

## TOM SCHWARTZ RESUME

Education: B.S. - Northwest Missouri State College – 1967 (Chemistry)  
M.Entomology – North Carolina State University – 1970

### PERTINENT WORK EXPERIENCE

- 1963 – Science Talent Search Fellow – CDC – Summer project on the fungus disease histoplasmosis.
- 1964-5 – Biological Laboratory Technician – Chemagro Corporation – Tested new pesticides; helped manage insect rearing facility.
- 1965 – Laboratory Technician – Kansas University Medical Center – Team attempted to purify clotting factor prothrombin.
- 1967-9 – National Science Foundation Trainee – Graduate assistantship to study storage and mobilization of DDT in cockroaches.
- 1969-70 – National Institutes of Health Trainee – Continuation of DDT project.
- 1970-1 – Inspector, Plant Quarantine Division, APHIS, USDA – Inspected goods and baggage entering the Port of New York in order to exclude pests of U.S. agriculture.
- 1971-6 – Entomologist, FDA, New York Laboratory (GS7-11) – Examined food samples for insect contamination.
- 1976-81 – Program Analyst, Div. of Compliance Programs, CFSAN, FDA (GS12-13) – Prepared written directions for FDA Field staff regarding food inspection and analysis.
- 1981-9 – Sanitarian, Div. of Cooperative Programs, CFSAN, FDA (GS13) – Edited 1982 Retail Food Store Sanitation Code. Helped prepare “Unicode.” Wrote technical interpretations on significant issues such as definition of “potentially hazardous food.”
- 1989-90 – Consumer Safety Officer, Div. of Cooperative Programs, CFSAN, FDA (GS14) – Became “National Expert” on technical retail issues including reduced oxygen packaging, *Salmonella enteritidis* in eggs, packaged “ethnic” foods, and wild mushrooms.
- 1990-95 – Science Policy Analyst, Executive Operations Staff, CFSAN, FDA (GS14) – Was the Center Director’s technical expert and consultant on microbiological issues including *E. coli* O157:H7, *Vibrio cholerae*, *Listeria monocytogenes*, and Salmonellae. Coordinated activities with CDC following outbreak of Eosinophilia Myalgia Syndrome attributed to consumption of L-tryptophan.
- 1995-2000 – Director, Div. of Cooperative Programs, CFSAN, FDA (GS15) – Responsible for a staff of 23 professionals in the retail food, interstate travel, milk safety, and shellfish programs. Interacted with consumer groups, industry trade representatives, government officials (federal, state, and foreign), professional associations, and academia concerning public health issues. Served as FDA’s liaison to the Executive Board of the Conference for Food Protection, and as the Agency’s spokesman to CFP’s Council III (Science and Technology). Mentored the development of HACCP guidance for retail establishments. Strongly supported certification for all professionals in the Cooperative Programs.
- 2000 – Special Asst. to the Deputy Director, Food Safety Initiative Staff, CFSAN, FDA (GS15) – Member of a team working on special projects on making imported foods, especially fresh produce, safer for American consumers. Retired July, 2000.
- 2000-present – Private food safety consultant.

### AWARDS

14 FDA awards for performance or special service

### MEMBERSHIPS AND PUBLICATIONS

Active member - International Association of Food Protection (formerly IAMFES)  
Active member – Conference for Food Protection  
Active member – National Capitol Area Environmental Health Association  
Active member – Capitol Area Food Protection Association  
Active member – Alliance for Food Security  
Former member – National Conference on Interstate Milk Shipments  
Former member – Interstate Shellfish Sanitation Conference  
Former member – Institute of Food Technologists  
Former member – Entomological Society of America  
Former member - Association of Food and Drug Officials

More than 100 technical and lay papers, articles and presentations