

Sujata A. Sirsat
Curriculum Vitae
University of Houston
Conrad N. Hilton College of Global Hospitality Leadership
4450 University Drive
Houston, Texas 77204
Email: sasirsat@uh.edu

WORK EXPERIENCE

University of Houston

Associate Professor

Houston, TX
September 2021- present

University of Houston

Assistant Professor

Houston, TX
August 2015- August 2021

University of Houston

Research Assistant Professor

Houston, TX
February 2011- July 2015

University of Arkansas

Graduate Research Assistant

Fayetteville, AR
January 2006- December 2010

FUNDED GRANTS

1. "Understanding and Addressing Needs for On-Farm Produce Safety Education in Hydroponics and Aquaponics" Food Safety Outreach Program in the amount of \$400,000 (2022) Role: co-PI
2. "GLEAN (Game Learning to Educate and Advance kNOWLEDge): Transformative Food Safety Training for Farmers Market Vendors" Food Safety Outreach Program in the amount of \$600,000 (2022) Role: co-PI
3. "Designing a Toolkit to Enhance Produce Safety in Texas" Agricultural Research and Economic Development in the amount of \$68,430 (2021) Role: PI
4. "Microfarm Safety" Specialty Crop Block Grant Program in the amount of \$57,000 (2021) Role: PI
5. "Produce Safety in Texas" FDA Cooperative Agreement in the amount of \$60,000 (2020) Role: PI
6. "Development and Implementation of Innovative Food Safety Training Tools for the Production and Distribution of Microgreens" Food Safety Outreach Program in the amount of \$550,000 (2019) Role: co-PI
7. "Food Safety Education Toolkit (FoSET) for Texas Specialty Crop Hydroponic Growers" Texas Department of Agriculture in the amount of \$62,000 (2019) Role: PI
8. "Development of an Online Food Safety Training Toolkit (FoSTT) to Enhance Low Literacy Food Handlers Exam Competence" Society for Hospitality and Food Service Management Foundation in the amount of \$15,000 (2019) Role: PI

9. "A Multistate Effort to Integrate and Expand Farmers Market Food Safety Materials Across the Southern Region to Increase Food Safety Culture" USDA Food Safety Outreach Program in the amount of \$433,622 (2017) Role: co-PI
10. "Food Safety Training and Education for Farmers" FDA Cooperative Agreement in the amount of \$200,000 (2017) Role: PI
11. "Augmented Reality to Enhance Food Safety Practices in Foodservice" USDA Innovations in Food and Agricultural Science and Technology (I-FAST) in the amount of \$50,000 (2016) Role: PI
12. "Incorporation of Tablet Applications into Courses to Enhance Student Engagement and Knowledge Retention" Teaching Innovation Program Grant in the amount of \$22,784 (2015) Role: PI
13. "Reducing the Risks of Microbial Foodborne Illness Associated with Fresh Leafy Greens in Restaurants" New Faculty Research Program in the amount of \$5,719 (2015) Role: PI
14. "Development of Effective Behavior Based Standard Operating Procedures for Fresh Cut Leafy Greens in Retail Foodservice Operations" Agriculture and Food Research Initiative Grant in the amount of \$304,163 (2014) Role: co-PI
15. "Enhancing Farmers Market Food Safety Practices for Fresh Produce Handling" Agriculture and Food Research Initiative Grant in the amount of \$425,000 (2013) Role: co-PI
16. "Food Safety Best Practices Videos and Workbook for Small Farmers in Texas" Texas Department of Agriculture Grant in the amount of \$56,900 (2012) Role: co-PI
17. "Agriculture Out of Bounds" Hispanic Serving Institutions Education Grants Program Grant in the amount of \$49,847 (2012) Role: co-PI
18. "Economical Post-Harvest Practices for Leafy Greens Grown on Texas Small Farms" Texas Department of Agriculture Grant in the amount of \$58,837 (2011) Role: co-PI

EDUCATION

University of Arkansas

Ph.D. (Poultry Science)

Dissertation title: The influence of sublethal heat stress and natural interventions on the viability and transcriptome of *Salmonella* Typhimurium

Fayetteville, AR

December 2010

Texas A&M University

M.Biot. (Biotechnology)

College Station, TX

December 2004

University of Mumbai

M.S. (Life Sciences and Biomacromolecules)

Mumbai, India

June 2002

University of Mumbai

B.S. (Life Sciences)

Mumbai, India

June 2000

PUBLICATIONS

Peer-Reviewed Journal Articles (* indicates current or former student or post-doc mentee)

