

BIOGRAPHY

27th June 2012



Title and name

Prof. John Sofos

Nationality

Greek/USA

Panel

Biological Hazards

Education

Ph.D. in Food Science (Food Microbiology), 1979, University of Minnesota, USA

M.S. in Animal Science (Meat Science), 1975, University of Minnesota, USA

B.S. in Agriculture, 1971, Aristotle University of Thessaloniki, Greece

Scientific and risk assessment experience

Food hygiene and microbiology;

Sources, ecology and extent of bacterial pathogen contamination of foods;

Procedures to reduce contamination and to inactivate or inhibit bacterial pathogens;

Antimicrobial resistance and stress adaptation of pathogenic bacteria in foods;

Microbiological hazards and risks associated with various foods; and,

Risk assessment of pathogens in foods (e.g., *Listeria monocytogenes* in ready-to-eat meat and poultry products; *Escherichia coli* O157:H7 in ground beef).

Main scientific publications

Control of *Escherichia coli* and *Salmonella* in fresh meat; control of *Listeria monocytogenes* in ready-to-eat foods; bacterial resistance in foods; modelling pathogen survival and growth in foods.

Skandamis, P.N., J.D. Stopforth, P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2007. Modeling the effect of inoculum size and acid adaptation on growth/no growth interface of *Escherichia coli* O157:H7. *Int. J. Food Microbiol.* 120:237-249.

Lianou, A., and J.N. Sofos. 2007. A review of the incidence and transmission of *Listeria monocytogenes* in ready-to-eat products in retail and food service environments. *J Food Prot.* 70:2172-2198.

Pradhan, A.K., R. Ivanek, Y.T. Gröhn, I. Geornaras, J.N. Sofos, and M. Wiedmann. 2009. Quantitative risk assessment for *Listeria monocytogenes* in selected categories of deli meats: impact of lactate and diacetate on listeriosis cases and deaths. J. Food Prot. 72:978-989.

Sofos, J.N. 2009. ASAS centennial paper: Developments and future outlook for postslaughter food safety. J. Anim. Sci. 87:2448-2457.

Yoon, Y., P.A. Kendall, K.E. Belk, J.A. Scanga, G.C. Smith, and J.N. Sofos. 2009. Modeling the growth/no-growth boundaries of postprocessing *Listeria monocytogenes* contamination on frankfurters and bologna treated with lactic acid. Appl. Environ. Microbiol. 75:353-358.

Pradhan, A.K., R. Ivanek, Y.T. Gröhn, R. Bukowski, I. Geornaras, J.N. Sofos, and M. Wiedmann. 2010. Quantitative risk assessment of listeriosis-associated deaths due to *Listeria monocytogenes* contamination of deli meats originating from manufacture and retail. J. Food Prot. 73:620-630.

Sofos, J.N., and I. Geornaras. 2010. Overview of current meat hygiene and safety risks and summary of recent studies on biofilms, and control of *Escherichia coli* O157:H7 in nonintact, and *Listeria monocytogenes* in ready-to-eat, meat products. Meat Sci. 86:2-14.

Yang, H., O.A. Byelashov, I. Geornaras, L.D. Goodridge, K.K. Nightingale, K.E. Belk, G.C. Smith, and J.N. Sofos. 2010. Characterization and transferability of class 1 integrons in commensal bacteria isolated from farm and nonfarm environments. Foodborne Pathog. & Diseases 7:1441-1451.

Yoon Y., I. Geornaras, J.A. Scanga, K.E. Belk, G.C. Smith, P.A. Kendall, and J.N. Sofos. 2011. Probabilistic models for the prediction of target growth interfaces of *Listeria monocytogenes* on ham and turkey breast products. J. Food Sci. 76:M450-M455.

Buncic, S., and J. Sofos. 2012. Interventions to control *Salmonella* contamination during poultry, cattle and pig slaughter. Food Res. Int. 45:641-655.
