

CURRICULUM VITAE
EWEN CAMERON DAVID TODD

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Past work Address: Professor, Advertising, Public Relations and Retailing
College of Communications Arts and Sciences
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Place of Birth: Glasgow, Scotland

Education: B.Sc. (Hons) Bacteriology, University of Glasgow (1963)
Ph.D. (Taxonomy of Staphylococci and Micrococci),
Department of Bacteriology, Medical Faculty
University of Glasgow (1968)

Employment:

1965-1968	Assistant Lecturer, Department of Bacteriology, University of Glasgow
1968-2001	Research Scientist (RES-1 through RES-5 [most senior level]), Health Protection Branch, Health Canada, Ottawa
2001-2010	Michigan State University, East Lansing, Michigan
2010-current	Ewen Todd Consulting, LLC, Okemos, Michigan

Positions Held:

1971-2001	Head, Methodology/Contaminated Foods Section
1976-2001	Chairman, Foodborne Disease Reporting Centre

1976-2001	Co-chairman, Botulism Reference Centre
1998-2001	Joint Chief of the Research Division (with Jeff Farber)
2001-2006	Director, National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan
2006-2008	Director, Food Safety Policy Center and Professor, National Food Safety and Toxicology Center
2007-2010	Professor, Advertising, Public Relations and Retailing
2011-present	President, Ewen Todd Consulting, Okemos, Michigan

Appointments and Awards:

1969-1971	Safety Officer for Microbiology Division.
1974-1995	Official Analyst.
1971-1976	Head, Methodology Section.
1977-2001	Head, Contaminated Foods Section.
1985-1988	Editorial Advisory Board, Food Protection Report (U.S.).
1989-present	Editorial Board, Journal of Food Protection, Des Moines, Iowa.
1991-2003	Editorial Board, International Food Safety, Edinburgh, U.K.
2017-present	Editorial Board, Foodborne Pathogens and Disease
1979-2001	Reviewer, Canada Communicable Diseases Report.
1988-present	Reviewer, International Journal of Food Microbiology.
1988-2002	Reviewer, Canadian Medical Association Journal.
2008-present	Associate Editor, Journal of Food Science
2009-2014	Editorial Advisory Board for Encyclopaedia of Food Safety, Elsevier, Oxford, UK
2010-2014	Editor-in-chief, Encyclopaedia of Food Safety, Elsevier, Oxford, UK
1989-1992	A/Chief, Microbiology Research Division, March-August, 1989, October-November, 1995, and other occasions (up to 2 weeks per year).
1989	Nominated for Executive Council of the International Assoc. Milk, Food and Environmental Sanitarians.

1998-01	A/Chief, Microbiology Research Division, jointly with J. Farber till July 2001 then solely as Chief.
1969-71	Safety Officer for Microbiology Division.
1990-97	Listed in a directory of international experts on toxic and harmful algal blooms (A.W. White, WHOI Sea Grant Program, Woods Hole Oceanographic Institution).
1990-01	HPB spokesperson for 1) foodborne disease and 2) <i>Salmonella</i> 3) verotoxigenic <i>E. coli</i>
1992-01	Chairman, Research Scientists Group (SE-RES) and Research Group (RE), Professional Institute of the Public Service of Canada.
1992	Citation Award from the International Association of Milk, Food and Environmental Sanitarians for many years of devotion to the ideals of the Association.
1995-01	AOAC Methods Committee on Microbiology and Extraneous Materials - Canadian representative.
1996-97	Acted as Chief for 2 months, and Bureau Director for 2 months.
1997	Distinctive Service Award for extraordinary teamwork and support to the Science and Technology Community (management of human resources in the Canadian federal government science departments) August 29, 1997, Ottawa.
1999	Recipient of the Excellence in Science Award for 1998, the first to be awarded by Health Canada, March 23, Ottawa
1999	Deputy Minister's Award of Team Excellence in 1999 for the work done in promoting the Fight BAC! campaign in Canada, June 15, Ottawa.
2001	International Association for Food Protection Fellows Award (Minneapolis, August, 2001).
2001	Professional Institute of the Public Service of Canada Gold Medal for Pure and Applied Science (Ottawa, July 2001). (awarded to one scientist in a government department every second year; there were 15 applicants in 2001)
1977-01	Literature citations: from 1974 to July, 2001 there were 1563 citations of works by E.C.D. Todd. Seven were cited 40 or more times, and an additional 3 over 100 times, including: Preliminary estimates of costs of foodborne disease in the United States (<i>J. Food Prot.</i> 52: 595-601, 1989); Bates et al: Pennate diatom <i>Nitzschia pungens</i> as a primary source of domoic acid, a toxin in shellfish from eastern Prince Edward, Canada (<i>Can. J. Fish Aquat. Sci.</i> 46: 1203).
2002-present	National Alliance for Food Safety and Security (NAFSS) Board Member
2002-2008	Partnerships for Food Industry Development (PFID) Fruits and Vegetables Board Member
2003-2008	Improving Fish Advisory Awareness in the Upper Peninsula of Michigan Steering Committee
2004-2017	MSU University Outreach & Engagement Directors' Advisory Team
2005-2006	Associate Director, NAFSS Center for Risk Analysis and Policy

2006	MSU University Outreach and Engagement Senior Fellow
2006-2007	Director, NAFSS Center for Risk Analysis and Policy
2007-present	NSF Council of Public Health Consultants
2009	American Association for the Advancement of Science, Fellow.
2010-2016	Editor-in-chief, Encyclopaedia of Food Safety, Elsevier, Oxford, UK
2011	International Association for Food Protection, Honorary Life Membership
2012	NSF International Lifetime Achievement Award

Areas of Research and Hazard Evaluations:

- Health hazards of barbecued chickens
- Public health aspects of poultry processing
- Cheese contamination with *S. aureus* and *Salmonella*
- Relationship between thermonuclease and enterotoxin production in cheese
- Significance of temperature for microbial growth in foods
- Microbiology of frozen cream pies
- Canned food methodology and post process leakage
- Outbreaks of botulism in northern communities
- Detection of *Salmonella* in various foods by enzyme-linked antibody hydrophobic grid membrane filter (HGMF) method
- Detection of *E. coli* O157:H7 in various foods by enzyme-linked antibody (HGMF) method
- Detection of verotoxigenic *E. coli* (VTEC/STEC) in meats and vegetables by DNA probes on HGMFs
- Epidemiology of disease and costs caused by seafood toxins (PSP, DSP, domoic acid, ciguatera, tetramine)
- Dose-response and detection of seafood toxins
- Surveillance of foodborne disease
- Economics of foodborne disease
- Foodborne and waterborne disease investigation and reporting
- Risk assessment of foodborne disease, e.g., *E. coli* O157 in hamburgers, *Salmonella* Enteritidis in eggs, *E. coli* O157:H7 in lettuce, *L. monocytogenes* in cabbage and ready-to-eat foods, and *Vibrio vulnificus* in oysters
- Videos and pamphlets on food safety education

Work-Related Knowledge and Abilities:

1. Knowledge of government regulations, primarily Canadian, but also United States and European, regarding the control of foodborne disease.
2. Understanding of international issues affecting trading of food from a food safety perspective.

3. Knowledge of foodborne and waterborne disease surveillance and the factors that contribute to outbreaks in Canada, the United States, Europe and other countries where information is available.
4. Specific knowledge of foodborne diseases: botulism, enteritis caused by verotoxigenic *E. coli*, and in particular, hemorrhagic colitis and hemolytic uremic syndrome caused by *E. coli* O157, Salmonellosis, staphylococcal intoxication, vibrio infections, paralytic shellfish poisoning, diarrhetic shellfish poisoning, amnesic shellfish poisoning, tetramine poisoning, ciguatera poisoning, scombroid poisoning, and injuries from extraneous matter.
5. Ability to determine and assess the economic impact of foodborne illness, or the threat of one, on a food industry.
6. Ability to develop risk assessments to understand the probability of illness from a specific food commodity and how to reduce that probability through specific interventions in its production.
7. Understanding of the HACCP principles and the ability to develop new HACCP plans and review existing ones.
8. Ability to develop and evaluate methods for the detection of microbial pathogens and seafood toxins in foods.
9. Ability to work with the food industry and food lobby groups to present foodborne disease and waterborne disease information in such a way that the public is educated to reduce the impact of disease.
10. Ability to work with international organizations to develop criteria to reduce foodborne and waterborne disease in both industrialized and developing countries.
11. Works as an expert on an interdepartmental strategic threat action committee to recognize a specific threat in Canada in a crisis situation and recommend mitigating and preventative measures.

Team Leadership Qualities and Interpersonal Skills:

The following personal abilities have been achieved through 10 years of work in university, 30 years in government research, 25 years in union leadership, 40 years in church related responsibilities, and 30 years in advocacy groups and associations.

Leadership Skills:

- Understand the vision, mission, mandate and business lines in an organization
- Promotes visioning by staff in an organization to achieve long-term goals

- Synthesizes information and identify causes and give explanations for these
- Prioritizes issues and come up with action plans
- Develops proactive strategies to prevent or control problems
- Makes recommendations based on the analysis done
- Achieves business goals
- Open to new ideas and ways of doing business
- Stimulates others to think creatively
- Manages human and material resources
- Fiscally responsible with existing funds but will seek ways of obtaining more to carry out tasks
- Manages well during change and transition
- Collaborates with others to achieve objectives
- Willingness to develop common solutions rather than individual objectives
- Leads and empowers team members
- Identifies potential partners to achieve common goals
- Understands the importance of communication
- Will inform superiors of current issues and for action requests
- Will inform staff of organizational positions and policy
- Prepares oral and written presentations carefully, and if appropriate with consultation
- Delivers oral presentations effectively
- Publishes in internationally-read journals

Personal Qualities:

- Able to set personal goals and goals for the staff
- Pursues goals with determination, energy and persistence
- Learns about issues before taking rapid decisions
- Stays on track of issues until they are complete
- Summarizes the key items in documents for others to focus attention on
- Confident in stressful and demanding situations, but understands when assistance is required
- Has no problem in sharing responsibilities with junior staff if they are qualified
- Builds a successor plan in management so that junior staff can take on new roles
- Knows when to be in charge and when others can take over
- Promotes an idea or position even when it is unpopular if it is in the organization's best interest
- Handles failure in a constructive manner
- Does not respond immediately to criticism but reflects on the issues and may consult with others before a response is given
- Maintains a realistic view of own strengths and limitations
- Responds quickly to crises and can shift priorities
- Builds trust, commitment, loyalty and respect
- Encourages career development by staff in an organization
- Is sensitive to value-free language and individual's ethnic and religious background

- States opinions openly and honestly, but listens to those of others
- Avoids conflict of interest issues at work
- Understands that team decisions are usually better than individual ones
- Warmth and empathy for others in their personal and job situations
- Understands that not everyone is capable of working under the same conditions as I do
- Understands unfair practice in the workplace and will support individuals who are unfairly treated to initiate change
- Understands the rights and privileges of individuals even if they are not all consistent with my values and beliefs
- Is familiar with conflict between others and has experience in resolving it

Career History:

Dr. Todd attended the University of Glasgow as a student and staff member from 1958 to 1968. He was an assistant lecturer in the Department of Bacteriology from 1965 to 1968. There he taught courses and ran laboratories for students in the B.Sc. Bacteriology program. After receiving his Ph.D. from the Medical Faculty, he immigrated to Canada in 1968 and joined the Health Protection Branch (then, the Food and Drug Directorate), Health Canada, as a Research Scientist. He initially conducted research into the health risks of barbecued food, and worked with the Canadian Restaurant and Food Services Association to develop a Sanitation Code for the Food Service Industry. He has been involved with the reporting and surveillance of foodborne disease since 1973, costed outbreaks in Canada and other countries since 1985, and been concerned with increasing numbers of illnesses associated with seafood toxins. As a result of his work with the industry and his knowledge of foodborne disease, he gave talks to public health departments across Canada trying to improve the existing foodborne disease surveillance program. He also has been encouraging foodborne disease prevention and control strategies by promoting Hazard Analysis Critical Control Points (HACCP) systems, educating the public, and developing risk assessments for raw meat, eggs and fish. All these have influenced research programs and regulatory approaches taken by the Health Protection Branch, Health Canada. He is recognized internationally for his work on foodborne disease and its surveillance and costs, developing microbial risk assessments, the impact of seafood toxins on disease, and detection of pathogens in foods. In non-research areas, he has responded to telephone calls and written requests from the public, the press, and public health and agriculture agencies for information on food and waterborne disease. Dr. Todd worked with a group from the Canadian Public Health Inspectors association to promote the development of a video program on the dangers of foodborne disease for school children, and he has been on the Advisory Council of the Canadian Restaurant and Food Services Association. He has participated in several legal actions acting as an expert witness.

He has acted as Chief of the Research Division and Director of the Bureau of Microbial Hazards on occasions. As Head, Contaminated Foods Section, he was responsible for the collection and publication of foodborne and waterborne disease in Canada, for ensuring that his staff conducted appropriate research on *Salmonella*, *E. coli* O157, seafood toxins and foodborne parasites, and that the public received proper and consistent information on the magnitude and control of foodborne diseases. He has reached the highest possible level for Research Scientists in the government (SE-RES-5), based on the excellence of his research and its relevance to the Branch's programs. As a senior scientist, he participated in the Strategic Planning Group for the Food Program, selected by the Bureau to best represent the interests of the Bureau of Microbial Hazards, and was part of a team to recommend more emphasis on foodborne, waterborne and enteric surveillance in Canada. He also carried on the work of the Inter-agency Working Group on Food Safety Research to avoid duplication in research projects. He was a member of the Interdepartmental Strategic Threat Advisory Group that is in place in case of an emergency terrorist threat of an attack. He participated over the last two years in the Classification and Compression Working Group of the Treasury Board Framework

for Human Resources to improve management of science and technology in the federal government, for which he received a Distinctive Service award. He is the Chairman of the Foodborne Disease Reporting Centre and Co-chairman of the Botulism Reference Centre. He was an Official Analyst, and a Health Protection Branch spokesperson for foodborne disease, *Salmonella* and verotoxigenic *E. coli*. He was an active member of several committees including the Working Group on Risk Analysis in the Food Directorate. He has worked with Agriculture and Agri-Food Canada to develop model HACCP plans for 30 products. He represented the interest of all government research scientists by being the Chairperson of the SE-RES Group Executive of the Professional Institute of the Public Service in Canada, the scientists' bargaining agent. He was officially bilingual (English and French) at the standard level. As a senior scientist, he was also on the Food Directorate Promotions Committee.

He has developed methods to detect pathogens, such as *E. coli* O157 and *Salmonella*, by using monoclonal antibodies and DNA probes on hydrophobic grid membrane filters. He was the Canadian representative on the AOAC International Committee on Microbiology and Extraneous Materials (1995-2001). He also reviewed country submissions for Codex meetings.

He is an active member of the International Association for Food Protection (formerly the International Association of Milk, Food and Environmental Sanitarians), being on three committees, organizing symposia, speaking at annual meetings, and reviewer of manuscripts submitted to the Journal of Food Protection. As a member of one of these committees, the Committee on Communicable Diseases Affecting Man, he has helped design and write four internationally-recognized manuals on how to investigate foodborne disease, waterborne disease and rodent-borne and arthropod-borne disease, and how to implement HACCP. He has been consulted by UN agencies, such as 1) WHO in setting up the WHO Surveillance Programme for Control of Foodborne Infections and Intoxications in Europe, Garmisch-Partenkirchen, Germany, (1977); WHO Consultation on Emerging Pathogens, Berlin (1995); WHO Consultation on Costs and Preharvest Treatment of Animals, Washington, D.C. (1995); WHO Consultation on Prevention and Control of Enterohaemorrhagic *Escherichia coli* (EHEC) Infections, Geneva (1997); he was in Cambodia and China on a WHO consultation concerning assessment of existing foodborne and waterborne disease surveillance and control systems, and recommending improved versions of these to be used nationally and locally; (November and December, 1997). 2) IAEA on Cost-Benefit Aspects of Food Irradiation Processing, Aix-en-Provence, France (1993); and 3) PAHO Ciguatera control in the Dominican Republic (1987), PAHO Consultation on Foodborne Disease Surveillance, Washington, D.C. (1999) and Risk Assessment Symposium, INPPAZ, Buenos Aires (2000). He was also on a Working Group on New and Resurgent Disease organized by the Harvard Medical School to consider climate change and disease events in the marine environment with a 3 year NOAA grant (now a part of Health, Ecological and Economic Dimensions [HEED] Global Change) (1995-99). In addition, he has taken leadership and conflict resolution courses. He was appointed by the Science Advisory Board with other science experts in food safety to review (Chaired by O. Fennema) and make

recommendations on the Center for Food Safety and Applied Nutrition program following a meeting in April, 1999.

Throughout his career, Dr. Todd has shown he can work independently, as a leader of a team and as a junior member in a group working in a cooperative manner. Through his committee work, consultations and personal contacts, he is familiar with the way governments operate in Canada, the United States and Europe. He is currently active in developing and preparing microbial risk assessments in collaboration with mathematical modelers. For instance, he headed a team from Health Canada and the Canadian Food Inspection Agency to produce a risk assessment for *S. Enteritidis* in shell eggs in Canada. He has conducted other risk assessments including two on *Listeria monocytogenes* in chopped cabbage and *E. coli* O157:H7 in shredded lettuce. He is currently an expert drafting member in a Joint FAO/WHO Consultation on Risk Assessment of Microbiological Hazards in Foods to prepare an exposure assessment for *Listeria monocytogenes* in ready-to-eat-foods (1999-2001).

As Director of the National Food Safety and Toxicology Center he developed and coordinated research initiatives, created a positive public image for the Center as a source of science-based information on food safety issues, and in conjunction with department chairs, he was responsible for the recruitment, development and evaluation of faculty appointed to the Center. He established a Faculty Advisory Committee to advise the Director on faculty issues including NFSTC By-Laws, Faculty Evaluation Committee for promotion and tenure, and a Faculty Space Committee for recommending space assignments and moves in the NFST Building. In addition, he is generated multidisciplinary collaborations within and beyond the university.

Summary of Scientific Accomplishments:

Publications:

223 research papers, 14 reviews, 30 book chapters and booklets, 40 departmental publications (including 19 annual summaries of food and waterborne disease in Canada from 1973-1993), 37 conference proceedings, 9 laboratory methods, 56 investigational and editorial articles published in Canada Communicable Diseases Reports and 100 published abstracts, and 3 editing of proceedings or books.

Presentations:

over 400 presentations and posters at national and international meetings, with over 200 invitations to speak, and conducting of 7 workshops.

Citations:

From 1974 to 1998 there were 1,092 citations of works by E.C.D. Todd (506 as sole or senior author). One paper by E. Todd: Preliminary Estimates of Costs of Foodborne Disease in the United States (J. Food Prot. 52:595-601, 1989) was cited 93 times.

Another paper by Bates et al: Pennate Diatom *Nitzschia pungens* as a Primary Source of Domoic Acid, A Toxin in Shellfish from Eastern Prince Edward, Canada (Can. J. Fish Aquat. Sci. 46:1203-1215, 1989) was cited 97 times.

Other:

Since 1977, 20 appointments and awards, participation on 14 international, 6 national, 9 interdepartmental, and 24 departmental committees. He was the recipient of the Excellence in Science Award for 1998, the first to be awarded by Health Canada, and the Deputy Minister's Award of Team Excellence in 1999 for the work done in promoting the Fight BAC! Campaign in Canada. In 2000, he received a Public Service of Canada award for the Fight BAC! Food Safety Team. In 2001, he was elected Fellow of the International Association for Food Protection and awarded the Professional Institute of the Public Service in Canada's 2001 Gold Medal in Pure or Applied Science. In 2006, he became a University Outreach and Engagement Senior Fellow at Michigan State University.

Other Interests and Achievements:

In non-scientific areas he has also demonstrated leadership and ability to work well with people by being the Chair of the Union (Professional Institute of the Public Service of Canada) group responsible of the federal government research scientists (1992-99) [also Treasurer from 1989-91, and Group Executive member from 1975 till 2001], the Chair of the Research Table Bargaining Team, 1997-2001, Chair of the newly formed Research Group consisting of research scientists, defense scientists, mathematicians, and historical researchers, the President of the Ottawa Field-Naturalists' Club (1974-75) [also convenors of 2 committees in the Club, botanical expert and specific interest in conservation practices], receiver of the Ottawa Field-Naturalists' Club Conservation Award in 1999, the President of Citizens for Safe Cycling (1988-92) [advocacy group, also founding member and Chair of one committee], Elder (1972-99) and Administrative Clerk of Session (1995-2001) of historic St. Andrew's Church, Ottawa [also convenors of 6 committees within the Church and its higher body, the Presbytery; Sunday school teacher, bible study leader, Alpha course leader and choir member].

Complete List of Productivity of Ewen Todd Since 1970

Peer-Reviewed Journal Publications

1970

1. Stuart, P. F., Wiebe, E. J., McElroy, R., Cameron, D. G., Todd, E. C. D., Erdman, I. E., Albalas, B., and Pivnick, H. 1970. Botulism among Cape Dorset Eskimos and suspected botulism at Frobisher Bay and Wakeham Bay. Can. J. Public Health 61: 509-517.
2. Todd, E., Pivnick, H., Hendricks, S., Thomas, J., and Riou, J. 1970. An evaluation of public health hazards of barbecued chickens. Can. J. Public Health. 61: 215-225.

1971

3. Milling, M., Park, C., Erdman, I. E., Todd, E. C. D., Casey, J., Fish, N., Gale, R. A., Johnston, A. J., and Pivnick, H. 1971. Staphylococcal food poisoning from commercially prepared barbecued chicken, from "hot" turkey sandwiches, and from ham. *Can. J. Public Health* 62: 382-385.

1972

4. Park, C. E., Stankiewicz, Z. K., Johnston, M. A., and Todd, E. C. D. 1972. The toxic effect of 4-chloro-2 cyclopentylphenyl B-D-galactopyranoside in lactose broth on growth of *Shigella* in mixed culture with *Escherichia coli*. *Can. J. Microbiol.* 18: 1743-48.
5. Todd, E. C. D. 1972. Temperature of storage of potentially hazardous food in Canada—an appeal for uniform regulations. *Can. J. Public Health* 63: 493-498.

