



**Exponent**<sup>®</sup>  
Engineering & Scientific Consulting

## Taryn L. Horr, CCFS

Managing Scientist | Chemical Regulation & Food Safety  
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### Professional Profile

Ms. Taryn Horr is a Managing Scientist in Exponent's Health Sciences Center for Chemical Regulation and Food Safety. She has a strong background in food science and engineering and is credentialed as Certified in Comprehensive Food Safety. She specializes in the evaluation and control of hazards and health risks in foods, beverages, cosmetics and dietary supplements and assists clients in preventing and responding to safety and quality issues. Ms. Horr has performed qualitative and quantitative safety evaluations of foods across the supply chain as well as individual processing operations using software tools to conduct hazard analyses and risk assessments. She has conducted good manufacturing practice (GMP) assessments, root cause analyses for product contamination and evaluated food borne illness investigations.

Ms. Horr conducts data analysis and research on a wide variety of topics that span from contaminants to additives as well as emerging public health and regulatory issues. She has conducted safety assessments on farms and at food, dietary supplement and cosmetic manufacturing and distribution establishments as well as root cause assessments of food processing facilities both domestically and internationally. She routinely assesses compliance of food and packaging facilities for Food Safety Modernization Act (FSMA) requirements and Global Food Safety Initiative (GFSI) standards and works with clients to strengthen food safety and quality programs.

Prior to joining Exponent, Ms. Horr was a Production Supervisor at the largest frozen and par baked bakery in the United States. She managed the production of a variety of private label and general frozen bread products. Her duties included managing production shifts, ensuring product quality, enforcing GMPs, reviewing and verifying production documentation and performing root cause analyses for product contamination.

Ms. Horr received a B.S in Biological Systems Engineering with a concentration in and a M.S. in Food Science. During her undergraduate education she worked collaboratively as a team in the design of a peanut processing facility outside of Kampala, Uganda. The design included equipment suggestions, building layout and the design of a Hazard Analysis and Critical Control Points (HACCP) plan. For her M.S. she utilized @Risk, predictive microbiology and quantitative microbial risk assessments to complete a thesis on the public health implications of Escherichia coli O157:H7 in U.S. grown cilantro. She has passed the Fundamentals of Engineering Exam and is an Engineer in Training (E.I.T).

### Academic Credentials & Professional Honors

M.S., Nutrition and Food Science, University of Maryland, College Park, 2019

B.S., Biological Systems Engineering, Virginia Polytechnic Institute and State University, 2013

## Licenses and Certifications

Certified in Comprehensive Food Safety (CCFS), National Environmental Health Association (NEHA)

## Prior Experience

Production Supervisor, Maple Leaf Foods, 2013-2014

## Professional Affiliations

International Association for Food Protection

National Environmental Health Association

## Publications

Horr T, Pradhan AK. (2020). Evaluation of public health risk of *Escherichia coli* O157:H7 in cilantro. Food Research International: <https://doi.org/10.1016/j.foodres.2020.109545>

Horr T, Szanyi N. Scale up of a peanut processing plant in Uganda. Presented at the 2013 NABEC-ASABE Annual Meeting, Altoona, PA, June 17, 2013.

## Project Experience

### Risk Analysis

Evaluated the effectiveness of current United States Department of Agriculture (USDA) chicken surveillance programs for a foreign regulatory agency.

Evaluated the impacts of the presence of *Bacillus cereus* on non-sterile disposable wipes.

Evaluated the food safety impacts of a malfunctioning heating unit in an at home canning device on the delivery of a sufficient thermal treatment.

### FSMA/GMP/GFSI Compliance

Evaluated several mushroom growing facilities for adherence to current and future requirements of cGMPs and FSMA as part of a due diligence audit.

Evaluated an olive oil facility on a Native American reservation for adherence to cGMPs, FSMA and GFSI requirements in preparation for GFSI audit.

Performed surprise GMP inspections for a ready-to-eat (RTE) food company at four different locations.

Performed surprise GMP inspections for a cosmetic company at two different locations.

### Root Cause Analysis

Performed a root cause analysis for an international bakery/confectionary, to determine the likely cause of a reoccurring *Salmonella* contamination. Identified likely vectors, harborage sites and dissemination routes and recommendations to prevent further occurrence.

Identified the likely cause of darkening of a blanched potato ingredient used in a refrigerated finished product and offered recommendations to prevent further occurrence.

## **Evaluation and Development of Food Safety Systems**

Evaluated snack food and dry dairy ingredient operations in the U.S. to assess the current state of their food safety and quality systems for a venture capital firms. Advised clients on prioritized areas for improvement.

Evaluated airline commissary operations in the U.S. to assess the current state of their food safety and quality systems after receiving an FDA 483. Advised client on areas to prioritize for corrections and improvements and provided follow up evaluations on additional locations.

## **Incident Response/Product Disposition**

Performed a health hazard evaluation to determine if mold species found on paper towels posed a potential health risk.

Performed a health hazard evaluation to determine potential health risks of *Pseudomonas* spp. in an over-the-counter acne medication.

Conducted a health hazard evaluation of *Bacillus cereus* in eye shadow.

Investigated a mouse and pest infestation of pecan pieces stored in a warehouse.

## **Litigation Defense**

Evaluated data and provided technical support for an outbreak associated with consumption of imported frozen pomegranate arils.

Evaluated data and provided technical support Salmonella contamination of an imported ingredient used in a dietary supplement.

Evaluated data and provided technical support for a sporadic illness associated with consumption of soft cheese.

Evaluated data and provided technical support foodborne illnesses from the consumption of food at a variety of restaurants and restaurant chains.