

## Thomas W. Johnson Biography

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**Principal; Johnson Diversified Products, Inc.(JDP)** ; incorporated in 1993 as a wholesale distributor for unique specialties related to food safety including time/temp monitoring and control systems, SCADA, thermometry and specialized instruments. We are HACCP professionals and consultants to global brands in food safety technologies. Since 1999 we are experts in the field of “on-site pesticidal devices” as defined by an Act of Congress known as FIFRA. Devices include electro-chemical activation systems (ECAS), ozone, plasma cluster ionization, ClO<sub>2</sub> systems and other advanced hygiene related devices and systems. Protagonists for the commercialization of dilute brine electrolysis systems (ECA) in the U.S. Food and Dairy Industries since 2000 and peripherally in the cleaning and restoration industries. Other specialties include and commercial kitchen ventilation, fire suppression and all of the international standards along with federal, state and local codes, rules and regulations relating to those specialties. A professional appellants representative specializing in boards of appeal and review in matters relating to mechanical, fire, food safety codes, standards and technologies.

**Principal, Johnson Commercial Agents**; incorporated in 1968, Tom and his brother Paul are second generation manufacturer’s agents for commercial food service equipment manufacturers. Specializing in rapid cooking and baking technologies, sous vide/chilled food production systems, storage and process refrigeration, serving equipment and systems, beer and beverage systems and commercial kitchen ventilation and fire suppression. Managed by its President and Toms brother, Paul Johnson.

**U.S. Patent:** 8,282,974; October 9<sup>th</sup>, 2012, **Dole Fresh Vegetables, Inc.** Tandem use of Catholyte and Anolyte to Clean and Sanitize Fruit and Vegetables (ECAS), first named inventor: Thomas Johnson.

**Publications;** Antiviral activity of ECA-Anolyte against feline calicivirus, a surrogate of human norovirus, Yogesh Chandler, Thomas Johnson and Sagar M. Goyal; University of Minnesota Department of Veterinary Population Medicine; Journal of Infection Public Health Control, December 2012

### **Education:**

College of St. Thomas, St. Paul MN; BA in Business Administration in 1975.

Univ. of MN; graduate level courses in speed-reading (Rhetoric 1147); mastered with over 1,000 words/min and 80% comprehension; 1978.

Hospitality Institute of Technology and Management; 1995-99. HACCP and advanced risk management for food processing. Completed several courses in HACCP and

separately, chilled food production systems (reduced oxygen and specialized food processing) under the tutelage of HITM's founder Dr. O. Pete Snyder, Ph. D, Microbiologist/ Food Technologist and process authority.

Univ. of MN (2003) for courses and training at the school of animal health and food safety in conjunction with USDA's "or equals" standardization program.

Univ. of Maryland/JIFSAN (2004) Distance learning program for food risk analysis

### **Past and present client/customer list:**

- International Dairy Queen; A HACCP project relating to establishing new ANSI sanitation standards criteria, 2013-Present' and previous HACCP project 2009-2010.
- International Packaged Ice Association; A HACCP related project relating to advocacy to the 2014 Conference for Food Protection (CFP); 2013 - Present.
- Food Consultant Society International (FCSI) "The America's"; food safety related scope relating to NSF International and the CFP; 2011-12. <http://www.fcsi.org/>
- Dole Fresh Vegetables, Inc.(DFV) , Food Safety Technology transfer project resulting in patent award. DFV's representative to USDA ARS for a (4) year, \$4M NIFA "Grant in Kind" project relating to use of ECA solutions to optimize leafy greens produce processes; April 2008 – 2013.
- Hospitality Institute of Technology and Management; sub contractor to O. Pete Snyder, Ph.D. for sous vide research on behalf of his client Polyscience, Inc..
- Buffets Inc., CKV testing and regulatory advocacy to multiple boards of appeal and review. 2012,13.
- Nilfisk-Advance; multiple projects (ECA), 2009-2011.
- ITW/Hobart FEG; Food Safety and Defense; Nov 07-2009.
- CONSULTANT TO "ON-SITE" PESTICIDAL DEVICE MFGRS:
  - Hoshizaki '99-2000
  - Sterilox (now Puricore) 2000-2004
  - Hydrofem (Ireland), 2005
  - Electro-Chemical Technologies, LLC 2006-2007
  - Aquastel 08-09
  - Sharp Electronics, Plasma Cluster ionization systems evaluation, 2009
  - Trustwater; '10-'11
  - Elkay/Veripure ozone systems, 2010
  - MVP Group/Biotek ozone systems, 2011
  - Ecologic Solutions, Inc.; ECA systems integration into licensed foodservice and retail establishments, 2011 - present.
  - Clarentis Technologies and Clarentis Hygenics LLC – 2011-Present
- TurboChef, Inc., Dallas, TX, Appellants Representative handling all regulatory issues nationwide, 2007 to present.
- Wells Mfg., Appellants Representative handling all regulatory issues nationwide, 2008 to present.
- Kaivac Cleaning Systems, 2007
- NAFEM, Technical Liaison Committee, Regulatory relations and standards development, Representative to the 2001 CFP: (NAFEM <http://www.nafem.org>) June 2001-2008.

