

ABOUT DEIBEL

Meet Our Staff and Consultants

Jack Bozzuffi

Jack worked for Masterfoods USA (formerly M&M/MARS) for nearly 30 years as their microbiological problem solver for internal plants, co-manufacturing plants, and raw material suppliers. He is highly experienced in identifying microbiological quality and food safety issues, and devising solutions to minimize their impact. Jack's expertise includes thorough knowledge of food safety risks associated with all aspects of processing cocoa, chocolate and confectionary, dairy, nuts, sugars, ice cream and proteins, and has expert knowledge of measures to prevent food pathogens in environments/finished products. He has traveled world-wide to solve microbiological problems and is a certified NFPA-SAFE Auditor. Jack is also trained and experienced in the design and evaluation of HACCP Programs.

Charles T. Deibel

Charles is a HACCP Certified Lead Instructor and a GMA SAFE Auditor. For the past ten years, he has worked closely with Deibel clients, consulting on the following: microbial issues in the plant, HACCP development and critique of existing plans and GMP audits and development. Charles also oversees special projects in the Corporate Lab, such as product stability studies (temp and RH controlled environments), inoculated pack studies, preservative efficacy testing, and Method Development for new chemistry analyses.

Dr. Steven Goodfellow

Steven has over forty years of experience working in meat plants, or doing consulting on meat related issues, such as spoilage and microbial crisis problem solving (i.e. psychrophilic anaerobes, Listeria, E.coli O157:H7 and Salmonella).

He is experienced in environmental monitoring design, sanitation efficacy program development, and has consulted on current USDA Mega-Regs for Listeria control and prevention through antimicrobial/process means. Dr. Goodfellow is also a HACCP Certified Lead Instructor and runs our Gainesville, FL lab, where he oversees special projects, process validations, HACCP plan validations and inoculated pack studies.

Dr. Robert H. Deibel

Truly a legend in the field of microbiology, Dr. Deibel is one of the foremost experts on basically any food borne issue. He has spent his life as an educator and scientist, the latter of which as the Dean of the Bacteriology Department at the University of Wisconsin, has written several chapters in Bergey's Manuals for Microbiology, has authored over 80 scientific publications, provides expert legal testimony in court cases surrounding the food industry, has developed media that is still in use today for salmonella detection (i.e. "M-Broth"), is a HACCP certified Lead Instructor, and provides expert consultation on food related issues to Deibel clients. Dr. Deibel has assembled and trained the Deibel staff of expert microbiologists/technicians, and incorporated his knowledgebase into a 250+ page comprehensive training manual.

Susan Kelly

Sue received a Bachelor of Science in Bacteriology from the University of Wisconsin-Madison and has worked for the Madison location for over 18 years. She has

extensive experience in the diagnostic application of food microbiology and is familiar with numerous testing methodologies (FDA, USDA, USP). Additionally, she helps conduct Shelf Life studies and Inoculation (Challenge) studies involving Clostridium botulinum, E. coli O157:H7, Salmonella, Listeria and other pathogens. Sue also performs Salmonella serologies, Bacterial Identifications and Confirmations. She has written and reviewed numerous Standard Operating Procedures used at Deibel Laboratories and is responsible for developing the Safety Program for the Madison location as well as the Training Program for technicians and laboratory assistants. She is a contributing author to the Deibel Labs Corporate Training Manual.

Rick Boehme

Rick received a Bachelor of Science in Biology from the University of Wisconsin-Stevens Point and has been employed at the Madison location for over 25 years. He oversees all inoculation projects involving a variety of food products and a variety of organisms including Listeria and Salmonella. Rick has worked extensively with various organisms such as Salmonella, Listeria, Staphylococcus aureus, E. coli O157:H7, Clostridium botulinum, Clostridium perfringens, Bacillus cereus, Vibrio, Legionella as well as a variety of indicator organisms. He is well versed in the FDA/BAM, USDA/FSIS and USP procedures. Rick also conducts plant audits and is HACCP certified.

Brian Farina, M.S.T.

Brian is the Director of Training & Client Services. He has worked closely with Dr. Deibel, Charles Deibel, Sue Kelly and Rick Boehme to capture their knowledge base, incorporate it into our robust, multifaceted, training program. Brian brings his years of educational experience along with his Food Microbiology background to develop and enrich the high standards of Deibel's associate training and annual re-training programs. "Ultimately the quality of service that we provide our clients depends on the quality of training that our Associates receive at Deibel. That's why its imperative that we have robust and effective training tools, implemented at all of our locations", says Brian.

Dr. Kristen A. Hunt, Ph.D.

As our Director of Operations, Dr. Hunt is working on implementing new corporate policies and helping to maintain uniformity of Quality Control practices throughout all of our locations. Additionally, Dr. Hunt coordinates Deibel's Internal Lab Audit Program. This program includes a comprehensive 56 page audit checklist that is available to any interested Deibel client. Kirsten is a HACCP Certified Lead Instructor and has served as the HACCP Coordinator for a USDA inspected facility prior to joining the Deibel team.

Brian Mateja

Our Director of Analytical Services. We are happy to welcome Brian to our Company. He comes to Deibel after a long career in the Food Industry, from his roles at Sara Lee Bakery, Best Foods/CPC International, Miles Scientific, NutraSweet / Monsanto, and Pfizer, Inc; where he worked on Regulatory side for compliance with Government programs, Label & Nutritional Development, Shelf Life studies, and GMP's / GLP's. Brian's giving nature, and expertise in the Food Industry is directly in line with our Corporate Identity of strong client services. We have been very excited at seeing how he has developed his role in Deibel Labs, and look forward to seeing where he takes our Analytical Department in the future.