

Jennifer Cleveland McEntire, Ph.D.

Frederick, MD 21704

jmcentire@foodsafetystrategy.com

301-639-9646 (cell)

LinkedIn: www.linkedin.com/in/jennifer-mcentire-foodsafety

Profile Summary:

Globally recognized food safety expert with extensive regulatory experience complementing a strong scientific and technical background. Practical, solutions-oriented, well networked food safety risk communicator with a public health orientation.

Experience

May 2023- Present: Food Safety Strategy, LLC.

Founder

- The boutique firm employs 1 full-time and 2 part time employees, and about a dozen subcontractors to support 30+ clients across the food system, evaluating and improving their current approaches to food safety and traceability, facilitating discussions around food safety policy issues, and providing microbial and chemical food safety crisis support
- Pro bono editorial team member of Food Safety Preventive Controls Alliance group, supported by FDA to develop training for the Food Traceability Rule
- **Adjunct Professor, Johns Hopkins University**, July 2024-present. Lecturer for “Traceability, Outbreaks and Recalls” online course. Developed course content with enhanced multimedia elements.
- **Strategic Advisor, Provision Analytics**, March 2024-present. Lead the 5-member Strategic Advisory Group to provide insight into trends and needs of the food industry
- Built the business from the ground up, managing accounting, payroll, website development and marketing.

July 2016- May 2023: United Fresh Produce Association/ International Fresh Produce Association

Chief Food Safety and Regulatory Officer, IFPA (January 2022-May 2023)

Senior Vice President, Food Safety & Technology, UFPA (July 2020-December 2021)

Vice President, Food Safety & Technology, UFPA (July 2016- July 2020)

- Led the organization’s scientific and policy activities related to food safety globally including the development of industry best practices for food safety for the following commodities: tomato, papaya, dry bulb onion, controlled environment agriculture leafy greens and herbs,
- Primary organizational contact for FDA and CDC, and food safety contact for all other associations/ organizations, trade and popular press, and Congress

- Support member companies involved in scores of recalls, outbreaks and other crisis situations, representing the industry to regulators and the public during major outbreaks
- Manage departmental budget, contribute to strategic planning for the business unit as well as the overall association, and supervise and mentor a team of four

March 2015- July 2016: Grocery Manufacturers Association

Vice President, Science Operations, Washington DC

- Set strategic direction and oversee staff performing laboratory-based research and membership assistance including staff microbiologists, chemists, packaging experts, and process authority function
- Partner to the GMA legal team to address consumer complaints against members' products
- Serve as FSMA implementation lead; develop and implement FSMA education and training strategy

November 2011- February 2015: The Acheson Group (formerly Leavitt Partners Global Food Safety Solutions)

Vice President and Chief Science Officer, The Acheson Group, Frankfort, IL

Sr. Director, Food and Import Safety, Leavitt Partners, Salt Lake City, UT

- Provide recall and crisis support and guidance to insured food companies as part of core consultancy for a major insurance underwriter, working with food safety and legal teams
- Responsible for assessing operational, reputational, and regulatory food safety risks for clients and developing approaches to mitigate these risks
 - Focus areas include traditional microbial food safety, traceability, food defense, and supply chain risks. Additional areas include regulatory approval processes (including GRAS and food additives), heavy metals, GFSI audit schemes, dietary supplements, and environmental monitoring
- Provide expert food safety regulatory impact analyses and interpretations for food and beverage clients (especially Food Safety Modernization Act). Assist FDA in the development of guidance documents for the implementation of preventive controls
- Project director for the FDA Product Tracing pilots required by FSMA Sec 204, coordinating the efforts of over 200 stakeholders (industry, academia, government and consumer groups) and planning, executing, and analyzing the results of 15 pilot scenarios involving nearly 50 food companies.

November, 2003- October 2011: Institute of Food Technologists, Washington, DC.