1. Yeargin TA, *Lin Z, *do Prado I, **Sirsat SA**, Gibson KE. Consumer practices and perceptions regarding the purchasing and handling of microgreens in the United States. *Food Control*, 2023, 145, 109470 <https://doi.org/10.1016/j.foodcont.2022.109470>
2. *Mohammad ZH, *Little TA, and **Sirsat SA**. Coronavirus Surrogate Persistence and Cross-Contamination on Food Service Operation Fomites. *Journal of Environmental Health*, 2023. In press.
3. *Mohammad ZH, *Little TA, and **Sirsat SA**. Enveloped Phi6 Bacteriophage Persistence and Cross-Contamination on Farmers Market Fomite Surfaces. *Journal of Environmental Health*, 2023. In press.
4. *Mohammad ZH, *Little TA, and **Sirsat SA**. Persistence and Transfer of Enveloped Phi 6 Bacteriophage on Hotel Guest Room Surfaces. *Journal of Environmental Health*, 2023. In press.
5. *Chen K, *Lin Z, *do Prado I, *Mohammad Z, *Acosta KM, and **Sirsat SA**. College students' domestic kitchen food safety perceptions and knowledge. *Journal of Extension*, 2023. In press.
6. *Yu H, *Lin Z, Lin MS, Neal JA, and **Sirsat SA**. Consumers' knowledge and handling practices associated with fresh-cut produce in the United States. *Foods*, 2022, 11 (14) 2167. <https://doi.org/10.3390/foods11142167>
7. *Mohammad ZH, *do Prado I, *Cai Y, *Beiza AA, and **Sirsat SA**. Designing a comprehensive agricultural water testing laboratory database for growers in the state of Texas. *Journal of Agriculture and Food Research*. 2022, 9, 100327 <https://doi.org/10.1016/j.jafr.2022.100327>
8. *Hodges JR, Lee M, DeFranco A, **Sirsat SA**. Exploring foodborne illness and restaurant cleanliness reporting in customer-generated online reviews using business analytics. *Journal of Environmental Health*. 2022, 85 (3) 16-22.
9. **Sirsat SA**, *Mohammad ZH, and *Raschke IM. Safety and quality of Romaine lettuce accessible to low socioeconomic populations living in Houston, TX. *Journal of Food Protection*, 2021, 84(12) 2123-2127. <https://doi.org/10.4315/JFP-21-250>
10. **Sirsat SA**. Impact of COVID-19 on the U.S. foodservice industry and science-based strategies for pandemic preparedness. *Journal of Environmental Health*, 2021, 83(10) 8-13.
11. *Beiza AA, *Mohammad ZH, and **Sirsat SA**. Persistence of Foodborne Pathogens on Farmers Market Fomites. *Journal of Food Protection*, 2021, 84(7) 1169-1175. <https://doi.org/10.4315/JFP-20-406>
12. *Acosta KM, *Mohammad ZH, *Yu H, *Kirkwood K, Gibson K, Neal JA, and **Sirsat SA**. Changing the layout of farmers markets can affect cross-contamination. *British Food Journal*, 2021. <https://doi.org/10.1108/BFJ-12-2020-1153>

13. **Sirsat SA**, Hecht O, Mirabal C, Pepe D, Yang W, *Mohammad ZH, Hadjiev V, Neal JA, and Robles-Hernandez FC. Bacteriostatic effect of CoO-TiO₂ on *Listeria monocytogenes* by the presence of the co-catalytic CoO nanoparticles. *Journal of Environmental Chemical Engineering*, 2020, 8(5) 1-8. <https://doi.org/10.1016/j.jece.2020.104259>
14. *Yu H, Ma J, Liu P, and **Sirsat SA**. Investigating the effects of explanatory-based food safety training: A model of domain knowledge theory perspective. *International Journal of Hospitality Management*, 2020, 91, 102688. <https://doi.org/10.1016/j.ijhm.2020.102688>
15. *Mohammad ZH, Ray C, Neal JA, Cordua G, Corsi, A, and **Sirsat SA**. Implications of temperature abuse on unpasteurized beer quality using organoleptic and chemical analyses. *Foods*, 2020, 9(8) 1032. <https://doi.org/10.3390/foods9081032>
16. *Mohammad ZH, Payton L, and **Sirsat SA**. Efficacy of sushi rice acidification: Quantification of *Bacillus cereus* and *Clostridium perfringens* during simulation of retail practices. *LWT- Food Science and Technology*, 2020, 131, 109884. <https://doi.org/10.1016/j.lwt.2020.109884>
17. *Mohammad ZH, *Yu H, Neal JA, Gibson KE, and **Sirsat SA**. Food safety challenges and barriers in southern United States farmers markets. *Foods*, 2020, 9(1) 1-12. <https://doi.org/10.3390/foods9010012>
18. **Sirsat SA**. The persistence of foodborne pathogens on produce box cartons. *Journal of Environmental Health*, 2020, 82(6) 16-20.
19. *Yu H, **Sirsat SA**, Neal JA. Linking food safety training with whistle-blowing: The mediation roles of job satisfaction and self-efficacy. *International Journal of Contemporary Hospitality Management*. 2019, 31(1). <https://doi.org/10.1108/IJCHM-10-2017-0689>
20. *Norwood H, Neal JA, and **Sirsat SA**. Food safety resources for farmers' market managers and vendors in Texas. *Journal of Environmental Health*, 2019, 82 (2).
21. *Yu H, **Sirsat SA**, and Madera JM. Enhancing hospitality students' motivation to learn food safety knowledge using tablet personal computer (TPC) based simulation game class activity. *Journal of Hospitality, Leisure, Sport & Tourism*, 2018, 23: 82-94. <https://doi.org/10.1016/j.jhlste.2018.08.002>
22. *Clark JA, *Norwood HE, Neal JA, and **Sirsat SA**. Quantification of pathogen cross-contamination during fresh-cut produce handling in a simulated foodservice environment. *AIMS Agriculture and Food*, 2018, 3(4): 467-480. [10.3934/agrfood.2018.4.467](https://doi.org/10.3934/agrfood.2018.4.467)
23. *Yu H, Neal JA, and **Sirsat SA**. Consumers' food safety risk perceptions and willingness to pay for fresh-cut produce with lower risk of foodborne illness. *Food Control*, 2018, 86: 83-89. <https://doi.org/10.1016/j.foodcont.2017.11.014>
24. Goodman M, Neal JA, Corsi A, and **Sirsat SA**. Isolation of beer-spoiling bacteria from Texas craft breweries. *Journal of Culinary Science and Technology*, 2018, 1-8. <https://doi.org/10.1080/15428052.2018.1509754>
25. *Yu H, Gibson KE, Wright K, Neal JA, **Sirsat SA**. Food safety and quality perceptions of farmers' market consumers in the United States. *Food Control*, 2017, 79: 266-271. <https://doi.org/10.1016/j.foodcont.2017.04.010>
26. Choi J, Norwood H, Seo S, **Sirsat SA**, Neal JA. Evaluation of food safety related behaviors of retail and food service employees while handling fresh and fresh-cut leafy greens. *Food Control*, 2016, 67: 199-208. <https://doi.org/10.1016/j.foodcont.2016.02.044>