1973

6. Larmond, E., Gilbert, J., and Todd, E. 1973. Temperature effect on the organoleptic quality of barbecued chickens. *Can. Inst. Food Sci. Technol. J.*, 6: 29-31.
7. Riedel, G. W., and Todd, E. C. D. 1973. Sterility testing of large-volume aqueous pharmaceutical products (intravenous solution) by the membrane filtration technique. *Can. J. Pharm. Sci.* 8: 23-25.
8. Todd, E. C. D., Park, C., Holmes, R., Chaudhry, S., Emson, H., and Link, H. 1973. Suspected staphylococcal food poisoning from ham and shrimp from maltreated cans. *Can. J. Public Health* 64: 360-363.
9. Todd, E.. Surveillance of Food-borne Disease—Canada, 1973. *Wkly. Epidem. Rec. (WHO)*. 17 Sept. 38: 296-298.

1974

10. Park, C., Todd, E., Purvis, U., and Laidley, R. 1974. Disease traced to cheese. Letter to the Editor of the *Lancet*. Feb. 2, 172-173.
11. Todd, E. C. D., and Pivnick, H. 1974. The significance of food poisoning on Canada. (Editorial). *Can. J. Public Health* 65: 88-91.
12. Todd, E., Erdman, I., and Pivnick, H. 1974. Recommended procedures for preparation and vending of barbecued meats cooked in rotisseries. *J. Milk Food Technol.* 37: 157 -159.
13. Todd, E., Park, C., Clecner, B., Fabricius, A., Edwards, D., and Ewan, P. 1974. Two outbreaks of *Bacillus cereus* food poisoning in Canada. *Can. J. Public Health* 65: 109-113.

1975

14. Gleeson, T., and Todd, E. 1975. The use of a microwave oven for melting small quantities of solidified bacteriological media. *J. Inst. Can. Sci. Technol. Aliment.* 8: 55-56.
15. Rayman, M. K., Park, C. E., Philpott, J., and Todd, E. C. D. 1975. Reassessment of the coagulase and thermostable nuclease tests as means of identifying *Staphylococcus aureus*. *Appl. Microbiol.* 29: 451-454.

1976

16. Todd, E. C. D. 1976. The first annual summary of food-borne disease in Canada. *J. Milk Food Technol.* 39: 426-431.
17. Mathias, R.G., Todd, E., Szabo, R., and Martin, D. 1976. Illness from fried rice - St. John's, Newfoundland. *Can. Dis. Wkly Rep.* 2: 78-79.
18. Moberly, J., Makin, J., Kennedy, M. E., and Todd, E. 1976. *Clostridium perfringens* food poisoning - Ottawa. *Can. Dis. Wkly Rep.* 2: 90-91.
19. Todd, E. 1976. First Annual Summary of Food-borne Disease in Canada - 1973. *Can. Dis. Wkly Rep.* 2: 178-180.

1977

20. Todd, E. C. D., et al. 1977. Botulism - Northwest Territories. *Can. Dis. Wkly Rep.* 3 (42): 167-168.
21. Moores, D. G., Coulter, D. M., Stewart, P., Todd, E., and Szabo, R. 1977. Botulism Northwest Territories. *Can. Dis. Wkly Rep.* 3 (42): 167 -168.

1977

22. Todd, E. (contributor in round table). 1977. Recent advances in acute gastroenteritis. *Can. Med. Assoc. J.* 116: 776-779.
23. Todd, E., and White, F. 1977. Food-borne disease in Canada. Letter to the Editor of *Can. Med. Assoc. J.* 117: 117-118, July 23.
24. Todd, E. 1977. Food-borne disease in Canada - 1974 Annual Summary. *J. Food Protect.* 40: 493-498.

1978

25. Todd, E. 1978. Food-borne disease in Canada - 1975 Annual Summary. *J. Food Protect.* 41: 910-918.
26. Todd, E. 1978. Surveillance of food and water-borne diseases - Canada (1974). *WHO Wkly Epid. Rec.* 53: 331-332.
27. Aldrich, M., Myers, M., Covill, F. J., Szabo R., and Todd, E. 1978. Probable botulism - Northwest Territories. *Can. Dis. Wkly Rep.* 4 (2): 7-8.
28. Todd, E., Szabo, R., Woolacott P., and Bowmer, E. 1978. Botulism. British Columbia. *Can. Dis. Wkly Rep.* 4 (5): 20.
29. Todd, E., Reid, J. E., McNeill, R. J., Brennan D. M., and Martin, R. S. 1978. Paralytic shellfish poisoning - Nova Scotia. *Can. Dis. Wkly Rep.* 4 (6): 21-22.
30. Todd, E., Collins Thompson, D., and Kumchy, P. 1978. Consumption of raw milk a potential hazard. *Can. Dis. Wkly Rep.* 4 (11): 41-43.
31. Hauschild, A., Hilsheimer, R., Todd, E., Martin, J., Whelton, C., Moores, D., Johnston, D., Singh, J., White B., and O'Connor, V. 1978. Botulism at Cape Dorset, N. W. T. *Can. Dis. Wkly Rep.* 4 (20): 77-79.
32. Pivnick, H., Todd, E., Burn, N., Kittner, P., Hutchings, C. F., Barber, N., Martineau C., and Breton, J. - P. 1978. Salmonellosis due to Chinese barbecued pork and boiled chicken. Ontario. *Can. Dis. Wkly Rep.* 4 (21): 81-83.
33. Todd, E. 1978. Annual summary of food-borne and water-borne disease in Canada

1974. *Can. Dis. Wkly Rep.* 4 (36): 142-144.
34. Todd, E., Szabo, R., Graham, L. M., Edwards, G., Melling, J., Capel, B., and Parry, J. 1978. Foodborne illness from pancakes - Ontario. *Can. Dis. Wkly Rep.* 4 (43): 171-172.

1979

35. Bonham, G. H., Bowmer, E. J., Szabo, R., Todd E., and Gleeson, T. 1979. Staphylococcal food poisoning - British Columbia. *Can. Dis. Wkly Rep.* 5 (12): 45-46.
36. Todd, E., Szabo, R., Akhtar, M., Gleeson, T., Foster, R., Attwood, M., Adamik D., and Burgener, D. M. 1979. Staphylococcal contamination of processed cheese - Manitoba. *Can. Dis. Wkly Rep.* 5 (26): 109.
37. Todd, E., Shelley, D., Szabo, R., Robern, H., Gleeson, T., Durante, A., Marcoux, M. A., Entis, P., Morrison, D., Purvis, U., R. Foster, Burgener, D. M., Wright, W. W., Maharajah, R. S., Brodsky, M., Magus, M., Ruf, F. W., and Schub, H. W. 1979. Staphylococcal intoxication from Swiss-type cheese - Quebec and Ontario. *Can. Dis. Wkly Rep.* 5 (26): 110-112.
38. Todd, E. 1979. Editorial comment on staphylococcal intoxication from Swiss type cheese. *Can. Dis. Wkly Rep.* 5 (26): 112.
39. Boyd, H. L., Reid, J., and Todd, E. 1979. Paralytic shellfish poisoning. New Brunswick. *Can. Dis. Wkly Rep.* 5 (32): 137-139.
40. Todd, E. 1979. Editorial Comment on paralytic shellfish poisoning in New Brunswick. *Can. Dis. Wkly Rep.* 5 (32): 139.
41. Todd, E., Szabo, R., Gardiner, M., Gagnon L., and Stringer, M. F. 1979. An outbreak of *Clostridium perfringens* food poisoning - Ontario. *Can. Dis. Wkly Rep.* 5 (35): 153-155.
42. Todd, E. 1979. Editorial Comment on *Clostridium perfringens* Food Poisoning. *Can. Dis. Wkly Rep.* 5 (35): 155.
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8. Todd, E. 1990. Epidemiology of foodborne illness: North America. *Lancet*, Sept. 29, 788-790. Invited editorial article.
9. Todd, E. 1992. A 10-year summary of foodborne disease in Canada, 1975. *J. Food Protect.* 55:123-132.
10. Todd, E. C. D. 1992. Seafood-associated diseases in Canada. *J. Assoc. Food Drug Officials* 56: 45-52 (invited article).
11. Todd, E. C. D. 1993. Domoic acid and amnesic shellfish poisoning: a review. *J. Food Protect.* 56: 69-83.

12. Todd, E. C. D. 1996. Worldwide surveillance of foodborne disease: the need to improve. *J. Food Prot.* 59: 82-92.
13. Todd, E. C. D. 1997. Epidemiology of foodborne diseases: a world-wide review. *WHO Statist. Quart.* 50: 30-50.
14. Todd, E. C. D. 1997. A regional perspective: seafood diseases and their control in Canada. *Scientific and Technical Rev. Office International des Epizooties* 16(2): 661-672.
15. Todd, E. C. D. 2001. Foodborne and waterborne disease in developing countries Africa and the Middle East. *Dairy, Food and Environmental Sanitat.* 21(2): 110-122.
16. Todd, E. C. D. 2008. Trends in food-borne disease. *CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources* 2008 3(004) 15 pp. <http://www.cababstractsplus.org/cabreviews>. Accessed April 7, 2008.

Innovations

- 1989 Patent submitted for E. coli O157:H7 methodology involving monoclonal antibodies.
- 1991-92 Promega Corp. paid \$20,000 for non-exclusive rights of E. coli O157 monoclonal antibody (negotiated through NRC). Rhône-Poulenc is satisfied with the O157 monoclonal and has expressed an interest in purchasing it.
- 1988-92 The concept of using monoclonal antibodies combined with hydrophobic grid membrane filters for isolating pathogens with few false positives.
- 1995 Kalyx Biosciences Inc., Nepean, has expressed an interest in the DNA probe methodology for E. coli O157 (verotoxin genes) and Salmonella (inv A gene).

Presentations at conferences and committees

1. Todd, E. C. D., and Pivnick, H. 1969. The microbiology of barbecued chickens. Annual meeting of Can. Instit. Food Sci. Technol., Ottawa, June 13, 1969. Published abstract.
2. Todd, E., Pivnick, H., Hendricks, S., Thomas, J. and Riou, J. 1970. A survey of potential food poisoning hazards in barbecued chickens. Annual meeting of Can. Instit. Food Sci. Technol., Windsor, June 9, 1970. Published abstract.
3. Todd, E. C. D. 1972. Provincial and territorial regulations concerning temperatures of storage of potentially hazardous foods. Can. Public Health Assoc. Annual Meeting, Saskatoon, June, 1972.
4. Park, C. E., Stankiewicz, Z., and Todd, E. C. D. 1972. Selective growth of *Shigella* from mixed culture with coliforms. AOAC Annual Meeting, Washington D. C., Oct., 1972. Published abstract.
5. Todd, E. 1973. Food poisoning and temperature control of food. AOAC Annual Meeting of Can. Instit. Public Health Inspectors, Winnipeg, July 1973.

6. Park, C., Stankiewicz, Z., and Todd, E. 1973. Enrichment procedure for *Shigella* isolation from food. AOAC Annual Meeting, Washington D.C., Oct. 1973. Published abstract.
7. Todd, E., Pivnick, H., Chang, P. C., Sharpe, A., Park, C., and Riou, J. 1973. Clostridium botulinum in commercially marinated mushrooms. National meeting of the Laboratory Division, Can. Public Health Assoc. Annual Meeting, Toronto, Nov. 1973. Published abstract
8. Todd, E. C. D. 1974. The facts and figures of food poisoning in Canada. At Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Ottawa, Ottawa, April 3 -5, 1974.
9. Todd, E. C. D. 1974. The significance of temperature in controlling food poisoning outbreaks. Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Ottawa, Ottawa, April 3 -5, 1974.
10. Hauschild, A., Todd, E., Chang, P. C., Sharpe, A., Park, C., and Pivnick, H. 1974. Clostridium botulinum in fresh and marinated mushrooms. Can. Instit. Food Sci. Technol. Annual Meeting, Montreal, June, 1974.
11. Todd, E., Chang, P. C., Hauschild, A., Sharpe, A., Park, C., and Pivnick, H. 1974. Botulism in marinated mushrooms. Internat. Congress of Food Sci. and Technol, Madrid, Spain, Sept. 22-27, 1974. Published abstract.
12. Todd, E. 1974. Seminar on investigation of food-poisoning incidents and figures for 1973 in Canada. Dept. of Microbiology, University of Glasgow, Scotland, October 7, 1974. (Invited speaker).
13. Todd, E. C. D. 1974. The status of food-borne disease nationally and internationally. Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Winnipeg, Oct. 23-24, 1974. (Invited speaker).
14. Todd, E. C. D., and Rayman, M. K. 1974. A simulated foodborne disease incident: a discussion. Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Winnipeg, Oct. 23-24, 1974. (Invited speaker).
15. Todd, E. C. D. 1974. Investigation of food-borne disease incident. Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Winnipeg, Oct. 23-24, 1974. (Invited speaker).
16. Todd, E. C. D. 1974. The significance of temperature in controlling food poisoning outbreaks. Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Winnipeg, Oct. 23-24, 1974. (Invited speaker).
17. Todd, E. 1974. Food poisoning occurring in Canada during 1973. Canadian Public Health Association, Laboratory Section, Annual Meeting, Ottawa, November, 1974.
18. Todd, E. 1974. Food Poisoning in Canada. Canadian Institute of Food Science and Technology, Ottawa Branch, Ottawa, November, 1974.
19. Todd, E. C. D. 1975. Food-borne disease - 1973 summary. National Meeting of the Can. Public Health Inspectors, Granby, Quebec, July 6-10, 1975. (Invited

- speaker).
20. Todd, E. 1975. Food poisoning occurring in Canada during 1973. International Association of Milk, Food and Environ. Sanitarians, Annual Meeting, Toronto, August 10-14; 1975. Published abstract.
 21. Todd, E. 1975. Collection and shipment of clinical specimens and food, water and environmental samples to the laboratory. Symposium on Recent Advances in Acute Gastroenteritis Annual Meeting of the Laboratory Division of the Canadian Public Health Assoc., Toronto, Nov. 26-28, 1975.
 22. Todd, E. 1976. *Bacillus cereus* food poisoning in Canada. National Conference of Can. Inst. Food Sci. and Technol., Ottawa, May 30-June 2, 1976.
 23. Todd, E. 1977. Food poisoning and its prevention. Talk to operators of Fat Alberts submarine sandwich and pizza outlets. Ottawa, February 15, 1977. (Invited speaker).
 24. Todd, E. 1977. Assessment of food-borne disease reporting in Canada for 1973 - 1975. Annual Meeting of International Association of Milk, Food and Environmental Sanitarians, Sioux City, Iowa, August 15-19, 1977. Published abstract.
 25. Todd, E. 1977. 2 lectures: 1) Investigation of food-borne disease 2) Food-borne disease in Canada. (about 1 day) E.P.I.C. course, Ottawa, August 15 -26, 1977. (Invited speaker).
 26. Todd, E. 1977. Food-borne disease in Canada and other countries. 10th IAMS Symposium, Szczecin, Poland. September 5-10, 1977. Published abstract.
 27. Todd, E. 1977. Microorganisms and food. Alberta Public Health Association. Edmonton, October 17-20, 1977. (Invited speaker).
 28. Todd, E. 1977. Food poisoning in Canada. Alberta Public Health Association, Edmonton, October 17-20, 1977. (Invited speaker).
 29. Todd, E. 1977. Microorganisms that cause food poisoning. Talk to Ottawa Carleton Regional Health Inspectors. Ottawa, December 22, 1977 (Invited speaker).
 30. Todd, E. 1978. Food-borne disease in Canada. Annual Meeting of the Ontario Section of the International Association of Milk, Food and Environmental Sanitarians. Toronto, March 29, 1978. (Invited speaker). Published abstract.
 31. Todd, Ewen C. D. 1978. Microbiology in food handling. Food Study Group Conference, Commonwealth Defence Science Organization, Toronto, June 5-9, 1978 (Invited speaker). Published abstract.
 32. Todd, E. C. D. 1978. Water-borne disease in Canada: 1974, 1975. Annual Conference of the American Water Works Association. Atlantic City, June 25-30, 1978. Published abstract.
 33. Todd, E. 1978. Food-borne disease: data from 6 countries. Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. Kansas City, August 13-17, 1978. Published abstract
 34. Todd, E. 1978. Food poisonings in Canada. Annual Meeting of the Ontario Public Health Association. Toronto. November 5-8, 1978. (Invited speaker).
 35. Todd, E. 1979. Procedures to investigate food-borne illness. Staff Development Workshop for Food and Milk Sanitarians. 1:00-4:30 p.m., Ohio State University, Columbia, Ohio, March 20, 1979 (Invited speaker).

36. Todd, E, Park, C., Szabo, R., Foster, R., and Attwood, M. 1979. Coagulase negative staphylococci from cheese producing TNase and enterotoxin. Annual Conference of the Canadian Institute of Food Science and Technology. Quebec, May 27-31, 1979. (Paper read by D.S. Clark because travel funds not available). Published abstract.
37. Stersky, A. K., Pivnick, H., and Todd, E. 1979. Food poisoning associated with post-processing microbial contamination of canned foods. Annual Meeting of the Institute of Food Technologists, St. Louis, June 10-13, 1979 Presented by A.K. Stersky. Published abstract.
38. Todd, E., Szabo, R., Robern, H., Gleeson, T., Dickie, N., Akhtar, M., Park, C., and Clark, D. 1979. Variation in toxin levels and counts in Emmentaler cheese Contaminated with *Staphylococcus aureus*. Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. Orlando, August 12 - 16, 1979. Published abstract.
39. Todd, E. 1979. The Foodborne Disease Reporting Centre. Workshop for Educational Services staff, Ottawa, September 26, 1979. (Invited speaker).
40. Todd, E. 1980. Food-borne disease and its prevention to employees at ESSO Chemical, Montreal, June 16, 1980 (Invited speaker).
41. Todd, E. 1980. Water-borne disease in Canada, 1976-1977. American Water Works Association Annual Conference, Atlanta, June 22-27, 1980. (Read by G. Craun, U.S. E.P.A. because travel funds not available) (Invited speaker). Published abstract.
42. Todd, E. 1980. Food-borne disease surveillance in Canada. World Congress on Food-borne Infections and Intoxications, Berlin (West) June 29-July 3, 1980. Published abstract.
43. Todd, E. 1980. Panel discussion on recommendations for improving food borne disease surveillance for WHO (with Drs. Bryan, Kampelmacher and Kafel). World Congress on Food-borne Infections and Intoxications, Berlin (West) June 29-July 3, 1980. (Invited speaker).
44. Todd, E. 1980. Activities of the Bureau of Microbial Hazards. Representative of the Canadian Food Processors Association, Ottawa, November 18, 1980 (Invited speaker).
45. Todd, E. 1981. Investigation of food-borne disease problems. A.O.A.C. Workshop, Ottawa, May, 1981 (Invited speaker).
46. Todd, E. 1981. Food-borne disease in Canada: a 5 year Summary. Can. Society of Microbiology, Ottawa, June, 1981 (Invited speaker). Published abstract.
47. Todd, E. 1981. Analysis of Greco-donair products. Federal-Provincial Advisory Committee on Environmental and Occupational Health, Yellowknife, July, 1981 (Invited speaker).
48. Todd, E. 1981. Water-borne disease in Canada. Federal-Provincial Advisory Committee on Environmental and Occupational Health, Yellowknife, July, 1981(Invited speaker). Published abstract.
49. Todd, E. 1981. Microbiological quality of frozen cream-type pies sold in Canada. International Association of Milk, Food and Environmental Sanitarians, Spokane, Washington, August, 1981. Published abstract.
50. Todd, E. 1981. Food-borne disease in Canada: Its significance, costs and

- prevention. Food Safety and Sanitation, a work planning meeting of the Expert Committee on Food Safety, Ottawa, September, 1981 (Invited speaker).
51. Todd, E. 1981. Food-borne disease in six countries a comparison. Symposium on the Significance of the Microbial Control of Foods and Feeds in International Trade, October 7-9, 1981, in Tokyo organized by Japanese and U.S. governments and universities. Travel funds not available for attendance. (Invited speaker).
 52. Todd, E. 1981. Reporting of food-borne disease in Canada. 4th annual meeting of the Expert Committee on Food Safety, Ottawa, October, 1981 (Invited speaker).
 53. Todd, E. 1981. The causes of food-borne illness. Federal-Provincial Food Specialists (Agriculture Canada) meeting, Ottawa, October, 1981 (Invited speaker).
 54. Todd, E. 1982. Seminars on food poisoning, Prince Edward Island, March 1- 5, 1982 (Invited speaker). Charlottetown, all day for inspectors, nurses, dieticians and administrators. Summerside, all day for inspectors, nurses and dieticians. Charlottetown, Prince Edward Island Hospital, 1 hour for physicians and nurses. Charlottetown, Charlottetown Hospital, 1 hour for physicians and nurses. Summerside, Prince Edward County Hospital, 1 hour for physicians.
 55. Todd, E. 1982. Food-borne disease in Canada: new aspects. To Educational Services consultants, Ottawa, March 17, 1982 (Invited speaker).
 56. Todd, E. 1982. Microbial considerations in the food processing industry. Alberta Public Health Association, Lethbridge, Alberta, March 30, 1982 (Invited speaker).
 57. Todd, E. 1982. Status of food-borne disease in 1982. 1 hour for inspectors, nurses and physicians. Alberta Public Health Association, Lethbridge, Alberta, March 30, 1982 (Invited speaker).
 58. Todd, E. 1982. What's new in the field? 1 hour for inspectors, nurses and physicians. Alberta Public Health Association, Lethbridge, Alberta, March, 1982 (Invited speaker).
 59. Todd, E. 1982. Food poisoning agents. Red Deer Hospital, 2 hours for physicians and laboratory workers, April 2, 1982 (Invited speaker).
 60. Todd, E. 1982. Seminars on food poisoning, Yellowknife, June 21, 23, 1982 (Invited speaker). 1 hour for inspectors and nurses of Medical Services Branch. 2 hours for nurses, laboratory workers and physicians, Stanton Hospital.
 61. Todd, E. 1982. Update on food-borne disease reporting. To provincial epidemiologists on request by Dr. J. Davies, L.C.D.C., Ottawa. July 8, 1982 (Invited speaker).
 62. Todd, E. 1982. Factors contributing to food-borne disease in Canada. Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians, Louisville, Kentucky, August 22-26, 1982. Published abstract.
 63. Todd, E. 1982. Seminar on food poisoning. Whitehorse, September 7, 1982. All day for inspectors and physicians (Invited speaker).
 64. Todd, E. 1982. Greco-donair products: Temperature and microbiological analysis. Federal-Provincial Advisory Committee on Environmental and Occupational Health, Whitehorse, September 8, 1982 (Invited speaker).
 65. Todd, E. 1982. Food-borne disease investigation. Seminar for Nova Scotia food

- inspection staff. 3 hours, Halifax, December 8, 1982 (Invited speaker).
66. Todd, E. 1983. Food borne disease and its prevention. Talk at Senior Preventive Medicine Technicians' Conference, Department of National Defence, Ottawa, February 22-25, 1983 (Invited speaker).
 67. Todd, E. 1983. Factors contributing to food borne disease in Canada (Poster Session). Can. Instit. Food Sci. Technol. Annual Meeting. Ottawa, June 5-9, 1983. Published abstract.
 68. Szabo, R., Todd, E., and Parrington, L. 1983. Donairs: Potential health hazard? (poster session). Can. Inst. Food Technol. Annual Meeting, Ottawa, June 5-9, 1983. Published abstract.
 69. Todd, E. 1983. Fish and shellfish poisoning in Canada. 4th National Can. Soc. Lab. Technol. Congress. Halifax, June 19-24, 1983 (Invited speaker). Published abstract.
 70. Todd, E. 1983. Update on food poisoning. Meeting of the Ontario Food Protection Association with Toronto and Guelph. Sections of the Can. Instit. of Food Sci. Technol. and Canadian College of Microbiologists. Toronto, November 22, 1983 (Invited) speaker. Published abstract.
 71. Todd, E. 1984. Food poisoning and its consequences. Talk to public health inspectors. Fredericton, February 29, 1984 (Invited speaker).
 72. Todd, E. 1984. Economic loss resulting from microbial contamination of food. Second National Conference for Food Protection, Arlington, Virginia, May 9-11, 1984 (Invited speaker). Published abstract.
 73. Todd, E. 1984. Costs resulting from foodborne disease because of mishandling in foodservice establishments. Annual Meeting of the International Association of Milk, Food and Environmental Sanitarians. Edmonton, Alberta, August 5-9, 1984 (Invited speaker). Published abstract.
 74. Todd, E. 1984. The survival of Salmonella in cheese. Expert Committee on Food Safety, Ottawa, October 4-5, 1984 (Invited speaker).
 75. Todd, E. 1984. Action against raw milk consumption. Expert Committee on Food Safety, Ottawa, October 4-5, 1984 (Invited speaker).
 76. Todd, E. 1984. Education for food service employees (on behalf of the Canadian Restaurant and Food Services). Expert Committee on Food Safety, Ottawa, October 4-5, 1984 (Invited speaker).
 77. Todd, E. 1984. Economic Impact of botulism. Interagency Botulism Committee. October 22- 23, 1984, Fort Detrick, Maryland.
 78. Hockin, J. C., Lior, H., Sweet, L., Todd, E., and Clark, D. S. 1984. An epidemic of *S. typhimurium* gastroenteritis in eastern and central Canada. Conjoint Meeting of Infectious Diseases, November 28- 30, 1984, Vancouver. Published abstract.
 79. Todd, E. 1984. Reevaluation of Food and Drug Regulation B. 08.030 + B. 08. 044 concerning storage of cheese for 60 days. Canada Committee on Food meeting December 3- 4, 1984 [The Committee agreed with the proposal] (Invited speaker).
 80. Todd, E. 1985. a) Development of new microbiological methods, b) Economics of food-borne disease. Presented to public health inspectors during a course put on by Saskatchewan Health (1/2 day) Saskatoon, Saskatchewan, March 5, 1985 (Invited speaker).