Sept 2010-Oct 2011: Sr Staff Scientist & Director, Science + Tech Projects

Nov 2003- Mar 2009: Research Scientist

- Responsible for negotiating grants and contracts with representative from funding agencies, generally managing 6-9 concurrent tasks with a total value of >\$1M and serving as key point of contact for all contracts and subcontracts with internal team and external customers

- Serve as spokesperson to media, Congressional staff, and other stakeholders on areas of food safety and defense
- Project manager on tasks pertaining to microbial risk assessment (RTI), rice fortification (AED), food defense (FDA), and traceability (FDA), and provided staff support on other food safety and defense related contract activities (FDA, NCFPD), and Expert Report on antimicrobial resistance developed by an 18-member interdisciplinary team
- Project manager: “The Science and Scientists behind our Food,” two multimedia kits distributed to 36,000 high schools nationwide in January, 2006 (winner of the Gold (1st Place) campaign mailing Society for National Association Publications);

Previous positions include:

- Panel Manager, SBIR: Food Science and Nutrition Panel United States Department of Agriculture (USDA) National Institute of Food and Agriculture
- Intern: National Food Processors Association (then Grocery Manufacturers Association, now Consumer Brands Association), Washington, DC, Intern
- Visiting Scientist: Center for Food Safety and Applied Nutrition, Food and Drug Administration
- USDA National Needs Fellow in Food Safety, Rutgers University Department of Food Science
- Intern: SPI Polyols

Education

- October, 2003: Doctor of Philosophy. Rutgers University, Department of Food Science, New Brunswick, NJ. GPA 3.809. Dissertation title: Relationship between nisin resistance and acid sensitivity in *Listeria monocytogenes*.
- May, 1999: Bachelor of Science with Distinction. University of Delaware, Department of Animal and Food Sciences, Newark, DE. GPA 3.815 (Magna cum laude) Thesis title: Effect of high hydrostatic pressure on death, injury and recovery of *Escherichia coli* O157:H7 in buffer and ground beef systems.
- Additional training
 - Food Laws and Regulations. 2001. 1 week course taught by the Food and Drug Administration
 - Risk Communication. 2001. 2-day course taught by the Food and Drug Administration
 - Protecting Secret and Confidential Documents Independent Study. 2004. Defense Security Service Academy Certificate of Completion
 - Essentials of Industrial Security Management (EISM) Independent Study. 2004. Defense Security Service Academy Certificate of Completion
 - Essential Skills for First Time Supervisors. 2009. Fred Pryor.
 - Microsoft Office 2007 1 day training course. 2009. New Horizons.
 - Protected Critical Information Infrastructure Program authorized user. 2010. Online training course Dept Homeland Security
 - Preventive Controls for Human Food Lead Instructor Training 2015. Food Safety Preventive Controls Alliance.

- Training Certificate (adult education). 2016. Association for Talent Development
- Foreign Supplier Verification Program Lead Instructor Training 2017. Food Safety Preventive Controls Alliance
- Key Activity Type Intentional Adulteration certificate. 2019. Food Safety Preventive Controls Alliance.
- Cornell Executive Leadership Program for the Produce Industry. 2021.
- Coursera/ Google Project Management Certificate: Project Initiation, Project Planning, 2023

Honors and Awards (select)

International Association for Food Protection 2023 Harold Barnum Industry Award • 2020 NSF International Food Safety Leadership Award • [Packer 25](#) for 2018 • Rutgers Food Science Alumni Lifetime Achievement Award 2017 • Distinguished Leadership Service Certificate, 2013-14, Phi Tau Sigma The Honor Society of Food Science and Technology • FDA CFSAN Leveraging/Collaboration Award for FREE-B training program development 2012 • U of DE College of Agriculture and Natural Resources Distinguished Young Alumni 2012 • Phi Tau Sigma (food science honor society) Lifetime Member Tribute 2012 • FDA CFSAN Director's Special Citation Award for Food and Ag Sector Dept Homeland Security Specific Plan Development 2011 • Rutgers University Food Science Alumni Association Communication Award 2010 • Who's Who in Science and Engineering 2008-2009 • American Society for Microbiology Corporate Partners Student Travel Grant 2003 • USDA National Needs Travel Grant 2003 • Institute of Food Technologists (IFT) Graduate Fellowship 2002-2003 • USDA National Needs Fellow, 2000-2003, Rutgers University •

