

# GEORGE WASHINGTON, CP-FS

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## PROVEN AND DYNAMIC QUALITY AND FOOD SAFETY LEADER

**Quality Assurance • Product Safety • Regulatory Compliance • ISO 22000 • Total Quality Management  
HACCP • ServSafe • USDA • FDA • Good Manufacturing Practices • Auditing • Food Security  
Policy Formation and Implementation • Process Control • Strategic Planning • Crisis Management**

*Strategic and detail oriented leader with 30 years of progressive experience. Proven history of improving quality assurance and food safety by designing and implementing full system quality infrastructure at all levels to accomplish a total quality program. Strong communication and presentation skills with the ability to build and unify teams around a common goal. Seeking an opportunity to further improve the quality assurance and food safety industry.*

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## PROFESSIONAL EXPERIENCE

### **FOOD SUPPLY 101, INC.**

Portland, Oregon

**1990 - Present**

*(Founded in 1931, Food Supply 101, Inc. is a food services and facilities management corporation serving 80 countries across 34,000 sites with a commitment to Quality of Life.)*

#### **Senior Director, Quality Assurance and Food Safety**

**1998 – 2000 and 2006 - Present**

Oversee the corporate quality assurance and food safety department infrastructure for the North America division, including 5,000 food sites and 4,150 food suppliers serving 9 million meals per day with more than \$7 billion in sales within the United States and Canada.

- Provide leadership and direction for the corporate Quality Assurance & Food Safety department with 13 employees and 4 direct reports, as well as manage a \$2 million budget.
- Achieved ISO 22000 Food Safety Management System certification in 2012.
- Reduced the frequency of reported food complaints by greater than 40% over the past 10 years, reducing risk exposure to potential general liability claims and financial burden.
- Improved the overall corporate third party food safety audit pass rate by 9.3% over the past 10 years, minimizing the risk of foodborne illness outbreaks, ensuring regulatory compliance, improving guest satisfaction, enhancing client retention and reducing potential adverse media.
- Successfully implemented an online web-based data management system to track and trend supplier compliance, which has improved by 47% over the past 5 years, ensuring safe, high quality and wholesome food for our customers.
- Established vendor certification programs for supplier quality assurance with over \$5 billion spent on food products.
- Create long-range strategic direction for the department and lead the group towards goals consistent with that direction.
- Act as Zone Manager, providing support to TN, KY, AL, FL region with \$700 million in sales.
- Role has final authority and veto power of any product and/or process that may jeopardize the safety of our customers or the brand.

#### **Zone Director, Quality Assurance and Food Safety**

Tulsa, Oklahoma

**2000 – 2006**

Provide cross-divisional support at the regional level to 30 US states and 2 Canadian provinces, encompassing 3000+ foodservice locations and \$2.5 billion in food service sales for the region.

- Ensure corporate and regulatory compliance for the company's quality assurance and food safety initiatives.
- Provide technical expertise, training, and support to region.
- Established liaison role at the regional level with regulatory officials.

**PROFESSIONAL EXPERIENCE** *(continued)***HOTEL CHAIN MANAGEMENT SERVICES**

Dallas, Texas

*(In 1948, Hotel Chain Management Services, North America's largest food service company at the time, merged with Food Supply 101, Inc.)*

**Quality Assurance Manager****1990 - 1998**

Responsible for establishing and maintaining standards of safe food products and facility sanitation at the State of Tennessee Cook/Chill facility exceeding the expectations of the USDA, FDA, State Regulatory Agencies and OSHA.

- Developed and implemented a preventive foodborne illness program.
- Monitor HACCP program and update quality assurance procedures.
- Train associates and management in program policies.
- Coordinate USDA inspection program, enforcing all regulatory codes, standards and policies for compliance.
- Assist with new product development, researching methods to improve product quality and reduce cost.