- Minnesota Annual Building Officials Institute('98, '99, '01, '03', '05, '06) and State Fire Marshal training; Approved Trainer (MN Mechanical Code/IMC and NFPA 96)
- Target Stores, Inc., Minneapolis, MN (Appellants Representative) 2007
- Neoris Logistics, Ft. Lauderdale, FL (2000)
- Sloan Valve, Chicago, IL (1997)
- Pizza Hut Corp. (submittals, appeals, CKV testimony, '99 and 2005)
- Spring USA, Inc.; Magnetic induction warmers and cookers, AHJ submittals; 2002
- MN Dept. of Administration (CKV expert testimony before State Legislature, 2000)
- MN Interagency Review Council, CKV Committee founder and voting member (1997-2004)
- Orion Food Systems, Sioux Falls, SD (2004-5)
- Revent, Inc., Stockholm, Sweden (2001) CKV

### **Expert Witness:**

- Quizno's Corp: expert witness, CKV litigations, NY City Supreme Court (2003; on behalf of defense *with favorable results*)
- Nationwide Insurance v. Pitts Fire Protection; Cleveland Ohio (2008-9, on behalf of defense; *with favorable results*)

### **Board of Directors, memberships, past and present:**

- Minnesota Restaurant Association Board of Directors; Joint Health and Safety Committee Chair; Technology Committee (1994-2001).
- President, Board of Directors, Emergency Food Shelf Network (<http://www.emergencyfoodshelf.org>) (EFN), a 501(c)3 non-profit hunger relief service support agency, two terms ending 2006
- Vice President of Board of Dir., Tana Foods, Inc., a secondary market food trading company owned and operated by EFN ending 2006

### **Committee Memberships:**

- ASHRAE TC5.10 Technical committee (1994- 1997, 2006-present)
- ASHRAE Standard Project Committee 188 (SPC 188); **Prevention of Legionellosis in Building Water Systems** (HACCP), 2013 (Present)
- ASHRAE Standard Project Committee 154 (SPC 154), Commercial Kitchen Ventilation, 2012 (Present)
- **Conference for Food Protection (2014 CFP) Council III, Alternate member.** (Present)
- Conference for Food Protection (CFP), Council III, Sanitizer Committee, voting member 2010
- Conference for Food Protection, Strategic Planning committee 2008 - 2010(<http://www.foodprotect.org>)
- CKV Committee (founding member, State of MN Inter Agency Review Council) 1999-2004
- City of Minneapolis Food Safety Advisory Council; Dept. of Operations and Regulatory Services 2003-2007
- Hospitality Minnesota; MN Restaurant A, Joint Health and Safety Committee, 2003-05.

- Le Cordon Bleu; advisory committee (2000 to present, Career Education Corp of America)
- MAFSI Board of Directors; co-chair and founder of MAFSI Technology committee (1996)
- Minnesota Code Advisory Committee; Department of Administration (2002-2003)
- Minnesota Code Uniformity Committee, Minnesota Department of Administration (2004 to 2006)
- Nat'l Fire Protection Assoc., (NFPA pamphlet 96 authorized trainer, 1996-9)
- NSF International, Joint Committee for Food Equipment, an ANSI industry consensus standards development organization; ISO 65/IEC (<http://www.nsf.org>); Representing NAFEM to NSF ending 2009. Non-voting member since 2009 to present.
- UL User Advisory Council; an ANSI industry consensus standards organization
- UL ANSI 1046 Standard Technical Panel (STP) responsible for maintenance of UL710, UL710B that, UL710C and KNLZ , all of which relate to commercial kitchen ventilation performance standards.
- UL 1046 voting committee member; responsible for publication ANSI UL710 (Jan 2007-present)

