

Curriculum vitae
Roy E. Costa, R.S., M.S.
Public Health Sanitarian Consultant

Personal objectives:

- o To promote public health through education and the application of science

To assist companies in identifying their strengths and weaknesses and to develop management programs which include training, auditing, microbiological testing and verification procedures to minimize and eliminate risk.

Professional Background and Qualifications

I hold a B.S. degree in Biological Sciences and a M.S. in Health Services Management/MBA. I am a credentialed practitioner in the environmental, sanitary and public health sciences whose vocational efforts are directed towards the evaluation and management of those factors and mechanisms that impact upon the public health, quality of life and determinants of risk. A registered sanitarian with over twenty-five years of experience in a broad range of public health protection and promotion activities, I specialize in food safety. As a field sanitarian, supervisor and trainer with Florida state and county health agencies, I conducted over 10,000 inspections of public facilities including restaurants, supermarkets, processing plants, convenience stores, prisons, outdoor events, schools, institutions, water plants, sewer plant and hundreds of training sessions.

During my regulatory career, I spearheaded over 100 epidemiological investigations of illness outbreaks including E. coli, salmonellosis, shigellosis, Hepatitis A, Norwalk virus, tuberculosis, scabies, and MRSA among others. As a guest speaker for the 1995 FDA broadcast "Investigating Foodborne Illness" I was the guest speaker asked to give the technical commentary. This video broadcast reached over 3,000 health department employees nationwide and remains in use today as a training tool.

While an Education and Training Specialist with the Division of Hotels and Restaurants, Department of Business and Professional Regulation, I developed numerous new training modules and trained over 20,000 food service managers in a three year period.

Beginning in 1997, I introduced the HACCP concept to Sanitation and Safety Specialists throughout the state and to administrators. The "Applying HACCP Principles" course I developed has since been used by colleges, county extension agents and most recently by the Cities of Philadelphia, and Reno, Nevada as means to re-certify food service managers.

Retiring from state government after 21 years, I have practiced as a consultant and expert for food safety related companies, law firms and industry, both nationally and internationally. I have developed and implemented marketing programs, national and international industry training programs, national auditing systems, international certification programs and developed numerous food safety systems for a variety of

firms. I am an adjunct professor at the Walt Disney World Center for Hospitality and Culinary Arts, in Orlando, Florida.

I continue to present at local, national and international conferences, publish in the area of food safety and maintain a leadership role in professional organizations while providing innovative, science-based, technology-driven food safety solutions for my clients.

Selected Presentations to Indicate a Variety of Topics and Audiences

1. "The Day Care Center" 11/86 Spruce Creek High School
2. "Cleaning Up Your Act" 4/87 John Knox Village ACLF
3. "ACLF Seminar" 4/87 HRS Adult and Aging Services
4. "Biohazardous Waste" 1990 Volusia County Infection Control Practitioners
5. "Environmental Issues for Child Care" 6/90 Daytona Beach Community College
6. "Child Day Care In-Service" 5/91 United Child Care
7. "Environmental Health Issues in Child Care" 6/92 Daytona Beach Community College
8. "The Americans with Disabilities Act" 9/92 SCORE Chapter 87
9. "Food Hygiene and the Prevention of Communicable Disease" Taco Bell Corp.
10. "Sanitation Concepts for the Lodging Industry" 12/93 National Executive Housekeepers Association
11. "The Role of the Inspector in the Division of Hotels and Restaurants" 4/94 Daytona Beach Community College"
12. "The Epidemiology of Foodborne Illness" 1995-1996 (ten sessions) In-service training Division of Hotels and Restaurants.
13. "Food Irradiation Workshop" 1996 Statewide in conjunction with the Univ. of Florida
14. "Investigating a Foodborne Illness Outbreak" Satellite Broadcast. FDA
15. "Infection Control for Facilities" 1997 the Florida Environmental Health Association
16. "Licensing Food Establishments" 1996 Florida Association of Licensing Officials
17. "Preventive Medicine in the Hospitality Industry" 1996 Volusia Flagler Safety Council
18. "Comparing the FDA and the State Food Code" 1997 Florida Environmental Health Association. Orlando.
19. "Comparison of Three Different Approaches to HACCP" 1998. Florida Association of Milk, Food and Environmental Sanitarians. Orlando.
20. "Applying HACCP Principles" 1997 Hospitality and Tourism Institute. Orlando.
21. "Applying HACCP Principles" 1997 Statewide to Inspectors and Administrators of the Department of Business and Professional Regulation. Florida Statewide.
22. "Applying HACCP Principles" 1999. University of Florida. Food Safety and Quality In-service.
23. "Applying HACCP Principles" 1999. Florida Environmental Health Association. Orlando.
24. "Street HACCP-A process Approach" 1999 Florida Restaurant Association Food Service Expo. Orlando.
25. "Making a difference in Food Safety through Effective Inspection Techniques" 1999. Florida Environmental Health Association. Tampa
26. "Making a Difference in Food safety" 1999 Institute of Food Technologists. Tampa

