

# Charles Herron

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## Education

*Auburn University | Auburn, AL*

- Ph.D. in Business Information Systems Management | Fall 2022 – Present
- Masters in Poultry Science-Food Science Option | Spring 2020 – Summer 2022
- Graduate Certificate in Supply Chain Management Innovation | Fall 2020 - Fall 2021
- Bachelors in Animal Science | Fall 2017 - Spring 2019

*Bevill State Community College | Jasper, AL*

- Associates in Science in Pre- Professional Science | Fall 2015 - Spring 2017

## Experience

*Undergraduate Research Assistant | Spring 2018 – Fall 2019 (Auburn University)*

- Research Projects (Spring 2019 – Fall 2019):
  - Studying the effects of temperature abuse during supply chain on poultry meat food safety (*Fall 2019*)
  - Differences in growth patterns of *Salmonella* Typhimurium, *S. Saintpaul*, *S. Montevideo* and *S. Newport* commonly associated with raw poultry meat
- Research Projects Assisted in:
  - Detection of woody breast myopathy affected areas on chicken breast fillet using segmental bioelectrical impedance. (Courtney Keeble, Fall 2018)
  - Application of functional ice (FICE) on the survival of spoilage microorganisms during refrigerated storage. (Olivia Brahms, Fall 2018)
  - Quality effects of functional ice (FICE) manufactured with acetic acid and phosphate on raw chicken thighs during a 3-day storage period (Ana-Cecilia Rush, Fall 2018)

*Undergraduate Teaching Assistant | Fall 2017- Summer 2018 (Auburn University)*

- Teach Biology labs for BIOL 1001 and BIOL 1011
  - Assist in conducting laboratory sessions
  - Answer student questions during laboratory sessions
  - Deliver lectures on Human Anatomy and Environmental Science
  - Trained on laboratory safety and hazards

*Graduate Research Assistant | Spring 2020 – Summer 2022 (Auburn University)*

- Research Projects
  - Studying the effects of temperature abuse as a result of breaks in the last mile of the cold chain on food safety and shelf-life of poultry meat
  - Investigating the effects of last mile temperature abuse on model meal delivery kits
  - Developing predictive models to aid in retail level decision making in the food chain

*Supply Chain Certificate / Fall 2020 – Fall 2021 (Auburn University)*

- Courses Completed:
  - Operational Excellence Through Supply Chain & Quality Management
  - Supply Management & Manufacturing
  - Demand Management & Fulfillment
  - Supply Chain Strategy

