

ARMITRA JACKSON-DAVIS, PH.D.

Associate Professor of Food Microbiology
Department of Food and Animal Sciences
Alabama Agricultural and Mechanical University
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EDUCATION

- 2010 Ph.D. in Animal Science (Meat Science; food safety emphasis), Iowa State University, Ames, IA.
Dissertation title: Improving the control of bacterial pathogens on ready-to-eat processed meats manufactured to simulate traditionally cured meats, but without the direct addition of nitrite or nitrate.
- 2006 M.S. in Animal Science (Meat Science; food safety emphasis), Iowa State University, Ames, IA.
Thesis title: Enumeration of *Escherichia coli* O157:H7 in ground beef using the PATHATRIX® detection system.
- 2003 B.S. in Animal Science, University of Arkansas-Pine Bluff.

ACADEMIC POSITIONS

- Associate Professor of Food Microbiology, Department of Food and Animal Sciences, Alabama Agricultural and Mechanical University (2019-present)
- Assistant Professor of Food Microbiology, Department of Food and Animal Sciences, Alabama Agricultural and Mechanical University (2013 – 2019)
- Post-Doctoral Research Associate, Iowa State University (May 2010 – August 2012)
- Graduate Research Assistant, Iowa State University (August 2003 – May 2010)

TEACHING EXPERIENCE

- Current Teaching Experience
 - Postharvest Technologies for Horticultural Crops, University of Florida (Guest Co-Instructor, Spring 2021)
 - Seminar, Agricultural and Mechanical University, Department of Food and Animal Sciences (Fall 2020)
 - Produce Safety, Agricultural and Mechanical University, Department of Food and Animal Sciences (Every other fall semester beginning Fall 2019; Developed this course as a new course)
 - Introduction to Animal Bio-Health Sciences (FAS 112) (Fall 2018)
 - Food Microbiology, Alabama Agricultural and Mechanical University, Department of Food and Animal Sciences (Each Spring Semester beginning Spring 2014)
 - Food Microbiological Techniques, Alabama Agricultural and Mechanical University, Department of Food and Animal Sciences (Each Fall Semester beginning Fall 2013)
 - Advanced Food Microbiology, Alabama Agricultural and Mechanical University, Department of Food and Animal Sciences (Each Spring Semester beginning Spring 2014)
 - Regulation of Food Safety and Quality, Alabama Agricultural and Mechanical University, Department of Food and Animal Sciences (Each Spring Semester beginning Spring 2014)

- Food and Survival of Man, Alabama Agricultural and Mechanical University, Department of Food and Animal Sciences (Spring, Spring 2015, Spring 2017)
- Past Teaching Experience
 - Issues in Food Safety, Department of Food Science and Human Nutrition, Iowa State University, Instructor, Spring 2012
 - Addressing Issues in Animal Science, Department of Animal Science, Iowa State University, Instructor, Fall 2011 – Spring 2012
 - Addressing Issues in Animal Science and Working with Animals, Department of Animal Science, Iowa State University, Teaching Assistant, Spring 2006 – Fall 2009; Fall 2004–Spring 2005

RESEARCH EXPERIENCE

- Post-Doctoral Research Associate, Department of Animal Science, Iowa State University, 2010–2012
- Graduate Research Assistant, Department of Animal Science, Iowa State University, 2003–2010
- Kraft Foods, Madison, WI, Summer 2007 (Internship)
- Pennsylvania State University, State College, PA, Summer 2002 (Internship)
- University of Missouri, Columbia, MO, Summer 2001(Internship)

RESEARCH ACTIVITIES

- Microbiological safety of unpasteurized, natural and organic juice products
- Evaluation of multiple-hurdle antimicrobial technologies on inactivation of STEC and non-O157 STEC serotypes
- Control of *Salmonella* and *Campylobacter* on broiler skin using organic acids
- Standoff Ramen detection of food contamination

CERTIFICATIONS

- Food Safety Preventative Controls Alliance Qualified Individual (Summer 2016)
- Produce Safety Alliance Trainer (Fall 2016)

PROFESSIONAL AND HONORARY SOCIETY MEMBERSHIPS AND HONORS

- Memberships
 - International Association for Food Protection (2003-present)
 - Alabama Section of the International Association for Food Protection (2017-present)
 - Produce Safety Alliance (2016-present)
 - Institute of Food Technologists (2017-2020)
 - Minorities in Agriculture, Natural Resources and Related Sciences, Iowa State University 2006–2009; 2017-present (Current Co-Advisor for Chapter at Alabama A&M University)
 - Gamma Sigma Delta Agriculture Honor Society, Iowa State University, 2007–present
- Service Activities
 - Numerous USDA Review Panels
 - Journal of Food Protection Management Committee (2021-present)
 - Journal of Food Protection Editorial Board (2016-present; Reviewer)
 - Journal of Poultry Science Editorial Board (2013-present; Reviewer)

