

Curriculum Vitae
Jeff Nelken, B.S., M.A.
Food Safety Expert, Auditor and Trainer
Foodsafetycoach.com
(818) 703 - 7147

Education

Master's Degree in Restaurant and Institutional Management – New York University - (1975)

Bachelor of Science in Food Science and Management with Honors – Pratt Institute – (1972)

Continuing Education

Risk-Based Inspection Methods at Retail – FDA – 7/9-10/12

Protecting the Food Supply from Intentional Adulteration –USDA/FDA – 8/4/2005

National Sanitation Foundation HACCP Manager Certification – 3/2000

FIBR Training Institute – Quality Mgmt. Systems (7 hrs.) - 6/2000
- **HACCP (7 hrs.)**
- **Good Manufacturing Practices (7hrs.)**
- **Sanitation Standard Operating Procedures (7 hrs.)**
- **Seafood HACCP Certification**

Hospitality Institute of Technology and Management

1901: Food Safety through Quality Assurance Management - 6/1999 (8 hrs.)

2902: HACCP-Based Safety-Quality-Assured Food Systems – 6/1999 (24 hrs.)

Media Contacts

Fox News - Why a 15 million pounds meatball recall – 6/11/10

ABC Good Morning America – Salmonella Cantaloupe Recall - 3/30/08

Food Quality Magazine: Safety at Your Fingertips – 10/11/07

NBC4 11pm News – Contaminated: Produce Market Investigation – 2/01/07

Restaurant Business – The Smart Doggy Bag – Awarded 10th Best Idea – 1/15/ 2007

CNN – Paula Zahn - Agro – Contamination in the Fields – 9/19/06

CNN – Paula Zahn – Spinach Ecoli Epidemic – 9/15/06

NBC 6pm News – Hepatitis A Story – 6/28/06

CBS2 11pm News – Is there a Hepatitis A epidemic in Los Angeles? – 2/2/2006

DATELINE MSNBC – How Safe is Your Grocery Store? – 1/22/2006

INSIDE EDITION – Sushi Investigation – 2/22/05

INSIDE EDITION – Produce from your Dumpster – 7/23/04

NBC4-Special Investigations Unit with Joel Grover – 2003-2004

CBS2 Special Investigations Unit with Joel Grover -1999-2003

CBS2 Special Assignment/ Ana Garcia – The Bacteria Zone – 2/10/02

Teaching Credentials

National Sanitation Foundation – HACCP Manager - 3/2000

National Restaurant Association – SERVSAFE Instructor – 1985 to present

National Registry – Certified Food Safety Instructor – 2000 to present

Los Angeles Health Dept. Certified Food Handler Provider # 015 – 2000 to present

Teaching Positions

UCLA Extension Instructor – Food Safety and HACCP Training - 1985 to 1999

Santa Monica College – Food Safety/HACCP Instructor – 2000 – 2002

Professional Organizations

International HACCP Alliance

American Dietetic Association (Retired)

California National Environmental Health Association Instructor

Food Industry and Business Roundtable

Southern California Section of the Institute of Food Technologists

Recent Speaking Engagements

Hawaiian Gardens Casino – Intentional Contamination & Foreign Objects Investigation - 1/5/11

Commerce Casino – Proper Receiving Habits – 6/8/10

Rotary Club – Food Safety in the News and It's Impact on the Public – 6/03/10

Bel Air Hotel – How to Avoid Receiving the Top Ten Health Department Violations – 1/30/09

Clarkston Consulting Executive Dinner – Food Safety Crisis and Media Investigations – 4/29/08

Yacht Racing Union of S. California – Food Safety, Allergy and the New Inspection – 11/2/08 & 1/27/07

Dept. of Long Beach Health and Human Services – Media and Restaurant Inspections - 9/12/06

Casino Security Meeting – How to avoid intentional adulteration in the kitchen - 1/24/06

L.A. County Club – Update on Food Safety – 3/22/06

NRA – Quality Assurance Executive Fall Meeting – Media and Crisis Management – 10/05/03

