



American Society for Quality ([www.asq.org](http://www.asq.org)) – Washington D.C. and Maryland Metro, Section 509 ([www.asq509.org](http://www.asq509.org))

Biomed/Biotech Special Interest Group (SIG) Meeting

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## “Multifaceted Food Safety Challenges; What’s Next?”

To be presented by

**Y. Martin Lo, PhD** ([ymlo@umd.edu](mailto:ymlo@umd.edu))

Associate Professor  
Department of Nutrition and Food Science  
University of Maryland at College Park

**Thursday, January 12, 2012**

6:00 – 6:20 PM – Networking; Pizza/drink

6:20 – 8:30 PM – Program

8:30 – 8:45 PM – Door-prizes drawing; Networking

Online Registration site: <http://www.asq509.org/ht/d/DoSurvey/i/35817>

Open to Public - \$5 for non-ASQ members to cover pizza/drink cost;  
Free to ASQ Members, students, local interns, postdocs,  
FDA Commissioner’s Fellows, and current job-seekers

**Location:** Kelly’s Deli Conference Center, 7519 Standish Place, Rockville, MD 20855

**Registration Deadline:** Please register by Thursday noon, January 12, 2012.

**Question:** Please contact Dr. C.J. George Chang, Chair of Biomed/Biotech SIG, ASQ509;  
[gchang2008@yahoo.com](mailto:gchang2008@yahoo.com) or 240-793-8425 (cell).

**Driving directions:** **By Car:** From I-270 (N or S bound): Take Exit 9A and exit from the FIRST right exit; turn left (east) onto Shady Grove Dr.; turn right (south) onto Rockville Pike (**Route 355**); turn left (east) onto East Gude Dr.; turn left (north) immediately onto Crabb’s Branch Dr.; turn left (west) immediately onto Standish Place. The first building on your right side is 7519 Standish Place; open parking). The venue is on the first floor with its entrance opposite to the left side of building main entrance. **By Metro train:** Off from Red Line **Shady Grove Station**, and take RideOn **Route 59 TOWARD ROCKVILLE** and get off from “**Calhoun Place**” stop. Standish Place is next to the Bus stop. Our venue is within 2 min of walking distance from the stop.

## Presentation Summary:

### “Multifaceted Food Safety Challenges; What’s Next?”

The accomplishments and challenges in safeguarding food supplies are discussed, since food safety is becoming an increasingly important and complex societal issue, both nationally and internationally. Consumers throughout the world struggle to keep pace with a variety of ever-changing and diversified food safety concerns. In the United States, a number of recent foodborne disease outbreaks have made the public keenly aware that our food supply is vulnerable. There is also growing public recognition that we are ill-equipped to handle the emerging threat of a bioterrorist attack targeted against the food system. Modern food safety encompasses a broad range of issues, including the maintenance of a food supply free from infectious organisms and deleterious physical or chemical contaminants.

Maintaining food safety is complicated by a complex international supply system, resulting in an unprecedented interdependence of food supplies globally. The recent problems of melamine in China and plasticizers (DBP, DINP, DEHP, DIDP, DNOP, and BBP) tainting food products in Taiwan have clearly demonstrated how vulnerable the food supply chain is to adulterations, signifying the broad impacts when food safety is not given adequate attention. Professionals involved with different aspects of the food chain often focus on the importance of their specialty areas. However, it is clear that important food safety issues need to be properly addressed at all levels through coalescence of experts and by forging new partnerships.

### Presenter’ Bio: Y. Martin Lo, PhD

Dr. Y. Martin Lo, **Associate Professor** of Food Bioprocess Engineering and Extension Specialist of Food Processing Safety, is also the **Director** of Food Science Graduate Program at the University of Maryland at College Park. He is the **Editor-in-Chief** for the Journal of Food Processing and Preservation. Dr. Lo received his PhD in Food Science and Technology from the Ohio State University in 1995 and started his academic career at University of Delaware until 2001, before joining University of Maryland. He has published more than 50 research papers in prestigious journals and established active research programs in value-added bioconversion of food and agriculture byproducts as well as development of food safety strategies.

Dr. Lo is the **Process Authority** for the state of Maryland and has helped regional food companies and the farming communities develop new quality products. He served as the **President** of the Chinese American Food Society and the **Chair** of Food Engineering Division in the Institute of Food Technologists (IFT), and was selected as a **Distinguished Lecturer** for IFT. Dr. Lo serves as the **Maryland Food Safety HACCP Coordinator** for USDA-FSIS, and is **leading** the Commercially Sterile Packaged Foods (CSPF) international training program for the Joint Institute of Food Safety and Applied Nutrition (JIFSAN). He also serves as a **trainer** for international workshops on Good Agriculture Practices (GAPs).