- Agriculture, Food and Analytical Bacteriology (2013-2014)
- Selected Honors and Awards
 - James M. Jay Diversity in Food Safety Award, International Association for Food Protection, 2021
 - IFT Food Technology Magazine Article Feature, June 1, 2020
 - Department of Animal Science Teaching Award, Iowa State University, 2009
 - Iowa State University Teaching Excellence Award, Iowa State University, 2006-2007
 - Outstanding Agriculture Student Award, University of Arkansas – Pine Bluff, 2001–2002
 - Agriculture Faculty Incentive Award, University of Arkansas – Pine Bluff, 2000 – 2001

PRODUCE SAFETY ALLIANCE GROWER TRAININGS ORGANIZED

- Produce Safety Alliance Grower Training for students at Alabama A&M University enrolled in the Food Microbiology and Food Engineering Courses. 2021. Lead Trainer Kristin Woods.
- Remote Produce Safety Alliance Grower Training for Agriscience Teachers in Alabama. 2021. Lead Trainer Dr. Kristin Woods.
- Remote Produce Safety Alliance Grower Training for students and faculty at Historically Black Colleges and Universities. 2021. Lead Trainer Billy Mitchell.
- Produce Safety Alliance Grower Training for students at Alabama A&M University, industry and government personnel. 2018. Lead Trainer Kristin Woods. Alabama A&M University.
- Remote Site Organizer for Water Summit. 2018. Alabama A&M University.
- Produce Safety Alliance Grower Training for students at Alabama A&M University enrolled in the Food Microbiology and Food Engineering Courses. 2019. Lead Trainer Kristin Woods.

FUNDED PROPOSALS

- Enhancing food safety outreach to underrepresented communities through food microbiology and soil amendments related hands-on workshops. USDA-FSOP (**\$376,408**) (PI Fall 2021)
- Securing the Future: Training Underrepresented Graduate Student Leaders in Food Safety and Soil Health to Ensure Food Security. USDA-National Needs Program. (**\$205,000**) (PI)
- A Southern Training, Education, Extension, Outreach, and Technical Assistance Center to Enhance Produce Safety. USDA-NIFA. (**\$1,000,000**) (Co-PI on grant; PI at Alabama A&M University; Fall 2018)
- Building capacity at AAMU in food produce safety through FSMA-centered education and teaching. USDA-NIFA. (**\$586,000**) (PI; Spring 2018)
- FSMA Education and GAP Training Targeting Small and Limited Resource Specialty Crop Growers. USDA-NIFA. (**\$450,000**) (Co-PI; Recommended for funding Summer 2017)
- Enhancing the antimicrobial efficacy of organic acid blends to control *Salmonella enterica*. US POULTRY. (**\$72,000**) (PI; Funded Spring 2017)
- Fostering an Integrated Program on Food Safety of Fresh Produce among 1890 Institutions USDA-NIFA. (**\$25,000**) (Co-PI; Spring 2017)
- Southern Training Education, Extension and Technical Assistance Center to Enhance Produce Safety. USDA-NIFA. (**\$1,197,751**) (Co-PI on grant; PI at Alabama A&M University; Fall 2015)
- Evaluation of multiple hurdle antimicrobial technologies on inactivation of *Escherichia coli* O26, O45, O103, O111, O121, O145 and O104:H4 when compared to *Escherichia coli* O157:H7 in beef trim. USDA-NIFA (**\$50,000**) (PI; Fall 2014)
- Standoff Raman Detection of Food Contamination. National Center for Food Protection and Defense. (**\$197,009**) (Co-PI; 2015)

SYMPOSIA ORGANIZED (LEAD PLANNER)

- Diversifying the Pipeline in Food Safety Education: Engaging Historically Black Colleges and Universities (HBCUs). 2021. International Associate for Food Protection. Phoenix, AZ.
- If You Want To Go Fast, Go Alone; But If You Want To Go Far, Go Together. 2021. International Associate for Food Protection. Phoenix, AZ.
- Natural Antimicrobial Preservatives in Foods: Where Are We in Terms of Application and Commercialization. 2018. International Association for Food Protection's European Symposium on Food Safety. Stockholm, Sweden.
- Microbiological safety of unpasteurized fruit and vegetable juices sold in juice bars and small retail outlets: Trends in production of raw juice blends: A pathogen control perspective. 2017. International Association for Food Protection Conference. Tampa, FL.
- The history of natural and organic products and the current status of labeling. 100th Annual International Association of Food Protection. 2011. Milwaukee, WI.

