

# CLARISSA HARRIS

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## EDUCATION

Doctor of Philosophy in Animal Science May 2020  
**University of Florida Gainesville, FL**  
Dissertation: The Antimicrobial Effects of a Vinegar-based ingredient, Lauric Arginate and Ethylenediamine Tetraacetic Acid against *Salmonella* on Skinless Ground Chicken Breast Meat  
Master of Science in Biotechnology December 2013  
**Fort Valley State University Fort Valley, GA**  
Thesis: Surface Decontamination of Goat Skin and Carcasses: Using Innovative Pre-Slaughter Spray Washing  
Bachelor of Science in Biology December 2010  
**Fort Valley State University Fort Valley, GA**

## PUBLICATIONS

Harris, C.M and Williams, S. K. 2020. Antimicrobial Effects of Lauric Arginate and Ethylenediaminetetraacetic Acid against *Salmonella* Typhimurium and *Salmonella* Enteritidis Inoculated on Skinless Ground Chicken Breast and stored at  $3 \pm 1^{\circ}\text{C}$ . Direct Research Journal of Agriculture and Food Science, <https://doi.org/10.26765/DRJAFS10600889>.

Harris, C.M and Williams, S. K. 2018. The Antimicrobial Properties of A Vinegar-based Ingredient on *Salmonella* Typhimurium and Psychrotrophs inoculated in Ground Chicken Breast Meat and stored at  $3 \pm 1^{\circ}\text{C}$  for 7 days. *The Journal of Applied Poultry Research*, pfy048, <https://doi.org/10.3382/japr/pfy048>

## PRESENTATIONS

Oral Research Presentations

**Harris, C. M.** and Williams, S. K. 2018. The Antimicrobial Effects of Lauric Arginate (LAE) and Ethylenediamine Tetraacetic Acid (EDTA) against *Salmonella* Typhimurium on Skinless Ground Chicken Breast. Poultry Science Association Conference. San Antonio, TX, July 2018.

**Harris, C. M.** and Williams, S. K. 2018. The Antimicrobial Properties of A Vinegar-based Ingredient on *Salmonella* Typhimurium and Psychrotrophs inoculated in Ground Chicken Breast Meat and stored at  $3 \pm 1^{\circ}\text{C}$  for 7 days. National Minorities in Agriculture Natural Resources and Related Sciences (MANRRS) Conference. Greensboro, NC, April 2018.

**Harris, C. M.** and Williams, S. K. 2018. The Antimicrobial Effects of Defenstat™ against *Salmonella* Typhimurium on Boneless Skinless Ground Chicken Breast. International Poultry Scientific Forum, World Congress Center, Atlanta, GA, January 2018.

**Harris, C. M.** and Williams, S. K. 2017. The Antimicrobial Effects of Defenstat™ against *Salmonella* Typhimurium on Boneless Skinless Ground Chicken Breast. Animal Science Symposium, St. Augustine, FL, October 2017.

**Harris, C. M.** and Williams, S. K. 2017. The Antimicrobial Effects of Buffered Vinegar and Lauric Acid against *Salmonella* spp. on Commercial Broiler Poultry. National Minorities in Agriculture Natural Resources and Related Sciences (MANRRS) Conference. Pittsburg, PA, March 2017.

**Harris, C. M.** and Williams, S. K. 2016. The Antimicrobial Effects of Buffered Vinegar and Lauric Acid against *Salmonella* spp. on Commercial Broiler Poultry. Animal Science Symposium, St. Augustine, FL, October 2016.

**Harris, C. M.** and Williams, S. K. 2016. Antimicrobial Effects of Dried Vinegar on Chicken Breast. National Minorities in Agriculture Natural Resources and Related Sciences (MANRRS) Conference. Jacksonville, FL, March 2016.

**Harris, C. M.** and Williams, S. K. 2015. Antimicrobial Effects of Dried Vinegar on Chicken Breast. Animal Science Symposium. Live Oak, FL, October 2015.