Professional memberships

Institute of Food Technologists 1996-present

Nominations and Elections Committee (elected position) 2015-2018

Philadelphia section student liaison 1997-99; North Atlantic Area Representative (IFT Student Association) 2000-2001; New York section hospitality chair 2002-2003; Washington, DC section science fair co-chair 2004-2008)

International Association for Food Protection: 2001-present

Nominations Committee: 2023-present

Phi Tau Sigma (food science honorary society): 2002-present (lifetime member)

Newsletter committee member: 2012-2013

Elected At-Large member 2013-2017

American Society for Microbiology 2002-2009

National Science Teachers Association 2004-2008

Professional Activities (past 10 years)

Boards and Advisory Groups

- Food Safety Preventive Controls Alliance: Food Traceability Rule Training editorial team member (2023-present)
- Reagan Udall Foundation Expert Panel on Evidence and Data Sets (2023)

- Healthy People 2030 Steering Committee member and Produce Safety Workgroup co-chair (2021-2023)
- USDA SCRI PI Wiedmann Cornell; Industry Advisory Group co-chair (2020-)
- USDA NIFA Food CoVNet; PI Chapman NC State; Industry Advisory Group (2020-2022)
- FDA Produce Safety Sanitation Workshop co-organizer (2020-2021)
- University of Delaware College of Agriculture and Natural Sciences Industry Advisory Board (2020-present)
- Produce International Partnership Steering Committee member (2018-2022)
- Food Safety Preventive Controls Alliance Steering Committee member (2016-2018); Executive Committee member 2017-2020
- Training Advisory Council Member (National Coordinating Council, through IFPTI) 2017-2019
- Local Food Safety Collaborative Advisory Committee Member 2016-2020
- Global Food Traceability Center, Advisory Council Member (invited; non-sponsor) Aug 2013-2023
- Food Safety Compliance Alert, Consulting Editor. September 2014-February 2015
- DNATrax, Advisory Board Member. Aug 2014-February 2015
- McGill University Food Safety and Quality Program Advisory Council Member Feb 2014-February 2015
- Food Quality and Safety Magazine, Editorial Advisory Panel. Jan 2013-present
- Food Safety Tech Advisory Board Member. Dec 2011-2016
- Underwriters Laboratories, Council Member, Environmental and Public Health May 2010-February 2014

Grant Review Activities

- USDA ARS 5-year plan reviewer, 2021
- Ad hoc reviewer Center for Produce Safety, 2016; Technical Committee Member 2017-present
- USDA Specialty Crops Research Initiative relevancy reviewer 2017-2020
- Panel manager, USDA NIFA SBIR 2011-12 (sworn in as government employee 7/10)
- Panel reviewer, USDA CSREES (NIFA) SBIR 2008, 2010
- Panel reviewer, USDA CSREES NNF 2006
- Ad hoc reviewer, USDA CSREES SBIR 2003-2006; NNF 2007, 2010

Journal Reviewer (past 10 years)

- Editorial Board Member, Journal of Food Protection 2022-present
- Editorial Board Member, Food Protection Trends 2016-present
- Editorial Board Member, Food Science and Nutrition 2012- present

Publications

PEER REVIEWED ARTICLES

Leaman, SM, **McEntire, JC**, Abley, M, Choiniere, C, Draper, A, Krout-Greenberg, N, Davis, D. 2025. Collaborating to Address Heavy Metals in the Fresh Produce Supply- A Case Study of Cadmium in Spinach and Carrots Grown in Arizona and California. Food Protection Trends, vol. 45, no. 1, pp. 19-26.

Strawn, LK and **McEntire, JC**. Considerations for Evaluating and Managing Potential Risks Associated with Iced Produce. 2025. Food Protection Trends. vol. 45, no. 1, pp. 66-71

Reagan-Udall Foundation. 2024. Real-world Data to Assess Long-term Impact of FDA Food-Related Regulations and Policies. Expert Working Group: Behr, W; **McEntire, J**; Singh, B; Rowe, S; Edited by Maggi, A. [071524_Food Evidence Generator_D.pdf \(reaganudall.org\)](#)

Bardsley, CA, Orsi RH, Clark S, Murphy CM, **McEntire JC**, Wiedmann, M, Strawn LK. Role of Whole Genome Sequencing in Assessing Resident and Transient *Listeria monocytogenes* in a Produce Packinghouse. 2023 J. Food Protect <https://doi.org/10.1016/j.jfp.2023.100201>

CAST/ IFT. 2023. Food Traceability: Current Status and Future Opportunities (**contributing author**). [Food Traceability: Current Status and Future Opportunities \(cast-science.org\)](#)

McEntire, J, Acheson D, Siemens A, Eilert S, Robach M. 2014. The public health value of reducing *Salmonella* levels in raw meat and poultry. Food Protect Trends 34(6): 386-391.

