation. 15:424-429.
- Albrecht, J.A., Hamouz, F.L., Schnepf, M.I. and Thayer, C. 1995. Catering as a business. J. of Foodservice Systems. 8:125-137.
- Warnke, M.R. and Albrecht, J.A. 1994. Media portrayal of foods during Saturday morning television programming and in children's magazines. J. of Consumer Studies and Home Economics. 18:85-95.
- Lewis, N.M., Albrecht, J.A., Schnepf, M.I., Hamouz, F.L., Driskell, J.A. and Goertz, J.A. 1994. Vegetable choices and cookery methods of Nebraskans. Home Economics Research Journal. 22:286-295.
- Albrecht, J.A. 1993. Ascorbic acid content and retention in lettuce. J. of Food Qual. 16:311-316.
- Sumner, S.S., Albrecht, J.A. and Peters, D.L. 1993. Occurrence of enterotoxigenic strains of *Staphylococcus aureus* and enterotoxin production in bakery products. J. Food Prot. 56:722-724.
- Albrecht, J.A., Sumner, S.S., and Henneman, A. 1992. Food Safety in child care facilities. Dairy, Food and Environmental Sanitation. 12:740-743.
- Albrecht, J.A., Schafer, H.W., and Zottola, E.A. 1991. Sulfhydryl and ascorbic acid relationships in selected vegetables and fruits. J. Food Sci. 56:427-430.

- Albrecht, J.A. and Schafer, H.W. 1990. Comparison of two methods of ascorbic acid determination in vegetables. *J. Liquid Chrom.* 13:2633-2641.
- Albrecht, J.A., Schafer, H.W., and Zottola, E.A. 1990. Relationship of total sulfur to initial and retained ascorbic acid in selected cruciferous and non-cruciferous vegetables. *J. Food Sci.* 55:181-183.
- Albrecht, J.A., Asp, E.H., and Buzzard, I.M. 1987. Contents and retentions of sodium and other minerals in pasta cooked in unsalted or salted water. *Cereal Chem.* 64:106-109.

RESEARCH - Supervised 29 Master's Degree students; 4 PhD students; Currently advising 4 Master's Degree students and 2 PhD student. Published 153 research abstracts.

EXTENSION - Conducted numerous educational workshops on Food Safety. Developed 74 Extension publications.

GRANTS and FUNDED PROJECTS - \$2,895,217 in grants and funded projects for Research, Extension and International Development.

INTERNATIONAL PROJECTS - Conducted educational food/food safety projects in Tajikistan, Bangladesh, Nepal, Armenia, Nigeria, Lebanon.

AWARDS

NEAFCS Florence Hall Award (2nd place Central Region and 3rd place National), 2012.

NEAFCS Program Excellence through Research Award (1st place Central Region and 1st place National), 2012.

Fulbright Specialist Award – Mykolayiv State Agrarian University, Ukraine, 2012.

President's (President Bush) Volunteer Service Award. 2006

2005 Phi Beta Delta International Scholar Faculty Award. University of Nebraska Alpha Phi Chapter.

Nebraska Cooperative Extension Excellence in Team Programming Award - Urban Pest Management Team; 1999

College of Human Resources and Family Sciences Outstanding Extension Specialists' Team - ServSafe Team; 1999

Certificate of Appreciation, Nebraska Restaurant Association, 1998, 1999.

Honorary Doctorate at the Technological University of Tajikistan, 1998.

University of Nebraska Cooperative Extension Team Award for ServSafe Food Safety Team; 1997

University of Nebraska Cooperative Extension Team Award for NUFACETS Information Center Team; 1997

CHRFS Outstanding Extension Specialist' Team Award for Independent Study Course for Child Care givers Program; 1997

Nebraska Cooperative Extension Excellence in Team Programming Award; 1996

College of Human Resources and Family Sciences Outstanding Extension Specialists' Team - Small Scale Entrepreneurship Team; 1994.

Nebraska Cooperative Extension Excellence in Team Programming Award; 1993

"Achieving High Quality Child Care" project received a 2nd place - Packaged Program II Award at the 1994 Annual Meeting of the National Association of Extension Home Economists

MEMBERSHIP IN PROFESSIONAL ORGANIZATIONS

Institute of Food Technologists (IFT), 1984- present

Extension Division, 1990-present

Aksarben Section, 1990-present

IFT Science Communicator, 1990-present

International Association for Food Protection (formerly International Association of Milk, Food and Environmental Sanitarians (IAMFES), 1993-present

American Dietetic Association, 1984-present

Minnesota Dietetic Association, 1994-1990

Nebraska Dietetic Association, 1990-present

Lincoln District Dietetic Association, 1990-present

Phi Tau Sigma - Honorary Food Science Society, 1990-present

Phi Beta Delta - Honorary International Society, 2001-present; President-elect, 2009-10.

Conference for Food Protection Board of Directors 2010-2012.

Member of CSREES Review Team for the Department of Food Science and Technology, University of Tennessee (Knoxville). 1999.

Ad-hoc Reviewer for USDA Small Business Innovation Research (SBIR) Program. 2006, 2007, 2008.

Ad-hoc Reviewer for USDA NRI Competitive Grants. 1999, 2003.

USDA NIFA Food Safety grants review panel, 2011.

USDA CYFAR grants review panel, 2014.