27. Howton J, Keifer E, Murphy CA, **Sirsat SA**, O'Bryan CA, Ricke SC, Crandall PG, and Neal JA. A comparison of food safety programs using the customizable tool for online training evaluation. *Food Control*, 2016, 59: 82-87. <https://doi.org/10.1016/j.foodcont.2015.04.034>
28. **Sirsat SA**, Baker CA, Park SH, Muthaiyan A, Dowd SE, and Ricke SC. Transcriptomic response of *Salmonella* Typhimurium heat shock gene expression under thermal stress at 48° C. *Journal of Food Research*, 2015, 4(5): 51-56. <http://dx.doi.org/10.5539/jfr.v4n5p51>
29. Almanza B, Kirsch K, Kline S, **Sirsat SA**, Stroia O, Choi J, and Neal JA. How clean are hotel rooms: Visual observations versus microbiological contamination. *Journal of Environmental Health*, 2015, 78(1): 8-13.
30. Almanza B, Kirsch K, Kline S, **Sirsat SA**, Stroia O, Choi J, and Neal JA. Examining the concept of cleanliness standards in hotel rooms. *Journal of Environmental Health*, 2015, 78(1): 14-17.
31. Wright K, **Sirsat SA**, Neal JA, and Gibson KE. Growth of local food systems: A review of potential food safety implications. *CAB Reviews*, 2015 10: 1-13.
32. **Sirsat SA**, Kawon K, Gibson KE, Crandall PG, Ricke SC, and Neal JA. Tracking microbial contamination in retail environments using florescent powder - A retail delicatessen environment example. *Journal of Visualized Experiments*, 2014, 85: e51402. doi: [10.3791/51402](https://doi.org/10.3791/51402)
33. Zerio-Egli CN, **Sirsat SA**, and Neal JA. Development of a novel economical device to improve post-harvest processing practices on small farms. *Food Control*, 2014, 4:152-158. <https://doi.org/10.1016/j.foodcont.2014.03.057>
34. Smith L, **Sirsat SA**, Neal JA. Does food safety training for non-profit food service volunteers improve food safety knowledge and behavior? *Food Protection Trends*, 2014, 34 (3): 156-163.
35. Mertz AW, Koo, OK, O'Bryan CA, **Sirsat SA**, Neal JA, Ricke SC, and Crandall PG. Microbial ecology of meat slicers as determined by density gradient gel electrophoresis. *Food Control*, 2014, 42: 242-247. <https://doi.org/10.1016/j.foodcont.2014.02.027>
36. **Sirsat SA** and Neal JA. Microbial profile of soil-free versus in-soil grown lettuce and intervention methodologies to combat pathogen surrogates and spoilage microorganisms on lettuce. *Foods*, 2013, 2(4): 488-498. <https://doi.org/10.3390/foods2040488>
37. **Sirsat SA**, Choi JKK, Almanza BA, and Neal JA. Persistence of *Salmonella* and *E. coli* on the surface of restaurant menus. *Journal of Environmental Health*, 2013, 75(7): 8-14.
38. Koo OK, Akins EL, **Sirsat SA**, Neal JA, Crandall PG, and Ricke SC. Analysis of microbial diversity on deli slicers using polymerase chain reaction and denaturing gradient gel electrophoresis technologies. *Letters of Applied Microbiology*, 2013, 56(2): 111-119. <https://doi.org/10.1111/lam.12021>
39. **Sirsat SA**. Can *Salmonella* survive in the human oral cavity? *Agriculture, Food and Analytical Bacteriology Journal*, 2013, 3: 30-38.
40. Koo OK, **Sirsat SA**, Crandall PG, and Ricke SC. Physical and chemical control of *Salmonella* in ready-to-eat products. *Agriculture, Food and Analytical Bacteriology Journal*, 2012, 2(1): 56-68.
41. Chalova VI, Hernandez OH, Muthaiyan A, **Sirsat SA**, Natesan S, Sanz M, Moreno FJ, O'Bryan CA, Crandall PG, and Ricke SC. Growth and transcriptional response of *Salmonella*

Typhimurium LT2 to glucose–lysine-based Maillard reaction products generated under low water activity conditions. *Food Research International*, 2012, 45: 1044-1053.