#### Poster Research Presentations

**Harris, C. M.** and Williams, S. K. 2019. The Antimicrobial Effects of Buffered Vinegar and Lauric Acid against *Salmonella* spp. on Commercial Broiler Poultry. Poultry Science Association Conference. Montreal, Quebec CA, July 2019.

**Harris, C. M.** and Williams, S. K. 2016. Antimicrobial Effects of Dried Vinegar on Chicken Breasts. Graduate Student Research Day. University of Florida. Gainesville, FL, April 2015.

**Harris, C. M.** and Mahapatra, A. 2012. Surface Decontamination of Goat Skin and Carcasses Using Innovative Pre-Slaughter Spray Washing. National Minorities in Agriculture Natural Resources and Related Sciences (MANRRS) Conference. Houston, TX, March 2015.

**Harris, C. M.** and Mahapatra, A. 2013. Surface Decontamination of Goat Skin and Carcasses Using Innovative Pre-Slaughter Spray Washing. ADSA/ASA joint annual meeting International Conference in Indianapolis, Indiana, July 2012.

**Harris C. M.** and Ozanich, R. 2009. Development of: An Automated Fluidic Immunomagnetic Capture Assay for Specific Detection of MS2 and *E. coli* DH5a. Lewis Stokes Alliance and Minority Program LSAMP Conference. Athens, GA, September 2010.

**Harris C. M.** and Ozanich, R. 2009. Development of: An Automated Fluidic Immunomagnetic Capture Assay for Specific Detection of MS2 and *E. coli* DH5a. Lewis Stokes Alliance and Minority Program LSAMP Meeting and Members of Congress. Washington, DC, September 2009.

**Harris C. M.** and Ozanich, R. 2009. Development of: An Automated Fluidic Immunomagnetic Capture Assay for Specific Detection of MS2 and *E. coli* DH5a. Beta Kappa Chi/NIS Conference. New Orleans, LA, March 2009.

## **AWARDS AND GRANTS**

Booker T. Washington Leadership Institute Grant Recipient	2021
NSF Florida Alliances for Graduate Education and the Professoriate (FL-AGEP)	2021
Bayer Diversity Scholar/ Early Career Initiative Participant	2020
Farm Credit/ MANRRS VIP Scholarship Recipient	2020
Delores A. Auzenne Dissertation Award, Recipient, University of Florida	2019
Office of Graduate Diversity Initiatives Doctoral Travel Support, Recipient University of Florida	2019
Graduate Student Council Travel Grant, Recipient, University of Florida	2019
Southern Regional Education Board's Institute on Teaching and Mentoring Grant, Recipient	2018
Southern Educational SAS User Group Conference Travel Grant, Recipient	2018
Florida Association of Food Protection Travel Grant, Recipient	2018
Research Presenter Top Ten Recipient Minorities in Agriculture, Natural Resources, and Related Sciences MANRRS	2018
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Research Presenter Top Ten Recipient Minorities in Agriculture, Natural Resources, and Related Sciences MANRRS	2015
Diversity Enhancement Award, Recipient, University of Florida	2015
Graduate Student Council Travel Grant, Recipient, University of Florida	2015
Board of Education Summer Fellowship, Recipient, University of Florida	2015
USDA (NIFSI) National Integrated Food Safety Initiative Grant	2011
Pacific NW National Laboratory, Home Land Security, Department of Energy, National Security Directorate, EPA, Chemical & Biological Science Group, and the National Science Foundation	2010
Beta Kappa Chi/NIS Conference Winner 3 <sup>rd</sup> Place. New Orleans, LA	2009
Lewis Stokes Alliance and Minority Participation LSAMP Conference Winner (2 <sup>nd</sup> Place) Athens, GA	2009
Lewis Stokes Alliance and Minority Participation LSAMP Scholar Recipient, Fort Valley State University	2009

## **RESEARCH EXPERIENCE**

**Research Assistant (Advisor: Dr. Sally K. Williams)** January 2015-August 2019  
 Department of Animal Sciences, University of Florida, Gainesville, FL  
 Extensive participation in evaluating antimicrobials to determine their effect on *Salmonella* in commercial poultry products.  
 Works well with evaluating current techniques for potential effectiveness in reducing spoilage microbes and *Salmonella* Typhimurium by using readily available solutions, lauric arginate and combinations of the solutions.