81. Todd, E. 1985. Ciguatera poisoning in Canada. 3rd International Conference on Toxic Dinoflagellates. St. Andrews, New Brunswick. June 8-12, 1985. Published abstract.
82. Todd, E. 1985. Control of ciguatera. At a workshop on the Management of Fisheries and Public Health Problems Associated with Toxic Dinoflagellates 3rd International Conference on Toxic Dinoflagellates. St. Andrew's, New Brunswick, June 8-12, 1985 (Invited speaker).
83. Todd, E. 1985. Handling and control of microbiological hazards in Canada. National Environmental Health Association 50th Annual Conference, Hartford, Connecticut, June 14-15, 1985 (Invited speaker). Published abstract.
84. Todd, E. 1985. Update on new food-borne disease agents and economic aspects of illness. Presented to Educational Services regional personnel, Ottawa, July 15, 1985. (Invited speaker).
85. Todd, E. 1985. *Salmonella*. Annual Meeting of Canadian Institute of Public Health Inspectors (Ontario Branch) Ottawa, September 19, 1985 (Invited speaker). Published abstract.
86. Todd, E. 1985. Update on recommendations and regulations concerning raw milk and cheese. Expert Committee on Food Safety, Ottawa, October 3-4, 1985 (Invited speaker).
87. Todd, E. 1985. A large outbreak in Canada of salmonellosis from cheese. First International Congress on Food and Health. Salsomaggiore Terme, Italy, October 28-31, 1985. Published abstract.
88. Todd, E. 1985. Fish and shellfish poisonings. First International Congress on Food and Health. Salsomaggiore Terme, Italy, October 28-31, 1985. Published abstract.
89. Todd, E. 1985. Financial losses from food poisonings. First International Congress on Food and Health. Salsomaggiore Terme, Italy, October 28- 31, 1985. Published abstract.
90. Todd, E. 1986. Public costs of foodborne disease. International Life Sciences Institute Nutrition Foundation Annual Meeting, Naples, Florida, January 19- 22, 1985 (Invited speaker).
91. Todd, E. and Roberts, T. 1986. Valuing industry costs. Workshop on New Microbiological Concerns, Sponsored by the FDA, Washington, D.C. April 8- 9, 1986 (Invited speaker).
92. Todd, E. 1986. Costs of foodborne disease in Canada. International Consultative Group on Food Irradiation, Vienna, Austria, July 14-18, 1986 (Invited speaker). Published abstract.
93. Todd, E. 1986. Legal liability: the expanding court purview. American Agricultural Economists Annual Meeting, Reno, Nevada, July 26-30, 1986. Published abstract.
94. Todd, E. 1986. Impact of spoilage and foodborne diseases on national and international economies. International Congress on Microbiology, Manchester, England, September 7- 13, 1986 (Invited speaker). Published abstract.
95. Todd, E. 1987. Epidemiology and foodborne disease. AOAC Spring Workshop, Ottawa, April 27-30, 1987 (Invited speaker).
96. Todd, E. 1987. Foodborne diseases: economic and business implications. 4th

- Heinz Nutrition Meeting, Toronto, Ontario, May 4-6, 1987 (Invited speaker).
97. Todd, E. 1987. Foodborne disease and its prevention. Canadian Chefs Annual Meeting, Holiday Inn, May 13, 1987 (Invited speaker).
 98. Todd, E. 1987. Economical importance of foodborne disease. Toxicology Forum Annual Meeting, Aspen, Colorado, July 13- 17, 1987 (Invited speaker). Published abstract.
 99. Todd, E. 1987. The Cost of regulatory court action and legal suits to the food industry. International Association of Milk, Food and Environmental Sanitarians Annual Meeting. Anaheim, CA, August 2-6, 1987. Published abstract
 100. Todd, E. 1987. Economic impact of foodborne bacterial diseases. 13th International Symposium of International Committee on Food Microbiology and Hygiene, International Union of Microbiological Societies, Halkidiki, Greece, October 5-9, 1987 (Invited speaker). Published abstract.
 101. Todd, E. 1987. Public health aspects of food, foodborne diseases of animal origins and prevention of spoilage. Engineering Foundation Conference Advancing Food Technology with the Irradiation Process. Nov. 15- 20, 1987. Santa Barbara, California (Invited speaker but could not attend because of economic constraint).
 102. Todd, E. 1988. Costs of foodborne pathogens. Feb. 9, 1988. International Atomic Energy Agency, Wageningen, Netherlands. (Invited speaker). Published abstract.
 103. Todd, E. 1988. Cost-benefit analysis of irradiation procedures. Feb. 10, 1988. International Atomic Energy Agency. Wageningen, Netherlands (Invited speaker). Published abstract.
 104. Todd, E. 1988. Review of shellfish poisoning in Canada. March 16, 1988. Royal Victoria Hospital, Montreal (Invited speaker).
 105. Todd, E. 1988. The 1987 mussel poisoning incident. March 16, 1988. Royal Victoria Hospital, Montreal (Invited speaker).
 106. Todd, E. 1988. Domoic acid poisoning and other seafood toxins from mussels. Tripartite meeting. Ottawa, March 28, 1988 (Invited speaker).
 107. Todd, E. 1988. E. coli O157 methodology. Tripartite meeting. Ottawa, March 28, 1988 (Invited speaker).
 108. Todd, E. 1988. Mussel madness. April 16, 1988, Sigma Xi, MacGill University, Montreal (Invited speaker).
 109. Todd, E., Szabo, R., Peterkin, P., Bundle, D. R., and Gidney, M. 1988. Isolation of E. coli O157:H7 from foods through the use of monoclonal antibodies. Annual Meeting International Association of Milk, Food and Environmental Sanitarians, Tampa, Florida, August 14-17, 1988. Published abstract.
 110. Todd, E. 1988. Facts and costs of food poisoning. HPB Workshop on Food Poisoning, Ottawa, October 18, 1988 (Invited speaker).
 111. Todd, E. 1988. Food poisoning in the home. HPB Workshop on Food Poisoning, Ottawa, October 18, 1988 (Invited speaker).
 112. Todd, E. 1988. Mussel intoxication in Canada: 1987. HPB Workshop in Food Poisoning. Ottawa, October 18, 1988 (Invited speaker).
 113. Todd, E. 1988. Incidence of microbiological pathogens in food. Workshop. AOAC Eastern Ontario - Quebec Section. Nov. 16, 1988. Sainte Foy, P.Q.

- (Invited speaker).
114. Todd, E. 1989. The 1987 mussels outbreak. Ottawa Bacteriological Society, Ottawa, February 9, 1989 (Invited speaker).
 115. Todd, E. 1989. White paper on minimal infectious dose at meeting of ILSI Europe Task Force on Infectious Doses of Pathogens, Brussels, February 20- 23, 1989 (Invited speaker).
 116. Todd, E. 1989. Several presentations on foodborne disease and its control. People to People Sanitarians Delegation to the Peoples Republic of China March 6- 16, 1989. (Invited speaker). Not allowed to attend because of cost.
 117. Todd, E. 1989. The chronology of the toxic mussels outbreak. Domoic Acid Toxicity Symposium, Ottawa, April 10- 11, 1989 (Invited speaker).
 118. Perl, T. M., Bédard, L., Kosatsky, T., Hockin, J. C., Todd, E. C. D., McNutt, L. A., and Remis, R. S. 1989. Amnesic shellfish poisoning: a new clinical syndrome due to domoic acid. Domoic Acid Toxicity Symposium, Ottawa, April 10-11, 1989 (Invited speaker).
 119. Tryphonas, L., Truelove, J., Todd, E., Nera, E., and Iverson, F. 1989. Experimental oral toxicity of domoic acid in cymologus monkeys (*M. fascicularis*) and rats. Domoic Acid Toxicity Symposium, Ottawa, April 10-11, 1989 (Invited speaker).
 120. Todd, E. 1989. Analysis of shellfish for domoic acid. Symposium on Seafood Toxin Detection. Institut Armand Frappier. Montreal, May 3, 1989 (Invited speaker).
 121. Todd, E. 1989. Amnesic shellfish poisoning from mussels in Canada. Internat. Sympos. Natural Toxins in China, May 22-25, 1989 (Invited speaker). Not allowed to attend. Dr. S. Gunner gave the talk.
 122. Todd, E. 1989. The role of the Bureau of Microbial Hazards and possible co-operation with Ontario Dept. of Agriculture. Ontario Dept. of Agriculture, Toronto, May 23, 1989 (Invited speaker).
 123. Todd, E. 1989. The significance of food poisoning in Canada. Can. Inst. Food Sci. Technol., Quebec City, June 5-7, 1989. (Invited speaker). Published abstract.
 124. Szabo, R., Todd, E., and MacKenzie, J. 1989. Enzyme-linked antibody (ELA) detection of *E. coli* O157 in vegetables and dairy foods. Abstract and poster paper at Can. Soc. Microbiol. Annual Meeting. Laval, Quebec, June 11- 15, 1989. Published abstract.
 125. Todd, E. 1989. Amnesic shellfish poisoning. 4th Internat. Conference Toxic Marine Plankton. Lund. Sweden June 25-30, 1989. Published abstract.
 126. Todd, E. 1989. Use of animals in testing for domoic acid. Can. Assoc. Lab. Animal Sci. Ottawa. July 5, 1989 (Invited speaker). Published abstract.
 127. Todd, E. 1989. Presentation on assessment of risk associated with pathogenic microorganisms in food. U.S. Committee on Agriculture Science and Technology (CAST), Kansas City, July 26-27, 1989 (Invited speaker).
 128. Todd, E. 1989. Amnesic shellfish poisoning. Annual Meeting of Internat. Assoc. Milk, Food Environ. Sanitarians. Kansas City, August 13-17, 1989 (Invited speaker). Published abstract.
 129. Sanfaçon, S., Remis, R. S., Kosatsky, T., Perl, T. M., Bédard, L., Hockin, J. C.,

- and Todd, E. C. D. 1989. Nouveau syndrome encéphalopathique associé aux moules: revue de l'expérience canadienne. Centre Anti-poisons, Annual Meeting. Paris, Sept. 14-16, 1989. Published abstract.
130. Todd, E. 1989. Summary of research papers presented at the 4th Internat. Conference on Toxic Plankton. Workshop on Harmful Marine Algae, Moncton, Sept. 27-28, 1989 (Invited speaker). Published abstract.
 131. Todd, E. 1989. Seafood toxins. New England Food and Drug Officials. Saint John, N.B., October 12, 1989 (Invited speaker). Published abstract.
 132. Todd, E. 1989. Two talks. 1. Costs of foodborne pathogens 2. Cost effectiveness of irradiation procedures to reduce human illness. International Consultative Group on Food Irradiation (Vienna). Workshop on the use of Irradiation to Ensure Hygienic Quality of Food. Buenos Aires, Oct. 11- 12, 1989 (Invited speaker, but not allowed to attend).
 133. Todd, E. 1989. Foodborne disease related to dairy products and its costs. Ontario Min. of Ag. Food, Dairy Inspection Branch, Niagara Falls, October 18-20, 1989. (Invited speaker).
 134. Todd, E., and Tryphonas, L. 1989. Duplication of domoic acid toxic syndrome in monkeys and rats. Soc. Environ. Toxicol. Chem. Annual Meeting, Toronto, Oct. 28-Nov. 2, 1989. (Invited speaker). Published abstract. Oral presentations on marine toxins session cancelled.
 135. Todd, E. 1990. Seafood toxins including domoic acid. Workshop on Seafood Poisoning sponsored by the mussel industry, PEI and Fisheries and Oceans Canada, Charlottetown March 6, 1990 (Invited speaker).
 136. Todd, E. 1990. How ciguatera affects Canadians. 3rd International Conference on Ciguatera, Lajas, Puerto Rico, April 24-May 4, 1990. Published abstract.
 137. Todd, E. 1990. Amnesic shellfish poisoning. National Institute of Health, Tokyo May 10, 1990 (Invited speaker).
 138. Todd, E. 1990. Amnesic shellfish poisoning a new form of seafood poisoning caused by domoic acid. 5th International Symposium of the Research Centre of Pathogenic Fungi and Microbial Toxicoses, Tokyo. May 11, 1990 (Invited speaker). Published abstract.
 139. Todd, E. 1990. Illness from toxic mussels in Canada. Faculty of Pharmaceutical Sciences, Tohoku University (where domoic acid was originally isolated and identified), Sendai, Japan, May 12, 1990 (Invited speaker).
 140. Todd, E. 1990. Introduction and Canadian foodborne disease surveillance. Annual Meeting of International Association of Milk, Food and Environment Sanitarians. Arlington Heights, Illinois, August 5-8, 1990 (Invited speaker). Publish abstract.
 141. Todd, E. 1990. Foodborne disease surveillance in less developed countries, drafted by Kaferstein, F. and Quevedo, F, completed by Todd, E. International Association of Milk, Food, and Environmental Sanitarians Annual Meeting in Arlington Heights, August 5-8, 1990. Published abstract.
 142. Todd, E. 1990. Costs of foodborne disease. 1st meeting of Latin American Network on Epidemiological Surveillance of Foodborne Diseases. Mar del Plata, Argentina, November 19-23, 1990 (Invited speaker but no funds to attend).
 143. Goodman, T., and Todd, E. 1991. Risk assessment of PSP toxins in shellfish.

- Interagency meeting on PSP toxins in lobster, Boston, Jan. 28, 1991 (Invited speaker).
144. Todd, E. 1991. PSP in Canada. Interagency meeting on PSP Toxins in lobsters, Boston, Jan. 29, 1991 (Invited speaker).
 145. Todd, E., Hughes, A., MacKenzie, J., Caldiera, R., Gleeson, T., and Brown, B. 1991. Thermal resistance of verotoxigenic *Escherichia coli* in ground beef: initial work. Workshop on Methods to Isolate *E. coli* O157:H7 and other Verotoxigenic Organisms from Foods, March 18-19, 1991, Ottawa (Invited speaker).
 146. Todd, E., Szabo, R., and MacKenzie, J. 1991. Cultural and enzyme linked antibody methods to detect *Escherichia coli* O157. Workshop on Methods to Isolate *E. coli* O157:H7 and other Verotoxigenic Organisms from Foods, March 18-19, 1991. Ottawa (Invited speaker).
 147. Todd, E. 1991. North American trends in foodborne disease. Food Microbiology, 1991. The National Food Processors' Association 2nd Annual Conference, Crystal City, VA, April 15-16, 1991 (Invited speaker). Published abstract.
 148. Todd, E. 1991. Thermoresistance of verotoxigenic *Escherichia coli*. Workshop on Foodborne Infections, LCDC Bldg. June 7, Ottawa (Invited speaker).
 149. Todd, E. 1991. Verotoxigenic *Escherichia coli* in meat. Workshop for Food Inspectors. Scarborough, June 27, 1991 (Invited speaker).
 150. Peterkin, P. I., and Sharpe, A. 1991. Evaluation of reagents for use in rapid methods for analytical food microbiology. Annual meeting of the International Association of Milk, Food and Environmental Sanitarians, Louisville, KY, July 21-24, 1991 (presented by E. Todd).
 151. Todd, E. and MacKenzie, J. 1991. Isolation of *Salmonella* from food using an ELA-HGMF procedure. Annual meeting of the International Association of Milk, Food and Environmental Sanitarians. Louisville, KY, July 21-24, 1991. Published abstract.
 152. Todd, E., Kuiper-Goodman, T., Watson-Wright, W., Gilgan, M. W., Stephen, S., Marr, J., Pleasance, S., Quillam, M. A., Klix, H., Luu, H. A. and Holmes, C. F. B. 1991. Recent illnesses associated with seafood toxins in Canada. 4th International Conference on Toxic Marine Phytoplankton, Newport, R.I. Oct. 28-Nov. 1, 1991. Published abstract.
 153. Todd, E. C. D. 1992. Health risk determination of *Salmonella* in cracked eggs. Meeting of egg industry, Ontario Departments of Health and Welfare and Agriculture Canada, Ottawa, Jan. 16, 1992. (Invited speaker).
 154. Todd, E. C. D., MacKenzie, J. M., Holmes, C. F. B., Paul, D. L., and Goldsmith, C. H. 1992. Comparison of the mouse bioassay, the Chemtech TM assay and the phosphatase inhibition bioassay for detecting ciguatoxin in tropical fish. Internat. Confer. Ciguatera Fish Poisoning, Tahiti, May 4-6, 1992. (presented by Park, D. L. since no funds to attend). Published abstract.
 155. Todd, E. C. D., MacKenzie, J. M., Holmes, C. F. B., and Park, D. L. 1992. The use of the mouse bioassay to detect potentially ciguatoxic fish and its comparison with the protein phosphatase inhibition bioassay and the immunobead assay. 3rd Canadian Workshop on Harmful Marine Algae, Mont Joli, Quebec, May 12-14, 1992. Published abstract.

156. Todd, E. C. D. 1992. Assessment of microbial health hazards in the food supply. HPB Food Safety Workshop, Moncton, May 19, 1992 (Invited speaker).
157. Szabo, R., Spiers, J., MacKenzie, J., and Todd, E. 1992. Correlation of tissue culture, ELISA and PCR techniques in identification of verocytogenic *E. coli*. Annual Meeting of Can. Soc. Microbiol. St. John's, Newfoundland, June 15- 18, 1992. Published abstract.
158. Todd, E. C. D. 1992. Impact of foodborne disease on national economies. Joint Internat. Meeting of Can. Inst. Public Health Inspectors/National Environment. Health Assoc. Winnipeg, July 11-15, 1992 (Invited speaker). Published abstract.
159. Todd, E. C. D. 1992. New insights into seafood toxin research, Annual Meeting of Internal. Assoc. Milk, Food and Environmental Sanitarians, Toronto, July 26-29, 1992 (Invited speaker). Published abstract.
160. Todd, E. C. D. 1992. Economic losses of foodborne disease. IAEA/FAO/WHO Workshop on the use of Irradiation and Refrigeration to Ensure Hygienic Quality of Food. Ames, Iowa, August 17- 28, 1992 (Invited speaker).
161. Todd, E. C. D. 1992. Cost effectiveness of food decontamination processing of food. IAEA/FAO/WHO Workshop on the Use of Irradiation and Refrigeration to Ensure Hygienic Quality of Food. Ames, Iowa, August 17-28, 1992 (Invited speaker).
162. Todd, E. C. D. 1992. International co-operation in seafood safety issues. Marine Technology Society Annual Meeting, Washington, D.C., October 20, 1992 (Invited speaker). Published abstract.
163. Hockin, J. C., and Todd, E. C. D. 1992. Microbiological risk assessment of foods. Annual Meeting Ontario Food Protection Association, Toronto, Nov. 12, 1992 (Invited speaker). Published abstract.
164. Todd, E. C. D. 1992. Economic losses of food-borne disease with emphasis on those in tropical countries. XIII Internat. Congress on Tropical Medicine and Malaria. Pattaya, Thailand. Nov. 29-Dec. 4, 1992 (Invited speaker but no funds to attend).
165. Todd, E. C. D. 1993. Social and economic impact of foodborne disease and its reduction by food irradiation and other processes. At a symposium on Cost-benefit Aspects of Food Irradiation Processing. International Atomic Energy Agency, Aix-en-Provence, France, March 1-5, 1993 (Invited speaker).
166. Todd, E. C. D. 1993. New seafood toxins - problems in detecting and controlling hem. Central Atlantic States Association of Food and Drug Officials, Annual Meeting, King of Prussia, PA, May 25-28, 1993 (Invited speaker).
167. Todd, E. C. D., MacKenzie, J. and Munro, C. 1993. The value of a DNA probe-HGMF procedure to detect Shigella/enteroinvasive *E. coli* and VTEC in food. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Atlanta, August 1-4, 1993. Published abstract.
168. Todd, E. C. D. 1993. Costs of bacterial foodborne disease: a review. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Atlanta, August 1-4, 1993 (Invited speaker). Published abstract.
169. Todd, E. C. D. 1993. Costs of diseases associated with seafood toxins in Canada. Talk at the 6th International Conference on Toxic Phytoplankton, Nantes, France, October 18-22, 1993. Published abstract.