<https://doi.org/10.1016/j.foodres.2011.06.044>

42. **Sirsat SA**, Burkholder KM, Dowd SE, Muthaiyan A, Bhunia AK, and Ricke SC. Effect of sublethal heat stress on *Salmonella* Typhimurium virulence. *Journal of Applied Microbiology*, 2011, 110: 813-822. [10.1111/j.1365-2672.2011.04941.x](https://doi.org/10.1111/j.1365-2672.2011.04941.x)
43. **Sirsat SA**, Muthaiyan A, and Ricke SC. Optimization of RNA extraction method for transcriptome studies of *Salmonella* inoculated on commercial raw chicken breast. *BMC research notes*, 2011, 4:60-67.
44. **Sirsat SA**, Muthaiyan A, and Ricke SC. Antimicrobials for foodborne pathogen reduction in organic and natural poultry production. *Journal of Applied Poultry Research*, 2009, 18: 379-388. <https://doi.org/10.3382/japr.2008-00140>
45. Chalova VI, **Sirsat SA**, O'Bryan CA, Crandall PG, and Ricke, SC. *Escherichia coli*, an intestinal microorganism, as a biosensor for quantification of amino acid bioavailability. *Sensors*, 2009, 9: 7038-7057. DOI: [10.3390/s90907038](https://doi.org/10.3390/s90907038)

Book Chapters

1. **Sirsat SA**, Gibson KE, and Neal JA. Food safety at farmers markets: Fact or fiction? In *Emerging Issues in Food Safety Systems and Ecology*, eds S. Ricke, Elsevier, 2015.
2. Neal JA and **Sirsat SA**. Novel approaches to retail food safety education. In *Emerging Issues in Food Safety Systems and Ecology*, eds S. Ricke, Elsevier, 2015.
3. Neal JA and **Sirsat SA**. Food Safety for Restaurant Managers. In *Hospitality Management Learning Modules*, eds P. Szende, Boston, MA, Pearson Education Inc., 2013.
4. **Sirsat SA**, Muthaiyan A, Dowd SE, Kwon YM, Ricke SC. The potential for application of foodborne *Salmonella* gene expression profiling assays in post-harvest poultry processing. In *Perspectives on Food Safety Issues of Food Animal Derived Foods*, eds. S.C. Ricke and F.T. Jones, University of Arkansas Press, Fayetteville, AR. 2009, 195-222.

Conference Proceedings (* indicates current or former student or post-doc mentee)

1. **Sirsat SA**. Disparity in Produce Quality and Safety Accessible to Low Socioeconomic Status Communities in Houston. American Society of Microbiology, Houston, TX, June 2023.
2. Chamberlin B, Gibson KE, **Sirsat SA**, Cazarotto M. Using Social Media to Reach Producers and Consumers of Microgreens. International Association for Food Protection, Toronto, Canada, July 2023.
3. **Sirsat SA**. Southeastern United States Hydroponic Food Safety: A Qualitative and Microbial Needs Assessment. Symposium; International Association for Food Protection, Pittsburgh, PA, August 2022.
4. *Beiza AA, *Lin Z, and **Sirsat SA**. On-Farm Food Safety Practices Assessment in Texas. International Association for Food Protection, Pittsburgh, PA, August 2022.
5. **Sirsat SA**. Impact of COVID-19 on the foodservice industry and science-based recommendations for preparedness. The National Environmental Health Association's Annual Educational Conference, Spokane, WA, June 2022.

6. *Beiza AA, *Mohammad ZH, Cheatham C, and **Sirsat SA**. Quantifying hotel room cleaning and sanitation methods during a pandemic using microbial and ATP meter data. The National Environmental Health Association's Annual Educational Conference, Spokane, WA, June 2022.
7. *Raschke I, *do Prado I, *Mohammad ZH, and **Sirsat SA**. Southeastern United States hydroponic grower food safety needs assessment. International Association for Food Protection, Phoenix, AZ, July 2021.
8. *Mohammad ZH and **Sirsat SA**. Persistence of phi6 bacteriophage on farmers market fomites. International Association for Food Protection, Phoenix, AZ, July 2021.
9. Yeargin TA, *do Prado I, *Nguyen A, **Sirsat SA**, and Gibson KE. Nationwide survey of microgreens consumers' food safety handling practices and perceptions. International Association for Food Protection, Phoenix, AZ, July 2021.
10. *Mohammad ZH, Neito R, De Los Santos R, **Sirsat SA**. Comprehensive agricultural water testing laboratory database for Texas growers. International Association for Food Protection, Cleveland, OH, August 2020.
11. *Beiza AA, *Mohammad ZH, and **Sirsat SA**. Persistence of foodborne pathogens on farmers market fomites. International Association for Food Protection, Cleveland, OH, August 2020 (Accepted; Withdrawn due to COVID-19)
12. *Acosta K, *Beiza AA, *Raschke I, and **Sirsat SA**. Development of an Online Food Safety Training Toolkit (FoSTT) to enhance low literacy restaurant food handlers' knowledge retention. International Council on Hotel, Restaurant, and Institutional Education, Phoenix, AZ, July 2020 (Accepted; Conference cancelled due to COVID-19).
13. *Hodges J, Lee M, DeFranco A, and **Sirsat SA**. The effect of food safety on customer satisfaction: exploring customer-generated reviews through business intelligence. International Association for Food Protection, Louisville, KY, July 2019.
14. *Mohammad ZH, Payton L, and **Sirsat SA**. Acidified Sushi Rice Safety. International Association of Food Protection, Louisville, KY, July 2019.
15. *Acosta K, *Yu H, Gibson KE, Neal JA, **Sirsat SA**. Farm to Fork: Reducing the Risk of Microbial Contamination through Farmers' Market Layouts. Consumer Food Safety Education Conference, Orlando, FL, March 2019.
16. *Acosta K and **Sirsat SA**. Safe Food Handling Training for Restaurant Employees: Does Phrasing Make a Difference? Consumer Food Safety Education Conference, Orlando, FL, March 2019.
17. *Acosta K, *Yu H, and **Sirsat SA**. Examination delivery methods for food safety training: Does phrasing make a difference? International Association of Food Protection, Salt Lake City, UT, July 2018.
18. *Beiza A and **Sirsat SA**. Significance of health code violations in food service and retail operations located in low- and high-income communities. International Association of Food Protection, Salt Lake City, UT, July 2018.
19. *Yu H, Neal JA, and **Sirsat SA**. Consumer' risk perceptions, knowledge, and handling practices associated with fresh-cut produce in the United States. International Association of Food Protection, Salt Lake City, UT, July 2018.