Experienced with inoculation techniques of microbes onto poultry products while maintaining aseptic conditions in compliance with federal regulations.  
Able to isolate and maintain cultures to perform microbial confirmation procedures.  
Can prepare media and broth for pathogen testing.  
Efficient at understanding colony growth on XLT-4 and TSA agar plates and colony counting.  
Understands Hazard Analysis and Critical Control Points (HAACP) and standard operation procedures (SOP) and the development of a plan for a facility.

**Research Assistant (Advisor: Dr. Ajit K. Mahapatra)** January 2011-December 2013  
Department of Biotechnology, Fort Valley State University, Fort Valley, GA

Worked with cutting-edge research such as the use of microsatellite markers.  
Evaluated the effectiveness of antimicrobials on goat skin.  
Utilizes strong interpersonal skills; work effectively with individuals on all levels; effective motivator of self and colleges.

## **TEACHING EXPERIENCE**

**University of Florida, Teaching Assistant** Spring Semester 2015, 2016, 2017, 2018, 2019  
Meat Processing/ Product Development and Formulations

Taught and facilitated the lab portion of the class for 15-20 students  
Served as lecturer in five classes per semester  
Assisted with proximate analyses  
Assisted with grading lab reports  
Conducted sensory panels to determine quality of products pertaining to texture, taste, and consumer preference.  
Guided students with creating a special product for lab  
Helped students understand the quality control functions of a processing plant

**Presentation Session Chair**, Animal Sciences Symposium Fall Semester 2015  
Research Series for Graduate Students and interns for Florida Agricultural and Mechanical University  
FAMU Intern Presentation Director

Introduced the speakers and the title of their presentations  
Maintained the schedule of presentations  
Facilitated question and answer sessions after each presentation  
Made sure the presenter spoke loud enough for the audience

## **EXTENSION EXPERIENCE**

**University of Florida, Graduate Student Symposium Assistant Coordinator** Fall 2015- Fall 2019  
Animal Sciences Graduate Symposium

Assisted with planning and running the annual symposium event  
Attended site visits to compare quotes  
Compiled all abstracts for the proceedings before the event  
Organized poster and oral presentations for students  
Conducted volunteer training sessions for students involved with the symposium

Introduced speakers in multiple sessions

**University of Florida, Beef Cattle Short Course**

May 2018

Greeting and Registration Volunteer

Organized name tags and assisted with on-site registration

**CERTIFICATIONS**

FSPCA Preventative Controls for Animal Foods

2018-2023

Hazard Analysis and Critical Control Points (HACCP) Certified

2016-2021

**LEADERSHIP**

Junior Minorities in Agriculture, Natural Resources and Related Sciences *Chair*

2018-2019

Minorities in Agriculture, Natural Resources and Related Sciences *Secretary*

2017-2018

UF Collegiate 4-H *Vice President*

2017-2018

Minorities in Agriculture, Natural Resources and Related Sciences *Vice President*

2016-2017

Science Fair Judge Alachua County Public Schools

2016-2018

College Reach Out Program (CROP) Mentor

2016-2018

Science Mentor Fort Valley State University

2011-2013

**PROFESSIONAL AFFILIATIONS**

Florida Association of Food Protection

International Association for Food Protection

Animal Sciences Graduate Student Association

Poultry Science Association

Collegiate 4-H

Minorities in Agriculture, Natural Resources and Related Science

American Dairy Science Association

National Institute of Science

Lewis Stokes Alliance and Minority Program (LSAMP)

**REFERENCES**

Sally K. Williams Ph.D

Associate Professor of Meat Science University of Florida

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P.O Box 110910 Gainesville, FL 32611

Kate Fogarty, Ph.D

Associate Professor & Extension Specialist, Youth Development

Email: kfogarty@ufl.edu

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Amy Simonne, Ph.D  
Professor and Extension Specialist ( Food Safety and Quality)  
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Phone: 352-273-3536  
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