



**Thomas W. Johnson**

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**Biography**

Tom is CEO for two technically advanced, Twin City based corporations that he and his brother (and partner), Paul own. Paul is a electrical engineer (EE) graduated from Notre Dame and former principal engineer/scientist at Medtronic and before that with Unisys.

**Johnson Commercial Agents (JCA);** is a dba for the Warren E. Johnson Company, a manufacturer's representative firm incorporated in 1968 by thier father with core competencies in chilled food production systems, serving equipment and systems, meal delivery, steam cooking, refrigeration, beverage systems, bakery-deli, commercial kitchen ventilation and fire suppression, and other food equipment/system/technology specialties.

**Johnson Diversified Products, Inc.(JDP)** ; incorporated in 1993; is a diversified national specialty distributorship and consultancy with core competence in codes and standards development, and related regulatory affairs associated with licensed food and beverage operations. JDP is a exclusive distributor for unique non-toxic electro-chemical activation (ECA) sanitation, hygiene and remediation systems. We have diversification into commercial kitchen ventilation, fire suppression, odor abatement, and a range of hygiene related products and services for the food industry. JDP also offers a unique, Test, Report and Support (TRS) service to quantify emissions of various food/equipment processes to better enable professional engineers to design for space safety and comfort which complements our Appellant Representative Services (ARS) for Boards of Appeal and review for food and food equipment and/or facility related projects. JDP also consults to and distributes for Energy Harvest Group and other "new economy" market players.

**Consultancy:** JDP carries significant errors and omission insurance coverage for Tom's work as a consultant in the fields of food safety/technology, commercial kitchen ventilation and fire suppression and food/food retail and food service prerequisite and HACCP programming.

**Education:** Tom graduated from the College of St. Thomas in St. Paul MN with a BA in Business Administration in 1975. He returned to the Univ. of MN in 1978 for a grad course in speed reading (Rhetoric 1147) and again in 2003, but this time for courses and training at the school of animal health and food safety in conjunction with USDA's "or equals" standardization program. He furthered his formal training in food safety both on-the-job, and at the Univ. of Maryland JIFSAN program in January of 07 for course work in risk assessment. Tom successfully completed several courses in HACCP and separately, chilled food production systems (reduced oxygen and specialized food processing) at Hospitality Institute of Technology and Management (HITM.org) in St. Paul MN. All of this work was done under the tutelage of HITM's founder and Tom's his mentor, Dr. O. Pete Snyder, Ph. D, Microbiologist/ Food Technologist and process authority. (1995,97, 99)

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

- Consultant; Dole Fresh Vegetables, Inc., Food Safety Technology, April 2008 – Present
- Consultant; North American Association of Food Equipment Manufacturers (NAFEM) Regulatory relations and standards development: (NAFEM <http://www.nafem.org>) since June 2001; technical liaison committees
- Consultant; ITW/Hobart FEG; Food Safety and Defense; Nov 07-2009
- Consultant in the field of ECA (water electrolysis); Hoshizaki 97-98; Sterilox 99-04; ECT Ltd 05-08, Aquastel 08; **Trustwater; 09-present**
- TurboChef, Inc., Dallas, TX , Appellants Representative handling all regulatory issues nationwide, 2007 to present.
- Wells Mfg., Appellants Representative handling all regulatory issues nationwide,
- Kaivac Cleaning Systems, 2007
- 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)
- 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.
- 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)

**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:**

- Formerly (ending October 2003) Minnesota Restaurant Association; Joint Health and Safety Committee, Technology Committee
- President, Emergency Food Shelf Network (<http://www.emergencyfoodshelf.org>) (EFN), a 501 (c) 3 non-profit hunger relief service support agency, two terms, ending 2005
- Vice President of Board of Dir., Tana Foods, Inc., a secondary market food trading company owned and operated by EFN, ending 2006

**Committee Memberships with Voting Privileges:**

- Conference for Food Protection (CFP), Council III, Sanitizer Committee, voting member
- Conference for Food Protection, Strategic Planning committee (<http://www.foodprotect.org>)
- NSF Joint Committee for Food Equipment, an ANSI industry consensus standards development organization; ISO 65/IEC (<http://www.nsf.org>)
- UL User Advisory Council; an ANSI industry consensus standards organization: NSF Joint Committee for Food Equipment (NSFI), UL EPH Advisory, Nat'l Fire Protection Assoc., (NFPA pamphlet 96 authorized trainer) (<http://www.ul.com>)
- UL 1046 voting committee member; responsible for publication ANSI UL710 (Jan 2007-present)

- Minnesota Code Advisory Committee; Department of Administration (2002-2003)
- Minnesota Code Uniformity Committee, Minnesota Department of Administration (2004 to 2006)
- CKV Committee (founder, State of MN Interagency Review Council; State Fire Marshal, MN Department of Administration, MN Dept of Agriculture, MN Dept of Health, MN Dept of Agriculture. (1998-2007)
- City of Minneapolis Food Safety Council; Dept. of Operations and Regulatory Services 2007

### **Past Committee membership:**

- Inter Agency Review Council (IARC) official interpretations guiding the Minnesota Departments of Agriculture and the Dept. of Health is enforcing our States food rules.
- MN Code Advisory Council (MCAC) responsible for reviewing and recommending building and mechanical rules for adoption by MN Dept of Administration.
- Minnesota Food Safety Steering Committee: comprised of persons from MDH, MDA,
- ASHRAE TC5.10 Technical committee (1994-1997)
- Le Cordon Bleu; advisory committee (2000 to present, Career Education Corp of America)
- 1996, MAFSI Board of Directors; co-chair and founder of MAFSI Technology committee

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

- Sanitizer Committee, Founding member- 2008 Conference for Food Protection, Council III, 2008-Present
- 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 NFPA 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 since 1994
- Presenter/trainer at U.S. Coast Guard Safe Ships Conference, San Diego Ca., 1996
- Servesafe Trainer of trainers (since '96), Food Manager Certification; 1998 trained over (500) cook managers MN School Foodservice Association
- CDC Vessel Sanitation Public Health Course, 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)
- University of Maryland, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), Risk Assessment, distance learning course, January 2007.
- Presenter/trainer at Minnesota Annual Building Officials Institute, University of MN; annually 1996-2007.

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

- 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
- Reader Advisory Board, Quality Assurance Magazine, beginning 2009
- Reader Advisory Board, Foodservice Equipment and Supplies Specialist magazine 2000-2007
- Advisory Board, Le Cordon Bleu, Minneapolis (Career Education Corp.) 2002-Present<sup>1</sup>
- 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.
- Multi Unit Food Equipment Symposium (MUFES) presenter (Technology and CKV), NAPA, CA, January, 2004
- NRA Multi-Unit Architects, Engineers and Construction officers Study Group presenter, Austin TX, 2006,;Atlanta GA, NAFEM 2007 (pending)
- NRA QA Executive Study Group, sponsor since 2001 to present
- Nevada Hospitality Association (2004)
- Membership; NFPA, ICC, IAFF, MRA, NRA, ASHRAE, UL and NSF
- **2004 Champion Award**, Emergency Food Shelf Network, when two term President of their Board of Directors, 2003-2004.

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<sup>1</sup> Current as of January, 2010