### **Food Safety/Security:**

- Heinz Innovation Summit (2004): bioterrorism panelist along with; Drs Michael Osterholm, Dir. Centers for infectious disease research and policy; Anne Marie McNamara, VP Siliker Labs; and Bruce Cords, chief microbiologist Ecolab.
- Presenter, Multi Unit Foodservice Equipment Symposium (MUFES 2004), Silverado Resort, Napa Ca.
- Presenter/Speaker Food Safety By Design, FCSI International Conference, New Orleans, LA, September 2003
- Presenter/trainer at FDA regional retail food conferences, 2001, CASA conference, 2002
- Presenter, Conference for Food Protection (CFP); FDA Food Code, Milwaukee, WI 2000; (2) issues (1) accepted; Nashville, TN 2002; (4) issues (2) accepted; Chandler AZ, 2004; (4) issues (3) accepted.
- Presenter at 2001 Food Safety Summit, Washington D.C., E-HACCP, **Electronic Data Acquisition for HACCP compliance pursuant to evidentiary rules**
- Presenter/trainer at Minnesota Environmental Health Association annual conferences, 1994-2004
- Presenter/trainer at U.S. Coast Guard Safe Ships Conference, San Diego Ca., 1996
- Servesafe; Trainer of Trainers ('96-'05) Food Manager Certification; 1998 trained over (500) cook managers MN School Foodservice Association
- CDC Vessel Sanitation Program; Public Health Course: Audit, 2006
- Hospitality School of Technology and Management, Chilled Food Production Systems, HACCP development/Implementation train the trainer, O. Pete Snyder, Ph.D. Microbiologist, Food Technologist, 3A

- Process authority (1999-2003) 2007
- USDA Inspectors standardization, or equals program and subsequent TSE training, University of Minnesota School of Veterinary Medicine and Food Safety, September, 2003, Dr. Will Hueston (director)
- Presenter/trainer at Minnesota Annual Building Officials Institute, University of MN; annually 1996-2007.

### **Regulatory Advancements:**

Petitioned the Conference for Food Protection in 2008 to reform Sanitizer Committee to evaluate on-site devices and report back to 2010 CFP. Strategy was to gain acceptance for HOCl as approved food contact surface sanitizer by changing reference standard from 21 CFR 178.1010 to 40 CFR 180.940.

**Accepted (success).** Committee report in 2010 recommended suggested revision.

Petitioned the National Conference of Interstate Milk Shippers (NCIMS) to revise the Grade A Pasteurized Milk Ordinance (PMO) references in Appendix F Sanitation (40 CFR 180.940, 152.500 and 156.10). **Accepted.** *Grade A PMO has now been revised to allow HOCl as food contact surface sanitizer, including CIP and COP processes.*

### **Industry Awards/Activities:**

- Manufacturers Agents Food Service Industry (MAFSI) **Tony Award**, 2012. The highest award honor for manufacturers agents for the food service industry, voted on by peers. <http://www.mafsi.org/>
- Minnesota Environmental Health Association, **Health Merit Award**, 2002 *“For Outstanding Contributions to MEHA organization Through Technical and Educational support”*.
- Manufacturers Agents Food Service Industry (MAFSI) **Pacesetter Award**, 2001
- Minneapolis St. Paul Magazine, December 2012; **“Made for Speed”** (TurboChef)
- City of Minneapolis Certificate of Commendation, Food Safety Advisory Council, 2003
- Reader Advisory Board, Quality Assurance Magazine, 2009
- Reader Advisory Board, Foodservice Equipment and Supplies Specialist magazine 2000-2007
- Advisory Board, Le Cordon Bleu, Minneapolis (Career Education Corp.) 2002-Present
- PC Magazine, Oct 1997, Playing with the Big Boys
- Author of numerous articles in various publications in fields ranging from industry consensus standards development, code writing, food safety, food security, mechanical systems for food service, HVAC and related

- design, construction, installation and commissioning.
- Inventor, patent holder for Ideal Fan Tranny™, automatic torque converter between drive and driven in fan and/or HVAC system for clean and safe room design and other areas where pressure differentials must be maintained.
  - National Restaurant Association, Multi-Unit Architects, Engineers and Construction Officers Study Group presenter, Austin TX, 2006,;Atlanta GA, NAFEM 2007
  - NRA QA Executive Study Group, sponsor, 2001-2009
  - Nevada Hospitality Association (2004-5)
  - **2004 Champion Award**, Emergency Food Shelf Network