The National Environmental Health Association

(Incorporated 1937)

Issues This

Certificate of Registration

As Testimony That

Austin Publicover

Has satisfactorily fulfilled the requirements set forth by the National Credentialing Board and is therefore, by these presents, entitled to recognition as a:

Certified in Comprehensive Food Safety

by the National Environmental Health Association

In Witness Whereof, we have subscribed our names and affixed our Seal of the Association this day of November 24, 2020

Credential ID Number

16243

Initial certification issued

December 1, 2020

Current Certification Period December 1, 2020 - November 30, 2022

David Dyjack, Dr.PH, CIH Executive Director & CEO, NEHA

Sandra Long, REHS/RS® President, NEHA



is awarded to

Austin Publicover

in recognition for having successfully completed the Food Safety Preventive Controls Alliance course:

FSPCA Intentional Adulteration Food Defense Plan **Preparation and Reanalysis**

completed on

07/29/2020

Robert Brackett, VP and Director Institute for Food Safety and Health



ILLINOIS INSTITUTE OF TECHNOLOGY



Certificate #

80be334a

Mandernach, Executive Director ciation of Food and Drug Officials





is awarded to

Austin Publicover

in recognition for having successfully completed the Food Safety Preventive Controls Alliance course:

FSPCA Intentional Adulteration Identification and Explanation of Mitigation Strategies

completed on

06/29/2020

Robert Brackett, VP and Director Institute for Food Safety and Health



ILLINOIS INSTITUTE OF TECHNOLOGY



Certificate #

d6801bc6

Mandernach, Executive Director ciation of Food and Drug Officials



The National Environmental Health Association

(Incorporated 1937)

Issues This

Certificate of Registration

As Testimony That

Austin Publicover

Has satisfactorily fulfilled the requirements set forth by the National Credentialing Board and is therefore, by these presents, entitled to recognition as a:

Certified Professional - Food Safety

Copporation

031510

Credential ID Number

by the National Environmental Health Association In Witness Whereof, we have subscribed our names and affixed our Seal of the Association this day of March 29, 2016 Initial certification issued April 1, 2016 Current Certification Period April 1, 2016 - March 31, 2018

Dr. David Dyjack Dr.PH, CIH Executive Director & CEO, NEHA

0.2790

Bob Custard
President, NEHA

SEAFOOD HACCP ALLIANCE

in cooperation with

THE ASSOCIATION OF FOOD AND DRUG OFFICIALS

present this

Certificate of HACCP Trainer Course Completion

to

Austin C. Publicover

Critical Control Point theory and practical application. This course, developed through a National Sea Grant College Program project, contained the core incorporated recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods, the U.S. Food and Drug Administration's Fish and Fishery Products Hazards and Control Guide, the U.S. Food and Drug Administration's mandatory seafood HACCP regulations having completed the Association of Food and Drug Officials (AFDO)/Seafood HACCP Alliance "Train the Trainer Course" in seafood Hazard Analysis and training manual and curriculum developed by the Seafood HACCP Alliance to teach HACCP concepts for food safety. This curriculum referenced and (21 CFR Part 123), and various HACCP models prepared by the governmental agencies, trade associations, academia and individuals having expert knowledge of the concepts and application of HACCP. This course satisfies the mandatory training requirement contained in 21 CFR, part 123.10.

0019-032918-51811

Certificate Number

Association of Food and Drug Officials (AFDO) in conjunction with Central Atlantic States Association

Philadelphia, PA 3/29/2018

Training Location and Date

SEAFOOD HACCP ALLIANCE

in cooperation with

THE ASSOCIATION OF FOOD AND DRUG OFFICIALS

present this

Certificate of SCP Trainer Course Completion

to

Austin C. Publicover

having completed the Association of Food and Drug Officials/Seafood HACCP Alliance "Train the Trainer Course" in Sanitation Control Procedures (SCP) for processing fish and fisheries products. This course developed through a National Sea Grant College Program project contained the core training manual and curriculum developed by the Seafood HACCP Alliance to teach SCP concepts for food safety. This curriculum referenced and incorporated recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods, the U.S. Food and Drug Administration's Fish and Fishery Products Hazards and Control Guide, the U.S. Food and Drug Administration's mandatory seafood HACCP regulations (21 CFR Part 123) and current Good Manufacturing Practices (cGMP's; 21 CFR part 110), and various sanitation standard operating procedures (SSOP's) prepared by the governmental agencies, trade associations, academia and individuals having expert knowledge of the concepts and application of sanitation in food processing.

9050-032918-51783

Certificate Number

Philadelphia, PA 3/29/2018

Training Location and Date

Association of Food and Drug Officials (AFDO) in conjurction with



The New Jersey Agricultural Experiment Station Office of Continuing Professional Education

Presents this certificate to

Austin Publicover

For successfully completing the requirements of

Better Process Control School

Chapters 2 through 17

July 25 - 27, 2018

Robert M. Goodman

Executive Dean of Agriculture & Natural Resources

Larry S. Katz, Ph.D. Director, Rutgers Cooperative Extension



is awarded to

Austin Publicover

in recognition for having successfully completed the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs delivered by Lead Instructor

Jason Wan

completed on 05/09/2017

Robert Brackett. VP and Director Institute for Food Safety and Health



ILLINOIS INSTITUTE OF TECHNOLOGY

International Food Protection Training Institute



Certificate # 224ca4e0

Joseph Corby, Executive Director Association of Food and Prug Officials

The National Environmental Health Association

(Incorporated 1937)

issues this

Certificate of Completion

as testimony that

Austin Publicover

has successfully completed the
HACCP: Basics for the Fresh and Fresh Cut Produce Industries
training program and exam and is a
NEHA HACCP MANAGER



on this ____2 day of ____ January, 2016

Executive Director, NEHA

This certificate is given in recognition that

Austin Publicover

has completed the

Juice HACCP Certification Course

March 21 – 22, 2013



March 22, 2013

Randy W. Worobo

no ale sesse

Associate Professor of Food Microbiology

Sponsored by Department of Food Science, Cornell University



is awarded to

Austin Publicover

in recognition for having successfully completed the Food Safety Preventive Controls Alliance course:

Lead Instructor Training for FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Edith Wilkin

completed on 06/13/2019

Robert Brackett, VP and Director Institute for Food Safety and Health



ILLINOIS INSTITUTE OF TECHNOLOGY

Gerald Wojtala, Executive Director
International Food Protection Training Institute



Certificate # 6f6a68d1

Joseph Corby, Executive Director Association of Food and Drug Officials

is awarded to

Austin Publicover

in recognition for having successfully completed

FDA - Labeling

Distance Education Course
May 17, 2015







Grand Pyrigalon

Gerald Wojtala, Executive Director International Food Protection Training Institute

IFPTI Certificate #6537010