PUBLICATIONS

Refereed Journal Articles

Jackson-Davis, A.L.,

- **Jackson-Davis A.L.**, D. Bethel, L. Staley, A.S. Woods, L.S. Kassama. 2018. Investigating the Effects of lactic-citric acid blend and sodium lauryl sulfate on the inhibition of Shiga toxin-producing *Escherichia coli* in a broth system. *Journal of Nutrition and Food Sciences*. 8: 722. doi: 10.4172/2155-9600.1000722
- Farley, C., A. Kassu, B. Nayana, **A. Jackson-Davis**, J. Boateng, P. Ruffin, A. Sharma. 2017. Short distance standoff ramen detection of extra virgin olive oil adulterated with canola and grapeseed oils. *Applied Spectroscopy*. 71:1340-1347
- Porto-Fett, A.C.S., M. Oliver, M. Daniel, B. Shoyer, Stahler, L. Shane, L. Kassama, **A. Jackson-Davis**, J. Luchansky. 2016. The effect of deep frying or conventional oven cooking on inactivation of Shiga toxin-producing cells of *Escherichia coli* (STEC) in meatballs. *Journal of Food Protection*. 79: 723-731.
- Sullivan, G.A., **A.L. Jackson-Davis**, K.D. Schrader, Y. Xi, C. Kulchayawat, J.G. Sebranek, J.S. Dickson. 2012. Survey of naturally and conventionally cured products for physio-chemical characteristics that affect bacterial growth. *Meat Science* 92:808 – 815.
- Sebranek, J.G., **A.L. Jackson-Davis**, K.L. Myers, N.A. Lavieri. 2012. Beyond celery and starter culture: Advances in natural/organic curing processes in the United States. *Meat Science*. 92:267–273.
- Kudra, L.L., J.G. Sebranek, J.S. Dickson, A.F. Mendonca, Q. Zhang, **A.L. Jackson-Davis**, K.J. Prusa. Control of *Campylobacter jejuni* in chicken breast meat by irradiation combined with modified atmosphere packaging including carbon monoxide. *Journal of Food Protection* 75:1728 –1733.
- Sullivan, G.A., **A.L. Jackson**, S.E. Niebuhr, K.D. Schrader, J.G. Sebranek, J.S. Dickson. 2012. Inhibition of *Listeria monocytogenes* using natural antimicrobials in no-nitrate-or-nitrite added ham. *Journal of Food Protection* 75:1071–1076.
- Kudra, L.L., J.G. Sebranek, J.S. Dickson, E.M. Larson, A.F. Mendonca, K. J. Prusa, J.C. Cordray, **A.L. Jackson-Davis**, and L. Zheng. 2012. Control of *Listeria monocytogenes* on frankfurters and pre-cooked pork chops by irradiation combined with modified atmosphere packaging. *Journal of Food Protection*. 75:1063 – 1070.
- Kudra, L.L., J.G. Sebranek, J.S. Dickson, A.F. Mendonca, E.M. Larson, **A.L. Jackson-Davis**, Z. Lu. 2012. Control of *Escherichia coli* O157:H7 in ground beef patties by irradiation combined with vacuum and modified atmosphere packaging. *Journal of Food Protection*. 74:2018 – 2023.
- Yuan, Xi, G.S. Sullivan, **A.L. Jackson**, G.H. Zhou, J.G. Sebranek. 2011. Effects of natural antimicrobials on inhibition of *Listeria monocytogenes* and on chemical, physical and sensory attributes of naturally-cured frankfurters. *Meat Science*. 90:130 –138.

- Kudra, L.L., J.G. Sebranek, J.S. Dickson, A.F. Mendonca, Q. Zhang, **A.L. Jackson–Davis**, K.J. Prusa. Control of *Salmonella enterica* Typhimurium in chicken breast meat by irradiation combined with modified atmosphere packaging. 2011. Journal of Food Protection. 74:1833 –1839.
- Yuan, Xi, G.S. Sullivan, **A.L. Jackson**, G.H. Zhou, J.G. Sebranek. 2011. Use of natural antimicrobials to improve the control of *Listeria monocytogenes* in a cured meat model system. Meat Science. 88:503 – 511.
- **Jackson, A.L.**, G.S. Sullivan, C. Kulchaiyawat J.G. Sebranek, J.S. Dickson. 2011. Survival and growth of *Clostridium perfringens* in commercial no-nitrate-or-nitrite added (natural and organic) frankfurters, hams and bacon. Journal of Food Protection. 74: 410 – 416.
- **Jackson, A.L.**, C. Kulchaiyawat, G.S. Sullivan, J.G. Sebranek, J.S. Dickson. 2011. Use of natural ingredients to control growth of *Clostridium perfringens* in naturally cured frankfurters and hams. Journal of Food Protection. 74:417 – 424.

