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## L. Victor Cook, Jr. (Managing Member, SafetyTaste Solutions LLC, Burke, Virginia, USA)

L. Victor Cook, Jr. (Managing Member and Microbiologist, SafetyTaste Solutions LLC, Burke, Virginia, USA) Mr. Victor Cook served for 35 years in various scientific roles with the United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS), the USA federal agency responsible for regulating the safety of meat, poultry, processed egg and Siluriformes fish products. Mr. Cook began his career as a Microbiologist in the FSIS laboratory program, conducting specialized analyses of food products for detecting and identifying foodborne pathogens and microbial toxins, analyses for animal tissue species identification, and microbiological and serological analyses for antibiotic residues. In his role for developing and refining testing methods, Mr. Cook was a pioneer at FSIS for implementing molecular detection, identification and subtyping methods for foodborne pathogens. He lead the FSIS effort to implement Pulsed Field Gel Electrophoresis (PFGE) for subtyping foodborne pathogens. He partnered with The Centers for Disease Control and Prevention (CDC) and other federal and state agencies to include FSIS in the PulseNet national effort for identifying foodborne pathogen outbreak clusters.

After serving for 20 years in three FSIS laboratories, Mr. Cook continued his career at FSIS Headquarters in Washington D.C. He developed criteria for evaluating non-FSIS microbiological sampling and testing methods for equivalence to corresponding FSIS methods. He developed an audit process and criteria for evaluating the equivalence of microbiological food safety testing programs used by international trading partners and, in collaboration with the FSIS Office of International Affairs, provided scientific leadership for numerous international audits, assessments and outreach/training efforts. As Chief of the Microbiological Issues Branch, Mr. Cook and his staff provided scientific expertise to FSIS for public health investigations, domestic/international policy and program development, and scientific outreach to the public health community. Following his retirement from FSIS in January 2014, Mr. Cook founded SafetyTaste Solutions LLC to provide consultation and training on microbiological and chemical residue food safety issues. Areas of specialization include product and environmental sampling, strategies for effective detection of foodborne pathogens and chemical residues, and laboratory quality control and assurance programs. Mr. Cook has a Master of Science in Medical Microbiology with a focus on Molecular Biology and Biotechnology from The University of Georgia.