## **Conference Abstracts/Presentations**

- Herron, C., Black, T., Siddique, A., Garner, L., Wu, B., Johnson, J., Fadamiro, M., Morey, A., 2022. Replacing “First-In First-Out” model with “First-Expire First-Out” to predict shelf-life of raw chicken in each box on a pallet under simulated cold-chain disruption. Abstract#P223. 2022 International Poultry Science Forum: 71.
- Black, M., Wu, B., Garner, L., Herron, C., Siddique, A., Joelsson, A., Dutta, V., LaFevers, H., Mills, J., Morey, A., 2022. Rapid quantification in Salmonella spp. in artificially and naturally contaminated ground turkey using a real-time PCR assay. Abstract#P220. 2022 International Poultry Science Forum: 70.
- Siddique, A., Herron, C., Garner, L., Morey, A., Freeman, R., 2022. Rapid Detection of Woody Breast Myopathy in Live Birds, Pre- and Post-Chill WOGs, and Fillets Using Radio-frequency Waves and Machine Learning Algorithms. Abstract#P221. 2022 International Poultry Science Forum: 70-71.
- Herron, C., Morey, A., Siddique, A., 2021. Cyclic Temperature Abuse of Raw Poultry during Supply Chain Can Impact Food Safety and Shelf Life. Abstract #P3-76. 2021 International Association for Food Protection: 77.
- Garner, L., Herron, C., Siddique, A., Joelsson, A., Dutta, V., LaFevers, H., Mills, J., 2021. Validation of a Real-Time PCR Assay for Rapid Quantification of Salmonella in Commercial Ground Turkey Meat Samples. Abstract #P2-60. 2021 International Association for Food Protection: 69.
- Siddique, A., Herron, C., Torres, I., Garner, L., Morey, A., 2021. Efficacy of Peracetic Acid Gel Against Salmonella Typhimurium Inoculated on Chicken Skin. Abstract #P1-131. 2021 International Association for Food Protection: 64.
- Herron, C., Morey, A., Siddique, A., Garner, L., Medina, I., Williams, P., 2021. Supply-chain temperature abuse of tray-packed raw chicken on pallets can influence spoilage at retail level. Abstract #271. 2021 Poultry Science Association: 51.
- Garner, L., Herron, C., Siddique, A., Joelsson, A., LaFevers, H., Mills, J., 2021. Validation of veriPRO Salmonella Q assay a real-time PCR assay for the quantification of Salmonella in ground turkey meat. Abstract #P11. 2021 International Poultry Science Forum: 40.
- Herron, B., Morey, A., 2021. Predicting the Salmonella food safety issues as a result of disruption in cold chain during the last mile in supply chain. Abstract #P9. 2021 International Poultry Science Forum: 39.
- Herron, B., Morey, A., 2020. Understanding supply-chain food safety vulnerability of foods in model meal kit delivery boxes. Abstract #P1-198. 2020 International Association for Food Protection: 52.
- Herron, B., Morey, A., Macklin, K., 2020. New food safety challenges facing the poultry and meat industry with the advent of online meal delivery services. Abstract #P217. 2020 International Poultry Science Forum: 67.

- Keeble, C., Smith, A., Garner, L., Herron, B., Johnson, N., Brahms, O. and Morey, A. 2019. Segmental bioelectrical impedance analysis of broiler breast fillets to detect the areas of the fillets affected with woody breast myopathy. Abstract #P210. 2019 International Poultry Science Forum: 64.
- Brahms, O., Kataria, J., Smith, A., Garner, L., Herron, C., Rush, A-C, Clay, C. Keeble, C., Johnson, E., Black, M. and Morey, A. 2019. Effects of functional ice (FICE) made with common poultry processing aids to eliminate spoilage microorganism during refrigerator storage. Abstract #P211. 2019 International Poultry Science Forum: 64.
- Rush, A-C., Brahms, O., Kataria, J., Smith, A., Garner, L., Herron, C., Clay, C. Keeble, C., Johnson, E., Black, M. and Morey, A. 2019. Quality effects of functional ice (FICE) manufactured with acetic acid and phosphate on raw chicken thighs during a 3-day storage period. Abstract #P212. 2019 International Poultry Science Forum: 64-65.

## **Certifications**

- Hazard Analysis Critical Control Points (HAACP) (2020)

## **Honors**

### *Bevill State Community College (BSCC)*

- Who's Who Among Students In American Universities & Colleges (2017)
- 2017 C.I. Jones Award for the 2016 Most Outstanding Student at BSCC, Jasper Campus
- Scholars Bowl Service Award (2016-2017)
- Phi Theta Kappa Scholarship (2016)
- Chemistry Academic Achievement Award
- Inducted into The Phi Theta Kappa honor society (2016)

### *Auburn University*

- Undergraduate Student Presenter IPPE (2020)
- Graduate Student Award of Excellence (2021)
- National Protein and Food Distributors Association (NPFDA) speaker (2021)
- Graduate Student Award of Excellence (2022)
- Presidential Graduate Research Fellowship (2022)

## **Involvement**

- Phi Theta Kappa (2016-2017)
  - Charity fund raising
- Scholars Bowl team member (2016-2017)
- National Society for Leadership and Success (2016-2017)
  - Obtain training on Improving On-campus Quality of Life of the Students at BSCC
  - Organize events on Improving Quality of Life at BSCC
- Food Science Club (Fall 2020 – Present)
- University Ambassador for the Poultry Science Association (Fall 2020 – Fall 2021)