# Danielle Okafor

## Microbiology Technician

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## Summary

Microbiology technician with 2 years of food safety lab experience, handling 120+ samples a shift at an accredited contract testing lab. Performs microbiological testing, pathogen testing, PCR screening and environmental monitoring swabs with careful aseptic technique. Keeps sample logs and results accurate in Microsoft Excel, with strong attention to detail on chain of custody.

## Experience

### Microbiology Technician

Heartland Food Safety Laboratories — Omaha, NE — 06/2024 - Present

ISO 17025 accredited lab testing meat, dairy and produce for regional processors.

- Perform pathogen testing on **120+** food and environmental swab samples per shift for Listeria, Salmonella and E. coli O157.
- Run PCR screens on enrichment broths and confirm presumptive positives by culture, meeting 48-hour turnaround on 97% of orders.
- Maintain incubators, autoclaves and pipettes on a daily check log, with zero equipment findings in the 2025 ISO 17025 audit.
- Track environmental monitoring results in Microsoft Excel, which flagged 3 recurring Listeria sites at one client plant for sanitation.

### Laboratory Assistant (Part-Time)

University of Nebraska at Kearney, Department of Biology — Kearney, NE — 08/2022 - 05/2024

Part-time teaching lab role during the last two years of the B.S. degree.

- Prepared and sterilized media and reagents for 14 microbiology lab sections a week, about 300 plates and tubes in total.
- Practiced aseptic technique daily while streaking stock cultures and maintaining 40 bacterial strains for student labs.
- Operated the department autoclave on a set schedule and kept the sterilization log complete for annual safety inspections.
- Inventoried lab supplies monthly in a shared Excel sheet, cutting emergency reorders from 6 a semester to just 1.

## Education

### Bachelor of Science

University of Nebraska at Kearney

Microbiology

Kearney, NE

05/2024

## Skills

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|---|---|---|---|
| Microbiological Testing | Pathogen Testing | Aseptic Technique | PCR |
| Environmental Monitoring | Media Preparation | Laboratory Equipment Maintenance | Microsoft Excel |
| Analytical Skills | Attention to Detail | | |

## Certificates

### Preventive Controls Qualified Individual (PCQI)

Food Safety Preventive Controls Alliance

09/2025