

BENCH TALK

Wisconsin Laboratory Association



Fall 2010

OUR MISSION:

To improve the cause, technique, practice and knowledge of laboratory technicians through communication and educational opportunities.

Congratulations David Reis!

2010 WLA Scholarship Recipient

David is currently a senior at Carthage College working towards a major in Neuroscience and a minor in Biology. David would like to pursue a career as a research scientist in a non-medical field.

We all wish you the best of luck as you continue to pursue your career!

In this issue:

2010 Laboratorian of the Year	1
WLA Scholarship Recipient	1
Special Thank You!	1
WLA Board Announcements	2
Fall Conference Speakers	2
TechConnect	2
Conference Supplier Profiles	3-5
Membership Application	6

Congratulations Jeffrey Lee Kornacki, Ph.D.!

2010 Laboratorian of the Year

Dr. Kornacki has over 32 years of professional food safety microbiology experience since obtaining his Bachelor's degree in Bacteriology from the University of Wisconsin-Madison in 1977. Solving practical microbiology problems within the food industry has been his primary career focus. He obtained a Master's and Ph.D. from the UW-Madison Food Science Department under the late Professor Elmer Marth, where he investigated the impact of cheese manufacture and milk ultrafiltration on dairy product safety. He also managed the UW dairy testing laboratory briefly while pursuing his graduate studies and was subsequently employed as a Research Scientist by Schreiber Foods for four years. He is co-author of a patent dealing with cheese production from ultrafiltered milk. His subsequent twelve years were spent in microbiological troubleshooting, technical writing and editing, and laboratory management at a variety of laboratory locations for Silliker Laboratories. In 2001 he joined the faculty at the University of Georgia's Food Science Department and Center for Food Safety before founding and directing Kornacki Food Safety Associates (now Kornacki Microbiology Solutions) in 2003. He has assisted a number of companies in the midst of FDA and USDA product recalls and has made over 500 troubleshooting related plant visits in his career. He remains adjunct faculty at UGA's Department of Food Science and also with Michigan State University's National Center for Food Safety & Toxicology and has been an active member of IAFF since 1979. He has investigated the role of airborne microbes to food contamination, validated harmless thermal surrogate organisms for use with in-factory CCP validations, researched *Enterobacter sakazakii* (*Cronobacter*), studied pathogen survival on industrial surfaces, and developed approaches to detection and enumeration of *Mycobacterium avium* subsp. *paratuberculosis* in foods. He has published on a wide variety of topics including, butter microbiology, enteric pathogens, *Listeria monocytogenes*, bacterial heat resistance, and investigation and control of pathogens in food processing environments, a topic upon which he frequently lectures. He is an active member of the International Association for Food Protection and serves as Vice Chairman of the Food & Hygiene Professional Development Group. He also was awarded IAFF's 2010 Sanitarian award.

A Special Thank You To:

Our suppliers for your continued support and providing the great prizes at the WLA Fall Conference!

Thank You to the 2010 WLA Fall Conference Speakers

Adrian Vazquez
Thermo Fisher

Julie Maurina-Brunker
Fox Valley Technical College

Dr. Tatiana Lorca
EcoSure (Division of EcoLab)

Joanne Ruebl
Cherney Microbiological Services

Dr. Charles Kasper
Food Research Institute—UW Madison



Mollie Mills
Hach Company

Dr. Jeff Kornacki
Kornacki Microbiology Solutions

Francis Wiesner
MRA

Laura Traas
WDATCP

Dr. Purnendu C. Vasavada
UW—Riverfalls

WLA Board Announcements:

Annual Business Meeting Update

Many changes to the Board of Directors and Committee Members have occurred for 2011.

President 2011: Kami Fusco

1st Vice President: Stephanie Halbach

2nd Vice President: Cathy Laube

Secretary: Tammy DeNamur

Treasurer: Cindy Pederson

Board Member at Large—1: Nicole Schneider

Board Member at Large—2: Kristen Houck

Board Member at Large—3: Betty Beck

Opportunities:

Spring 2011 WLA Workshop

Details to follow...stay tuned!



EMPLOYERS DOES YOUR COMPANY NEED FULL OR PART TIME HELP?

16 technical colleges have a new website called TechConnect. Employers register to create an account and then at any time they may log into the system and post positions. This is a wonderful resource to reach a wide range of students.



The Link is: <http://www.wisconsinconnect.com/>

Contact: Stephany Hartmen

Phone: 715-422-5389

Email: stephany.hartman@mstc.edu or www.mstc.edu

To post a job opening or any other opportunity, please send us an email with the information:

Email: betty.beck@grande.com

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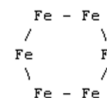
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LAB LOL



Q: What do chemists call a benzene ring with iron atoms replacing the carbon atoms?

A: A ferrous wheel!



2010 Fall Conference Supplier Profiles

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A&D Weighing is the third largest manufacturer of laboratory balances in the world, and we've taken quality and precision expertise and built them into a line of scales and balances for the education market that are durable and have the longest warranties in the industry. Stop by and see the "Newton Series" balances as well as our "HL-I Ninja Series" scales. "A & D Weighing clearly a better value."

John Patela

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jpatela@andweighing.com

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Tim Hitter

Eric Helms

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improve public health and ensure consumer safety. Its products (BaC/Alert, TEMPO, VIDAS, VITEK, DiversiLab) are used for detecting microorganisms in agri-food, pharmaceutical and cosmetic products and have earned several worldwide approvals.

Lynn Converse-Buntenbach

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buntenbach@biomerieux.com

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Terri Davis

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Ryan Waters

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Amanda Matczynski

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Chris Todd

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2010 Fall Conference Supplier Profiles, Continued...

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Membership Application

Want to join WLA?

All you need to do is fill out the application below and mail payment to:

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De Pere, WI 54115

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_____ I wish to donate to the Scholarship Fund
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