Abstracts/Presentations

- **Jackson-Davis, A.L.** Don't Forget About Me! Educating Underrepresented Growers on Produce Safety. 2021. International Associate for Food Protection. Phoenix, AZ.
- **Jackson-Davis, A.L.** Michelle Danyluk, Shecoya White, Shannon Coleman, Kristin Woods and Olga Bolden-Tiller Aliyar Fouladkhah. Diversifying the Pipeline in Food Safety Education: Engaging Historically Black Colleges and Universities (HBCUs). 2021. International Associate for Food Protection. Phoenix, AZ.
- **Jackson-Davis, A.L.** Billy Williams and Veerachandra Yemmireddy. If You Want To Go Fast, Go Alone; But If You Want To Go Far, Go Together. 2021. International Associate for Food Protection. Phoenix, AZ.
- Katelynn J. Stull, Keith Schneider, Renee Goodrich, Amy Harder, Matthew Krug, **Armitra Jackson-Davis**, Lamin Kassama, Duncan Chembezi, Elizabeth Myles, Amanda Philyaw Perez, Kristin Woods, Chad Carter, Julie Northcutt, Kimberly Baker, Keawin Sarjeant, Ramkrishnan Balasubramanian, Laurel Dunn, Paul Priyesh Vijayakumar, Melissa C. Newman, Achyut Adhikari, Kathryn Fontenot, Juan L. Silva, Joy Anderson Christopher Gunter, Elena Rogers, Otto D. Simmons III, Roland McReynolds, Ravirajsinh Jadeja, Divya Jaroni, Lynette Orellana-Felician, Maria Plaza, Annette Wszelaki, Mark Morgan, Aliyar Fouladkhah, Thomas Taylor, Alejandro Castillo, Joseph Masabni³⁰, Barrett Vaughan, Fatemeh Malekian³², Laura K. Strawn³³, Amber Vallotton, Robert K Williams³³ and Michelle Danyluk. Evaluation of the Southern Center for FSMA Training. 2021. International Association for Food Protection Meeting.
- Thomas-Popo, E, A. Mendonca, B. Brehm-Stecher, J. Dickson, A. Shaw, and **A. Jackson-Davis**. 2018. Antimicrobial Effectiveness of Iso-eugenol against human enteric pathogens in refrigerated raw pineapple juice with added *Yucca schidigera* extract. International Association for Food Protection Conference. Salt Lake City, UT.
- **Jackson-Davis, Armitra**. 2021. Alabama Activities Update. Virtual Southern Center for FSMA Training Semi-Annual Meeting.
- **Jackson-Davis, Armitra**. 2020. Produce Extension and Education activities from HBCUs and HSI. Virtual Southern Region Integrated Produce Safety Conference.
- **Jackson-Davis, Armitra**. 2020. Virtual FSMA Education and GAP Training Targeting Small and Limited Resource Specialty Crop Growers. Food Safety Outreach Program National Project Directors' Meeting
- King, Alescia, **A. Jackson-Davis**, J. Jackson and S. Khan. 2018. Investigating the inactivation of *Salmonella enterica* on shell eggs using commercially available natural antimicrobial rinses. International Association for Food Protection Conference. Salt Lake City, UT.
- **Jackson-Davis, A.L.** 2018. A National FSMA Training, Outreach, and Education implementation strategy for the Produce Industry. Institute of Food Technologists Conference. Chicago, IL.

- **Jackson-Davis, A.L.** 2018. Investigating the inactivation of *Salmonella* on chicken broiler skin using low temperature plasma. NSF EPSCoR CPU2AL Conference. Huntsville, AL.
- **Jackson-Davis, A.L.** Natural Antimicrobial Preservatives in Foods: Where Are We in Terms of Application and Commercialization. 2018. International Association for Food Protection's European Symposium on Food Safety. Stockholm, Sweden. (lead symposium planner and presenter).
- Jackson, Jealae, **A. Jackson-Davis**, A. King, A. Mendonca, S. Khan. 2018. *Yucca Schidigera* Extract Enhances the Antimicrobial Efficacy of Organic Acid Blends Against *Salmonella Enterica* in a Laboratory Broth System. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Croshon, H., **A. Jackson-Davis**, A. King, J. Jackson and S. Khan. 2018. Enhancing the antimicrobial efficacy of organic acid blends to destroy shiga toxin producing *Escherichia coli* in a broth system. Annual STEM Day. Alabama A&M University. Huntsville, AL. (Note that student Hines Croshon won 1st place in the Graduate Research Competition for the Department of Food and Animal Sciences)
- King, Alescia, **A. Jackson-Davis**, J. Jackson and S. Khan. 2018. Investigating the inactivation of *Salmonella enterica* on shell eggs using commercially available natural antimicrobial rinses. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Jackson, Jealae, **A. Jackson-Davis**, A. King, A. Mendonca, S. Khan. 2018. *Yucca Schidigera* Extract Enhances the Antimicrobial Efficacy of Organic Acid Blends Against *Salmonella Enterica* in a Laboratory Broth System. Minorities in Agricultural, Natural Resources and Related Sciences (MANRRS). Greensboro, North Carolina.
- Croshon, H., **A. Jackson-Davis**, A. King, J. Jackson and S. Khan. 2018. Enhancing the antimicrobial efficacy of organic acid blends to destroy shiga toxin producing *Escherichia coli* in a broth system. Minorities in Agricultural, Natural Resources and Related Sciences (MANRRS). Greensboro, North Carolina.
- King, Alescia, **A. Jackson-Davis**, J. Jackson and S. Khan. 2018. Investigating the inactivation of *Salmonella enterica* on shell eggs using commercially available natural antimicrobial rinses. Minorities in Agricultural, Natural Resources and Related Sciences (MANRRS). Greensboro, North Carolina. (Note that student Alescia King won 2nd place in the Graduate Research Competition)
- Jackson, Jealae, **A. Jackson-Davis**, A. King, A. Mendonca, S. Khan. 2018. *Yucca Schidigera* Extract Enhances the Antimicrobial Efficacy of Organic Acid Blends Against *Salmonella Enterica* in a Laboratory Broth System. International Association for Food Protection's European Symposium on Food Safety. Stockholm, Sweden.
- King, Alescia, **A. Jackson-Davis**, J. Jackson and S. Khan. 2018. Investigating the inactivation of *Salmonella enterica* on shell eggs using commercially available natural antimicrobial rinses. International Association for Food Protection. Salt Lake City, Utah.
- Jackson, Jealae, **A. Jackson-Davis**, A. King, A. Mendonca, S. Khan. 2018. *Yucca Schidigera* Extract Enhances the Antimicrobial Efficacy of Organic Acid Blends Against *Salmonella Enterica* in a Laboratory Broth System. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Croshon, H., **A. Jackson-Davis**, A. King, J. Jackson and S. Khan. 2018. Enhancing the antimicrobial efficacy of organic acid blends to destroy shiga toxin producing *Escherichia coli* in a broth system. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- King, Alescia, **A. Jackson-Davis**, J. Jackson and S. Khan. 2018. Investigating the inactivation of *Salmonella enterica* on shell eggs using commercially available natural antimicrobial rinses. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- **Jackson-Davis, A.L.** 2017. Microbiological safety of unpasteurized fruit and vegetable juices sold in juice bars and small retail outlets: Trends in production of raw juice blends: A pathogen control perspective. International Association for Food Protection Conference. Tampa, FL (lead symposium planner and presenter).