170. Todd, E. C. D. 1993. Emerging diseases associated with seafood toxins and other water-borne agents. Document in Background Materials for discussion at Workshop on New Disease, Woods Hole, Mass., Nov. 7-10, 1993 (Invited speaker).
171. Todd, E. C. D. 1993. Foodborne diseases. International Symposium on the Microbiological Quality of Foods. State University of Nuevo Leon, Monterrey, Mexico. November 19-20, 1993 (Invited speaker).
172. Todd, E., Harwig, J. E., Rivers, M. - A. and Dubois, S. 1994. Health hazard analysis in the Bureau of Microbial Hazards. At a U.S. - Canada Risk Assessment Consultation, Ottawa, February 23, 1994 (Invited speaker).
173. Todd, E. C. D. 1994. Emerging diseases associated with harmful algal blooms and other waterborne disease agents. 4th Canadian Workshop on Harmful Marine Algae, Sidney, B.C., May 2-4, 1994. Published abstract.
174. Todd, E. C. D. 1995. The epidemiology and microbiology of *E. coli* O157:H7 and other verotoxigenic *E. coli*. Can. Institute of Food Sci. Technol. Annual Meeting, Vancouver, May 16-18, 1994 (Invited speaker). Published abstract.
175. Todd, E. 1994. *E. coli* O157:H7 and other verotoxigenic *E. coli* in food - a review. Lecture at the School of Veterinary Medicine, University of California, Davis Campus, June 9, 1994 (Invited speaker).
176. Todd, E. C. D. 1994. Costs of bacterial foodborne disease in North America. In Symposium on Economics of Foodborne Disease, Institute of Food Technologists Annual Meeting, Atlanta, June 25-29, 1994 (Invited speaker).
177. Todd, E. C. D., Szabo, R., Khattra, J., Dube, L., Helmerson, D., Granville, D., Boville, A., Lior, H., and MacKenzie, J. M. 1994. DNA probe-HGMF methods to detect enterohemorrhagic *E. coli* and *Shigella* in foods. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, San Antonio, July 31-August 3, 1994. Published abstract.
178. Todd, E. C. D. 1994. Worldwide surveillance of foodborne disease based on epidemiological and microbiological findings. In Symposium on Microbiology vs. Epidemiology: Complementary or Incompatible disciplines. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, San Antonio, July 31-August 3, 1994 (Invited speaker). Published abstract.
179. Todd, E., and Harwig, J. 1994. Health risk analysis of food in Canada. In Symposium on Quantitative Risk Assessment International Life -Sciences Institute, San Antonio, Texas, August 1, 1994 (Invited speaker). Published abstract.
180. Todd, E. C. D. 1994. Foodborne disease surveillance in Canada and its costs. The Expert Committee on Food Safety, Ottawa, September 22, 1994 (Invited speaker).
181. Todd, E., and Harwig, J. 1994. Health risk determinations in Health Canada. In Microbiological Risk Assessment Workshop, Guelph, October 12-14, 1994 (Invited speaker).
182. Szabo, R., and Todd, E. 1994. Use of DNA probes and polymerase chain reaction to detect "hamburger disease". Poster at Ottawa-Carleton Life Sciences Conference, Ottawa, October 18, 1994.
183. Todd, E. 1994. Costs of foodborne disease from outbreaks. Foodborne Disease:

- the Cost to the Nation, Oxford, England (postponed) (Invited speaker).
184. Todd, E. C. D. 1995. A review of the Council for Agricultural Science and Technology (CAST) Report on foodborne pathogens: risks and consequences, January 18, 1995, Ottawa, Bureau of Microbial Hazards Seminar.
 185. Todd, E. C. D. 1995. The impact of microbial risk assessment. Ottawa Bacteriological Club, March 16, 1995 (Invited speaker).
 186. Todd, E. C. D. 1995. The costs of emerging pathogens. WHO Consultation on Emerging Pathogens, March 20-24, 1995, Berlin, Germany (Invited speaker).
 187. Todd, E. C. D. 1995. Risk assessment - the Canadian perspective. National Food Processors Association Conference, April 4-5, 1995, Crystal City (Invited speaker).
 188. Todd, E. C. D., Szabo, R. A., Mackenzie, J. M., Yee, A. J., Martin, A., Reid, S., Rahn, K., Brouwer, A., and Gyles, C. L. 1995. DNA hybridization method using hydrophobic grid membrane filters to detect verotoxigenic *Escherichia coli* in foods and intestinal contents of animals. Poster, 95th General Meeting of the American Society for Microbiology, Washington, D.C. May 21-25, 1995. Published abstract.
 189. Yee, A. J., Martin, S., Read, S., Todd, E. C. D., Alves, D., Johnson, P., and Gyles, G. L. 1995. A prevalence survey of verotoxigenic *Escherichia coli* in raw and ready-to-eat meat products. Poster, 95th General Meeting of the American Society for Microbiology, Washington, D.C. May 21-25, 1995. Published abstract.
 190. Todd, E. C. D. 1995. Salmonellosis in Canada. WHO Consultation on Costs and Preharvest Treatment of Animals, June 8-10, 1995, Washington, D.C. (Invited speaker).
 191. Todd, E. C. D. 1995. Economic studies at the national level. WHO Consultation on Costs and Preharvest Treatment of Animals, June 8-10, 1995, Washington, D.C. (Invited speaker).
 192. Szabo, R. and Todd, E. C. D. 1995. Improved detection of verotoxigenic *E. coli* in foods assayed by the polymerase chain reaction. Poster, Annual Meeting of the Canadian Society for Microbiology, June 12- 15, 1995. Published abstract.
 193. Todd, E. C. D., Szabo, R., D'Aoust, J. Y., Sewell, A., McDonald, C., Ellis, A., Miller, B., and Stone, P. 1995. Dose response of *Salmonella* in cheese. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Pittsburg, July 30-August 2, 1995. Published abstract.
 194. Todd, E. C. D. and Potter, M. 1995. What's new in foodborne disease around the world. Symposium on New Emerging Foodborne Disease Agents - Are They for Real? International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Pittsburg, July 30-August 2, 1995 (Invited speaker). Published abstract.
 195. Todd, E. C. D. 1995. Foodborne disease - emerging pathogens, changing environment, and assessment of risk. Workshop on Future Directions in Research in the Food Directorate, September 7-8, 1995, Ottawa (Invited speaker).
 196. Todd, E. C. D., Szabo, R. A., Mackenzie, J. M., Yee, A. J., Martin, A., Reid, S., Rahn, K., Brouwer, A., and Gyles, C. L. 1995. DNA hybridization method using hydrophobic grid membrane filters to detect verotoxigenic *Escherichia coli* in

- foods and intestinal contents of animals. Poster, Fifth Joint Agriculture and Agri-Food Canada (AAFC) Meeting on Agri-Food Safety Research, September 11-12, 1995.
197. Todd, E. C. D. 1995. Risk assessment: microbial contaminants. Fifth Joint Agriculture and Agri-Food Canada (AAFC) Meeting on Agri-Food Safety Research, September 11-12, 1995 (Invited speaker).
 198. Yee, A. J., Martin, A., Rozwadowski, M., Read, S., Todd, E. C. D., Alves, D., Johnson, P., and Gyles, G. L. 1995. A prevalence survey of verotoxigenic *Escherichia coli* in raw and ready-to-eat meat products. Poster, Fifth Joint Agriculture and Agri-Food Canada (AAFC) Meeting on Agri-Food Safety Research, September 11-12, 1995.
 199. Todd, E. C. D. 1995. Assessing microbial risks in foods. HPB Science Forum, Ottawa, November 16-17, 1995 (Invited speaker) (meeting postponed).
 200. Todd, E. C. D. 1995. The Canadian surveillance system - the Foodborne Disease Reporting Centre. National Consensus Conference on Foodborne and Enteric Disease Surveillance, Ottawa, November 28-30, 1995 (Invited speaker).
 201. Todd, E. C. D. 1996. New Emerging Foodborne Disease Agents. Health Protection Branch, Western Region, Burnaby, B. C., February 1, 1996 (Invited speaker).
 202. Todd, E. C. D. 1996. New foodborne agents and risks of disease. Canadian Institute of Food Science and Technology, British Columbia chapter meeting. University of British Columbia, Vancouver, B. C., February 1, 1996 (Invited speaker).
 203. Todd, E. C. D. 1996. The national foodborne disease reporting system, Health Protection Branch, Western Region, meeting with representatives of provincial and local health authorities, February 2, 1996 (Invited speaker).
 204. Todd, E. C. D. 1996. Risk assessment of the use of cracked eggs in Canada. Federal, Provincial, Territorial Committee on Food Safety, April 15, National Arts Centre, Ottawa (Invited speaker).
 205. Todd, E. C. D. 1996. Foodborne disease and high-risk individuals. Food Research Institute 50th Annual Meeting, Madison, Wisconsin, May 6-8, 1996 (Invited speaker). Published abstract.
 206. Todd, E. C. D. 1996. Costs of foodborne disease and their use in risk assessments. ASEPT annual meeting, Laval, France, June 3-6, 1996 (Invited speaker). Published abstract.
 207. Todd, E. C. D. 1996. Risk assessments in meat and poultry. Annual Meeting of the Technical Committee of the Canadian Meat Council, Delta Hotel, Ottawa, June 13, 1996 (Invited speaker).
 208. Todd, E. C. D. 1996. Risk assessment of seafood in Canada - initial stages. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, June 30-July 3, 1996 (Invited speaker). Published abstract.
 209. Todd, E. C. D. 1996. Foodborne disease surveillance - a national perspective. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, June 30-July 3, 1996 (Invited speaker). Published abstract.
 210. Cassin, M., Lammerding, A., Todd, E. C. D., and Ross, W. 1996. Quantitative risk assessment for *Escherichia coli* O157:H7 in hamburgers. Society for Risk

- Analysis, New Orleans, Dec. 8-12, 1996. (E. Todd, speaker). Published abstract.
211. Todd, E. C. D. 1997. Control of foodborne VTEC infections. WHO Consultation on the Prevention and Control of Enterohaemorrhagic *Escherichia coli* (EHEC) Infections, Geneva, April 28-May 1, 1997 (Invited speaker).
 212. Wilson, J. B., Johnson, R. P., Clarke, R. C., Rahn, K., Renwick, S., Michel, P., Johnson, W., Khakhria, R., Todd, E., and Spika, J. 1997. Current trends and activities related to verocytotoxigenic *E. coli* (VTEC) infection in Canada. WHO Consultation on the Prevention and Control of Enterohaemorrhagic *Escherichia coli* (EHEC) Infections, Geneva, April 28-May 1, 1997 (Invited speaker).
 213. Todd, E. C. D. 1997. Seafood toxins. Return to Koch's Postulates Symposium. Annual Meeting of the American Society for Microbiology, Miami Beach, May 4-8, 1997 (Invited speaker).
 214. Todd, E. C. D. 1997. Food-borne disease and high-risk individuals. Chronic Impact of Food-borne Disease Symposium. Annual Meeting of the American Society for Microbiology, Miami Beach, May 4-8, 1997 (Invited speaker).
 215. Todd, E. C. D. 1997. Microbial risk severity: infectious and non-infectious hazards. In *Microbial Risk Management: a Practical Approach to Food Safety*. National Center for Food Safety and Toxicology, and Institute of Food Technologists, Oak Brook, Illinois, May 12-14, 1997 (Invited speaker). Published abstract.
 216. Todd, E. C. D. and Ross, W. 1997. A bacterial risk assessment as a model for assessing risks of algal blooms. VIII International Conference on Harmful Algae, Vigo, Spain, 25-29 June, 1997 (poster prepared and accepted but budget cuts prevented trip). Published abstract.
 217. Todd, E. C. D. 1997. A quantitative risk assessment of *Vibrio vulnificus* in Gulf of Mexico oysters consumed in Canada. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Orlando, July 6-9, 1997. Published abstract.
 218. Todd, E. C. D., Ross, W., Gleeson, T., McIntyre, K., Sockett, P., Irwin, R., Muckle, A., Poppe, C., D'Aoust, J.-Y., and Medaglia, R. 1997. A risk assessment for *Salmonella enteritidis* in eggs in Canada. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Orlando, July 6-9, 1997. Published abstract.
 219. Todd, E. C. D., Ross, W., Cassin, M., Lammerding, A. and Khakhria, R. 1997. Verification of a quantitative risk assessment for *E. coli* O157:H7 in hamburgers. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Orlando, July 6-9, 1997. Published abstract.
 220. Todd, E. C. D., and Farber, J. M. 1998. Current Canadian Approaches to Microbial Health Risk Assessments. At Harmony Group of Safety Criteria for Minimally processed Foods, Wageningen, The Netherlands, Jan. 7-12. (Invited speaker). Published abstract on website.
 221. Todd, E. 1998. Foodborne disease in Canada - the estimates. Canadian Partnership for Consumer Food Safety Education, Ottawa, June 1. (Invited speaker).
 222. Todd, E.C.D. 1998. Food safety and water sanitation in Cambodia and China. International Association of Milk, Food, and Environmental Sanitarians,

- Nashville, August 16-19, 1998. Published abstract.
223. Todd, E. C. D. 1998. Incidence of foodborne illness in Canada and internationally. Canadian Food Inspection System Implementation Group, Shaw's Resort, Prince Edward Island, September 30-October 1. (Invited speaker).
 224. Todd, E. C. D. and Paoli, G. 1998. Preliminary results of a quantitative risk assessment of *Salmonella enteritidis* in eggs. Interagency Working Group on Food Safety and Nutrition Research Workshop, Neatby Bldg. AAFC, Ottawa, Oct. 28-29, 1998.
 225. Todd, E. C. D. 1998. Foodborne disease: the never-ending story. Food Directorate Seminar, Health Protection Branch, Health Canada, Ottawa, Dec 2, 1998. (Invited speaker).
 226. Todd, E. C. D. 1999. Costs associated with seafood toxins in Canada. Harmful Algae Mitigation and Management Conference, Subic Bay, Philippines, May 10-14, 1999. Published abstract on website.
 227. Todd, E. C. D. 1999. Economic costs of foodborne illness. Foodborne Illness Conference, Porto, Portugal, May 28-29, 1999 (Invited speaker). Published abstract on website.
 228. Todd, E. C. D. 1999. Foodborne illnesses associated with developing countries. In symposium on Globalization of foodborne disease. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Dearborn, August 1-4, 1999 (Invited speaker). Published abstract.
 229. Todd, E. C. D. 1999. Foodborne affecting trade in Europe. In symposium on Globalization of foodborne disease. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Dearborn, August 1-4, 1999 (Invited speaker). Published abstract.
 230. Todd, E. C. D. 1999. Quantitative risk assessment for *E. coli* O157:H7 in lettuce and *L. monocytogenes* in cabbage. Symposium on Fruits and vegetables: are they safe? International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Dearborn, August 1-4, 1999 (Invited speaker). Published abstract.
 231. Todd, E. C. D., Farber, J., Rivers, M.-A., Ross, W. H. and Smith, M. 1999. A quantitative risk assessment of *Listeria monocytogenes* in cabbage. Soc. for Risk Analysis, Atlanta, Dec 5-8, 1999. Published abstract.
 232. Todd, E. C. D., Farber, J., Rivers, M. - A., Ross, W. H. and Smith, M. 1999. A quantitative risk assessment of *E. coli* O157:H7 in lettuce. Soc. for Risk Analysis, Atlanta, Dec 5-8, 1999. Published abstract.
 233. Todd, E. C. D. 2000. Quantitative risk assessment—progress to date. Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton, January 13, 2000 (Invited speaker).
 234. Todd, E. C. D. 2000. Foodborne disease: a concern for industry, academia and government. Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton, January 13, 2000 (Invited speaker).
 235. Todd, E. C. D. 2000. Costs associated with algal toxins in seafood in Canada. 9th International Harmful Algal Blooms Conference. Hobart, Tasmania, February 6-11, 2000 (Invited speaker). Published abstract.

236. Todd, E. C. D., Ross, W., and Smith, M. 2000. A bacterial risk assessment as a model for assessing risks of algal blooms. 9th International Harmful Algal Bloom Conference, Hobart, Tasmania. February 6-11, 2000 (Invited speaker). Published abstract.
237. Todd, E. C. D. 2000. Quantitative risk assessment - a new approach for control of foodborne disease. National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan, March 13, 2000. (Invited speaker).
238. Todd, E. C. D., Ross, W. H., and Smith, M. 2000. Risk assessment for harmful algal blooms - can *Vibrio vulnificus* be a model for these agents?. International Association for Food Protection Annual Meeting, Atlanta, August 6-9, 2000. Published abstract.
239. Todd, E. C. D., Dixon, B., Couture, H., Ellis, A., Laberge, I., and Cardinal, R., M. 2000. *Cyclospora* oocysts on raspberries from Guatemala - a qualitative risk assessment. International Association for Food Protection Annual Meeting, Atlanta, August 6-9, 2000. Published abstract.
240. Todd, E. C. D. 2000. Examples of foodborne disease outbreaks. PAHO/WHO Seminar on Risk Analysis and its Use in Food Safety, Buenos Aires, Argentina, September 4-6, 2000 (Invited speaker).
241. Todd, E. C. D. 2000. Food safety issues, available data, and data needs. PAHO/WHO Seminar on Risk Analysis and its Use in Food Safety, Buenos Aires, Argentina, September 4-6, 2000 (Invited speaker).
242. Todd, E. C. D. 2000. Risk assessment case study: *Cyclospora*. PAHO/WHO Seminar on Risk Analysis and its Use in Food Safety, Buenos Aires, Argentina, September 4-6, 2000 (Invited speaker).
243. Todd, E. C. D. 2000. Risk Assessment Case Study: *Listeria monocytogenes* in soft cheese. PAHO/WHO Seminar on Risk Analysis and its Use in Food Safety, Buenos Aires, Argentina, September 4-6, 2000 (Invited speaker).
244. Paoli, G., and Todd, E. C. D. 2000. Risk assessment case study: *Salmonella enteritidis* in eggs exposure assessment and management issues. PAHO/WHO Seminar on Risk Analysis and its Use in Food Safety, Buenos Aires, Argentina, September 4-6, 2000 (Invited speaker).
245. Todd, E. C. D., Smith, M., Farber, J. M., Rivers, M.-A., and Ross, W. H. 2000. Quantitative risk assessment for *L. monocytogenes* in chopped packaged cabbage. 3rd International Conference on Predictive Modelling in Foods. Leuven, Belgium, September 12-15, 2000. Poster and published abstract.
246. Todd, E. C. D. 2000. Quantitative risk assessment for *L. monocytogenes* in packaged cabbage. Interagency Meeting, Ottawa, September 24-26, 2000. (Invited speaker).
247. Paoli, G., and Todd, E. C. D. 2000. Quantitative risk assessment for *Salmonella enteritidis* in shell eggs. ENDS meeting, Ottawa, 16 – 17 November, 2000. (Invited speaker).
248. Todd, E. C. D., Ross, W., Oudit, D., and Hughes, A. 2000. Can qualitative risk analysis be used for management of microbial food safety issues – apple juice as an example. Society for Risk Analysis Annual Meeting, December 3-6, 2000. Published abstract.

249. Todd, E. C. D. Regulatory aspects of microbial risk analysis. 11th World Congress of Food Science and Technology, Seoul, Korea, April 22-27, 2001. (Invited speaker) Published abstract.
250. Todd, E. C. D. Foodborne disease in developing countries - are these global concerns. Conference: The Science of Pre-harvest Food Safety - Bringing Sound Science to the Table. Michigan State University, East Lansing, Michigan, May 8-10, 2001. (Invited speaker).
251. Todd, E. C. D. Microbial food safety in North America - Current and future concerns and control. Microbiology Golden Jubilee Symposium 2001. Microbiology Department, University of Glasgow, Glasgow, May 11, 2001. (Invited speaker).
252. Todd, E. C. D. Management of risk - apple cider as an example. FoodTec '01 Canadian Institute of Food Science and Technology Annual Meeting, Toronto, June 3-6, 2001. (Invited speaker).
253. Todd, E. C. D. Microbiological Risk Assessment. Pro MS Distance Learning Course. NFSTC, Michigan State University, East Lansing, Michigan. (Invited speaker). July 2001. Todd, E. C. D. High risk food safety issues. National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan. December 17, 2001. (Seminar speaker) Todd, E. C. D. Food safety issues: Science and social impact. National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan. January 14, 2002. (Seminar speaker).
256. Todd, E. C. D., Biotech products and assessment of risk, *Biotechnology's Impact on Society: Food, Agriculture, and Human Health*, A Michigan State University Forum, Wharton Center, January 23, 2002. (Invited speaker).
257. Todd, E. C. D. Emerging pathogens and food safety issues, College of Veterinary Medicine students, MSU, East Lansing, March 5, 2002. (Invited speaker).
258. Todd, E. C. D. Biotech-Derived Foods: An International Perspective. In symposium on Biotech derived foods. Institute for Food Technologists, Anaheim, CA, June 16-June 20, 2002. (Invited speaker). Published abstract.
259. Todd, E. C. D. Microbiological Risk Assessment. International Association for Food Protection, San Diego, CA, June 30-July 3, 2002. (Invited speaker). Published abstract.
260. The 1st International Conference on Microbiological Risk Assessment: Foodborne Hazards, University of Maryland University College (no presentation). July 24-26, 2002.
261. Todd, E. C. D. Microbiological Risk Assessment. Pro MS Distance Learning Course. NFSTC, Michigan State University, East Lansing, Michigan. July 28-August 2, 2002. (Invited speaker).
262. Todd, E. C. D. National Food Safety and Toxicology Center. Pro MS Distance Learning Course. Brook Lodge, Kalamazoo, Michigan. August 5-6, 2002. (Invited speaker).
263. Todd, E. C. D. Microbiological safety standards and public health goals to reduce foodborne disease. 48th International Congress of Meat Science and Technology, Rome, Italy. August 26-30, 2002. (Invited speaker).