McEntire, J. 2013. Global Impacts of Foodborne Illness. ID Clinics. Acheson D, **McEntire J** and Thorpe C, Eds. Foodborne Disease Special Issue. Sept 2013: 687-693.

Bhatt T, Hickey C, and **McEntire J** and Product Tracing Pilot Group. 2013. [Pilot Project for Improving Product Tracing along the Food Supply System: a report submitted to FDA in support of FSMA](#). (abstract printed in J Food Sci, 78(s2): B34-B39)

Bhatt T, Buckley G, **McEntire, JC**. 2012. [Proceedings of the August 2011 Traceability Research Summit: This report is the second in a series on Traceability Summits sponsored by IFT beginning in July 2011](#). J Food Sci. 2012 Dec 5. (e pub ahead of print)

Newsome, RL, Bhatt T and **McEntire JC**. 2012. [Proceedings of the July 2011 Traceability Research Summit: This report is the first in a series on Traceability Summits sponsored by IFT beginning in July 2011](#). J Food Sci. 2012 Dec 5 (e pub ahead of print)

Wang H, **McEntire J**, Zhang L, Li X, Doyle M. 2012. Antimicrobial resistance in the food chain. In *Antimicrobial resistance in animal and public health*. Co-ordinators and Editors: Dr G. Moulin and Prof. J.F. Acar. Rev Sci Tech. 31(1):246-60

McEntire J, Boateng A. 2012. Industry Challenges to Best Practice Risk Communication. J Food Sci 77(4)

Institute of Food Technologists. (provided oversight) 2010. Tracing systems: an exercise exploring data needs and design. Available from http://www.ift.org/knowledge-center/focus-areas/food-safety-and-defense/traceability/~media/Knowledge%20Center/Focus%20Areas/Traceability/IFT_FDA_TO7FinalReport.pdf

McEntire, J. Arens S, Bernstein M, Bugusu B, Busta F, Cole M, Davis A, Fisher W, Geisert S, Jensen H, Kenah B, Lloyd B, Mejia C, Miller B, Mills R, Newsome R, Osho K, Prince G, Scholl S, Sutton D, Welt B, Ohlhorst S. 2010. Product tracing in food systems: An IFT report submitted to the FDA, volume 1: Technical aspects and recommendations. Comp Rev Food Sci Food Safety. 9(1):92-158.

Mejia, C., **McEntire, J.**, Keener, K., Muth, MK, Nganje, W, Stinson, T., Jensen, H. 2010. Product tracing in food systems: An IFT report to the FDA, volume 2: Cost considerations and implications. Comp Rev Food Sci Food Safety.

Newsome, R, Tran, N, Paoli, GM, Jaykus, LA, Tompkin, B, Miliotis, M, Ruthmant, T, Hartnett, E, Busta, FF, Petersen, B, Shank, F, **McEntire, J**, Hotchkiss, J, Wagner, M, and Schaffner DW. 2009. Development of a Risk Ranking Framework to Evaluate Potential High Threat Microorganisms, Toxins, and Chemicals in Food. J Food Sci

US AID, A2Z, AED and IFT. Rice Fortification in Developing Countries: a Critical Review of the Technical and Economic Feasibility. 2008. S. Alavi, B. Bugusu, G. Cramer, L. Dary, TC Lee, L. Martin, **JC McEntire**, and E Wailes, Eds. Available from <http://members.ift.org/NR/rdonlyres/F29AD4A3-1324-484D-975B-F06FB19C3FCD/0/RiceFortificationStudyReport.pdf>

Chikindas, M, Murdock, C, **Cleveland, J**, Matthews, K. 2007. The synergistic effect of nisin and lactoferrin on the inhibition of *Listeria monocytogenes* and *Escherichia coli* O157:H7. Letters in Applied Microbiology 44:255-261.