- **Jackson-Davis, A.**, Mendonca, F. Woods, S. Khan. A. Mendonca, Antibacterial efficacy of eugenol against *Escherichia coli* O157:H7 and *Salmonella enterica* in unpasteurized apple juice produced in juice bars and held at 4°C. 2017. International Association for Food Protection Conference. Tampa, FL.
- Staley, Loutrina, **A. Jackson-Davis**, A. Mendonca, L. Nyochembeng, E. Cebert. 2017. Effectiveness of a combined lactic/citric acid solution alone or with added linoleic acid for inhibiting *Salmonella enterica* and *Escherichia coli* O157:H7 on chicken breast. International Association for Food Protection Conference. Tampa, FL.
- Woods, Autumn, E. Cebert, L. Kassama, A. Hinton, **A. Jackson-Davis**. Efficacy of *Jatropha curcas* Plant Extract Against the Survival of *Salmonella* Enteritidis. 2017. International Association for Food Protection Conference. Tampa, FL.
- Mack, Don, S. Hale, A. Woods, M. Daniel, L. Kassama, A. Mendonca, **A. Jackson-Davis**. Evaluation of the survival of *Salmonella spp.* and *E. coli* O157:H7 in unpasteurized apple juice from juice bars. 2017. International Association for Food Protection Conference. Tampa, FL.
- Mendonca, A., E. Thomas-Popo, A. Shaw, S. Kiprotich, F. Woods, **Jackson-Davis, A.** 2017. Antimicrobial Effectiveness of Eugenol or Geraniol Alone or Combined against *Escherichia coli* O157:H7 and *Salmonella enterica* in Pineapple Juice Held at 4°C. International Association for Food Protection Conference. Tampa, FL.
- **Jackson-Davis, A.** Investigating the ability of different types of orange juice to inhibit the growth of *Salmonella*. 2017. 1890 Agricultural Research Meeting (Global Issues Related to Food Safety and Health). Atlanta, GA.
- Woods, A., E. Cebert, A. Hinton, L. Kassama and **A. Jackson-Davis**. 2017. Efficacy of *Jatropha curcas* plant extract against the survival of *Salmonella enteritidis*. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Jackson, J., A. Woods, S. Hale and **A. Jackson-Davis**. 2017. Investigating the effect of storage temperature on different types of milk. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Jones, K., M. Morris, and **A. Jackson-Davis**. 2017. Antibacterial efficacy of select natural antimicrobials against *Salmonella enterica* in unpasteurized juice. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- **Jackson-Davis, A.L.**, D. Abraham-Bethel, M. Oliver, M. Daniel and L. Kassama. The effects of lactic—citric acid blend and sodium lauryl sulfate on the inhibition of shiga toxin producing *Escherichia coli* in broth system. 2016. International Association for Food Protection Conference. St. Louis, MO.
- Scruggs, H, A. Woods, M. Daniels and **A. Jackson-Davis**. 2016. Validation of the 3M Molecular Detection System for the detection of non-O157:H7 strains of *Escherichia coli* in ground beef. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Daniel, M., **A. Jackson-Davis**, and L. Kassama. 2016. Investigating the effectiveness of organic acids containing surfactants in combination with ultrasound treatment for the inactivation of *E. coli* O26, O25, O103, O111, O121, O145 and O104:H4 when compared to *E. coli* O157:H7. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Hale, S., D. Mack, L. Kassama, A. Mendonca, J. Boateng, M. Veghese and **A. Jackson-Davis**. 2016. Investigating the efficacy of carvacrol in combination with ultrasound on the survival of *Escherichia coli* O157:H7 in unpasteurized apple juice. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Mack, D., S. Hale, L. Kassama, A. Mendonca, J. Boateng, M. Verghese and **A. Jackson-Davis**. 2016. Investigating the efficacy of carvacrol in combination with ultrasound on the survival of *Salmonella spp.* in unpasteurized apple juice. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Mack, D., S. Hale, J. Boateng, L. Kassama, A. Mendonca, and **A. Jackson-Davis**. 2015. Investigating the efficacy of natural antimicrobials to inhibit the growth of *Salmonella* in natural