264. Todd, E. C. D. Relative risk ranking of *Listeria monocytogenes*. Congrila World Dairy Congress, Paris, France, September 26-27, 2002. (Invited speaker).
Published abstract.
265. Todd, E. C. D. and Saeed. A. M., Risk assessment and HACCP in food safety: the overlap. National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan, October 21, 2002. (Seminar speaker).
266. Todd, E. C. D. Microbiology standards and public health policy. Department of Food Science, University of Guelph, Ontario. November 21, 2002. (Invited speaker).
267. Todd, E. C. D. Economic analysis of food and water-borne disease in Canada: defining the future research agenda. Talk on the cost effectiveness of a targeted disinfection program in household kitchens to prevent foodborne illnesses in the United States, Canada, and the United Kingdom. Guelph, Ontario. November 22-23, 2002. (Invited speaker).
268. Todd, E. C. D. Microbiological safety standards and public health goals to reduce foodborne disease. National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan. January 6, 2003. (Seminar speaker).
269. Todd, E. C. D. Discussant presentation. Social dimensions of food safety: a comparative perspective. American Association for the Advancement of Science Annual Meeting, Denver, CO, Feb. 13-18, 2003. (Invited speaker). Published abstract.
270. Todd, E. C. D. 2003. Emerging issues/global markets. USDA Agricultural Outlook Forum, Arlington, Virginia, February 20, 2003. (Invited speaker).
271. Todd, E. C. D. Emerging food safety issues. National Food Safety and Toxicology Center, Michigan State University, East Lansing, Michigan. March 17, 2003. (Seminar speaker).
272. Todd, E. C. D. Overview of the National Food Safety & Toxicology Center: Symposium for Scientific Exchange organized by Landesstiftung Baden-Wurtemberg, Germany on Food Safety & Nutrition, Munk Centre for International Studies, University of Toronto, Toronto, Ontario, March 31, 2003. (Invited speaker).
273. Todd, E. C. D. Emerging pathogens and food safety issues, College of Veterinary Medicine students, Michigan State University, East Lansing, April 10, 2003. (Invited speaker).
274. Todd, E. C. D. Welcome and introduction of keynote speaker, Elsa Murano. First World Congress on Food Irradiation, May 3-5, 2003, Chicago, IL (Invited speaker).
275. Todd, E. C. D. Emerging diseases and food safety issues, Great Lakes Conference for Food Protection Annual Conference, April 29, 2003, Lansing, MI (Invited speaker).
276. Todd, E. C. D. Challenges to global surveillance of disease patterns. July 11-15, 2003, Oristano, Sardinia, Italy. (Invited speaker).
277. Todd, E. C. D. Microbiological risk assessment and management. International Food Safety Short Course, July 28- August 1, 2003, Michigan State University, East Lansing, MI. (Invited speaker).

278. Michaels, B., and Todd, E. C. D. Food worker hygiene in fruits and vegetables. International Association for Food Protection, New Orleans, LA, August 10-13, 2003. (Invited speaker) Published abstract.
279. Von Holy, A., and Todd, E. C. D. Strategies for food worker hygiene in developing countries. International Association for Food Protection, New Orleans, LA, August 10-13, 2003. (Invited speaker).
280. Duff, S. B., Scott, E. A., Mafilios, M. S. Todd, E. C., Krilov, L. R., Geddes, A. M., and Ackerman, S. J. The cost effectiveness of a targeted disinfection program in household kitchens to prevent foodborne illnesses in the United States, Canada, and the United Kingdom. International Association for Food Protection, New Orleans, LA, August 10-13, 2003. Published abstract.
281. Todd, E. C. D. *Listeria monocytogenes* risk in soft cheeses, 3rd Annual International Food Safety and Quality Conference, November 5-7, 2003, Orlando, FL. (Invited speaker).
282. Todd, E. C. D. Global Surveillance of Foodborne Disease. 27th Veterinary Medicine Symposium on Sanitary Inspection and Food Quality, November 22-24, 2003, Lisbon, Portugal. (Invited speaker). (Published abstract).
283. Todd, E. C. D. Microbiological risk assessment. 27th Veterinary Medicine Symposium on Sanitary Inspection and Food Quality, November 22-24, 2003, Lisbon, Portugal. (Invited speaker and published abstract).
284. Todd, E. C. D. 2003. Assessing the role of food workers in causing outbreaks in developed and developing countries. 27th Veterinary Medicine Symposium on Sanitary Inspection and Food Quality, November 22-24, 2003, Lisbon, Portugal. (Invited speaker). Published abstract.
285. McMasters, R., and Todd, E. C. D. Modeling growth and reduction of microorganisms in foods as functions of temperature and time. Society for Risk Analysis, December 7-10, 2003, Baltimore, MD. (Poster presentation). Published abstract.
286. Todd, E. C. D. Food Safety and Risk Assessment: New Approaches to Microbiological Problems. American Association for the Advancement of Science (AAAS) meeting, February 12-16, 2004, Seattle, WA. (Invited speaker). Published abstract.
287. Pérez, F., Carrasco, E., Valero, A., Fuentes, J. M., García-Gimeno, R. M., Zurera, G., and Todd, E. Assessment of *Listeria monocytogenes* in cooked ham: Approach to cross-contamination in retail points. 5th ASEPT International Conference on *Listeria monocytogenes* and Risk Analysis, March 17-18, 2004, Laval, France. Published abstract.
288. Todd, E. C. D. Welcome and introduction of keynote speaker, Kathleen Merrigan. First World Congress on Organic Food, March 29-31, 2004, East Lansing, MI. (Invited speaker)
289. Todd, E. C. D. Closing talk. First World Congress on Organic Food, March 29-31, 2004, East Lansing, MI. (Invited speaker)
290. Todd, E. C. D. Risk assessment. National Congress of Food Science and Technology, Emerging Issues in Food Safety Symposium (Invited speaker) April 25-30, 2004, San Jose, Costa Rica.

291. Todd, E. C. D. Food safety surveillance systems. National Congress of Food Science and Technology, Emerging Issues in Food Safety Symposium (Invited speaker). April 25-30, 2004, San Jose, Costa Rica.
292. Todd, E. C. D. Introduction to risk analysis, ProMS course, June 14-25, 2004, Michigan State University, East Lansing, MI.
293. Todd, E. C. D. International congress on organic food safety: A forum on issues and challenges. Institute of Food Technologists (IFT) annual meeting, July 12-16, 2004, Las Vegas, NV.
294. Todd, E. C. D. Risk analysis concepts - general overview. International Food Safety Short Course, July 26-30, 2004, Michigan State University, East Lansing, MI. (Invited speaker).
295. Todd, E. C. D. Microbial risk assessment and management: approaches and examples. International Food Safety Short Course, July 26-30, 2004, Michigan State University, East Lansing, MI. (Invited speaker).
296. McMasters, R., and Todd, E. C. D. Modeling growth and reduction of microorganisms in foods as functions of temperature and time. International Association for Food Protection (IAFP) annual meeting, August 8-11, 2004, Phoenix, AZ. (Poster presentation).
297. Todd, E. C. D. Transfer Coefficients for *Listeria monocytogenes* in ready-to-eat foods. Symposia on Transfer and Spread of Pathogens in Food Environments (organizer), International Association for Food Protection (IAFP) annual meeting, August 8-11, 2004, Phoenix, AZ. (invited speaker)
298. Vorst, K. L., Todd, E. C. D., Perez, F., McMasters, R. L., and Ryser, E. T. Transfer of *Listeria monocytogenes* from a delicatessen slicer to ready-to-eat meat products, International Association for Food Protection (IAFP) annual meeting, August 8-11, 2004, Phoenix, AZ. Published abstract.
299. Keskinen, L. A., Todd, E. C. D., and Ryser, E. T. Impact of biofilm-forming ability on transfer of surface-dried *Listeria monocytogenes* cells from knife blades to smoked turkey breast, International Association for Food Protection (IAFP) annual meeting, August 8-11, 2004, Phoenix, AZ. Published abstract.
300. Todd, E. C. D. Assessment and management of microbiological food safety risks, Global Food Safety Forum, November 15-23, 2004, Beijing, China (invited speaker).
301. Todd, E. C. D. Managing the risk: setting the scene. Society for Risk Analysis (SRA) annual meeting, December 5-8, 2004, Palm Springs, CA. Published abstract.
302. Todd, E. C. D. and Mahdi Saeed. "Tsunami challenges for increasing enteric disease including food and waterborne disease". Educational Forum: The Tsunami and Its Impact, January 25, 2005, MSU Union, East Lansing, MI. Sponsored by the Tsunami Educational Experience Committee.
303. Todd, E. C. D. How big a threat is microbial contamination while we feed the world? American Association for the Advancement of Science (AAAS) annual meeting, February 18-21, 2005, Washington, DC. (invited speaker). Published abstract.
304. Carrasco, E., Valero, A., Pérez, F., Todd, E., García-Gimeno, R. M., and Zurera, G. Quantitative models application to fulfil microbiological criteria in foods.

- International Conference on Environmental, Industrial and Applied Microbiology (BioMicroWorld-2005) March 15-18, 2005, Badajoz, Spain (poster). Published abstract.
305. Todd, E. C. D. 2005. Use of probabilistic risk assessment in driving policy issues to reduce foodborne disease. SRA Continuing Education Workshop on Probabilistic Risk Assessment: Current Developments and Applications for Environmental Assessment and Management, March 28-31, 2005, East Lansing, Michigan (Invited speaker).
 306. Todd, E. C. D. Risk assessment concepts: a general overview. Food Safety Workshop April 11-15, 2005, San Jose, Costa Rica. (Invited speaker).
 307. Todd, E. C. D. Microbial risk assessment: quantitative and qualitative approaches. Food Safety Workshop April 11-15, 2005, San Jose, Costa Rica. (Invited speaker).
 308. Todd, E. C. D. and Mather, E. Bioterrorism and food security. Food Safety Workshop April 11-15, 2005, San Jose, Costa Rica. (Invited speaker).
 309. Todd, E.C. D. and Harris, C. 2005. Control of and perceptions about raw milk consumption. In Symposium on Perceptions of Food Safety Risks. Institute of Food Technologists (IFT) annual meeting, July 17-20, 2005, New Orleans, LA. (Invited speaker). Published abstract.
 310. Todd, E. C. D. Risk analysis concepts: a general overview. International Food Safety Short Course, July 24-29, 2005, Michigan State University, East Lansing, MI. (Invited speaker).
 311. Todd, E. C. D. Microbial risk assessment and management: approaches and examples. International Food Safety Short Course, July 24-29, 2005, Michigan State University, East Lansing, MI. (Invited speaker).
 312. Yan, Z., Todd, E.C. D., and Ryser, E. T. Sequential transfer of *Listeria monocytogenes* from a high-density polyethylene surface to bologna. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. (poster). Published abstract.
 313. Yan, Z., Todd, E.C. D., and Ryser, E. T. Optimization of recovery methods for *Listeria monocytogenes* from conveyor belt surfaces. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. (poster). Published abstract.
 314. Yan, Z., Zhang, L., Todd, E.C. D., and Ryser, E. T. Impact of contact time and product weight on transfer of *Listeria monocytogenes* from different conveyor belt surfaces to ham and bologna. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. Published abstract.
 315. Bahk, G.-J., Oh, D.-H., Ha, S.-D., Hong, C.-H., and Todd, E.C.D. Microbial risk assessment of *Staphylococcus aureus* in ready-to-eat Kimbab in Korea. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. (poster). Published abstract.
 316. Keskinen, L.A., Todd, E.C.D., and Ryser, E.T. Impact of bacterial stress and biofilm forming ability on transfer of surface-dried *Listeria monocytogenes* cells during slicing of delicatessen meats. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. Published abstract.

317. Vorst, K. L., Todd, E.C.D., Ryser, E.T. Transfer of *Listeria monocytogenes* during slicing of turkey breast, bologna, and salami using kitchen knives. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. Published abstract.
318. Popa, I., Sabaratnam, S., Hanson, E.J., Schilder, A., Todd, E.C.D. and Ryser, E.T. Levels of microbial contaminants in highbush blueberries before, during and after processing (poster). International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. Published abstract.
319. Popa, I., Sabaratnam, S., Hanson, E.J., Schilder, A., Todd, E.C.D. and Ryser, E.T. Inactivation of bacteria, yeasts and molds on palletized highbush blueberries using chlorine dioxide sachets. International Association for Food Protection Annual Meeting, Baltimore, MD, August 13-17, 2005. Published abstract.
320. Bahk, G.J., Todd, E.C.D. Estimated distribution for food consumption using the NHANES 2001-2002 (Poster). Society for Risk Analysis Annual Meeting, Orlando, FL, December 4-7, 2005. Published abstract.
321. Todd, E.C.D. Harmonizing international regulations: Quantitative risk assessment of *Listeria monocytogenes*. International Chemical Congress of Pacific Basin Societies, Pacificchem 2005, Honolulu, Hawaii, December 15-20, 2005. (Invited speaker). Published abstract.
322. Todd, E.C. D. Risk assessment concepts: a general overview. Symposium on Risk Analysis of Agro-product Safety, April 12-13, 2006, organized by the Institute of Quality Standard & Testing Technology for Agro-products, Chinese Academy of Agricultural Sciences, Beijing, China. (Invited speaker).
323. Todd, E.C. D. Exposure assessment and dose response assessment for *Listeria monocytogenes* in ready-to-eat foods. Symposium on Risk Analysis of Agro-product Safety, April 12-13, 2006, organized by the Institute of Quality Standard & Testing Technology for Agro-products, Chinese Academy of Agricultural Sciences, Beijing, China. (Invited speaker).
324. Todd, E.C. D. Risk characterization and management of *Listeria monocytogenes* in ready-to-eat foods. Symposium on Risk Analysis of Agro-product Safety, April 12-13, 2006, organized by the Institute of Quality Standard & Testing Technology for Agro-products, Chinese Academy of Agricultural Sciences, Beijing, China. (Invited speaker).
325. Todd, E.C. D. Seafood toxins and mycotoxins and determination of risk. Symposium on Risk Analysis of Agro-product Safety, April 12-13, 2006, organized by the Institute of Quality Standard & Testing Technology for Agro-products, Chinese Academy of Agricultural Sciences, Beijing, China. (Invited speaker).
326. Todd, E.C. D. Surveillance of foodborne disease. Symposium on Risk Analysis of Agro-product Safety, April 12-13, 2006, organized by the Institute of Quality Standard & Testing Technology for Agro-products, Chinese Academy of Agricultural Sciences, Beijing, China. (Invited speaker).
327. Todd, E.C. D. Risk, Surveillance and Toxins. Symposium on China-US Joint Research Center in Food Safety, April 14, 2006, organized by the Jiangsu Academy of Agricultural Sciences, Nanjing, China. (Invited speaker).

328. Todd, E.C. D. Surveillance of foodborne disease. International Advanced Symposium on Agro-product Safety Risk Assessment and Testing Techniques, April 19, 2006, organized by the Zhejiang Academy of Agricultural Sciences, Hangzhou, China. (Invited speaker).
329. Todd, E.C. D. Assessment concepts. International Advanced Symposium on Agro-product Safety Risk Assessment and Testing Techniques, April 19, 2006, organized by the Zhejiang Academy of Agricultural Sciences, Hangzhou, China. (Invited speaker).
330. Todd, E.C. D. Exposure assessment and dose response assessment for *Listeria monocytogenes* in ready-to-eat foods. International Advanced Symposium on Agro-product Safety Risk Assessment and Testing Techniques, April 19, 2006, organized by the Zhejiang Academy of Agricultural Sciences, Hangzhou, China. (Invited speaker).
331. Todd, E.C. D. Risk characterization and management of *Listeria monocytogenes* in ready-to-eat foods. International Advanced Symposium on Agro-product Safety Risk Assessment and Testing Techniques, April 19, 2006, organized by the Zhejiang Academy of Agricultural Sciences, Hangzhou, China. (Invited speaker).
332. Todd, E.C. D. Seafood toxins and mycotoxins and determination of risk. International Advanced Symposium on Agro-product Safety Risk Assessment and Testing Techniques, April 19, 2006, organized by the Zhejiang Academy of Agricultural Sciences, Hangzhou, China. (Invited speaker).
333. Todd, E.C.D. Prevention and control of foodborne disease through surveillance. Bureau of Microbial Hazards, Health Canada, Ottawa, ON, May 26, 2006. (Invited speaker).
334. Todd, E.C. D. Dissecting the burden of foodborne disease. Canadian Institute for Food Science and Technology Annual Meeting, Montréal, June 28-30, 2006. (Invited speaker).
335. Todd, E.C. D. An overview of microbial risk assessment. Pro MS course June 11, 2006. (Invited speaker)
336. Todd, E.C. D. Decreasing foodborne disease: more than a dream? Animal Science Department Texas A&M University, College Station, Texas, July 6, 2006. (Invited speaker).
337. Todd, E. C. D. Risk analysis concepts: a general overview. International Food Safety Short Course, July 23-28, 2006, Michigan State University, East Lansing, MI. (Invited speaker).
338. Todd, E. C. D. Microbial risk assessment and management: approaches and examples. International Food Safety Short Course, July 23-28, 2006, Michigan State University, East Lansing, MI. (Invited speaker).
339. Todd, E.C.D. Organic foods- what are they and the global market. Assuring Microbiological Safety of Organic Products. International Association for Food Protection, Calgary, AB, August 13-16, 2006. (Invited speaker).
340. Todd, E.C.D. Transfer of *Listeria monocytogenes* in deli meats through slicing machines. Contamination of RTE foods: Transfer and Risk: *Listeria monocytogenes* and Other Microorganisms. International Association for Food Protection, Calgary, AB, August 13-16. (Invited speaker). Published abstract.

341. Yan, Z., Todd, E.C. D., and Ryser, E. T. Quantitative transfer of *Listeria monocytogenes* from conveyor belt materials to deli ham. International Association for Food Protection Annual Meeting, AB, August 13-16, 2006. Published abstract.
342. Todd, E.C.D. Challenges to global foodborne disease surveillance. Food Safety Education Conference: Reaching At-risk Audiences. Denver, CO, September 24-29, 2006.
343. Todd, E.C.D. and Greig, J.D. Outbreaks where food handlers have been implicated in the spread of foodborne disease. Food Safety Education Conference: Reaching At-risk Audiences. Denver, CO, September 24-29, 2006.
344. Todd, E.C.D. Harmonizing international regulations for *Listeria monocytogenes*. Food Safety Education Conference: Reaching At-risk Audiences. Denver, CO, September 24-29, 2006.
345. Led discussion of food safety issues at the National Summit on Coping with Climate Change, Ann Arbor, MI, May 8-10, 2007. (Invited speaker).
346. Todd, E.C.D. Achieving harmonization of *Listeria monocytogenes* standards. 16th International Symposium on Problems of Listeriosis (ISOPOL XVI), Savannah, GA March 20-23, 2007.
347. Todd, E. C. D., Ryser, E. T., Keskinen, L. A., Vorst, K. L., and Burgess, G. B. Predictive modeling of *Listeria monocytogenes* transfer during slicing of deli meats. 16th International Symposium on Problems of Listeriosis (ISOPOL XVI), Savannah, GA March 20-23, 2007 (poster).
348. Todd, E. C. D. Round table moderator. Panel on science behind temperature control of potentially hazardous and high risk food. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007. (Invited speaker).
349. Todd, E. C. D. and Barry Michaels. Outbreaks attributed to infected food workers: characteristics and control. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007. (Invited speaker).
350. Greig, J., Todd E. C. D., Bartleson, C.A., and Michaels, B S. Outbreaks where food workers have been implicated in the spread of foodborne disease. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007. (poster). Published abstract.
351. Knight, A., Worsoz, M., Harris, C. and Todd, E.C. D. The International Risk Governance Framework as applied to *Listeria monocytogenes* in raw milk soft cheese in the United States. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007. (poster). Published abstract.
352. *Listeria monocytogenes* growth in delicatessen meats based on product formulation and age. Zhang, L., Todd, E. C. D., and Ryser, E. T. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007. (poster). Published abstract.
353. Impact of product temperature on quantitative transfer of *Listeria monocytogenes* during commercial slicing of deli ham. Yan, Z., Todd, E. C. D., and Ryser, E. T. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007. (poster). Published abstract.

354. Risk analysis of leafy greens. Todd, E. C. D. Workshop on the Safety of Leafy Greens: A Risk Management Approach, Oak Lawn, IL, October 23-24, 2007 (invited speaker).
355. Commodity-Based foodborne disease surveillance programs. Ontario Food protection Annual meeting, Toronto, November 8, 2007. (invited speaker).
356. Foodborne disease outbreaks arising from food workers. Todd, E. C. D. Second International Symposium on Agricultural Food Safety, Zhejiang Academy of Agricultural Sciences, Hangzhou, China, November 27-29, 2007. (invited speaker).
357. US surveillance systems. Todd, E. C. D. Symposium on food safety. Université Saint-Joseph, Beirut, December 5, 2007 (invited speaker).
358. Agriculture and food vulnerability assessment program Carver Shock. Todd, E. C. D. Food safety and waste management workshop, Beirut Arab University, December 6, 2007. (invited speaker).
359. Why Food safety is important? Todd, E.C.D. Symposium on Food Safety, American University of Beirut, Lebanon, December 7, 2007. (invited speaker).
360. Risk communication: the spinach outbreak and the media. Todd, E. C.D., Harris, C., Knight, A., and Worosz, M. Society for Risk Analysis, San Antonio, TX, December 9-12, 2007. (poster).
361. Discussant on the bugs coming back to bite us. American Association for Advancement of Science, Boston, February 14-17, 2008 (invited speaker).
362. Mothers of Preschool Children (MOPS), Okemos, April 16, 2008 (invited speaker).
363. Improving the Safety of Imported Food, Emerging Infectious Diseases Discussion Group, New York Academy of Sciences, New York, April 21, 2008 (invited speaker).
364. Panelist at MSU Risk, Values, and Decisions Initiative, April 23, 2008, Kellogg Center, East Lansing, MI. (invited speaker).
365. Greig, J. D., E. C. D. Todd, C. A. Bartleson, and B. S. Michaels. 2008. Outbreaks where food workers have been implicated in the spread of foodborne disease. International Association for Food Protection Annual Meeting, Columbus, OH, August 3-6, 2008. (poster). Published abstract.
366. Campos, D.T., B.P. Marks, L. Zhang, E.T. Ryser and E.C.D. Todd. 2009.
367. Modeling the growth of *Listeria monocytogenes* in delicatessen turkey, ham and beef. International Association for Food Protection Annual Meeting, Columbus, OH, August 3-6, 2008. (poster). Published abstract.
368. Todd, E. C. D. Food safety implications of imported food including advances in traceability, International Forum on Food Safety, Shanghai, China, October 19, 2008 (invited speaker).
369. Todd, E. C. D. Traceability and imported food. Jiangsu Academy of Agricultural Sciences, Nanjing, China, October 23, 2008 (invited speaker).
370. Todd, E. C. D. Michigan Environmental Health Association 65th Annual Educational Conference, Traverse City, MI. March 19, 2009. Dynamics of pathogen transmission via the food worker (Invited speaker). Published abstract.

