

FDA's Final Rule on Requirements for Additional Traceability Records for Certain Foods

Monday, October 7, 1 p.m. to 3:30 p.m. ET

Speaker Bios

James Jones, MS Deputy Commissioner for Human Foods U.S. Food & Drug Administration



James "Jim" Jones joined the U.S. Food and Drug Administration in September 2023 as the agency's first Deputy Commissioner for Human Foods.

In this new executive position, which reports directly to the FDA Commissioner, Jones leads the charge in setting and advancing priorities for a proposed, unified Human Foods Program (HFP), which includes food safety, chemical safety and nutrition activities. He will exercise decision-making authority over all HFP entities, including resource allocation, risk-

prioritization strategy, policy, major response activities involving human foods, and related Office of Regulatory Affairs activities. He currently oversees the leadership of the agency's Center for Food Safety and Applied Nutrition and Office of Food Policy and Response until the proposed HFP reorganization is implemented.

Jones came to the FDA with intimate knowledge of the foods program, having served on the Reagan-Udall Foundation's Independent Expert Panel External Link Disclaimer that evaluated the program in 2022.

He has decades of leadership experience and a track record of forging partnerships among diverse segments of stakeholders and achieving dynamic results to improve public health.

Jones spent most of his career as a federal regulator of pesticides, toxic substances, chemical safety, and pollution prevention at the U.S. Environmental Protection Agency (EPA) and spent much of his more than 30-year tenure involved in leadership and decision-making related to food safety. He held positions of increasing responsibility at EPA and made public health-based decisions grounded in sound science, public policy, and law. As a principal architect of the 2016 overhaul of the Toxic Substances Control Act, Jones led discussions with members of Congress, industry and environmental groups that resulted in a law reshaping how chemical safety is managed in the U.S. He also led several national level sustainability programs, including the Environmental Preferable Purchasing Program and the Presidential Green Chemistry Awards Challenge.

From 2017 to 2020, Jones worked for the Household and Commercial Products Association as Executive Vice President for Strategic Alliances and Industry Relations, forging relationships with a

wide variety of stakeholders and leading sustainability and green chemistry efforts. He then ran his own company advising clients on issues related to chemical safety and sustainability.

He holds a bachelor's degree in Economics from the University of Maryland, and a master's degree in Economics from the University of California at Santa Barbara.

Karleigh Bacon, PhD
Director of U.S. Food Safety and Quality Systems
McDonald's



Karleigh Bacon is Director of U.S. Food Safety and Quality Systems at McDonald's. Within the food safety and regulatory space, Karleigh's key areas of work include food safety risk management, supply chain strategy, data excellence, external relationship development, and providing internal technical expertise. Prior to joining McDonald's, Karleigh worked in the food manufacturing industry leading regulatory compliance for both FDA and USDA products as well as food safety in the food manufacturing environment. Karleigh holds a PhD in Food

Science and Technology from Virginia Tech, as well as a B.S. in Biological Sciences and M.S. in Food Science from Purdue University. She enjoys biking and museum hopping in the Chicago area with her husband and two young sons.

Jodi Blanch, MS

Sr. Quality Assurance Manager of Regulatory Affairs & Compliance
Gorton's Seafoods



Jodi Blanch is the Sr. Quality Assurance Manager of Regulatory Affairs & Compliance at Gorton's Seafoods. Jodi provides technical and legal expertise for Gorton's in the areas of export, labelling, and emerging regulatory issues. Jodi oversees compliance with all 3rd party and government audits pertaining to quality & safety. She is responsible for all activities relating to product recall, quality policy development, claims approval and consumer complaint resolution. Jodi has been employed by Gorton's for over 30 years and was in R&D for most of those years before

switching to the quality group in 2018. Jodi holds a BS in Food Science from Rutgers University and a MS in Food Science from Penn State University. Jodi is an active and contributing member of multiple food industry trade groups. In her free time, Jodi enjoys hiking with her husband, watching Boston sport teams and playing as much pickleball as possible.

Johnny McGuire Director of Information Technology, The Nunes Company, Inc Chief Operating Officer, ProduceSupply.org



Johnny McGuire is the Director of Information Technology for The Nunes Company, Inc. AKA Foxy Produce and he currently serves as the Chief Operating Officer of Producesupply.org, a consortium of some of North America's leading produce suppliers who are working to facilitate technology adoption in the produce supply chain. For almost 20 years, Johnny has worked at the forefront of produce traceability in a variety of technology-based roles including the early development of field-based labelling systems and item traceability.

Sarah Sorscher, JD, MPH
Director of Regulatory Affairs
Center for Science in the Public Interest



Sarah Sorscher is an experienced advocate with a passion for public health who fights for a safer, healthier, more transparent food system by promoting consumer safeguards with Congress, federal agencies, and state and local governments. As Director of Regulatory Affairs, she manages CSPI's policy work related to food safety and labeling, allergens, food additives, dietary supplements, and other consumer products. Her work includes serving on federal advisory committees, testifying before Congress and federal agencies, offering technical advice to policymakers, and providing commentary to the

media on consumer and food safety issues. Prior to joining CSPI, Sarah worked on health and safety issues at Public Citizen and served as a law clerk for the Court of Appeals for the District of Columbia. She holds a J.D. from the Harvard Law School, an M.P.H. from Harvard School of Public Health, and a B.A. from Amherst College.

Lindy Wiedmeyer, MPH, REHS, PCQI Food Safety Manager Sednik's Food Markets



Lindy Wiedmeyer is the Food Safety Manager for Sendik's Food Market in Wisconsin. She started her career at the City of Milwaukee Health department as an environmental specialist and was promoted to environmental coordinator working specifically on the Sanitation Grading system, Mobile Food Trucks and Operator Outreach. She was the Environmental Coordinator for the City of Racine Health department, an environmentalist for the City of West Allis.

She has participated as a SME for NEHA RS/REHS Exam and she has been a voting member on CFP Council II and participates on multiple CFP

committees. She has a Bachelor's of Health Science from Kaplan University and a Master's in Public Health from Purdue. She lives with her four kids! She is also an active member of NEHA, WEHA, and AFDO.