and organic apple cider and apple juice. Annual STEM Day. Alabama A&M University. Huntsville, AL.

- Cole, S., J. Herring, M. Verghese and **A. Jackson-Davis**. 2015. Investigating the antimicrobial effectiveness of rosemary, thyme, basil and cranberry against *Listeria monocytogenes* and *Escherichia coli* O157:H7. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Hale, S., D. Mack, J. Baoteng, L. Kassama. A. Mendonca, and **A. Jackson-Davis**. 2015. Investigating the efficacy of natural antimicrobials to inhibit the growth of *Escherichia coli* O157:H7 in natural and organic apple cider and apple juice. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Smith, K., J. Stokes, L. Kassama, J. Boateng, A. Mendonca and **A. Jackson-Davis**. 2015. Investigating the ability of natural and organic apple juice to inhibit non-pathogenic *Escherichia coli*. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Stokes, J., and **A. Jackson-Davis**. 2015. Investigating the ability of ingredients to inhibit the growth of non-pathogenic *E. coli* in a variety of drink products. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Daniel, M., M. Oliver, J. Luchansky, A. Porto-Fett, J. Stahler, M. Osoria, E. Shane, L. Kassama, and **A. Jackson-Davis**. 2015. Investigating the effects of high pressure processing on the survival of shiga toxin-producing *Escherichia coli* (STEC) in meatballs. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Oliver, M. M. Daniel, J. Luchansky, A. Porto-Fett, S. Bradley, L.J. Stahler, O. Manuela, L. Shane, **A. Jackson-Davis** and L. Kassama. 2015. Investigating the effectiveness of frying and conventional oven cooking methods on the inactivation of shiga toxin-producing *Escherichia coli* (STEC) on veal and beef mixture meatballs. Annual STEM Day. Alabama A&M University. Huntsville, AL.
- Sebranek, J.G., **A.L. Jackson-Davis**, K.L. Myers, N.A. Lavieri. 2012. Beyond celery and starter culture: Advances in natural/organic curing process in the United States. 58th International Congress of Meat Science and Technology. Montreal, Canada.
- Satchell, A., M. Morris, J. Stokes, K. Battle-Smith, **A.L. Jackson-Davis**. 2015. Investigating the ability of ingredients to inhibit the growth of non-pathogenic *E. coli* O157:H7 in a variety of drink products. USDA AAMU Food and Animal Sciences Summer Scholar Program. Huntsville, AL.
- Sebranek, J.G., **A.L. Jackson-Davis**. 2012. Meat processing: A functional marriage of meat materials and non-meat ingredients. 58th International Congress of Meat Science and Technology. Montreal, Canada.
- **Jackson-Davis, A.L.** 2011. The history of natural and organic products and the current status of labeling. 100th Annual International Association of Food Protection. Milwaukee, WI (lead symposium planner and presenter).
- Sullivan, G.A., **A.L. Jackson**, S.E. Niebuhr, K.D. Schrader, J.G. Sebranek, J.S. Dickson. 2010. Use of natural antimicrobials for *L. monocytogenes* control on ham. 56th International Congress of Meat Science and Technology. Jeju Island, Republic of Korea.
- Sullivan, G.A., **A.L. Jackson**, K.D. Schrader, J.G. Sebranek, J.S. Dickson. 2010. Comparison of commercially available uncured processed meats with conventionally cured products for physiochemical properties that affect bacterial growth. Reciprocal Meat Conference Proceedings. Meat Science. 86: 570.
- **Jackson, A.L.**, G.A. Sullivan, C. Kulchaiyawat, J.G. Sebranek, J.S. Dickson. 2010. Survival and growth of *Clostridium perfringens* on no-nitrate-or-nitrite added (natural and organic) frankfurters, bacons and hams. International Association for Food Protection Conference. Anaheim, CA.
- Yuan, X., **A.L. Jackson**, K.D. Schrader, G.A. Sullivan, K.D. Schrader, J.G. Sebranek. 2009. Use of natural antimicrobials to improve the control of bacterial pathogens in cured processed meats.