371. Todd, E. C. D., J. Greig, C. A. Bartleson, and B. Michaels. Barriers to contamination by food workers. International Association for Food Protection Annual Meeting, Grapevine, TX, July 11-13, 2009. (poster). Published abstract.
372. Greig, J. D., A. Ravel, C. Tinga, E. Todd, G. Campbell, M. Cassidy, B. Marshall, and F. Pollari. Exploring historical Canadian foodborne outbreak datasets for human illness attribution. International Association for Food Protection Annual Meeting, Grapevine, TX, July 11-13, 2009. Published abstract.
373. Todd, E. C. D. Risk management approach to the safety of leafy greens. Symposium on A Systems Approach to Minimize *Escherichia coli* O157:H7 Food Safety Hazards Associated with Fresh and Fresh-cut Leafy Greens. International Association for Food Protection Annual Meeting, Grapevine, TX, July 11-13, 2009.
374. Perez-Rodriguez, F., D. Campos, A. L. Buchholz, B. P. Marks, E. T. Ryser, and E. Todd, A mathematical risk model for *Escherichia coli* O157:H7 cross contamination of lettuce during processing. International Association for Food Protection Annual Meeting, Grapevine, TX, July 11-13, 2009. Published abstract.
375. Buchholz, A. L., G. R. Davidson, B. P. Marks, E. C. Todd, and E. T. Ryser, Transfer of *Escherichia coli* O157:H7 from equipment surfaces to iceberg and romaine lettuce during simulated commercial processing. International Association for Food Protection Annual Meeting, Grapevine, TX, July 11-13, 2009. Published abstract.
376. Buchholz, A. L., G. R. Davidson, D. T. Campos, B. P. Marks, E. C. Todd, and E. T. Ryser. Quantification of *Escherichia coli* O157:H7. Transfer to equipment during commercial production of fresh-cut leafy greens. International Association for Food Protection Annual Meeting, Grapevine, TX, July 11-13, 2009. (poster). Published abstract.
377. Todd, E. C. D. Examples of electronic tagging - failure and success. Symposium on Tracking and Tracing Technologies – Do You Know Where Your Steak and Tomatoes Come From? International Association for Food Protection Annual Meeting, Grapevine, Texas July 12-15, 2009.
378. Todd, E. C. D., E. T. Ryser, L. Zhang, B. P. Marks, D.T. Campos, L.A. Jaykus, A. Mokhtari, A. Fraser and A. Draughon. A risk-based approach to determine “best consumed by” dates to control exposure to *Listeria monocytogenes* in delicatessen meats. National Integrated Food Safety Initiative PI meeting, Grapevine, TX, July 11, 2009. (poster). Published abstract.
379. Pérez Rodríguez, F., D. Campos, E. T. Ryser, A. L. Buchholz, B. P. Marks, G. Zurera, and E. C. D. Todd. 2009. A mathematical risk model for *E. coli* O157:H7 cross-contamination of lettuce during processing. 6th International Conference on predictive Modeling in Foods, September 8-12, 2009, Washington, D.C. Published abstract.
380. Todd, E. C. D. 2009. International regulation of *Listeria monocytogenes* control in RTE foods. Technical Symposium. Advanced *Listeria monocytogenes* Control Measures in RTE Meats and Poultry Products, Canadian Meat Council, Toronto, October 1-2, 2009. (Invited speaker). Published abstract.

381. Todd, E. C.D. Microbiological hazards and their control - a western perspective. Asia-Pacific Symposium, Seoul, Korea, November 11-13, 2009. (Invited speaker). Published abstract.
382. Todd, E. C. D. Tracking and tracing our food supply - the way forward: setting the scene. American Association for the Advancement of Science, San Diego, CA, February 19-22, 2010. (Invited speaker). Published abstract.
383. Todd, E. C. D. Rapid recall – linking consumers to retailers American Association for the Advancement of Science, San Diego, CA, February 19-22, 2010. (Invited speaker). Published abstract.
384. Todd, E. C. D. What should you know about foodborne illnesses. 5th Dubai International Food Safety Conference, Dubai, UAE, February 22-25, 2010. (Invited speaker). Published abstract.
385. Todd, E. C. D. and Greig, J. D. The spread of foodborne pathogens by food workers: the effectiveness of barriers in preventing the spread of pathogens in food environments. 2010 Food Safety Educational Conference, March 23-26, Atlanta, GA. (Invited speaker). Published abstract.
386. Todd, E. C. D. and Greig, J. D. The spread of foodborne pathogens by food workers: the effectiveness of soaps and sanitizers in reducing hand contamination. 2010 Food Safety Educational Conference, March 23-26, Atlanta, GA. (Invited speaker). Published abstract.
387. Greig, J. D. and Todd, E. C. D. The spread of foodborne pathogens by food workers: transmission and survival of pathogens. 2010 Food Safety Educational Conference, March 23-26, Atlanta, GA. (Invited speaker). Published abstract.
388. Greig, J. D. and Todd, E. C. D. Outbreaks where food workers have been implicated in the spread of foodborne disease: infective doses and pathogen carriage. 2010 Food Safety Educational Conference, March 23-26, Atlanta, GA. (Invited speaker). Published abstract.
389. Todd, E. C. D. Best consumed by dates for deli meats. 2010 Food Safety Educational Conference, March 23-26, Atlanta, GA. (Invited speaker). Published abstract.
390. Fraser, A. and Todd, E. C. D. Retailer and consumer responses for extended storage of deli meats. 2010 Food Safety Educational Conference, March 23-26, Atlanta, GA. (Invited speaker). Published abstract.
391. Todd, E. C. D. Foodborne disease: its causes and its surveillance. Kuwait Medical University - Faculty of Medicine, Kuwait City, Kuwait. May 26, 2010.
392. Todd, E. C. D. Foodborne disease: its recognition and control. Quality control and quality assurance staff from food manufacturers and leading catering company representatives, Kuwait City, Kuwait. May 27, 2010.
393. Todd, E. C. D. Contribution of food handlers to foodborne outbreaks - control and prevention strategies. First International Food Safety Conference, Riyadh, Saudi Arabia. May 30, 2010. (Invited speaker).
394. Todd, E. C. D. Contribution of food handlers to foodborne outbreaks - control and prevention strategies. First International Food Safety Conference, Jeddah, Saudi Arabia. May 31, 2010. (Invited speaker).
395. Todd, E. C. D. Foodborne disease: its recognition and control. MEFOSA, Beirut, Lebanon June 2, 2010 (Invited speaker).

396. Todd, E. C. D. How safe is your deli? MEFOSA, Beirut, Lebanon June 2, 2010 (Invited speaker).
397. Todd, E. C. D. Microbial risk assessment and management case studies. Joint University of Costa Rica- Michigan State University Food Safety Course June 21-26, 2010, San José, Costa Rica. (Invited speaker).
398. Todd, E. C. D. Bioterrorism and food security. Joint University of Costa Rica- Michigan State University Food Safety Course June 21-26, 2010, San José, Costa Rica. (Invited speaker).
399. Todd, E. C. D. Foodborne disease surveillance. Joint University of Costa Rica- Michigan State University Food Safety Course June 21-26, 2010, San José, Costa Rica. (Invited speaker).
400. Todd, E. C. D. Strengths of, and difficulties with, HACCP. Joint University of Costa Rica- Michigan State University Food Safety Course June 21-26, 2010, San José, Costa Rica. (Invited speaker).
401. Todd, E. C. D. Traceability of food. Joint University of Costa Rica- Michigan State University Food Safety Course June 21-26, 2010, San José, Costa Rica. (Invited speaker).
402. Todd, E. C. D. Where we are going with food safety -conclusion. Joint University of Costa Rica- Michigan State University Food Safety Course June 21-26, 2010, San José, Costa Rica. (Invited speaker).
403. Todd, E. C. D. Adopting the Codex Alimentarius standard for control of *Listeria monocytogenes* in RTE foods. Symposium: Harmonizing international regulations for control of *Listeria monocytogenes* in ready-to-eat foods. Institute of Food Technologists Annual Meeting, Chicago, July 17-20, 2010. (Invited speaker).
404. Todd, E. C. D. and others. The Future of Food Safety Roundtable Discussion, Michigan State University, September 14, 2010. (Invited speaker).
405. Todd, E. C. D. Risk of infected food workers causing foodborne illnesses and control measures to reduce the risk. 2010 International Food Safety Conference, Shanghai, China, November 9-11, 2010. (Invited speaker).
406. Todd, E. C. D. Infected food workers causing foodborne illnesses and the means of their control, Jiangsu Academy of Agricultural Sciences, Nanjing, China, November 12, 2010. (Invited speaker).
407. Todd, E. C. D. Procedures to investigate foodborne illness. 6th Dubai International Food Safety Conference, Dubai, UAE, March 1-2, 2011. (Invited speaker)
408. Todd, E. C. D. Hand hygiene - why, when how. 100th anniversary of the Dutch Society for Microbiology, Arnhem, The Netherlands, April 18-20, 2011. (Invited speaker). Published abstract.
409. Todd, E. C. D. Keynote speaker. The Journey From There to Here – or Hair to No Hair. Canadian Institute of Public Health Inspectors, Halifax June 28, 2011.
410. International Short Course on Food Safety, East Lansing, July 25 2011. (Invited speaker).
411. Posada-Izquierdo, G.D., Lopez-Galvez, F., Allende, A., Pérez-Rodríguez, F., Todd, E., Gil, M.I.,and Zurera, G. 2011. Growth of *Escherichia coli* O157:H7 on Packed Fresh-cut lettuce treated with chlorinated water. International Association for Food Protection Annual Meeting. Milwaukee, WI, July 31 - August 3, 2011. (Invited speaker).

412. Todd, E, and Perez F. Model application for lettuce: mitigation strategies. International Association for Food Protection Annual Meeting. Milwaukee, WI, July 31 - August 3, 2011. (Invited speaker).
413. Todd, E. Infected food workers and hand hygiene. Presentation to the Council of Public Health Consultants, NSF International, Ann Arbor, Michigan, October 20, 2011. (Invited speaker).
414. Todd, E. Overview of surveillance, risk assessment and control of *Listeria monocytogenes* in foods. Listeria Workshop, Food Safety Commission, Tokyo, Japan, March 28, 2012. (Invited speaker).
415. Todd, E. Control of *Listeria monocytogenes* in foods – learning from a Canadian perspective. Listeria Workshop, Food Safety Commission, Tokyo, Japan, March 29, 2012. (Invited speaker).
416. Todd, E. Seafood toxins. Canadian Food Inspection Agency, Ottawa, June 15, 2012. (Invited speaker).
417. Todd, E. What I Have Learned in 44 Years in Food Safety. Ontario Ministry of Food and Rural Affairs, Guelph, Ontario. June
418. Bryan, F. L. and Todd, E. 100 Years of the Committee to Control Foodborne Illness: 1914-2014. In Celebrating 100 years of Food Safety. International Association for Food Protection Annual Meeting. Indianapolis, IN, August 3-6, 2014. (Invited speaker).
419. Todd, E. How Historic Outbreaks Have Improved Food Safety. In Celebrating 100 years of Food Safety. International Association for Food Protection Annual Meeting. Indianapolis, IN, August 3-6, 2014. (Invited speaker).
420. Todd, E. Panelist on Round Table Increasing demands on national authorities on food safety: controls and inspections of food. Horizon 2020. Lebanese Association for the Advancement of Science. Université Saint-Joseph, Beirut, Lebanon, April 17, 2015.
421. Todd, E. C. D. 2015. Food fraud. The GCHERA 8th World Conference “Universities’ Global Challenge: nutritional security and environmental sustainability for human health”, June 25-26, 2015, Faculty of Agricultural and Food Sciences, Holy Spirit University of Kaslik, Lebanon (invited speaker).
422. Evolving patterns for publishing Science. (Round Table organizer and convenor). International Association for Food Protection Annual Meeting. Portland, OR, July 24-29, 2015. (Invited speaker).
423. Todd, E. An accepted reality:sewage-irrigated leafy greens in the Middle East. (Symposium on Challenges to Modernization for Safe and Secure Food in the Middle East (organizer and convenor). International Association for Food Protection Annual Meeting. Portland, OR, July 24-29, 2015. (Invited speaker).
424. Todd, E. Overview of critical wáter issues in the Middle East (Symposium Approaches to Safe Use of Irrigation and Wash Water in the Face of Increased Global Water Shortages. International Association for Food Protection Annual Meeting. St. Louis, MO, July 31- August 3, 2016. (Invited speaker).
425. Todd, E. C. D. Risk analysis concepts: a general overview. International Food Safety Short Course, July 17-21, 2017, Michigan State University, East Lansing, MI. (Invited speaker).

- 426. Todd, E. C. D. Microbial risk assessment and management: approaches and examples. International Food Safety Short Course, July 17-21, 2017, Michigan State University, East Lansing, MI. (Invited speaker).
- 427. Todd, E. C. D. Gaining Insight into the Impact of Climate Change on Food Safety at the 14th Annual North American Summit on Food Safety, April 30 - May 1, 2017 | Toronto Airport Marriott Hotel, Toronto, Ontario.
- 428. Todd, E. C. D. Risk analysis concepts: a general overview; and Microbial risk assessment and management: approaches and examples International Food Safety Short Course, July 23-27, 2018, Michigan State University, East Lansing, MI. (Invited speaker).
- 429. Todd, E. C. D. Risk analysis concepts: a general overview; and Microbial risk assessment and management: approaches and examples Officials of the Chinese Ministry of Agriculture, August 20, 2018, Michigan State University, East Lansing, MI. (Invited speaker).
- 430.

Note: 170 abstracts published, and 289 invitations to speak at meetings (November 1, 2011).

Meetings Organized

- 1. Todd, E. (with others outside Health Protection Branch). 1981. Work Planning Meeting on Food Safety and Sanitation, Expert Committee on Food Safety. Federal Study Centre, Ottawa, September 30- October 1.
- 2. Todd, E. 1985. Federal/Provincial Discussion on the ADL Salmonellosis Problem. Beausejour Hotel, Moncton, April 11-12.
- 3. Todd, E. 1987. Session on Epidemiology and Data Collection. AOAC Spring Workshop, Ottawa, April 27-30.
- 4. Todd, E. 1988. Conference for Food Protection. October 15-19, Orlando, Florida. Secretary of the Microbiology Section.
- 5. Hynie, I., Todd, E., and Conacher, H. B. S. 1989. Domoic Acid Toxicity Symposium Ottawa, April 10-11.
- 6. Todd, E. 1989. Seafood Toxins. International Association of Milk, Food and Environmental Sanitarians, Kansas City, August 13.
- 7. Todd, E. 1990. International Aspects of Surveillance of Foodborne Disease. International Association of Milk, Food, and Environmental Sanitarians, Chicago, August 8, 1990.
- 8. Todd, E. 1990. Symposium on Global Aspects of Foodborne Disease Surveillance International Association of Milk Food and Environmental Sanatorium Annual Meetings, Arlington Heights, Illinois, August 5-8, 1990.
- 9. Todd, E. 1991. Escherichia coli O157:H7 and other Verotoxigenic E. coli in Foods. 2-day workshop, March 18-19, 1991, Ottawa.

10. Hackney, C., and Todd, E. 1992. S
11. eafood Regulatory Symposium 8:30-4.30 July 29 at IAMFES Annual Conference, Toronto, July 26-29, 1992.
12. Todd, E. C. D., and Roberts, T. 1993. Economics of Foodborne Disease Symposium. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Atlanta, August 1-4, 1993.
13. Todd, E., and Slade, P. 1994. Quantitative Risk Assessment in Food Microbiology, sponsored by International Life-Sciences Institute at the International Association of Milk, Food and Environmental Sanitarians Annual Meeting, San Antonio, August 1, 1994.
14. Todd, E. C. D. 1994. Symposium on Microbiology vs. Epidemiology: Complementary or Incompatible Disciplines. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, San Antonio, July 31-August 3, 1994.
15. Todd, E. C. D., and Potter, M. 1995. New Emerging Foodborne Disease Agents— Are They for Real? International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Pittsburgh, July 30-August 2, 1995.
16. Todd, E. C. D., and Bryan, F. L. 1996. Surveillance of foodborne and waterborne disease. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, June 30-July 3, 1996.
17. Todd, E. C. D., and Wekell, M. 1996. Microbiological issues in seafood. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, June 30-July 3, 1996.
18. Guzewich, J. J., and Todd, E. C. D. 1998. Symposium - The leading edge of foodborne disease surveillance. International Association of Milk, Food, and Environmental Sanitarians, Nashville, August 16-19, 1998.
19. Todd, E. C. D. 1999. Globalization of foodborne disease. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Dearborn, August 1-4, 1999.
20. Yiannas, F., and Todd, E. C. D. 1999. Fruits and vegetables: are they safe? International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Dearborn, August 1-4, 1999.
21. Todd, E. C. D., and Estupinan, J. 2000. Approaches to food safety in Latin American and Caribbean countries. International Association for Food Protection, Atlanta, August 6-9, 2000.
22. National Food Safety and Toxicology Center, Director, E. C. D. Todd, organizer of First World Congress on Food Irradiation, May 5-7, 2003, Chicago, IL.
23. National Food Safety and Toxicology Center, Director, E. C. D. Todd, organizer of 5-Year celebration of the Center, October 8-10, 2003, Michigan State University, East Lansing, MI.
24. National Food Safety and Toxicology Center, Director, E. C. D. Todd, organizer of First World Congress on Organic Food: Meeting the Challenges for Safety and Quality for Fruits, Vegetables, and Grains, March 29-31, 2004, East Lansing, MI.
25. Organized symposium on Food Safety and Risk Assessment: New Approaches to Microbiological Problems, American Association for the Advancement of Science (AAAS) annual meeting, February 12-16, 2004, Seattle, WA.

26. Organized symposium on Transfer and Spread of Pathogens in Food Environments, International Association for Food Protection Annual Meeting, August 8-11, 2004, Phoenix, AZ.
27. Organized symposium on How to Feed the World Without Poisoning It, American Association for the Advancement of Science (AAAS) annual meeting, February 17-22, 2005, Washington, D.C.
28. Organized Symposium on Consumer Perceptions of Microbial Food Safety and Pathogen Control Measures, Institute of Food Technologists Annual Meeting, New Orleans, LA, July 16-20, 2005.
29. Organized Symposium on Foodborne Diseases: Discovery of Causes and Reduction Strategies, International Association for Food Protection, Baltimore, MD, August 13-17, 2005.
30. Organized symposium on Traceability of Food: A Challenge for Security, Safety, and Privacy. American Association for the Advancement of Science (AAAS) annual meeting, February 16-20, 2006, St. Louis, MO.
31. Organized, jointly with the Great Lakes Border Health Initiative, 4th Annual Great Lakes Border Health Initiative Conference, Partnerships to Improve Identification of International Infectious Disease Issues, June 14-15, 2007, Niagara Falls, NY.
32. Organized, jointly with the Great Lakes Border Health Initiative, first meeting of the Subcommittee on Food Safety and Defense, June 13, 2007, Niagara Falls, NY.
33. Organized A mystery outbreak – what to do when it happens to you. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007.
34. Organized Panel on Science behind temperature control of potentially hazardous and high risk food. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007.
35. Organized symposium on Critical issues in the investigation of outbreaks of foodborne illness involving food workers. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007.
36. Organized a symposium on How the Bugs Come Back to Bite Us. American Association for Advancement of Science, Boston, February 14-17, 2008.
37. Organized a symposium on Adulteration, Counterfeiting and Smuggling: How Safe Is Our Imported food. American Association for Advancement of Science, Chicago, February 12-16, 2009.
38. Organized an international Workshop on Listeria in Amsterdam, The Netherlands, May 6-8, 2009.
39. Co-organized symposium on Public Health Decision Making – a Character Building Exercise. International Association for Food Protection Annual Meeting, Grapevine, Texas July 12-15, 2009.
40. Co-organized symposium on Effect of Climate Change on Food Availability and Safety. International Association for Food Protection Annual Meeting, Grapevine, Texas July 12-15, 2009.
41. Co-organized symposium on Tracking and Tracing Technologies – Do You Know Where Your Steak and Tomatoes Come From? International Association for Food Protection Annual Meeting, Grapevine, Texas July 12-15, 2009.
42. Co-organized plenary session on Food Recalls: Connecting with Consumers. 2010 Food Safety Educational Conference, Atlanta, GA

43. Round table on *Listeria* harmonization of regulations International Association for Food Protection Annual Meeting, Milwaukee, Wisconsin August 1-4, 2011.
44. Organized Symposium Celebrating 100 years of Food Safety. International Association for Food Protection Annual Meeting. Indianapolis, IN, August 3-6, 2014
45. Organized Round Table on The Changing World of Scientific Publication. International Association for Food Protection Annual Meeting. Indianapolis, IN, August 3-6, 2014
46. Organized 1) Evolving patterns for Publishing Science. (Round Table); 2) Challenges to Modernization for Safe and Secure Food in the Middle East. International Association for Food Protection Annual Meeting. Portland, OR, July 24-29, 2015.
47. Organized 1) Integrating Food Safety in Food Security; 2) Food borne Disease Updates; 3) Approaches to Safe Use of Irrigation and Wash Water in the Face of Increased Global Water Shortages. International Association for Food Protection Annual Meeting. St. Louis, MO, July 31-August 3, 2016.
48. Organized 1) Root Cause Analysis; 2) Foodborne Disease Updates; 3) Water for Food Processing Falls in the Cracks between RTCR and FSMA. International Association for Food Protection Annual Meeting. Tampa, FL, July 9-12, 2017.
49. Organized 2018 Foodborne Disease Updates. International Association for Food Protection Annual Meeting. Salt Lake City, UT, July 8-11, 2018.