20. *Yu H, Neal JA, Madera J, and **Sirsat SA**. Three-level longitudinal analysis of antecedents of food safety training: A social cognitive theory perspective. International Association of Food Protection, Salt Lake City, UT, July 2018. Oral presentation.
21. *Yu H, Neal JA, and **Sirsat SA**. Food safety knowledge and practices, and consumers' willingness to pay for fresh-cut produce. International Association of Food Protection, Tampa, FL, July 2017.
22. *Yu H, Madera J, and **Sirsat SA**. Tablet PC-based problem-solving activities for enhancing students' food safety self-efficacy and motivation. International Association of Food Protection, Tampa, FL, July 2017.
23. *Infante K and **Sirsat SA**. Leafy greens: Risk reduction and industry-related interventions. International Association of Food Protection, Tampa, FL, July 2017.
24. *Infante K and **Sirsat SA**. Food deserts and food safety: An examination of the microbial profile of leafy greens from the Houston area high-income and low-income grocery stores. International Association of Food Protection, Tampa, FL, July 2017.
25. *Yu H, **Sirsat SA**, and Neal JA. Will Employees Speak Out? - The Impact of Training and Job Satisfaction on Approach Intention. International Council on Hotel, Restaurant, and Institutional Education, Baltimore, MD, July 2017.
26. **Sirsat SA**. Enhancing farmers market food safety in Texas. Institute of Food Technologists, Chicago, IL, July 2016. Oral presentation.
27. Norwood H, Choi J, Seo S, **Sirsat SA**, and Neal JA. What's in your salad? An observation of food handlers' practices. International Association of Food Protection, Portland, July 2015.
28. Kirkwood K, *Acosta K, Gibson KE, **Sirsat SA**, and Neal JA. Farmers; market booths: Does the layout affect microbial cross-contamination? International Association of Food Protection, Portland, July 2015.
29. Choi J, Norwood H, Seo S, **Sirsat SA**, and Neal JA. Employee knowledge associated with handling fresh cut leafy greens in retail foodservice operations. International Association of Food Protection, Portland, July 2015.
30. **Sirsat SA** and Neal JA. The efficacy of titanium dioxide nanoparticles against pathogens, viral surrogates, and environmental microorganisms. ASM General Meeting, Boston, May 2014.
31. Norwood HE, **Sirsat SA**, and Neal JA. Farmers market food safety: educating while engaging. International Association of Food Protection, Indianapolis, August 2014.
32. *Liou L, **Sirsat SA**, Gibson KE, and Neal JA. Food safety guidelines for farmers markets in the United States: A need for standardization. International Association of Food Protection, Indianapolis, August 2014.
33. **Sirsat SA**, Neal JA. Can *Salmonella* spp., *L. monocytogenes*, and *E. coli* O157:H7 survive on fresh produce cartons over time? International Association of Food Protection, Charlotte, July 2013.
34. **Sirsat SA**, Neal JA. Microbial quality of leafy greens: A comparative analysis between aquaponic and in-soil grown produce. ASM General Meeting, San Francisco, CA, June 2012.
35. **Sirsat SA**, Neal JA. Efficacy of natural antimicrobial interventions against *Salmonella* and *Escherichia coli* on fresh leafy greens. International Association of Food Protection, Rhode Island, July 2012.

36. Kirsch K, Neal JA, **Sirsat SA**, Almanza BA, Kline S, Stroia O. A microbial analysis of environmental surfaces in hotel rooms. ASM General Meeting, San Francisco, CA, June 2012.
37. Zerio C, **Sirsat SA**, Neal JA. Vinegar as a sanitizing agent for leafy greens on small farms. International Association of Food Protection, Rhode Island, July 2012.
38. **Sirsat SA**, Muthaiyan A, and Ricke SC. Viability and genomic response of *Salmonella* on poultry treated with natural compounds and stored at 4°C. ASM General meeting, San Diego, CA, May 2010.
39. **Sirsat SA**, Muthaiyan A, Crandall PG, and Ricke SC. *Salmonella* Typhimurium viability and gene expression during exposure to citrus-based compounds. ASM General meeting, Philadelphia, PA, May 2009.
40. Muthaiyan A, Illegheems K, Van Hecke E, Limayem A, **Sirsat SA**, Kim JW, and Ricke SC. Alternative biological antimicrobial compounds limit potential *Lactobacillus* contaminants in yeast. ASM General meeting, Philadelphia, PA, May 2009.
41. Chalova VI, Muthaiyan A, Hernandez O, **Sirsat SA**, Sanz M, Moreno F, and Ricke SC. Growth and genomic response of *Salmonella* Typhimurium LT2 to glucose-lysine based Maillard reaction products. ASM General meeting, Philadelphia, PA, May 2009.
42. **Sirsat SA**, Muthaiyan A, and Ricke SC. *Salmonella* survival and virulence gene expression response to antimicrobial combinations. ASM General meeting, Boston, MA, June 2008.
43. **Sirsat SA**, Dowd SE, Chalova VI, Muthaiyan A, and Ricke SC. Effect of temperature stress on gene expression of *Salmonella* Typhimurium. ASM General Meeting, Toronto, ON, May 2007.
44. **Sirsat SA**, Kim WK, Woodward C, and Ricke SC. *Salmonella* Typhimurium virulence gene expression during post-processing treatments of chicken breast meat. ASM General Meeting, Orlando, FL, May 2006.