Book/Invited Book Chapter

- **Jackson-Davis, A. L.**, A. Mendonca, S. Hale, J. Jackson, A. King, J. Jackson. 2017. Microbiological Safety of Unpasteurized Fruit and Vegetable Juices Sold in Juice Bars and Small Retail Outlets. *In* Ricke, S.C., G. Atungulu, C. Rainwater and S. Park (eds.) Food and Feed Safety Systems and Analysis. Academic Press, Elsevier, Inc., Oxford, UK.
- Mendonca, A., **A. L. Jackson-Davis**. R. Moutiq, E. Thomas-Popo. 2017. Use of natural antimicrobials for food safety: Benefits and challenges. *In* Ricke, S.C., G. Atungulu, C. Rainwater and S. Park (eds.) Food and Feed Safety Systems and Analysis. Academic Press, Elsevier, Inc., Oxford, UK.
- **Jackson-Davis, A. L.**, S. Olsen, B. Chapman, B. Raymond, A. Chaifetz. 2015. Approaches to food safety education among critical groups, p. 347. *In* Ricke, R.C., J. Donaldson, C. Phillips (eds.) Food Safety: Emerging Issues, Technologies, and Systems. Elsevier, London.
- **Jackson, A.L.** 2007. Eating Safe With Ace and Mace: The Birthday To Remember Forever. Outskirts Publishing Company, ISBN Number: 9781432712556

INVITED PRESENTATIONS/WORKSHOPS

- Jackson-Davis, Armitra and Lamin Kassama. 2018. Worker Health, Hygiene and Training. Produce Safety Alliance Growers Training Program. Alabama A&M University.
- Jackson-Davis, Armitra and Lamin Kassama. 2018. Wildlife, Domesticated Animals and Land Use. Produce Safety Alliance Growers Training Program. Alabama A&M University.
- **Jackson-Davis, Armitra**. 2017. Use of natural antimicrobials in the food industry: Benefits and Challenges. 2017. 8th Annual American Council for Medicinally Active Plants Conference. Clemson University.
- **Jackson-Davis, Armitra**. 2016. Research presentation at the Poultry Microbiological Safety and Processing Unit located within the U.S. National Poultry Research Center in Athens, GA.
- **Jackson-Davis, Armitra**. 2016. Research presentation at Alabama A&M University. Department of Food Science and Human Nutrition. Iowa State University.
- **Jackson-Davis, Armitra**. 2016. Teens and Tweens Empowerment Conference, Alabama Cooperative Extension System–Urban Affairs, Alabama A&M University. Provided food microbiological demonstrations for junior high and high school students.
- **Jackson-Davis, Armitra**. 2011. Novel Aseptic Processing and Packaging of Ready-To-Eat Frankfurters, Midwest Area Biosafety Network Conference, Iowa State University.
- **Jackson-Davis, Armitra**. 2008. Foodborne Illnesses: The Uninvited Guests, Animal Science 460 – Processed Meats, Iowa State University.
- **Jackson-Davis, Armitra**. 2013. So Microorganisms in Food Really Matter?, Animal Science 101 – Working with Animals, Iowa State University.
- **Jackson-Davis, Armitra**. 2004. So Microorganisms in Food Really Matter?, Animal Science 101 – Working with Animals, Iowa State University.

SELECTED COMMITTEE APPOINTMENTS

- International Association for Food Protection Diversity, Equity and Inclusion Council (Vice Chair; 2021-present)
- Journal of Food Protection Management Committee (2021-present)
- Institutional Biosafety Committee (Chair), Alabama A&M University (2015-present; University Committee; Chair 2018)
- Chemical Hygiene Safety Committee (Member), Alabama A&M University (2017-present; University Committee)
- Judiciary Board Committee, Alabama A&M University (Spring 2017-present)

- STEM Day Planning Committee, Alabama A&M University (Spring 2014, Spring 2015, Spring 2016, Spring 2017 Co-Chairperson, Spring 2018 Co-Chairperson)
- Institutional Biosafety Committee (Member), Alabama A&M University (2015-present; University Committee)
- Faculty Handbook Committee, Alabama A&M University (Fall 2014 – Fall 2016)
- AAMU Department of Food and Animal Sciences Recruitment and Retention Committee, Co-Chair (2013–present)
- AAMU Department of Food and Animal Sciences Seminar Committee (Co-Chair; 2013–present)
- AAMU Department of Food and Animal Sciences Web/Communication Committee (2013–present)
- AAMU Department of Food and Animal Sciences Assessment Committee (2013–present)
- AAMU Department of Food and Animal Sciences Research Grants Committee (2013–present)
- Collaborator: Shiga toxin-producing *Escherichia coli* (STEC) in the Beef Chain: Assessing and Mitigating the Risk by Translational Science, Education and Outreach grant (USDA-NIFA)
- Seminar Series Committee, Department of Food and Animal Sciences, Alabama A&M University (2013–present)
- Alliances for Graduate Education and the Professoriate (AGEP) Workshop Planning Committee, Iowa State University (2009–2010)
- Graduate Minority Assistantship Program Research (GMAP) 2nd, 3rd and 4th Annual Research Symposium, Iowa State University (2008–2010)
- Minorities in Agriculture Natural Resources and Related Science (MANRRS) Region V Workshop Planning Committee, Iowa State University (2008)
- Honoring Our Graduates Multicultural Ceremony Committee, Iowa State University (2008–2010)
- People of Nia Celebration, Iowa State University (Chair and Co-Chair) (2005–2010)