27. "Retail HACCP Systems". University of Florida. 2000.
28. "The role of HACCP in Preventing Hand to Food Disease Transmission" Tampa. 2000
29. "Food Service Sanitation Management" 2000 Univ. of Florida College of Public Health
30. Hands vs. Gloves Still a Hot Topic" 2000. National Restaurant Association. Chicago
31. "Food Safety is Public Health" 2000. Florida Environmental Health Association
32. "Hands vs. Gloves Still a Hot Topic" International Association for Food Protection. Atlanta, GA. 2000
33. "Keeping it Upbeat! A University of South Florida Food Safety Workshop based on FIGHTBAC" National Environmental Health Association. Atlanta. GA 2001
34. "Keeping it Upbeat! A University of South Florida Food Safety Workshop Based on FightBAC" International Association for Food Protection" Minneapolis, MN. 2001
35. "The Use of ATP Bioluminescence" Florida Environmental Health Association. Orlando 2001
36. "Food Safety and the Supermarket Trade". Caribbean Food Ind. Cons. Group. Barbados. 2001
37. "Foodborne Illness Outbreak-Fact or Fiction?" Food-handler Conference. Dallas, TX March 5th and 6th.
38. "Rockwell Software and HACCP" Rockwell Software RStechED 2002. Portafino Bay Hotel, Orlando, FL July 23, 24, 2002
39. "Streamlining HACCP Plans at Retail-New Approaches to Hazard Analysis Critical Control Point" Future of Fresh Produce Conference, Pretoria South Africa. July 31, 2002.
40. "The Case for Hand washing" First International Food Safety Conference. Ocho Rios, Jamaica, November 22, 2002.
41. "Technology and Inspection" First International Food Safety Conference. Ocho Rios, Jamaica, November 23, 2002.
42. "Epidemic on Land and Sea-A Norovirus Control Workshop". Washoe County Health Department. Reno Nevada. May 28th 29th and 30th 2003.
43. "Quality Assurance and Hazard Analysis Critical Control Point Verification for Regulatory Personnel" Food Standards Bureau. Kingston Jamaica. July 2003
44. "Turning on the Juice with HACCP" HACCP Systems for the Juice Industry a US Perspective" Kingston Jamaica, International Food Safety and Occupational Health Conference. November 2003.
45. "Swimming Pool Risk Assessment" Kingston Jamaica, International Food Safety and Occupational Health Conference. November 2003.
46. "Bio-security Systems for the Food Industry" Kingston Jamaica, International Food Safety and Occupational Health Conference. November 2003
"Communicable Disease Control in the Cruise Line Industry" Pre conference workshop. Kingston Jamaica, International Food Safety and Occupational Health Conference November 2003.
47. "The US Bioterrorism Act", Puerto Montt, Chile. Intesal Salmon Chile. November 2003.
48. "The Benefits of Online Food Safety Education" Orlando, Florida. Florida Environmental Health Association. July 2004.
49. "Food Security by the Numbers" Calculating a Food Security Vulnerability Score." Paper accepted for presentation at the National Environmental Health Association, Rhode Island. June 2005.
50. "Norovirus: Epidemic on Land and Sea: Florida Public Health Association. Sarasota, Florida. June 2005. Paper accepted for presentation.

51. "Food Security by the Numbers: Calculating a Food Security Vulnerability Score". The Kentucky Environmental Health Association. Louisville, Kentucky. September 2005.
52. "Food Safety and Liability Workshop". Marcus Allen. Chicago Illinois. September 2005.
53. "Food Security by the Numbers: Calculating a Food Security Vulnerability Score". The Michigan Public Health Association. Grand Rapids, Michigan. October 2005.
54. "Norovirus: Epidemic on Land and Sea: Massachusetts Health Officers Association. Hyannis, Massachusetts, November. 2005.
55. "Food Security in the Food Industry: Operational Risk Management of Intentional Food Contamination". South East Homeland Security Conference. December 2005. Savannah, Georgia.
56. "Food Security in the Food Industry: Operational Risk Management of Intentional Food Contamination". Florida Emergency Preparedness Association. January. 2005. St. Pete Beach, Florida.
57. "Auditing Produce for Food Safety" Caribbean Food Crops Society. University of Puerto Rico. July 2006.