Discussion and Chairmanship at Meetings

1. Todd, E. C. D. 1977. Discussant at WHO Meeting on Food-borne Disease Surveillance in Europe. Garmisch-Partenkirchen, Germany, September 19-21.
2. Todd, E. C. D. 1980. Chaired a morning session on Epidemiology of Salmonella Diseases at the World Congress of Foodborne Infections and Intoxications, Berlin (West), June 29-July 3.
3. Todd, E. C. D. 1985. Chaired an afternoon session on Future Requirements for Microbiological Quality in Industry at the Microbiological Quality Assurance in Industry Conference, Brighton, England, March 27-30.
4. Todd, E. C. D. 1985. Panel member (Ciguatera) on workshop on the Management of Fisheries and Public Health Problems Associated with Toxic Dinoflagellates. Third International Conference on Toxic Dinoflagellates. St. Andrew's, New Brunswick, June 8-12.
5. Todd, E. C. D. 1985. Chaired an afternoon session on Food Safety at the 1st International Congress on Food and Health, Salsomaggiore Terme, Italy, October 28-31.
6. Todd, E. C. D. 1985. Chaired 2-day meeting on ADL cheese outbreak with Maritime and Ontario epidemiologists and laboratory directors, Moncton, April 11-12.
7. Todd, E. C. D. 1989. Chaired session on epidemiology of the disease. Domoic Acid Toxicity Symposium. Ottawa. April 10-11.
8. Todd, E. C. D. 1989. Organized and Chaired. Seafood Toxin Symposium at

- Intern. Assoc. Milk, Food Environ. Sanitarians, Kansas City, Aug. 13-17.
9. Todd, E. C. D. 1990. Organized and Chaired. Symposium on Global Aspects of Foodborne Disease Surveillance International Association of Milk Food and Environmental Sanitarians Annual Meetings, Arlington Heights, Illinois, August 5-8, 1990.
 10. Todd, E. C. D. 1991. Organized and Chaired 3 sessions. Escherichia coli O157:H7 and Other Verotoxigenic E. coli in Foods 2-day workshop, March 18-19.
 11. Hackney, C., and Todd, E. 1992. Co-organized and Co-chaired 2 sessions (all day). Seafood Regulatory Symposium 8:30-4:30 July 29 at the International Association of Milk, Food and Environmental Sanitarians Annual Conference, Toronto, July 26-29, 1992.
 12. Todd, E. C. D., and Roberts, T. 1993. Co-organized and co-chaired one session on Economics of Foodborne Disease Symposium. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Atlanta, August 1-4, 1993.
 13. Todd, E. C. D., and Potter, M. Co-chaired one session on New Emerging Foodborne Disease Agents - Are They for Real? International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Pittsburg, July 30-August 2, 1995.
 14. Todd, E. C. D., and Bryan, F. L. 1996. Co-chaired one session on Surveillance of foodborne and waterborne disease. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, June 30-July 3, 1996.
 15. Todd, E. C. D., and Wekell, M. 1996. Co-chaired one session on Microbiological issues in seafood. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Seattle, June 30-July 3, 1996.
 16. Todd, E. C. D. 1997. Health, Ecological and Economic Dimensions (HEED) Global Change, Spring workshop, Cambridge, Mass., May 22-23, 1997. (Invited discussant).
 17. Todd, E., and Jaykus, L.- A. 1997. Co-chaired Technical session on General Food Microbiology 1:30-4:30 p.m. July 8 at the International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Orlando, July 6-9, 1997.
 18. Todd, E. C. D., and Conner, D. 1998. Technical session - food safety education/safety and quality of produce. International Association of Milk, Food, and Environmental Sanitarians, Nashville, August 16-19, 1998.
 19. Guzewich, J. J., and Todd, E. C. D. 1998. Symposium - The leading edge of foodborne disease surveillance. International Association of Milk, Food, and Environmental Sanitarians, Nashville, August 16-19, 1998.
 20. Todd, E. C. D., and Desmarchelier, T. 1999. Symposium - Globalization of foodborne disease. International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Orlando, August 1-4, 1999.
 21. Yiannas, F., and Todd, E. C. D. 1999. Fruits and vegetables: are they safe? Symposium - International Association of Milk, Food and Environmental Sanitarians Annual Meeting, Orlando, August 1-4, 1999.
 22. Todd, E. C. D., and Estupinan, J. 2000. Approaches to food safety in Latin American and Caribbean countries. International Association for Food Protection, Atlanta, August 6-9, 2000.
 23. Todd, E. C. D. and Guzewich, J. J. Risk Assessment of Food Worker Hygiene:

- Practices and Intervention Strategies, International Association for Food protection, San Diego, CA, June 30-July 3, 2002.
24. Todd, E. C. D and Draughon, A. Enhancing Agricultural Security, International Association for Food Protection, San Diego, CA, June 30-July 3, 2002.
 25. Chair, International Association for Food Protection Committee on Communicable Diseases Affecting Man
 26. Todd, E. C. D. Chaired meeting and retreat for the Committee on Communicable Diseases Affecting Man, International Association for Food Protection, New Orleans, LA, August 10, 14-16, 2003.
 27. Todd, E. C. D. Chaired symposium at Society for Risk Analysis, Microbial Risk Assessment and Food Safety Regulation, Part 1 USA, Palm Springs, CA, December 5-8, 2004.
 28. Todd, E. C. D. and Barlow, K. Chaired symposium on Foodborne Diseases: Discovery of Causes and Reduction Strategies, International Association for Food Protection, Baltimore, MD, August 13-17, 2005.
 29. Harris, C.K. and Todd, E. C. D. Chaired a session at the Food Safety Research Consortium National Conference on Prioritizing Opportunities to Reduce Foodborne Illness, Washington D. C., September 14, 2005.
 30. Thippareddi, H. and Todd, E.C.D. Chaired Assuring Microbiological Safety of Organic Products. International Association for Food Protection, Calgary, AB, August 13-16, 2006.
 31. Todd, E.C.D. and Fazil, A. Chaired How Risk Managers Decide on Microbiological Risks from Different National Perspectives. International Association for Food Protection, Calgary, AB, August 13-16, 2006.
 32. Todd, E.C.D. and Holah, J. Contamination of RTE foods: Transfer and Risk: *Listeria monocytogenes* and Other Microorganisms. International Association for Food Protection, Calgary, AB, August 13-16, 2006.
 33. Parrish, M., Bruhn, C. and Todd, E. C. D. Measuring and motivating safe food handling practices at home, retail and food service. International Association for Food Protection Annual Meeting, Orlando, FL July 8-11, 2007.
 34. Todd, E. C. D. Symposium on How the Bugs Come Back to Bite Us. American Association for Advancement of Science, Boston, February 14-17, 2008
 35. Todd, E. C. D. Symposium on Adulteration, Counterfeiting and Smuggling: How Safe Is Our Imported food. American Association for Advancement of Science, Chicago, February 12-16, 2009.
 36. Todd, E. C. D., and Greig, J. Symposium on the Effect of Climate Change on Food Availability and Safety. International Association for Food Protection Annual Meeting, Grapevine, Texas July 12-15, 2009.
 37. McGarry, S. and Greig, J., Todd, E.C.D., and Prince, G. Symposium on Tracking and Tracing Technologies – Do You Know Where Your Steak and Tomatoes Come From? International Association for Food Protection Annual Meeting, Grapevine, Texas July 12-15, 2009.
 38. Todd, E. C. D. Environmental Health Assessment during Outbreak Investigation. 5th Dubai International Food Safety Conference, Dubai, UAE, February 22-24, 2010.
 39. Todd, E. C. D. Round table on *Listeria* harmonization of regulations International

Association for Food Protection Annual Meeting, Milwaukee, Wisconsin August 1-4, 2011.

40. Todd, E. C. D. The Impact of Climate Change on Food Safety: Using Korea as an Example, International Association for Food Protection Annual Meeting, July 22-25, 2012, Providence, Rhode Island.

Workshops and Courses

1. Todd, E. 1973. Food Poisoning. All day presentation on Feb. 13 during a Continuous Education Course for public health inspectors, Saskatoon. Feb. 5-26, 1973.
2. Todd, E. 1973. The reporting of food-borne illness. All day presentation on Nov. 23 during a course on Environmental Hygiene for public health inspectors, St. John's Newfoundland, Nov. 19-23, 1973.
3. Pivnick, H., and Todd, E. C. D. (co-chairmen). 1974. Food Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Ottawa. Papers and discussion at a Workshop sponsored by the Health Protection Branch, Health and Welfare Canada, Ottawa, April 3-5, 1974.
4. Todd, E., and Rayman, M. K. 1974. Two-day Presentation to Certified Public Health Inspectors in the Maritime Provinces on food-borne disease, Halifax, Sept. 10-11, 1974.
5. Todd, E. C. D. 1974. Food-borne Disease Workshop Poisoning and Its Significance in the Food-service Industry. Health Protection Branch, Health and Welfare. Canada, Winnipeg, Oct. 23-24, 1974.
6. Todd, E. 1975. E:P.I.C. Course, Ottawa, August 18-29, 1975 (2 week epidemiology course): conducted simulated problem on investigation of a food poisoning incident (2 days).
7. Todd, E. 1976. National Sanitation Training Program of the Canadian Restaurant Association. Helped set up course for operators of government cafeterias in National Capital Region and gave lecture, July 1976.
8. Todd, E. 1976. E.P.I.C. course, Ottawa, August 16-27, 1976, (2 week epidemiology course): conducted simulated problem and gave lecture (Investigational Techniques for Food Poisoning and Discussion of Food-poisoning Agents), about 1 day.
9. Todd, E. 1976. Conducted Two-day Course, Microbiology and Food given to Public Health Inspectors for the Maritimes. Sept. 13-14, 1976, Corner Brook, Newfoundland. Topics covered: Microorganisms in Foods - Introduction, Canning Problems, Food Poisoning Reporting, Collection and Transportation of Clinical Specimens and Food Samples, Microbial Standards in Foods.
10. Todd, E. 1977. Talk to Operators of Fat Alberts Submarine Sandwich and Pizza Outlets. Ottawa, February 15.
11. Todd, E. 1977. Discussant at WHO/FAO Meeting on Food-borne Disease Surveillance in Europe. Garmisch-Partenkirchen, Germany, Sept. 19- 21, 1977.

12. Basic HPB Methods in Food Microbiology. October 15-19, 1984.
13. Todd, E. Basic HPB Methods in Food Microbiology. October 29-November 2, 1984.
14. Todd, E. Basic HPB Methods in Food Microbiology. November 18-22, 1985.
15. Todd, E. Basic HPB Methods in Food Microbiology. December 2-6, 1985.
16. Todd, E. Basic HPB Methods in Food Microbiology. October 20-31, 1986. 55 persons from 6 provinces (and one from Brazil) from industry and government participated.
17. Schaffner, D., Paoli, G., Ross, W., Todd, E., and Whiting, R. 1999. An insider's look at microbial risk assessment. Arlington, VA on April 12-13, 1999. (International Association of Milk, Food and Environmental Sanitarians).
18. Schaffner, D., Paoli, G., Ross, W., Todd, E., and Whiting, R. 1999. An insider's look at microbial risk assessment. Arlington, VA, Dearborn, MI in July 28-29, 1999 (International Association of Milk, Food and Environmental Sanitarians).
19. Schaffner, D., Paoli, G, and Todd, E. 1999. Microbial risk assessment to improve food safety. Atlanta, on December 5, 1999 (Society for Risk Analysis).
20. Schaffner, D., Paoli, G., Jaykus, L. A., Powell, D., Todd, E., and Whiting, R 2000. Introduction to Microbial Risk Analysis Workshop. College Park, MD on May 4-5, 2000.
21. Kindred, T., Schaffner, D., Paoli, G., and Todd, E. 2000. PAHO/WHO Seminar on Risk Analysis and its Use in Food Safety, INPPAZ, Buenos Aires, Argentina, September 4-6, 2000.
22. International Life Sciences Institute working group meeting on *Listeria*, Washington, DC, September 4-5, 2002. (Invited participant).
23. Joint FAO/WHO *Listeria* risk assessment meeting, College Park, MD, July 27-29, 2002.
24. Pro-MS course Leadership Training, Brook Lodge, Michigan, August 5-7, (invited participant)
25. IFT Summit on Modeling Inactivation. Orlando, FL, January 14-16, 2003.
26. International Life Sciences Institute working group meeting on *Listeria*, Washington, DC, February 18-20, 2003. (Invited participant).
27. Todd, E. C. D. International Life Sciences Institute. Expert panel on *Listeria monocytogenes*. June 2-4, 2003, Washington, D.C.
28. Todd, E. C. D. Food Security Summit June 19, 2003, University Club, Lansing, MI. (Invited contributor).
29. Todd, E. C. D. Participation at the Michigan Food Safety Alliance Meeting, Michigan State University, East Lansing, MI, July 25, 2003. (Invited contributor).
30. Todd, E. C. D. Participant at a Symposium on Risk Communication, Canadian Institute for Food Inspection Research, Guelph, September 16-17, 2003. (Invited participant).
31. Todd, E. C. D. Food Security Summit October 19, University Club, Lansing, MI. (Invited contributor).
32. Todd, E. C. D. International Life Sciences Institute. Expert panel on *Listeria monocytogenes*. November 13-14, 2003, Washington, D.C.
33. Todd, E. C. D. and Michaels, B. Transfer and Spread of Pathogens in Food and Healthcare Environments. American Society for Microbiology, Atlanta, GA, June

5-9, 2005.

34. Workshop on modeling IAFP 2008

35. MSU-University of Costa Rica course on Food Safety, June 21-26, 2010.

Co-operation with Educational Groups

1. Revision of Educational Services Material, e.g., pamphlets, posters and other educational material for the public e.g., Food Safety It's All in Your Hands; Health Protection Branch and Food Laws; The Cost of Food Poisoning; Uninvited Guests to Dinner (video and teachers' guide). Help in article content for consultant writers.
2. Cooperated with Educational Services to organize a microbiology on food display at HPB Science Focus. Banting Building.
3. Worked with E. Julien, Connecticut Department of Health, to draft twenty-six – 30-minute video series on food safety.
4. High school and university students have been taught the principles of food microbiology in relation to foodborne disease investigation in the laboratory. Also post graduate students and visiting scientists have spent time learning specific techniques.
5. At the request of the Minister, reviewed a 6-part video series produced in the U.K.
6. Producing video on HACCP for the restaurant industry. In conjunction with Supply and Services - Canada and Canadian Restaurant and Food Services Assoc. Toronto. June 19, August 3, Sept. 15.
7. Joined Task Force on Education in Schools Concerning Foodborne Disease, organized by Ont. Public Health Assoc. Toronto, Dec. 15. Funds in 1995 committed to a CBC program (StreetSense) on dangers of improper food handling from Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), Agriculture and Agri-Food Canada (AAFC), and Health Canada (HC). Kit with video and booklet (Food safety can be fun - an educator's guide) was produced in 1997.
8. Visiting scientist Fernando Perez from Cordoba, Spain, with Ewen Todd at the National Food Safety and Toxicology Center, Michigan State University, East Lansing, MI, for training and collaboration, September 5 to December 19, 2003.
9. National Food Safety and Toxicology Center invited to join the Food Safety Research Consortium, Washington, D. C., September 12, 2003. (Public announcement).

Visits

1. Prince Edward Island Department of Health, Charlottetown. March 24-28, 1980. On invitation to establish a program for public health inspection of donair products (frozen spiced meat cooked in a rotisserie) train P.E.I. staff to carry out microbiological analysis of donairs and other food (one staff member subsequently spent 2 weeks in the HPB labs). recommend temperature and microbiological guidelines for donair products.
2. Institute of Veterinary Medicine (FAO/WHO Collaborating Centre for Research and Training in Food Hygiene and Zoonoses. Berlin (West) July 6-7, 1980. To discuss foodborne disease reporting in Europe and other parts of the world.

3. Atlanta, CDC, February 24, 1982, to see officials about U.S. food borne disease reporting.
4. Prince Edward Island, Department of Health, March 1-5, 1982, to see contact person, Minister of Health, Deputy Minister of Health, Nursing Supervisor for the Province, Chief Medical Officer, and Head of the Provincial Laboratories, all to improve foodborne disease surveillance and reporting in the Province.
5. Alberta, Department of Social Services and Community Health, March 28-April 2, 1982, to see contact person for the province, Provincial Laboratories, Edmonton and Calgary, City of Edmonton Health Dept., Barons Eureka Health Unit, Mount View Health Unit, Red Deer Health Unit, City of Calgary Health District, Lethbridge Health Unit, Nurse Epidemiologist for the Department, Alberta Agriculture Laboratory, Edmonton and Airdrie, all to improve foodborne disease surveillance.
6. Winnipeg, June 18, 1982, to talk to epidemiologists and laboratory personnel in the Department of Health, inspectors of Manitoba Department of Northern Affairs and Environment, staff of Health Protection Branch, representatives from the City of Winnipeg (inspection and laboratory) and contact person for the province at one meeting to improve surveillance of foodborne disease and contact within the different agencies. The group agreed to meet on a monthly basis.
7. Yellowknife, June 19-23, 1982, to meet contact person for the Northwest Territories and Medical Services staff to establish foodborne disease reporting system.
8. Whitehorse, September 7, 1982, to set up reporting system in the Yukon with the contact person and Medical Services staff.
9. Toronto, November 22, 1982, to meet the contact person for the province and make initial attempts to improve reporting of foodborne disease.
10. Halifax, December 7, 1982, to meet the contact person for the province and stimulate him to improve surveillance and reporting of foodborne disease. Also met HPB officials to discuss current issues and improvement of reporting consumer complaints.
11. Fredericton, February 28-March 1, 1984, to meet with public health officials to stimulate better reporting.
12. London, England, March 23 and March 26, 1984, to meet with Departments of Agriculture, Fisheries and Food and Social Security to discuss foodborne disease and its costs.
13. Visit to Dominican Republic (March 23-28, 1987) to put on a 5-day lab course to demonstrate extraction of ciguatoxin from fish and injection into mice with typical symptoms to present a lecture on ciguatera to physicians, scientists and government officials.
14. Visit to Bedford Oceanographic Institute, Nova Scotia, to learn of methods for detecting domoic acid (colour reaction, R. Pocklington) and Nitzschia culture techniques (D. Subba Rao).
15. Visit to Central Regional, HPB, Winnipeg, to meet laboratory staff (July 14) and Cadham Provincial Laboratories, Winnipeg, (July 16) to obtain new methodology.
16. Visit to Woods Hole Oceanographic Institute to meet with experts, including Don Anderson, on harmful algal blooms and remote sensing (November 24).
17. Visit to University of California, Davis Campus, to give a talk and meet staff with

- recommendations for a new food safety research program (June).
18. Visit to AAFC (Food Safety Risk Assessment Unit) in Guelph to consider risk assessment of verotoxigenic E. coli in ground meat.
 19. Visit to Crystal City to meet with government and industry researchers to discuss risk assessments approaches to E. coli O157:H7 in ground beef. (December 12-14).
 20. Visit to Western Region, Health Protection Branch, February 1-3, 1996.
 21. Visit with Dr. Olivier Cerf, Dr. Moez Sanaa, Mme Dominique Burel and Olivier Andreault at CNIEL (Centre national interprofessionnel de l'économise lactiese), Paris, February 14-15, 2001.
 22. Visit to Food Safety Unit, World Health Organization, Geneva, February 19, 2001.
 23. Visit to Korean FDA, Seoul, Korea, April 23, 2001.
 24. Meeting with Prof. Duncan Stewart-Tull, Department of Infection and Immunity, University of Glasgow, and Editor-in-Chief, Journal of Applied Microbiology, Garscube Estate, Glasgow, May 14, 2001. Meeting with Dr. George Paterson of the Food Standards Agency Scotland, Edinburgh, May 15, 2001.
 25. Visit with Prof. Curtis Gemmell, Bacteriology Department, Royal Infirmary, Glasgow, May 15, 2001.
 26. Meeting with Dr. Mark Roberts, Professor of Molecular Bacteriology, Department of Veterinary Pathology, Glasgow University, Garscube Estate, Glasgow, May 15, 2001.
 27. Visit to Scottish Agricultural College, Edinburgh University, Edinburgh, May 16, 2001.
 28. Meeting with Neogen and inventor of Stomacher and HGMFs Tony Sharpe from Almonte, Ontario. January 17, 2002.
 29. Visit of Canadian Research Institute for Food Safety faculty from Guelph to the NFSTC, April 1, 2002.
 30. Visit to USFDA, College Park, MD (Bob Buchanan, Dick Whiting, Art Miller). July 27-28, 2002.
 31. Visit to FAO, Rome, Italy, to discuss formal network center links with the NFSTC. August 27-28.
 32. Meeting at Maison du Lait to discuss presentations of risk assessments of *Listeria* in Brie and Camembert cheeses. September 27, 2002. (invited participant).
 33. Visit to Canadian Research Institute for Food Safety, Guelph, November 21, 2002.
 34. Meeting with Bruce McNabb and Gwen Zellen (Ontario Ministry of Agriculture and Food); meeting with Robin McKellar (Agriculture and Agri-food Canada), November 25, 2002.
 35. University of Ottawa, Ottawa, Ontario. Meeting with Dan Krewski and Bob Clarke to prepare a bioterrorism proposal, November 26, 2002. Meeting with Jeff Farber and Harry Conacher (Food Directorate, Health Canada) and Kevin Keogh (Chief Scientist, Health Canada), November 28, 2002. Todd, E. C. D. Meet Michigan tour of Michigan, Upper Peninsula, May 6-8, 2003, Michigan State University. Todd, E. C. D. Visit to Food and Agriculture Organization to establish a collaborating center, July 17, 2003, Rome, Italy. Todd, E. C. D. Meet Michigan tour of Michigan, Detroit, October 2, 2003, Michigan State University. Todd, E. C. D. Visit to attend Global Food Safety Forum, November 15-23, 2004, Beijing, China.

Interviews with the Press

1. Dr. Todd has been interviewed by the press, e.g., Globe and Mail, Winnipeg Free Press, Ottawa Citizen, Kitchener Waterloo Record; television, e.g. , CBC, CTV and radio, e.g., CBC Radio Noon, Food Show, Vancouver, Halifax and Montreal radio stations. He has articles in Harrowsmith, Reader's Digest and Chatelaine magazines.
2. Dr. Todd has discussed the appropriate wording for food safety tips, in consultation with K. Dodds and J. Harwig, for radio announcements with the Canadian Council of Grocery Distributors.
3. Interviewed on funds coming to the NFSTC from Sara Lee on June 22, 2001: Channel 6 and Channel 10 (TV), Grand Rapids Press and Detroit Free Press (newspapers)

Documents Reviewed

1. 70 AOAC methods, 9 J. Food Protection articles, 5 USDA and 8 NSERC grant proposals (similar reviews were done for journal manuscripts since 1979).
2. Institute of Medicine (NRC) Scientific criteria to ensure safe food. February 2003.
3. Food Protection articles
4. Todd, E. C. D. Reviewer of Food and Water Research Centre submitted proposals, Canadian Institutes for Health Research, Ottawa, October 17-18, 2003. (Invited reviewer).
5. Todd, E. C. D. USDA risk assessment of avian influenza in poultry in the USA. (Invited reviewer). April 2007.