**WASHINGTON CHERRY SAUSAGE, INC.**

Cleveland, Ohio

*(Family-owned USDA inspected sausage production operation and satellite retail outlet store, now closed.)*

**Plant Operations and Technical Manager****1988 - 1990**

Responsible for all facets of a family-owned USDA inspected production operation and retail store, including supervising plant and retail staff, ensuring daily quality objectives and regulatory compliance.

- Established all HACCP, food safety and sanitation programs.
- Increased process efficiency and extended product shelf-life capability.
- Opened retail outlet according to NYS Health Department standards.

**FUNDRAISING COMPANY**

Rochester, New York

*(Fundraising Company was the fundraising arm of ACME Candy and has since been acquired by XYZ Company, one of the nation's oldest fundraising companies.)*

**Fundraising Consultant****1987 - 1988**

Responsible for business development in central upstate New York region.

- Contacted not-for profit groups to introduce Nestle product lines and programs as fundraising vehicles.
- Increased sales significantly in a highly competitive marketplace.

**YUMMY FOODS, INC.**

Albion, New York

*(No longer in business, Yummy Foods, Inc. was a manufacturer of freeze-dried and drum-dried food products.)*

**Production Supervisor****1987**

Responsible for food quality, safety, sanitation and training of Good Manufacturing Practices, while supervising 40 employees.

- Implemented many process controls for food safety and production efficiency.
- Coordinated with Quality Control for testing of moisture analysis, bulk density, and sieve analysis.

**FAST FOOD R US**

Miami, Florida

*(Family-owned fast food cuisine restaurant specializing in homemade sausages, now closed.)*

**Owner/Operator****1984 - 1987**

Responsible for all aspects of opening a restaurant from the ground up. This included HR, accounting, and marketing roles, as well as supervising a 10 person staff.

- Developed marketing and advertising campaign, as well as a 30 item menu.
  - Coordinated food safety and sanitation standards.
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**PROFESSIONAL EXPERIENCE** *(continued)***FAMILY PROVISIONS**

Rochester, New York

*(No longer in business, Family Provisions was a manufacturer of sausages and other meat products.)***Quality Control Supervisor****1980 - 1984**

Responsible for meeting all USDA "Total Quality Control" objectives for 400,000 lbs. weekly production output comprised of 60+ processed meat and ham products, while also supervising 5 lab technicians.

- Conducted GMP audit inspections and training.
- Assisted in the research and development process by performing organoleptic taste panel surveys and preparing and plating samples for microbiological analysis.

**NATURAL FOODS**

Memphis, Tennessee

*(Now Health Foods, this facility product line included vegetables, Pudding/Gelatin Bars, and whipped cream.)***Senior Microbiology Technician****1978 - 1980**

Responsible for raw materials, pre-op tests, on-line sampling, finished product, shelf life studies, air quality, troubleshooting audits, and R&amp;D testing.

- Ensure product 'hold-release' program documentation was in compliance.
- Prepared and plated samples for analysis including SPC, Coliform/E.Coli, Yeast/Mold, Staph, and Salmonella.

**PROFESSIONAL AWARDS**

- NSF International Food Safety Leadership Award
- NRA Operator Innovator Award Finalist in Food Safety category
- CEO Marketplace Excellence Award for advancing company's position in the marketplace
- Spirit Award in honor of outstanding performance in supporting quality mission

**PROFESSIONAL AFFILIATIONS**

- Institute of Food Technologist
- National Environmental Health Association
- International Association for Food Protection
- American Society for Quality
- Conference for Food Protection
- Alabama Food Safety Task Force
- Tennessee Food Safety Task Force
- National Restaurant Assoc. – QA Executive Group

**EDUCATION****Mini MBA™, Graduate Certificate**

University

**2010**

Manchester, Tennessee

**A.A.S. Food Processing Technology Degree**

State University of Agricultural and Technical College

**1984**

Morrisville, Kentucky

**ADDITIONAL TRAINING**

Certified Professional Food Safety Credential, (CP-FS)

HACCP Alliance Accreditation

Epi-Ready Foodborne Illness Response Strategies

Total Quality Management, Project Planning, Team Building and Quality Auditing