



BASIC & APPLIED DERMATOLOGY FORUM EVENT

December 1st, 2016

Viewing Handwashing and Hand Sanitizers from the Perspective of a Food Microbiologist



Dr. Donald W. Schaffner

Distinguished Professor and Extension Specialist in Food Science at Rutgers University

Dr. Donald W. Schaffner is Distinguished Professor and Extension Specialist in Food Science at Rutgers University. His research interests include quantitative microbial risk assessment and predictive food microbiology and he has published more than 130 peer-reviewed papers on these and other topics. Dr. Schaffner has served on a variety of national and international expert committees, including service to US National Academy of Sciences and the World Health Organization and Food and Agriculture Organization of the United Nations. Dr. Schaffner is active in several scientific associations including the International Association for Food Protection, the Institute of Food Technologists, the Society for Risk Analysis, and the American Society for Microbiology. Dr. Schaffner was elected a Fellow of the IFT in 2010, a Fellow of the American Academy of Microbiology in 2014 and is an Editor for the ASM journal Applied and Environmental Microbiology. Dr. Schaffner served as the President of IAFP in 2013-2014. He holds a B.S. in Food Science from Cornell University and a M.S. and Ph.D. in Food Science and Technology from the University of Georgia. Don co-hosts a podcast on microbial food safety for professionals and the public, available at <http://foodsafetytalk.com>.

Abstract:

Dr. Schaffner's lab has been interested in quantifying the effects of handwashing since 2001. He and his team have published on quantification and variability of bacterial cross-contamination rates in the kitchen, the effectiveness of glove barriers to bacterial cross-contamination, the suitability of alcohol-based hand sanitizer as an alternative to handwashing, an analysis of the published literature on the effectiveness of antimicrobial soaps, the effect of hand wash duration, soap use, ground beef debris, and drying methods on the removal of bacteria on hands, and the use of microbial risk assessment techniques to quantify the effect of antibacterial hand hygiene products on risk of shigellosis. This talk will provide an overview of how one food microbiologist looks at foodborne disease risk, and the role that handwashing and hand sanitizers can play in reducing that risk.

PLEASE JOIN US FOR THIS PRESENTATION AND LUNCH (FREE OF CHARGE)

LOCATION: Life Sciences Building Rutgers - The State University of New Jersey, 145 Bevier Road, Piscataway, New Jersey 08854, New Jersey Center for Biomaterials Suite - Conference Room

TIME: 12:30PM - 2:30PM Talk/Discussion 1-2 PM

HOST: Basic and Applied Dermatology Forum

REGISTRATION IS FREE:

Please contact Louli if you plan to attend: 848.445.9566
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