INVITED PRESENTATIONS

1. "Food Safety Challenges in Low Socioeconomic Status Communities" Hunger Free Texans, Houston, TX, March 9, 2023.
2. "Impact of COVID-19 on the U.S. Foodservice Industry". Texas Environmental Health Association. Virtual Conference. October 2021.
3. "Pandemic Preparedness for the Foodservice Industry". Food Safety Summit, Houston, TX, September 2021 (Conference cancelled due to COVID-19).
4. "Impact of COVID-19 on the Hospitality Industry". Hilton College Alumni Webinar, Houston, TX, July 2020.
5. "Evidence Based Strategies to Address Hygiene in the Age of COVID-19". Sewa USA, Webinar on Facebook Live, May 2020.
6. "Novel Food Safety Tools for Foodservice". Food Safety Summit, Houston, TX, June 2020 (Conference cancelled due to COVID-19).
7. "Consumer food safety education workshop". Fort Worth Stock Show & Rodeo, Fort Worth, TX, February 2019.
8. "Food service and consumer food safety". State Fair of Texas, Fort Worth, TX, October 2018.
9. "Innovative technologies to enhance food safety in food service". Conference for Food Protection, Richmond, VA, April 2018.

10. "Food salvage food safety: Interventions for school cafeterias". Hunger Free Texans, Houston, TX, February 2018.
11. "Food desert food safety". Hunger Free Texans Annual Conference, Houston, TX, May 2017.
12. "Farmers market and community garden food safety". Hunger Free Texans Annual Conference, Houston, TX, May 2017.
13. "Emerging Microbial Challenges in Retail Food Service Settings". Conference for Food Protection, Boise, ID, April 2016.
14. "Market Food Safety". Small Farm and Local Food Conference, Lubbock, TX, April 2016.
15. "Texas Farmers Markets: Food safety challenges at farmers' markets". Hunger Free Texas Annual Conference, Houston, TX, May 2016.
16. "Farmers Market Promotion Kits". Texas Certified Farmers' Market Corporation, Fredericksburg, TX, March 2016.
17. "Safer Salads". Texas Environmental Health Association. Austin, TX, October 2016.
18. "A Safe Food System: Food Safety for Local Foods". 55th Blackland Income Growth Conference, Waco, TX. December 2016.
19. "Farmers' Market Food Safety". Houston Department of Health and Human Services, Houston, TX, August 2015.
20. "Do Vendor Booth Configurations Affect Farmers' Market Food Safety?". Texas Certified Farmers' Market Corporation, Fredericksburg, TX, February 2015.
21. "Improving Food Safety Behaviors in the Food Service Industry". Texas Environmental Health Association Annual Conference, Austin, TX, October 2014.
22. "Addressing Food Safety at Farmers' Markets—Are we doing enough?". San Antonio Food Bank Annual Conference, San Antonio, TX, February 2014.
23. "Educational Food Safety Videos: Approaches for Effective Outreach". Texas Certified Farmers' Market Corporation, Seguin, TX, February 2014.
24. "Produce Safety Standards". Southwest Regional Retail Food Seminar, San Antonio, TX, September 2013.
25. "Food Safety at Farmers' Markets". Central Texas Environmental Health Conference, San Marcus, TX, May 2013.
26. "Demonstrating a Novel and Economical Devise to Improve On-Farm Food Safety". Texas Certified Farmers' Market Corporation, Seguin, TX, February 2013.
27. "Aren't Vegetables Supposed to be Good for Us?". Texas Certified Farmers' Market Corporation, Seguin, TX, February 2012.
28. "*Salmonella* Typhimurium Viability and Gene Expression During Exposure to Citrus-Based Compounds". American Society of Microbiology General Meeting, Philadelphia, PA, May 2009.

TEACHING EXPERIENCE

Courses

Safety and Sanitation in the Hospitality Industry (HRMA 1345)	Fall 2014 to present
Pandemic Preparedness (HRMA 3197)	Spring 2021
Foodservice Management (HRMA 1320)	Fall 2020 to present
Quality Assurance and Advanced Food Safety (HRMA 4397/6397)	Spring 2019 to present
Grant Writing (HRMA 8305)	Fall 2016 to present

Mentorship

Research scientist, University of Houston

Mr. Thomas A. Little, University of Houston, May 2022 to May 2023

Postdoctoral research fellow, University of Houston

Dr. Zahra H. Mohammad, University of Houston, August 2018 to August 2021

Graduate research assistants

Mr. Alberto Beiza, Ph.D. student, University of Houston, August 2021 to May 2024 (anticipated)

Ms. Andrea Lin, Masters student, University of Houston, August 2021 to present

Ms. Isabella Raschke, Masters student, University of Houston, August 2021 to December 2022

Ms. Karla Acosta, Ph.D. student, University of Houston, August 2018 to May 2021

Mr. Alberto Beiza, Masters student, University of Houston, August 2019 to August 2021

Ms. Maggie “Yanjun” Cai, Masters student, University of Houston, May 2018 to May 2019

Mr. Hayao “Chandler” Yu, Ph.D. student, University of Houston, August 2015 to August 2018