Cooperative Research

1. Agriculture Canada for thermal resistance studies for E. coli O157:H7.
2. Agriculture Canada for monoclonal antibodies to Salmonella, 500 strains of Salmonella for testing, and feeds and foods to test
3. National Research Council, Ottawa, for monoclonal antibodies to E. coli O157.
4. National Research Council, Halifax, Fisheries and Oceans, St. Andrews, Blacks Harbour, Halifax and Moncton, and University of Prince Edward Island for work with domoic acid.
5. Provincial laboratories, hospitals, etc., for publication of disease investigations.
6. Work with OMAFRA and AAFC in Guelph in providing DNA probe methodology for a survey for VTEC in raw and ready-to-eat meat.
7. Initiated a two-day meeting with University of Guelph researchers (Mansell Griffith, lead) and faculty at the NFSTC to consider joint project proposals Agriculture Canada for thermal resistance studies for E. coli O157:H7.
8. Agriculture Canada for monoclonal antibodies to Salmonella, 500 strains of Salmonella for testing, and feeds and foods to test
9. National Research Council, Ottawa, for monoclonal antibodies to E. coli O157.
10. National Research Council, Halifax, Fisheries and Oceans, St. Andrews, Blacks Harbour, Halifax and Moncton, and University of Prince Edward Island for work with domoic acid.

11. Provincial laboratories, hospitals, etc., for publication of disease investigations.
12. Work with OMAFRA and AAFC in Guelph in providing DNA probe methodology for a survey for VTEC in raw and ready-to-eat meat.
13. Todd, E. C. D. Principal Investigator of pre-proposal Food Safety Policy Center MSU Research Excellence Fund, accepted by MSU for submission of full proposal (\$750,000 for 5 years), September, 2003.

Contracting Out

1. Biotechnology Project. 1989-90 with extension into 1990/91. Detection and identification of *Diphyllobothrium* in foods Contractor: T. Dick, University of Manitoba. \$15,000. Scientific supervisor: E. Todd.
2. Reviewed proposals for NSERC grants in the area of seafood toxins and food microbiology.
3. Reviewed video proposals for an educational program stressing HACCP. Representing Food Directorate's \$25,000 input into the video program.
4. Biotechnology project. 1990/91. Detection of microbial pathogens in foods. \$50,000. Scientific supervisor: E. Todd.
5. Biotechnology Project. 1992/95. Development of methods to detect *E. coli* O157 and *Salmonella* with monoclonal antibodies on hydrophobic grid membranes (HGMFs) for support of HPB regulators. \$54,000/year. E. Todd. Scientific supervisor.
6. Previous exchange of scientific data with the Cadham Provincial Laboratory, Winnipeg, has given the Research Division access to a method not yet published for detection of verotoxigenic *E. coli* in foods. The potential of this method is now being evaluated. The text and appropriate materials were obtained during a visit to Winnipeg in July, 1992.
7. Collaborative work with University of Victoria for DNA probe method using HGMFs. Four manuscripts published. (*J. Clin. Microbiol. and Molecul. Cell Probes*).
8. Collaborative work with International Association of Milk Food and Environmental Sanitarians to publish 4 booklets on (Foodborne disease investigation, waterborne disease investigation, rodent and arthropod borne disease investigation, implementation of HACCP) and article on utilization of HACCP by state/provincial and local health agencies.
9. Three laboratories (New York State, New York City, and Ontario Public Health Laboratory) have been contacted and have agreed to provide food associated with salmonellosis for testing. One sample contained 5.5 salmonellae/g, another between 101 to 105 /g.
10. Three monoclonal antibodies against *Listeria monocytogenes* have been obtained (from Joan Speirs, Microbial Research Division; Dr. Carl Batt, Cornell University; and Dr. Arun Bhunia, University of Kansas). One of these (Carl Batt's) has been tested against *Listeria* strains on HGMFs and failed to react, and seems to have been damaged in transit. More antibody will be requested for retesting.
11. Two anti-fimbrial antibodies have been obtained from the University of Georgia (Dr. M. Hamdy) for evaluation in detection of ETEC on HGMFs. One antibody has

- been screened on HGMFs and lacked specificity in the ELA-HGMF system.
12. Campylobacter monoclonal antibodies were requested from Agriculture Canada (Drs. R. Tsang and R. Brooke) and University of Pennsylvania (Dr. Nachamkin).
 13. Collaborative work has been done to compare 3 methods to detect ciguatoxic potential in tropical fish; mouse bioassay Bureau of Microbial Hazards), protein phosphatase inhibition bioassay (Dr. C. Holmes, University of Alberta), and the solid phase immunobead assay (Dr. D. Park, University of Arizona and Hawaii Ciguatex" San Diego).
 14. Various projects on Seafood Toxins have involved collaboration with Fisheries and Oceans and Toxicology Evaluation Division
 15. Biotechnology Project. 1989-90 with extension into 1990/91. Detection and identification of Diphyllobothrium in foods Contractor: T. Dick, University of Manitoba. \$15,000. Scientific supervisor: E. Todd.
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 28. Recent illnesses from seafood toxins in Canada: paralytic, amnesic and diarrhetic shellfish poisoning. The doses of tetramine causing intoxication from *Neptunea decemcostata* whelks. Risk assessment of PSP toxins in molluscan shellfish and lobster. Scombroid poisoning in Ontario. PSP poisoning in British Columbia. Risk assessment of natural toxins in food.

International Committees and Activities

- 1975-01 Committee on Communicable Diseases Affecting Man. Canadian member (International Association of Milk, Food and Environmental Sanitarians).
- 1977-90 Committee on Status of Waterborne Disease Outbreaks in the United States and Canada Canadian member (American Water Works Association).
- 1978-97 Journal Management Committee (International Association of Environmental Sanitarians).
- 1977-86 WHO Consultant on the Surveillance for Control of Foodborne Infections and Intoxications in Europe advisor (led to the establishment of the European Foodborne Disease Surveillance System, coordinated from Berlin).
- 1984-96 Program Advisory Committee member (International Association of Milk, Food and Environmental Sanitarians).
- 1986-91 Executive Committee of the Conference for Food Protection.
- 1995 Working Group on New and Resurgent Disease (Harvard School of Public Health).
- 1995 WHO Consultant on Emerging Pathogens.
- 1995 WHO Consultant on Costs and Preharvest Treatment of Animals.
- 1995 Risk Assessment Network (USDA, Nat. Food Processors Assoc., HPB)
- 1996-01 Professional Development Group for Microbial Risk Assessment of the International Association of Milk, Food and Environmental Sanitarians

(member).

- 1995-01 AOAC International microbiological methods committee (Canadian member)
- 1995-97 Working Group on New and Resurgent Disease organized by the Harvard Medical School to consider climate change and disease events in the marine environment with a 3-year NOAA grant (Canadian member).
- 1996-97 Food Risk Assessment Group of the Society for Risk Analysis (member).
- 2000-01 Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods.
- 4/2000 April 3-5, 2000, Rome
- 6/2000 June 18-19, 2000, Utrecht
- 7/2000 July 17-21, 2000, Rome
- 11/2004 November 15-23, 2004, China
- 2001-2011 Convenor, Committee on Control of Foodborne Illness (International Association for Food Protection).
- 2006-2010 Food Protection and Defense Subcommittee Great Lakes Border Health Initiative (Co-chair, 2006; member 2007-2010)

National Committees

- 1972-95 Advisory Council of the Canadian Restaurant and Food services Association (member).
- 1975-77 Cantag Committee on temperature labelling of refrigerators (member).
- 1975-79 Committee on Temperature Conversion °F to °C for Food Handling (member).
- 1980-85 Expert Committee on Food Safety Government Industry-Consumers' Association Committee) (member).
- 1993-97 Task Force on Foodborne Disease Educational Programs in Schools (member).
- 1981-86 Bioscience Technology Advisory Committee, St. Lawrence College, Kingston, Ontario (member).

- 1995–01 ENDS (Enteric National Disease Surveillance) Committee (twice/year) (member).
- 2007 - 2010 Food Advisory Committee for FDA, Center for Food Safety and Applied Nutrition.
- 2007 Worked with Michigan Department of Agriculture officials to have the 2005 FDA Food Code accepted by the Michigan Legislature.
- 2008-2010 National Academy of Sciences Standing Committee on the Use of Public Health Data in FSIS Food Safety Programs
- 2008-2009 National Academy of Sciences Committee for the Review of the Methodology Proposed by the Food Safety and Inspection Service (FSIS) for Risk-based Regulation of In-Commerce Activities.
- 2009-2009 National Academy of Sciences Committee on Review of the Methodology Proposed by the Food Safety and Inspection Service for Follow-up of In-Commerce Activities.

Interdepartmental Committees

- 1975-76 Committee to Prepare Manual on Food service Operations for Ministry of Transport (member).
- 1983-85 Agriculture Canada Salmonella Steering Committee (member).
- 1985-97 STAG (group formed to anticipate terrorist attacks through chemical or microbiological means with Health Canada, Department of National Defence, Royal Canadian Mounted Police and the Solicitor General’s Office).
- 1988 Food Research Institute/Food Directorate Planning Meeting. Mont Ste. Marie, Quebec, September 25-27.
- 1990-96 Salmonella Management Committee (HPB representative)
- 1990-96 Salmonella Communications Committee (HPB representative)
- 1995 Consensus Conference Committee (LCDC, AAFC, Foods).
- 1994-01 Interdepartmental Working Group on Risk Assessment (member)
- 1995-97 Classification and Compression Working Group of the Treasury Board Framework for Human Resources Management of Science and Technology

(member).

Health Protection Branch/Health Products and Food Branch Committees

- 1974-76 Foodborne Disease Information Centre Committee (member).
- 1977-01 Foodborne Disease Reporting Centre (chairman).
- 1974-01 Botulism Reference Centre (co-chairman).
- 1972-74 Food Microbiology Methods Development Committee (chairman).
- 1972-73 Technical Group: Detection of Clostridium botulinum and its Toxins in Food (chairman).
- 1972-73 Technical Group: Aerobic Colony Count (chairman).
- 1972-74 Technical Group: Detection of E. coli and Coliforms in Foods (chairman).
- 1972-75 Technical Group: Examination of Canned Foods (member).
- 1976-78 Technical Group: Detection of Bacillus cereus in Foods (member).
- 1976-78 Technical Group: Standardization of Thermometers (chairman).
- 1980-90 Technical Group: Determination of Histamine and Histamine-like Substances (chairman).
- 1970-72 Microbiological Analytical Quality Assurance Committee on Drugs and Devices (member).
- 1970-77 Microbiological Analytical Quality Assurance Committee on Food (member).
- 1976 Working Party on Information for Priority Setting (member).
- 1976-77 Microbiology Technical Committee for Food/Field Program Planning (member).
- 1968-70 Automation Committee (member).
- 1972-73 Research Seminar Committee (chairman).
- 1972-73 Research Laboratories Refrigeration Committee (member).

- 1983-87 Food Directorate Safety Committee (member).
- 1963-90 Food Microbiology/Sanitation Science Panel (member).
- 1984 Task Force on ADL Cheese Outbreak (chairman).
- 1989, 1994-95 Food Directorate Seminar Committee (chairman/member).
- 1996-01 Working Group on Risk Analysis in the Food Directorate
- 1996-01 Food Program Strategic Planning Group
- 1990-97 Listed in a directory of international experts on toxic and harmful algal blooms (A.W. White, WHOI Sea Grant Program, Woods Hole Oceanographic Institution).
- 1990-01 HPB spokesperson for 1) foodborne disease and 2) Salmonella 3) verotoxigenic E. coli
- 1992-01 Chairman, Research Scientists Group (SE-RES) and Research Group (RE), Professional Institute of the Public Service of Canada.
- 1992 Citation Award from the International Association of Milk, Food and Environmental Sanitarians for many years of devotion to the ideals of the Association.
- 1995 AOAC Methods Committee on Microbiology and Extraneous Materials - Canadian representative.
- 1996-97 Acted as Chief for 2 months, and Bureau Director for 2 months.
- 1997 Distinctive Service Award for extraordinary teamwork and support to the Science and Technology Community (management of human resources in the Canadian federal government science departments) August 29, 1997, Ottawa.
- 1999 Recipient of the Excellence in Science Award for 1998, the first to be awarded by Health Canada, March 23, Ottawa
- 1999 Deputy Minister's Award of Team Excellence in 1999 for the work done in promoting the Fight BAC! campaign in Canada, June 15, Ottawa.
- 2001 Recommended for International Association for Food Protection Fellows award by Past President (January, 2001).
- 2005 Reviewed document "Food: health impacts of microbiological and

chemical contaminants in food” in Health and Environmental Linkages for the Royal Society of Canada.

- 2005 Reviewed document “Risk assessment on poultry meat” for Food Standards Australia New Zealand (FSANZ).
- 1970-01 Literature citations in 1970-2001 there were 1671 citations of works by Todd, E. C. D. (964 as sole or senior author). One paper by Todd, E.: Preliminary estimates of costs of foodborne disease in the United States (J. Food Prot. 52: 595-601, 1989) was cited 104 times. Another paper by Bates et al: Pennate diatom *Nitzschia pungens* as a primary source of domoic acid, a toxin in shellfish from eastern Prince Edward, Canada (Can. J. Fish Aquat. Sci. 46: 1203-1215) was cited 114 times.

Courses/Workshops Attended (apart from the ones where presentations were made)

1. Learning for Leadership Part 1. Health Canada, Valleyfield, Quebec, January 22-26, 1996.
2. Conflict Resolution course, Health Protection Branch, Tourraine, Quebec, June 11, 1996.
3. Spanish course (beginners), Ottawa, October-December, 2000.
4. The Balance Scorecard approach to budgeting, Michigan State University, East Lansing, Michigan, April 22-24, 2002
5. Recently Appointed Administrators Workshop, Lincoln, Nebraska, June 3-6, 2002.

Grants awarded

Project Title: The role of third party certification for food safety in China
PI/Co-PI Names: Lawrence Busch, Ewen Todd; Daniel Clay, Jeffrey Riedinger
Start Date: 8/2/2004
End Date: 7/31/2009
Funding Agency: USDA-Foreign Ag Ser.
Total Amount: \$45,000

Project Title: Addressing food safety and marketing concerns through microbial reduction strategies for Michigan blueberries
PI/Co-PI Names: Eric Hanson, Ewen Todd, Elliot Ryser, Annemiek Schilder,
Start Date: 11/1/2003
End Date: 7/31/2005
Funding Agency: MI Agriculture
Total Amount: \$70,000

Project Title: Early CBRN attack detection by computerized medical record surveillance

PI/Co-PI Names: Ewen Todd and Paul Bartlett
Start Date: 4/1/2004
End Date: 9/30/2006
Funding Agency: CRTI (Canadian Department of National Defence)
Total Amount: \$78,497

Project Title: Microbial standards and reduction strategies for highbush blueberries
PI/Co-PI Names: Ewen Todd, Elliot Ryser, Annemiek Schilder and Eric Hanson
Start Date: 8/1/2003
End Date: 12/31/2005
Funding Agency: Midwest Advance Food Mfg Alliance (MAFMA)
Total Amount: \$50,000

Project Title: Microbial reduction strategies for highbush blueberries
PI/Co-PI Names: Ewen Todd, Eric Hanson, Elliot Ryser and Annemiek Schilder,
Start Date: 5/1/2003
End Date: 4/30/2005
Funding Agency: U.S. Highbush Blueberry Council
Total Amount: \$78,084

Project Title: Transfer rates for *Listeria monocytogenes* during retail slicing and handling of delicatessen ham
PI/Co-PI Names: Elliot Ryser and Ewen Todd
Start Date: 9/30/2003
End Date: 9/30/2005
Funding Agency: USDA
Total Amount: \$124,000

Project Title: Conductometric biosensor for foodborne pathogen detection in fresh produce
PI/Co-PI Names: Evangelyn Alocilja, Elliot Ryser and Ewen Todd
Start Date: 9/1/2003
End Date: 8/31/2005
Funding Agency: USDA
Total Amount: \$90,000

Project Title: Transfer coefficients for *Listeria* cross-contamination
PI/Co-PI Names: Ewen Todd and Elliot Ryser
Start Date: 9/30/2003
End Date: 5/31/2005
Funding Agency: FDA
Total Amount: \$116,209

Project Title: Food Safety Policy Center (FSPC)

PI/Co-PI Names: Ewen Todd, Leslie Bourquin, Lawrence Busch, Daniel Clay, Thomas Dietz, Hiram Fitzgerald, Daniel Grooms, Craig Harris, Richard Hula, Joan Rose and Thomas Whittam
Start Date: 9/30/2004
End Date: 6/30/2008
Funding Agency: MSU-VPRGS
Total Amount: \$750,000

Project Title: *Listeria monocytogenes* contamination of deli meat slicers: risk and communication

PI/Co-PI Names: Ewen Todd and Elliot Ryser
Start Date: 10/1/2005
End Date: 9/30/2007
Funding Agency: USDA-NAFSS
Total Amount: \$225,000

Project Title: A risk-based approach to determine best consumed by dates to control exposure to *Listeria monocytogenes* in delicatessens

PI/Co-PI Names: Ewen Todd, Elliot Ryser, Bradley Marks, and Tobias Ten Eyck
Start Date: 10/1/2005
End Date: 9/30/2008
Funding Agency: USDA
Total Amount: \$599,999

Project Title: Issues concerning harmonization of Canadian and United States food safety policies and programs (conference)

PI Name: Ewen Todd
Start Date: 10/1/2005
End Date: 6/30/2007
Funding Agency: Canadian Embassy
Total Amount: \$10,000

Project Title: Center for advancing microbial risk assessment (CAMRA)

PI/Co-PI Names: Joan Rose, Carol Bolin, Syed Hashsham and Ewen Todd
Start Date: 5/16/2005
End Date: 5/15/2010
Funding Agency: EPA
Total Amount: \$1,970,833

Project Title: Risks for organic food; real or perceived (conference)

PI Name: Ewen Todd
Start Date: 9/15/2002
End Date: 9/14/2004
Funding Agency: USDA
Total Amount: \$50,000

Project Title: Controlling *Listeria*: working towards international harmonization (conference)

PI Name: Ewen Todd

Start Date: 10/1/2006

End Date: 9/30/2007

Funding Agency: USDA

Total Amount: \$50,000

Project Title: Constraints to red meat entrepreneurship

PI/Co-Pi Names: Craig Harris, Andrew Knight and Michelle Worosz, as well as David Conner (CARRS).

Start date: 4/01/2007

End Date: 3/31/2009

Funding Agency: Families and Communities Together Coalition (FACT) Proposal.

Michigan State University, Community Vitality Program for Economic Development.

Total Amount: \$45,000.

Project Title: Quantifying the risk of transfer and internalization of *Escherichia coli* O157:H7 during processing of leafy greens

PI/Co-Pi Names: Elliot Ryser, Ewen Todd and Bradley Marks

Start date: 4/01/2007

End Date: 3/31/2008

Funding Agency: Fresh Express Produce Safety Research

Total Amount: \$228,349

Project Title: A systems approach to minimize microbial food safety hazards associated with fresh- and fresh-cut leafy greens

PI/Co-PI Names: Elliot Ryser, Ewen Todd, Bradley Marks, Tobias Ten Eyck, Michael Doyle, George Boyhan and Marilyn Erickson (University of Georgia), Peter Slade, Catherine Nnoka, and Martin Cole (Illinois Institute of Technology), Xiuping Jiang (Clemson University)

Funding Agency: USDA NIFSI

Time frame: 10/01/2007 – 9/30/2011

Budget: \$2.25 million (MSU \$176,010)

Project Title: *Escherichia coli* O157:H7 contamination of leafy greens from pre-harvest aerosols and post-processing equipment - a risk assessment approach

PI/Co-PI Names: Ewen Todd and Elliot Ryser, Linda Harris and Trevor Suslow (UC Davis), Mindy Brashears (Texas Tech University), Michael Cooley (Agricultural Research Service, Albany, CA)

Time frame: 6/01/2007 – 5/31/2009

Funding Agency: USDA-NAFSS in February 2007.

Budget: \$220,000 (MSU \$127,011) [approved but no USDA funding available in 2007]

Project Title: The risks of *E. coli* O157:H7 and *Salmonella* infection from eating incompletely cooked meat and poultry
PI/Co-PI Names: Ewen Todd, Randy Phebus and Doug Powell (Kansas State University)
Funding Agency: USDA-NAFSS in February 2007.
Time frame: 6/01/2007 – 5/31/2009
Budget: \$220,000 (MSU \$110,062) [approved but no USDA funding available in 2007]

Project Title: Understanding and reducing the risks of disease associated with raw milk and raw milk cheese (conference).
PI Name: Ewen Todd
Funding Agency: USDA-CSREES in June 2008.
Time frame: 9/01/2008 – 8/31/2010
Budget: \$50,000

Project Title: RFID Home Butler for refrigerated deli meats.
PI/Co-PI Names: Ewen Todd, Hairong Li, Brenda Sternquist, Diana Twede. MSU-
Funding Agency: MSU - VPRGS.
Time frame: 9/01/2008 – 8/31/2010
Budget: \$59,000.

Project Title: Improving hygienic and food preparation practices in child care centers.
PI/Co-PI Names: Ewen Todd, Maria Lapinski, Joye Gordon, Jeanne Gleason, Amir Mohktari, Rob Donofrio, Lori Bestervelt.
Funding Agency: USDA-CSREES.
Time frame: 9/01/2008 – 8/31/2010
Budget: \$600,000.

Project title: Foodborne norovirus in elder care facilities: an integrated approach to prevention and control. PI/Co-PI names: Ewen Todd, Lee-Ann Jaykus, Amir Mokhtari, Angela Fraser, Jeanne Gleason.
Funding Agency: USDA-CSREES.
Time frame: 9/01/2009 – 8/31/2011
Budget: \$599,939.

Expert witness

33 cases in all: 25 cases as expert witness for the plaintiff, 5 as defendant, 3 as government expert; 12 depositions, 22 settled. One case E. Todd survived a Daubert judgment as an expert witness in an appeal and the case was settled. Agents: *E. coli* O157:H7 (13), *Salmonella* (5), *Campylobacter* (3), *Shigella* (1), *Bacillus cereus* (1), *Vibrio vulnificus* (1), ciguatera poisoning (1), miscellaneous and unknown agents (7).