Courses Taught at the College Level

Medical Terminology
 Medical law and Ethics
 Food Service Sanitation Management
 Food and Beverage Management
 Food and Beverage Cost Control

Selected Articles Written and Published:

1. Irradiation, the Wave of the Future
2. Sanitizing, its as Easy as 1,2,3
3. HACCP: A Revolution in Food Safety Has Begun
4. Training Food Service Workers
5. In a Pickle Over Salads
6. The Use of Hazard Analysis and Critical Control Point in the Investigation of Foodborne Illness
7. Reducing the Incidence of Foodborne Illness by Prohibiting the Bare Hand Contact of Ready to Eat Foods
8. Applying the Behavioral Sciences to Risk Assessment in Food Service
9. Comparison of Three Different Approaches to HACCP
10. Making Inspection of Foodservice Establishments Meaningful
11. Food Safety in the Age of Bio-terrorism
12. Getting Ready for HACCP
13. New Techniques in Moisture Analysis
14. The Cruise Line Industry, Vanguard of Public Health
15. The Limits of Consumer Food Safety Capacity
16. The Employee's Role in Food Safety
17. The Line on On-line Training
18. Clean Hands Week: A Good Idea on Several Levels
19. Benchmarking Food Safety Education

TECHNICAL REPORTS

Norovirus Contamination and Control
Use of Micro-Assay in the Mitigation of Norovirus
An Analysis of Norovirus Outbreaks and Lessons Learned
Applying HACCP Principles to Norovirus Prevention in Facilities
Norovirus Control Guide for Resorts and Hotels

Newspaper Columns written:

"With Food Safety in Mind" Today's Restaurant News. Monthly.

Advisory Board and Panels

Awards Panel: the 4th Food Quality Award Sponsored by DuPont Qualicon 2004
Protonlabs, Inc.: Scientific Advisory Board. 2004

Television, Radio and Newspaper Interviews

Money Magazine: 2003
ABC Action News: Dirty Dining; Guest Commentary. 2004
ABC Inside Edition. Safety of Buffet Foods. 2005
(2) Channel 5. Palm Beach, Florida. Guest Commentary. Dirty Dining. 2005
Self Magazine. Sushi. 2005
Wall Street Journal. The USDA FoodSafe List Serve. 2006
Sam's Club Magazine, Personal Hygiene
Ocala Star Tribune: DBPR Failing to Inspect Restaurants. 2006
Ocala Star Tribune: On Line Food Safety Education. 2006
Atlanta Constitution: Grading Food Service Establishments. 2006.
NBC Dateline: Ice and Hand Hygiene. 2006

Books and Chapters Published:

Chapter 6.1 The Principles of Modern Food Safety. In Current Issue in Food Safety.
Wiley and Sons, N.Y.
Security in the Food Industry. Prentice Hall.

Leadership Roles in Professional Associations:

President: Infection Control Practitioners. Volusia County, Florida 1990-1992
Chairman: Central Florida Environmental Health Association. 1994-1996
President: Florida Association for Food Protection 1998-1999
President: Florida Environmental Health Association 2000-2001.
Statewide Facilitator: Operation FightBAC Florida. 1998-2003
Treasurer and Co-Chairman of Membership and Operations Subcommittee: Centers
for Disease Control and Prevention Clean Hands Coalition. 2003-2005

Certifications

Registered Sanitarian/ Registered Environmental Health Specialist
Certified Swimming Pool Operator
Certified Environmental Health and Safety Instructor Daytona Beach Community College
ServSafe Trainer/Administrator (also Texas approved)
National Registry of Food Safety Professionals Trainer/Administrator
Experior Testing Trainer Administrator
Experior Testing/NSF HACCP Certified Trainer
FDA Certified HACCP
HACCP Alliance Certified HACCP
Primus Labs Certified Auditor
Food Marketing Institute Super SafeMark Trainer
Safe Quality Food Institute Authorized Consultant
Certified Professional Food Manager: University of South Florida Special Fire Safety
Sanitary Survey Inspector Department of Environmental Regulation
Certificate of Completion: Water Plant Operator C. State of Florida

Awards:

Environmental Health Specialist of the Year: State of Florida.
National Environmental Health Assoc. Certificate of Merit
Davis Productivity Awards Florida Tax Watch (2)

Academic Background:

B.S., Fisheries Biology. University of Arizona
M.S., Health Services Management. Florida Institute of Technology
Public Health Post Graduate Course Work, 12 credits. University of South Florida