Ms. Karla Acosta, Masters student, University of Houston, August 2016 to August 2017

Mr. Junxing Wang, Masters student, University of Houston, January 2016 to December 2016

Ms. Kailing Chen, Masters student, University of Houston, August 2015 to May 2016

Undergraduate research assistants, University of Houston

Ms. Lydia Krieger October 2022 to present

Ms. Isabella Raschke January 2019 to August 2021

Ms. Andrea Lin January 2021 to August 2021

Ms. Anh Nguyen September 2020 to May 2021

Ms. Isabelle do Prado May 2018 to December 2020

Mr. Jack Hodges May 2018 to December 2019

Mr. Alberto Beiza May 2017 to September 2019

Ms. Aviana Hightower January 2019 to May 2019

Ms. Kristina Infante May 2016 to May 2018

Ms. Jordan Robinson June 2016 to May 2017

Mr. Jeffrey Clark January 2015 to December 2015

Ms. Karla Acosta January 2014 to May 2016

Graduate and undergraduate student committees

Ms. Andrea Lin, Masters student, University of Houston, May 2023

Ms. Isabella Raschke, Masters student, University of Houston, December 2022

Mr. Alberto Beiza, Masters Thesis, University of Houston, August 2021

Ms. Karla Acosta, Doctorate Dissertation, University of Houston, May 2021

Mr. Jack Hodges, Bachelors (Honors Thesis), University of Houston, May 2020

Mr. Heyao “Chandler” Yu, Doctorate Dissertation, University of Houston, August 2018

Mr. Derek Reihl, Masters Thesis, University of Houston, May 2017

Ms. Megan Protz, Masters Thesis, University of Houston, May 2016

Ms. Merina Bahr, Masters Thesis, University of Houston, May 2016
Ms. Kristen Kirkwood, Masters Thesis, University of Houston, May 2015
Ms. Hillary Norwood, Masters Thesis, University of Houston, December 2015
Ms. Mary Goodman, Masters Thesis, University of Houston, December 2014
Ms. Jessica Howton, Masters Thesis, University of Houston, 2013
Ms. Cecilia Zerio Egli, Masters Thesis, University of Houston, 2012
Mr. Brain Saxenian, Masters Thesis, University of Houston, 2012
Ms. Katie Kirsch, Bachelors (Honors Thesis), University of Houston, 2012

Undergraduate and Graduate Student Presentations (during the hospitality graduate conference or University of Houston Undergraduate Research Day; * indicates current or former student)

1. *Beiza A, *Mohammad ZH, Cheatham C, and **Sirsat SA**. Effectiveness Of Enhanced Hotel Cleaning and Sanitizing Practices in the Lodging Industry. *28th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Orange, CA, January 5-7, 2023.
2. *Beiza A, *Mohammad ZH, Cheatham C, and **Sirsat SA**. Microbial and ATP meter data comparison before and after hotel room cleaning and sanitizing in a pandemic context. *27th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 6-8, 2022.
3. *Lin Z, *Beiza A, and **Sirsat SA**. On-farm food safety practice assessments in Texas. *University of Houston Sustainability Conference*, Houston, TX December 2021.
4. *Beiza A, *Mohammad ZH, and **Sirsat SA**. Efficacy of Hotel Room Cleaning During COVID-19. *26th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 7-9, 2021.
5. *Beiza A, *Mohammad ZH, and **Sirsat SA**. Efficacy of Hotel Room Cleaning During COVID-19. *26th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 7-9, 2021.
6. *Acosta K, *Beiza A, *Raschke I, and **Sirsat SA**. Investigating the Efficacy of an Online Food Safety Training Toolkit (FoSTT) to Enhance Novice Food Handlers Exam Competence. *26th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 7-9, 2021.
7. *Acosta K and **Sirsat SA**. COVID-19 optimistic bias about food safety in consumers: A Foodservice Industry Context. *26th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 7-9, 2021.
8. *Beiza A, *Acosta K, *Hodges J, *Rashke I, and **Sirsat SA**. Designing Innovative Online Food Safety Training Materials for Novice Food Service Workers. *25th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Las Vegas, NV, January 3-5, 2020.
9. *Acosta K, *Beiza A, *Hodges J, *Rashke I, and **Sirsat SA**. Development of an Online Food Safety Training Toolkit (FoSTT) to Enhance Low-Literacy Food Handlers' Exam Competence. *25th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Las Vegas, NV, January 3-5, 2020.