McEntire, JC and Rollins, M. 2007. A Two-pronged approach to promoting food science in US high schools. Journal of Food Science Education 6(1):7-13

Davis, SF, **McEntire, JC**, and Saraktsannis, J. 2007. Fostering an Interest in Science in a Typically Underrepresented Population. Journal of Food Science Education 6(1):14-16.

IFT. 2006. Antimicrobial resistance: implications for the food system. Expert Report available from http://members.ift.org/IFT/Research/IFTExpertReports/antimicrobial_report.htm
- served as lead staff.

IFT. 2004. Bacteria associated with foodborne disease, updated by **J.C. McEntire**. Available from <http://members.ift.org/IFT/Research/ScientificStatusSummaries/>; highlights in Food Technology 58(7): 20-21

McEntire, JC, Carman, GM, Montville, TJ. 2004. Increased ATPase activity is responsible for acid sensitivity of nisin-resistant *Listeria monocytogenes* ATCC 700302. Applied and Environmental Microbiology 70(5): 2717-2721.

Schaffner, D.W., **McEntire, J.**, Duffy, S., Montville, R., Smith, S. 2003. Monte Carlo simulation of the shelf life of pasteurized milk as affected by temperature and initial concentration of spoilage organisms. Food Protection Trends 23: 1014-1021.

McEntire, J.C., Montville, T.J., and Chikindas, M. 2003. Synergy between nisin and select lactates against *Listeria monocytogenes* is due to the metal cations. Journal of Food Protection 66(9): 1631-1636.

Cleveland, J., Chikindas, M., and Montville, T.J. 2002. Multi-method assessment of commercial nisin preparations. J. Ind. Microbiol. Biotechnol. 29(5)228-232

Cleveland, J., Montville, T.J. and Chikindas, M.L. 2001. Bacteriocins: safe food preservatives of the future. Int. J. Food Microbiol. 71:1-20 (**over 1100 citations as per SCOPUS**)

BOOKS, BOOK CHAPTERS and JOURNALS

McEntire, J and Kennedy, A, editors. Food Traceability from binders to blockchain. 2019. Springer Nature, Switzerland

Acheson, D and **McEntire, J.** National Legislation, Guidelines & Standards Governing Microbiology 2014. US. Encyclopaedia of Food Microbiology, 2nd Edition. Carl Batt and Mary-Lou Tortorello, Eds. Elsevier (eBook ISBN 9780123847331)

McEntire JC and Bhatt T. 2014. Chapter 19: Product Tracing Systems. In *Practical Food Safety* V Gomez-Lopez and R Bhatt, eds. Wiley Blackwell

Acheson D, **McEntire J** and Thorpe C, Eds. 2013. Infectious Disease Clinics. Foodborne Disease Special Issue. Elsevier.

McEntire, J. Product Tracing of Imports. 2012 In Ellefson, W.; Zach, L.; Sullivan, D., Improving Food Import Safety. Published by Wiley-Blackwell in conjunction with the Institute of Food Technologists, London, ISBN: 0813808774.

Zhang, L. **McEntire, JC.**, Newsome RL, Wang, H. 2013. “Ch 2: Antimicrobial resistance”. In Food Microbiology: Fundamentals and Frontiers 4th Edition. M. Doyle and R.L. Buchanan, eds. ASM Press. Washington, DC. pp 19-44

McEntire, JC and TJ Montville. 2007. Antimicrobial resistance. In Food Microbiology: Fundamentals and Frontiers 3rd Edition. M. Doyle and L. Beuchat, eds. ASM Press. Washington, DC.

THESES

McEntire, JC. 2003. Relationship between nisin sensitivity and acid resistance of *Listeria monocytogenes*. Ph.D. Dissertation. Department of Food Science, Rutgers University. New Brunswick, NJ.

Cleveland, J. 1999. Effect of high hydrostatic pressure on death, injury and recovery of *Escherichia coli* O157:H7 in buffer and ground beef systems. Senior Thesis. University of Delaware. Newark, DE.