OUTREACH ACTIVITIES

- Southern Center for Food Safety Modernization Act (FSMA) Training. 2015-present.
- Clark, Jamal and **A.L. Jackson–Davis**. 2017. Evaluating the presence and survival of microorganisms in unpasteurized apple juice. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)
- Salandy, Kayla and **A.L. Jackson–Davis**. 2017. Evaluating the presence and survival of microorganisms in unpasteurized carrot juice. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)
- Young, Kennedy and **A.L. Jackson–Davis**. 2017. Evaluating the presence and survival of microorganisms in unpasteurized fresh greens juice. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)
- Carmouche, Madison and **A.L. Jackson–Davis**. 2016 Investigating the use of carvacrol on the inactivation of non-pathogenic *E. coli* O157:H7 on leafy greens. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)
- Nixon, Natia and **A.L. Jackson–Davis**. 2016. Investigating the effects of carvacrol on the control of non-O157:H7 strains of *Escherichia* in ground beef. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)
- Salandy, Kayla and **A.L. Jackson–Davis**. 2016. Combined effect of carvacrol and lactic/citric acid on the inactivation of non-pathogenic *E. coli* O157:H7 in apple juice. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)
- Young, Kennedy and **A.L. Jackson–Davis**. 2016. Effect of lactic/citric acid on the survival of non-pathogenic *E. coli* O157-H7 on leafy greens. North Alabama Center for Educational Excellence Mentoring Program. Huntsville, AL. (Faculty Mentor)

- Teaching Science Through Food Science Teachers' Workshop, Department of Food and Animal Sciences, Alabama A&M University (Summer 2013, Summer 2014); Hosted high school science teachers in Food Microbiology Laboratory at Alabama A&M University to perform experiments to be incorporated in current high school curriculum.
- Teens and Tweens Empowerment Conference, Alabama Cooperative Extension System–Urban Affairs, Alabama A&M University (Summer 2014); Provided food microbiological demonstrations for junior high and high school students.
- Meat Science Extension Short Courses, Iowa State University, 2004 – 2012; served as a group leader for group projects in the Iowa State University Meat Laboratory and as a moderator for sessions presented by invited speakers, conducted tours of the Iowa State University Meat Laboratory, and assisted with food microbiology experiments for Short Course participants in the Food Safety Research Laboratory.
- Fall In-Service for Extension Field Staff Members, Iowa State University, Fall 2008; invited to speak about book, *Eating Safe With Ace and Mace*, and the importance of early education as it relates to food safety.
- RIBS (Refining Individual Barbeque Skills) for Kids Program, Iowa Barbeque Society, Fall 2006; presented lecture to children in the Des Moines area on the topic of food safety.
- Reciprocal Meat Conference (RMC) Undergraduate Quiz Bowl Team, Iowa State University, 2007; served as an assistant coach to prepare students for the competition.

INTERNATIONAL EXPERIENCE

- Iowa State University Agriculture Study Abroad Program, Morocco, Africa, 2005
- Iowa State University Agriculture Study Abroad Program, Ghent, Belgium, 2005
- Pine Bluff High School Exchange Program, Saratov, Moscow, Russia, 1997

SERVICE

- AAMU Student Organization Advisor: Minorities in Agricultural, Natural Resources and Related Sciences (2016-present)
- Judiciary Board, Alabama A&M University (Spring 2017-Fall 2017; University Committee)
- North Alabama Center for Educational Excellence (Mentorship of high school students with undergraduate research projects) (Summer, 2015, 2016, 2017 and Fall 2016, Summer 2017, Summer 2018)
- Village of Promise Program. Food Science Presentation. Huntsville, AL. Fall 2016.
- Boys and Girls Club of America Food Safety Presentation. Huntsville, AL. Fall 2015.
- Assisted middle school science teacher and two students with a science fair project in the Food Safety Research Laboratory, Iowa State University, 2012
- Hosted Science Bound students in the Food Safety Research Laboratory, Iowa State University, 2011
- Supervised peer mentors in the Peer Mentoring Program in the Department of Animal Science, Iowa State University, 2010
- Served on panel to discuss the importance of education with girls in middle and high school, Ames, Iowa, 2009
- Attended the University of Arkansas – Pine Bluff Career Day and Teacher Education Fair and presented in Animal Science class, Pine Bluff, Arkansas, 2009–2010
- Mentored George Washington Carver Interns, Iowa State University, 2008, 2009
- Volunteered at the Beloit Residential Treatment Center for Children, Ames, Iowa, 2006–2008
- Volunteered with the Big Brothers Big Sisters Volunteer Program at Jack Robey Junior High School, Pine Bluff, Arkansas, 2001–2003