

Michael A. Davis, Ph.D.

**Assistant Professor & Extension Specialist
Poultry Science Dept., Texas A&M University**

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Education:

Doctor of Philosophy (Poultry Science): Auburn University, 2004

Bachelor of Science (Poultry Science): Auburn University, 1997

Work Experience

Assistant Professor and Extension Specialist Texas A&M University,
Poultry Science Dept. (Feb. 2005 – present)

- Classroom Instruction
- Laboratory Instruction
- Experimental design
- Grant procurement
- Troubleshoot industry problems
- HACCP, food safety, and microbiology training
- Supervision of graduate students
- Departmental Search Committees
 - Department Head – 2006-2007
 - Poultry Microbiologist – 2006

Graduate Research Assistant Auburn University, Poultry Science Dept.
(Mar. 1999 – July 2004)

- Experimental design, planning and implementation
- Bacterial Culture
- Data Analysis
- Laboratory Supervision

Quality Assurance Supervisor, GoldKist, Inc.: Boaz & Guntersville, AL
(Mar. 1998 – Feb. 1999)

- Assisted in revision of Plant's HACCP Plan
- Revised and updated Product Process Control Manual

Teaching Experience

Laboratory Instruction

- **POSC 429** – Advanced Food Bacteriology (Texas A&M University)
- **POUL 1000** – Introduction to Poultry Science (Auburn University)
- **POUL 4160 & 7160** – Principles of Poultry and Meat Product Safety (Auburn University)
- **POUL 6100** – Supervised Investigation: Cross-Disciplinary Food Safety Issues (Auburn University)

Classroom Instruction

- **POSC 201** – General Avian Science (Texas A&M University)
 - Guest Lecturer
- **POSC 406** – Poultry Processing and Products (Texas A&M University)
 - Guest Lecturer on Poultry Microbiology, HACCP, GMPs and SSOPs
- **POSC 429** – Advanced Food Bacteriology (Texas A&M University)
 - Primary Instructor
- **POSC 481** – Poultry Science Systems (Texas A&M University)
 - Primary Instructor
- **POSC 611** – Poultry Processing and Distribution Technology
 - Guest Lecturer on Egg Production, Safety and Microbiology
- **POUL 4160 & 7160** – Principles of Poultry and Meat Product Safety (Auburn University)
 - Guest Lecturer on various topics related to poultry and meat safety
- **POUL 4110** – Poultry Processing (Auburn University)
 - Guest Lecturer on topics relating to poultry and meat safety and HACCP
- **POUL 6100** – Supervised Investigation: Cross-Disciplinary Food Safety Issues (Auburn University)
 - Instruction of students in the biological and agricultural aspects of the food industry. Topics include: agricultural and meat production, HACCP, and food microbiology
 - Preparation of exams and homework material to be completed by students.
 - Evaluation of homework, exams, and presentations delivered by students for grade assessment.

Course Design

- **POUL 6100** – Supervised Investigation: Cross-Disciplinary Food Safety Issues (co-designed with Dr. W.F. Gale, Materials Engineering Dept., Auburn University and Dr. D. E. Conner, Poultry Science Dept., Auburn University)

- This course is a web-based course combining agricultural, biological and engineering principles. The course can be found on the World Wide Web at http://www.eng.auburn.edu/~wfgale/usda_course/

Extension Activities

- Texas Poultry HACCP Roundtable (Coordinator)
 - Held quarterly
 - Discussion of current HACCP issues with plant personnel and District USDA Supervisors
- Market Poultry Workshop (Coordinator & Lecturer)
 - Held annually
 - Day-long workshop to provide parents and youth information regarding the rearing of poultry for the major livestock shows within the state.
- Texas Commercial Egg Clinic (Coordinator)
 - Held annually
 - Day-long workshop to provide current information on technology and practices regarding egg production
- Major Livestock Shows
 - Assist in wingbanding of birds for major livestock shows
 - Houston Livestock Show
 - Assist in broiler and turkey show set up
 - San Antonio Livestock Show & Rodeo
 - Assist in broiler and turkey show set up
 - Star of Texas Livestock Show & Rodeo (Austin)
 - Assist in broiler and turkey show set up
 - Administer Poultry Shootout written and visual exams
- Poultry Judging Events
 - Clarendon College
 - Set-up and administration of poultry judging contest
 - West Texas A&M
 - Set-up and administration of poultry judging contest
- Advisor to Texas Poultry Federation
- Advisor to Texas Allied Poultry Association
- Advisor to Texas Broiler Council
- Advisor to Texas Egg Council

Professional Societies

- Member - Poultry Science Association
- Member – Texas Poultry Federation
- Poultry Science Association Membership Committee (Chair)
- Poultry Science Association Food Safety Committee (Member)

