

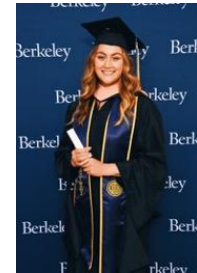
Stop Foodborne Illness Names 2022-23 Dave Theno Food Safety Fellow

National Food Safety Fellowship Focuses on Education and Science

CHICAGO (JULY 2022). Stop Foodborne Illness (STOP) and Michigan State University (MSU) name Kiley Doherty, MPH as the recipient of its 2022-2023 Dave Theno Food Safety Fellowship.

Theno, a notable food safety consultant, was instrumental in establishing national food preparation and cooking protocols in restaurant and fast-food industries. This annual fellowship encapsulates Theno's devotion to education and preventing illness and death from foodborne pathogens.

This year's Fellow, Kiley Doherty, is a graduate of UC Berkeley's School of Public Health with a Masters of Public Health degree in Epidemiology and Biostatistics. Doherty's capstone project focused on risk factors associated with the development of Hemolytic Uremic Syndrome (HUS) in Shiga toxin-producing *E. coli* (STEC) infected children.



Doherty became interested in food safety and epidemiology after succumbing to a foodborne illness in 2013. "I'm one of the fortunate ones to survive an *E. coli* infection and HUS," she explains. "I'm deeply committed to raising awareness about the severity of foodborne illnesses and reducing foodborne outbreaks."

"The STOP team is inspired by Kiley's notable credentials and commitment to studying foodborne illnesses – as well as sharing her personal experience – to help others," says Mitzi Baum, CEO of STOP. "Her passion for public health as a young food scientist positions her to be successful as the Dave Theno Food Safety Fellow." The world needs more young food scientists and members of our extended community focused on changing the deadly consequences of food safety failures."

Despite modern science, foodborne illnesses continue to negatively impact millions of Americans. The U.S. Centers for Disease Control and Prevention estimates that 128,000 will be hospitalized and 3,000 die from a foodborne illness annually in the U.S..

The Fellowship includes a year-long stipend and benefits. Kiley will also complete the 12-credit Online Food Safety Certificate from MSU.

About Stop Foodborne Illness (STOP): STOP is a 28-year-old non-profit that collaborates with partners in academia, the food industry, and government to prevent foodborne illness. We advocate for effective food safety policy and facilitate culture change to increase food safety.

About Dave Theno: Dave Theno, former CEO of Gray Dog Partners Inc., of Del Mar, CA, passed away in 2017. Theno made history in food safety circles as senior vice president and chief food safety officer for Jack-in-the-Box in 1993, stemming from a massive and deadly outbreak of *E. coli* O157:H7. While there, he implemented a comprehensive Hazard Analysis and Critical Control Point (HACCP) plan and was instrumental in requiring finished product test-and-hold protocols. Later, these protocols were almost universally adopted. In May 2017, he posthumously received the lifetime achievement award at the Food Safety Summit as part of the annual NSF Food Safety Innovation awards.