10. *Acosta K, **Sirsat SA**, *Yu H, Gibson KE, Neal JA. Farm to Fork: Reducing the risk of microbial contamination by manipulating farmers market layout. *24th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 3-5, 2019.
11. *Hodges J, Lee M, DeFranco AL, and **Sirsat SA**. Correlating food safety and sanitation from customer generated restaurant reviews. *24th Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 3-5, 2019.
12. *Hodges J, Lee M, **Sirsat SA**. Identifying foodborne illness and sanitation frequencies from customer generated reviews. Undergraduate Research Day, Houston, TX, October 2018.
13. *Yu H, **Sirsat SA**, Neal JA, Madera J, and *Beiza A. Three-level longitudinal analysis of the antecedents of food safety training. *23rd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Fort Worth, TX, January 3-5, 2018 (*Won best paper award*).
14. *Acosta K and **Sirsat SA**. Examination delivery methods for food safety trainings—does phrasing make a difference? *23rd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Fort Worth, TX, January 3-5, 2018.
15. *Yu H, Guchait P, and **Sirsat SA**. The interaction of individual and contextual antecedents of employees' food safety-related voice in the food service industry. *23rd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Fort Worth, TX, January 3-5, 2018.
16. *Yu H, **Sirsat SA**, Ma J, and Liu P. Do restaurant managers need to learn a little microbiology? The effects of explanatory based training on food safety self-efficacy, motivation, and learning performance. *23rd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Fort Worth, TX, January 3-5, 2018.
17. *Yu H, **Sirsat SA**, and Neal JA. Behavior-based training and motivation toolkit to improve food safety knowledge, attitude, and practices of retail and food service employees while handling fresh-cut produce. *22nd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 5-7, 2017.
18. *Yu H, **Sirsat SA**, and Madera JM. Investigating the effectiveness of tablet-pc based problem-solving activities in food safety education. *22nd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 5-7, 2017.
19. *Yu H, Neal JA. And **Sirsat SA**. Consumers' food safety risk perceptions and willingness to pay for fresh-cut produce with lower risk of foodborne illness. *22nd Annual Graduate Education & Graduate Research Conference in Hospitality and Tourism*, Houston, TX, January 5-7, 2017.
20. *Beiza A, *Yu H, and **Sirsat SA**. Investigating food safety intervention tools in Houston area restaurants. Undergraduate Research Day, Houston, TX, October 2017.
21. *Infante K and **Sirsat SA**. Food deserts and food safety: an examination of the microbial profile of leafy greens from Houston area high-income and low-income grocery stores. Undergraduate Research Day, Houston, TX, October 2017 (Standup presentation).
22. *Infante K and **Sirsat SA**. Leafy greens: Risk reduction and interventions. Hospitality Graduate Conference. Houston, TX, December, 2016.
23. *Infante K and **Sirsat SA**. Leafy Greens: Risk Reduction and Interventions. Undergraduate Research Day, Houston, TX, August, 2016

24. *Acosta K, *Yu H, Neal JA, and **Sirsat SA**. Farmers' market booths: does the layout affect microbial cross-contamination? United States Department of Agriculture—National Institute of Food and Agriculture CULTIVAR Career Preparation Institute, Costa Mesa, California, March 2016 (Standup presentation).

AWARDS AND SCHOLARSHIPS

- Teaching Excellence Award, 2021
- Donald Greenaway Research, Teaching, and Service Excellence Award, 2020
- Provosts Scholarship, National Center for Faculty Development and Diversity, Faculty Success Program, Summer 2017
- Stephen Rushmore Faculty Research Award, University of Houston, 2016
- ASM Corporate Activities Program Travel Grant, 2009
- ASM Corporate Activities Program Travel Grant, 2006
- Regents' Scholarship, Texas A&M University, 2003

EDITORIAL BOARD MEMBER

Frontiers in Microbiology 2022-present

Frontiers in Sustainable Food Systems 2022-present

Journal of Food Protection 2023- present

Journal of Foodservice Business Research 2022- present

PROFESSIONAL SOCIETY MEMBERSHIPS

- American Society of Microbiology
- Institute of Food Technologists
- International Association for Food Protection
- National Environmental Health Association

MEDIA APPREARENCES

1. "[Major Disparity in Quality and Safety of Leafy Greens in Low- versus High-Income Areas: Study](#)" Food Safety and Quality Magazine, September 23, 2021.
2. "[It's Harder To Get Produce That's Safe To Eat In Houston's Food Deserts, New Study Says](#)" Houston Public media, September 17, 2021.
3. "[Major disparity discovered in quality and safety of produce purchased in low- versus high-income areas](#)" EurekAlert, September 16, 2021.
4. "[Higher rates of food contamination found in markets in Houston's low-income areas, researchers say](#)" Houston Chronicle, September 16, 2021.
5. "[Is a bar that serves food safer than a bar that doesn't? Not necessarily, one Houston expert says](#)" Houston Chronicle, September 23, 2020.
6. "[Wyoming law expands fresh food access](#)" CBS. August 15, 2020. Video Interview.

7. ["Restaurant towels can carry pathogenic bacteria for weeks in simulated lab conditions"](#)
Healio Infectious Disease, August 6, 2020.
8. ["Multi-talented: Combo catalyst stops Listeria spread"](#) Laboratory Equipment. July 29, 2020.
9. ["Compound halts reproduction of Listeria"](#) Technology Networks. July 28, 2020.
10. ["Stopping Listeria reproduction in its tracks"](#). Eureka Alerts. July 27, 2020.
11. ["Restaurant and bar owners navigate COVID 19 with scant government rules to follow"](#)
Houston Food Finder. June 18, 2020.
12. ["Self-serve soda machines will be increasingly harder to find due to COVID-19, experts say"](#)
Today.com. May 21, 2020.
13. ["Safety tips and best practices when heading to the grocery store"](#) KHOU. April 9, 2020.
14. ["Here's how to protect yourself when handling groceries and food"](#) ABC13 eyewitness
news. April 3, 2020. Video Interview.
15. ["Fight COVID-19: Wash your hands, disinfect your home"](#) Houston Chronicle. March 9, 2020.
16. ["Best practices for serving a safe Thanksgiving meal"](#) Texas Medical Center. November 27,
2019.
17. ["Blue Bell faces another consumer crisis amid viral ice cream-licking videos"](#) Houston
Chronicle. July 10, 2019.
18. ["Is Your Hotel Room Contaminated? Or Is The Media Hype Making You Sick?"](#) Forbes
Magazine. June 20, 2012.