Graduate Students

- **Eryn Larrison** – Master of Science, Poultry Science, Major Professor, expected graduation – 2009
- **Veronica Molina** – Master of Science, Poultry Science, Committee Member, expected graduation – August 2007
- **Bradley Martin** – Master of Science, Poultry Science, Committee Member, expected graduation – May 2008
- **Joey Bray** – Doctor of Philosophy, Poultry Science, Committee Member, expected graduation – May 2008
- **Crystal Smith** – Doctor of Philosophy, Poultry Science, Committee Member, expected graduation – August 2008

Grants & Contracts

- USDA Grant – Sub-Contract through LynnTech, \$18381.00. Challenge Testing of Selected Formulations of Dipercarboxylic Acid/Diatomaceous Earth Against Shedding of *Salmonella*. **Co-Investigator**
- Texas Agriculture Experiment Station (TAES), \$30,000.00. Influence of Viral Infection or Rearing House Age on *Salmonella* or *Campylobacter* Prevalence in Broiler Production Systems. **Co-Investigator**
- USPEA Pre-Proposal - Evaluation of an Automated Inside-Outside Bird Washer on the Microbiological Profile of Carcasses Designated for Reprocessing. **Principal Investigator**
- USPEA Pre-Proposal - Evaluation of the Microbiological Profile of Poultry Carcasses Treated with Chlorinated Water During Feather Removal. **Principal Investigator**

Publications and Presentations

Journal Articles

- **Davis, M. A.**, D. E. Conner. 2007. Survival of *Campylobacter jejuni* on Poultry Skin and Meat at Varying Temperatures. *Poult. Sci.* 86:765-767
- **Davis, M. A.**, D. E. Conner and T. L. Mai. 2007. Affect of *Pseudomonas aeruginosa* Populations on the Growth and/or Survival of *Campylobacter jejuni* Populations on Various Poultry Products. *Poult. Sci.* 86:760-764

Extension Publications

- **Davis, M. A.**, 2006. Freezing Poultry for Home Use. Texas Cooperative Extension Publication L-5090. <http://tcebookstore.org>
- **Davis, M. A.**, 2006. Enjoy Poultry Meat Safely. Texas Cooperative Extension Publication L-5088. <http://tcebookstore.org>

- **Davis, M. A.**, 2006. I Work in a Poultry Processing Plant – Should I be Worried about Avian Influenza (Bird Flu)? Published in Cooperation with the Texas Poultry Federation.
- **Davis, M. A.**, 2006. Poultry Disease Manual. Texas Cooperative Extension Publication B-1031. <http://tcebookstore.org>
- Carey, J. B., A. L. Cartwright, **M. Davis**, and M. B. Farnell, 2007. Poultry Q & A. Texas Cooperative Extension Publication L-5323. <http://tcebookstore.org>

Book Chapters

- Conner, D. E., **M. A. Davis** and L. Zhang, 2001. Poultry-borne pathogens II; Plant Considerations. pp. 137-158, *IN: A. Sams (ed.) Poultry Processing*. CRC Press, Boca Raton, FL ©2001

Presentations with Published Proceedings

- **Davis, M. A.**, D. E. Conner, 2002. *Factors Affecting Campylobacter Incidence on Various Poultry Meat Products*. pp. 446-449, *IN* Conference Proceedings – 7th WPSA Asian Pacific Federation Conference/12th Australian Poultry and Feed Convention. ISBN 1 877040 118

Presentations with Published Abstracts

- **Davis, M. A.**, D. E. Conner, 2002. *Food Safety Education Using a Cross-Disciplinary Approach and Web-Based Teaching Materials*. *IN* Journal of Food Protection Vol. 65: Supplement 1
- **Davis, M. A.**, D. E. Conner, 2001. Survival of Campylobacter jejuni on Poultry Skin and Meat at Varying Temperatures. *IN Poult. Sci. 80: Supplement 1*, p. 298
 - This presentation was awarded a Certificate of Excellence at the 2001 Poultry Science Association meeting held in Indianapolis, IN.
- **Davis, M. A.**, D. E. Conner, 2000. *Incidence of Campylobacter from Raw Retail Poultry Products*. *IN: Poult. Sci. 79: Supplement 1*. p. 54
- **Davis, M. A.**, D. E. Conner, 2000. *Survival of Campylobacter jejuni in Water*. *IN: Poultry Science Vol. 79: Supplement 1*. p. 102
 - This presentation received the award for Most Outstanding Graduate Student Research Paper in Processing/Products category at the 2000 Southern Poultry Science Society meeting held in Atlanta, GA.

Invited Presentation

- **Davis, M. A.,** D. E. Conner, 2000. *Persistence of Campylobacter jejuni During Poultry Production and Processing IN: Program and Abstracts: 2000 Joint Meeting: Southeastern and South Carolina Branches – American Society for Microbiology, p. 50*