

**IAFP's**

# Achieving Best-In-Class Food Safety Culture Through Evolution

May 24, 2022

**Organized by:** The Food Safety Culture PDG

**Moderator:** Laura Dunn Nelson, Intertek Alchemy

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# Today's Moderator



## **Laura Dunn Nelson, Intertek Alchemy** Vice President of Food Safety and Global Alliances

Bringing to her role of Vice President of Food Safety and Global Alliances for Intertek Alchemy, Laura Dunn Nelson has 30 years of experience implementing food safety and quality control programs, advancing food safety cultures for processing, packaging, foodservice and retail operations.

Laura is a graduate of University of Texas with a Bachelor of Science in Microbiology. Laura has worked with global retailers and manufacturers in the implementation of their GFSI certification programs. Prior to joining Alchemy, Laura managed Silliker's South Region food testing laboratories, implemented ISO certifications and trained new food safety auditors.

Ms. Nelson has years of "hands-on" experience in testing food products for the presence of pathogens, toxins, and spoilage organisms and has assisted food companies in the successful implementation of good manufacturing practices (GMP), quality assurance, and HACCP programs.

In her current position, Laura is the strategic food industry liaison working with customers, regulators and associations to anticipate new regulations and industry trends and assist in the development of new solutions to help Alchemy's global customers achieve operational success. Leveraging her deep understanding of the critical role of both frontline employees and supervisors in advancing a plants' food safety culture, Laura integrates Alchemy's adult learning expertise, innovative technology capabilities and emerging industry needs to help create solutions that drive operational excellence. Laura is an active member of numerous industry organizations including the Chair of IAFP Food Safety Culture PDG and a member of the BSI PAS 320 Food Safety Culture Steering Group. Laura was also a member of GFSI's Food Safety Culture Technical Working Group and helped to create GFSI's Food Safety Culture white paper. She also serves as Board Member of IFPTI.

### ABOUT INTERTEK ALCHEMY

Intertek Alchemy Systems, L.P., based in Austin, Texas, provides and globally markets highly effective training materials for the workforce in the food and beverage industry, education and social service industries utilizing innovative and engaging technology. Currently, Intertek Alchemy provides training to over 20% of the food industry in North America.

# Today's Panelist



## **Kerry Bridges, Chipotle Mexican Grill** Vice President, Food Safety

Kerry Bridges is the Vice President of Food Safety at Chipotle Mexican Grill. In this role, Kerry oversees food safety standards, quality assurance and procedures.

Kerry joined Chipotle in January of 2019 and oversees a team of individuals who are committed to enforcing Chipotle's zero-tolerance policy and industry-leading processes, focusing on supply chain, in-restaurant practices, food prep and employee training. Food safety is more than a collection of programs and processes; it's part of Chipotle's culture. Food Safety is incorporated in all elements of the business, from our supply chain, restaurant design, product development, and day-to-day operations as an underlying prerequisite to operate. Prior to joining Chipotle, Kerry oversaw supplier food safety for the world's largest food retailer, Wal-Mart, serving over 200 million customers around the world on a weekly basis. During her time at Wal-Mart, Kerry's food safety oversight included tens of thousands of Wal Mart's, Neighborhood Market's, and Sam's Clubs food suppliers, in addition to researching and assessing new and emerging food safety issues and handling regulatory compliance. Prior to Wal-Mart, Kerry's food safety career also included roles with TESCO and Jack in the Box, Inc.

Kerry is the past president of the International Association for the Southern California Affiliate of Food Protection (IAFP) and former board member of the Global Food Safety Initiative (GSFI). Kerry attended California Polytechnic State University, where she received a bachelor's degree in Food Science.

A photograph of a table set for a meal. In the foreground, there is a clear plastic cup filled with a light yellow beverage and ice. To its right is a taller plastic cup with a pinkish-red beverage and ice. In the center, a white bowl contains a salad with green lettuce and dark meat. To the left, a plate of flatbread is visible. In the bottom right, a burrito is wrapped in aluminum foil. A black plastic fork and a brown paper napkin are on the right side of the table. The background shows a wooden chair and a window with greenery outside.

**Q & A  
Session**



**May 26** Making Your Environmental Monitoring Plan Smarter

**June 23** 7-Steps of Sanitation (Spanish)

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