

Dr. Govindaraj Dev Kumar is an Assistant Professor of Food Safety Microbiology at the Center for Food Safety, University of Georgia (Griffin Campus). He received his BSc (2002) and MSc (2004) from the University of Madras, India in Applied Microbiology. He worked as a R&D specialist in Madras Biotech, Chennai where he developed kits for protoplast fusion and protein markers. He was in charge of airline food safety and quality in Saj Flight Kitchens, Chennai where he served as a Hygiene officer (2007-2008). He graduated with an MS and PhD from the Department of Food Science and Technology at Virginia Tech in 2011. He worked as a postdoctoral researcher in the University of Arizona, Tucson (2012-2015) where he studied the role of dust as a vehicle for foodborne pathogen. He also developed collaborations with industry to use imaging as a tool for detection of foodborne pathogens on foods. He developed microemulsion based sanitizers to wash produce and increase the reuse of wash waters. As a postdoctoral researcher in the University of Maryland (2015-2018) he studied the physiological adaptations of *Salmonella* in response to antimicrobial sanitizers and collaborated with the US FDA in studying the sanitation of brushes. He has performed research for iceberg lettuce growers in Yuma, Arizona and has developed alternatives to chlorine based sanitizers for the organic produce industry. His research focus includes understanding how bacterial adaptations to stressors (environment, plant, sanitizers, packaging) through cellular responses (biofilms, filaments, slow growing states), produce safety, sanitizer development, imaging and vehicles of foodborne pathogen cross contamination such as soil, compost, manures, water, dust, aerosols, particulates and food contact surfaces.