

Choose Your Adventure:
Which Decision should the FSQ Leader Make?
March 2022

Organized by: The Food Safety Culture PDG

Moderator: Melody Ge, Vice Chair

Sponsored by the  IAFP
FOUNDATION

Please consider making a contribution

This webinar is being recorded and will be available to IAFP members within one week.

Webinar Housekeeping

- It is important to note that all opinions and statements are those of the individual making the presentation and not necessarily the opinion or view of IAFP.
- All attendees are muted. Questions should be submitted to the presenters during the presentation via the Questions section at the right of the screen. Questions will be answered at the end of the presentations.
- This webinar is being recorded and will be available for access by IAFP members at www.foodprotection.org within one week.

Today's Moderator



Melody Ge

Director, Food Safety & Quality Assurance | StarKist Co.

Melody is the Director of Food Safety & Quality Assurance at StarKist. She is responsible for the StarKist plants and products safety, quality and social responsibilities including SEDEX audits for StarKist production facilities.

Melody Ge has more than 15 years of experience in food safety and quality in different stakeholder positions including GFSI certification program owner, retailer, manufacturer, and food safety testing labs. Ge is Six-Sigma Black Belt certified, a registered PCQI Lead Instructor and SQF Trainer. Prior to join StarKist, Ge was the VP of Governance, Intelligence, and Analytics at Corvium supports compliance, data analytics, and innovations for food industry to achieve smarter food safety. Prior to that, Ge was a senior consultant and deputy QA Director with Lidl US where she established the QA department for Lidl US expansion. Ge also worked as Compliance Manager at SQFI where her responsibilities include overseeing auditing results, stakeholders monitor and code Version 7, and 8 development. Ge started her career being the R&D and Food Safety Director at Beyond Meat. Ge holds both M.S. and B.S. in Food Science and Engineering and certified in Data Science.

Written and Performed by:



Stephanie Weinand
General Manager



Tia Glave & Jill Stuber
Co-Founders



Questions at the End

How did the responses from the QA Director, QA Tech, and Leadership Team represent the food safety culture?

How could people have responded differently to demonstrate a more mature food safety culture?





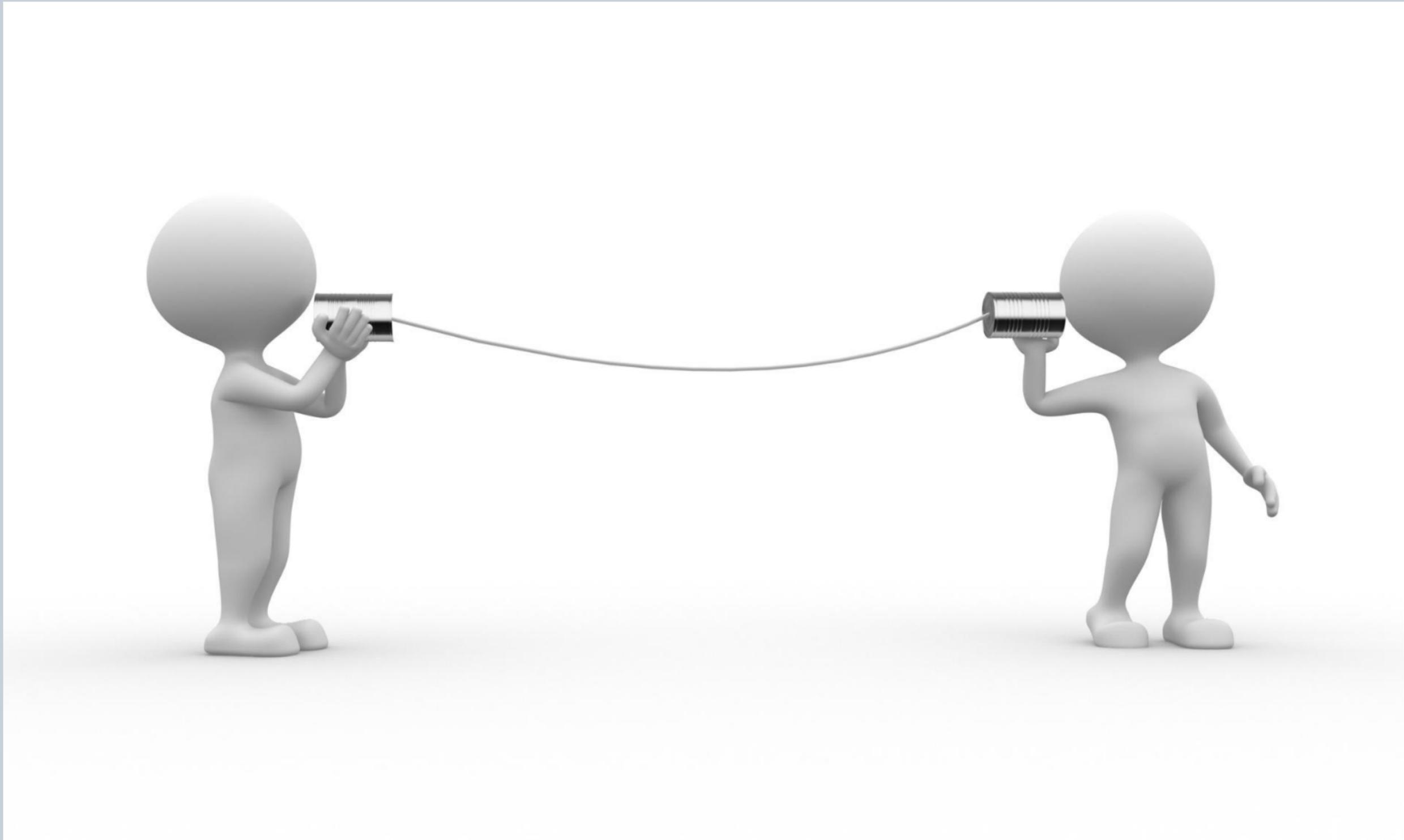




Does XYZ have manual records or digital?



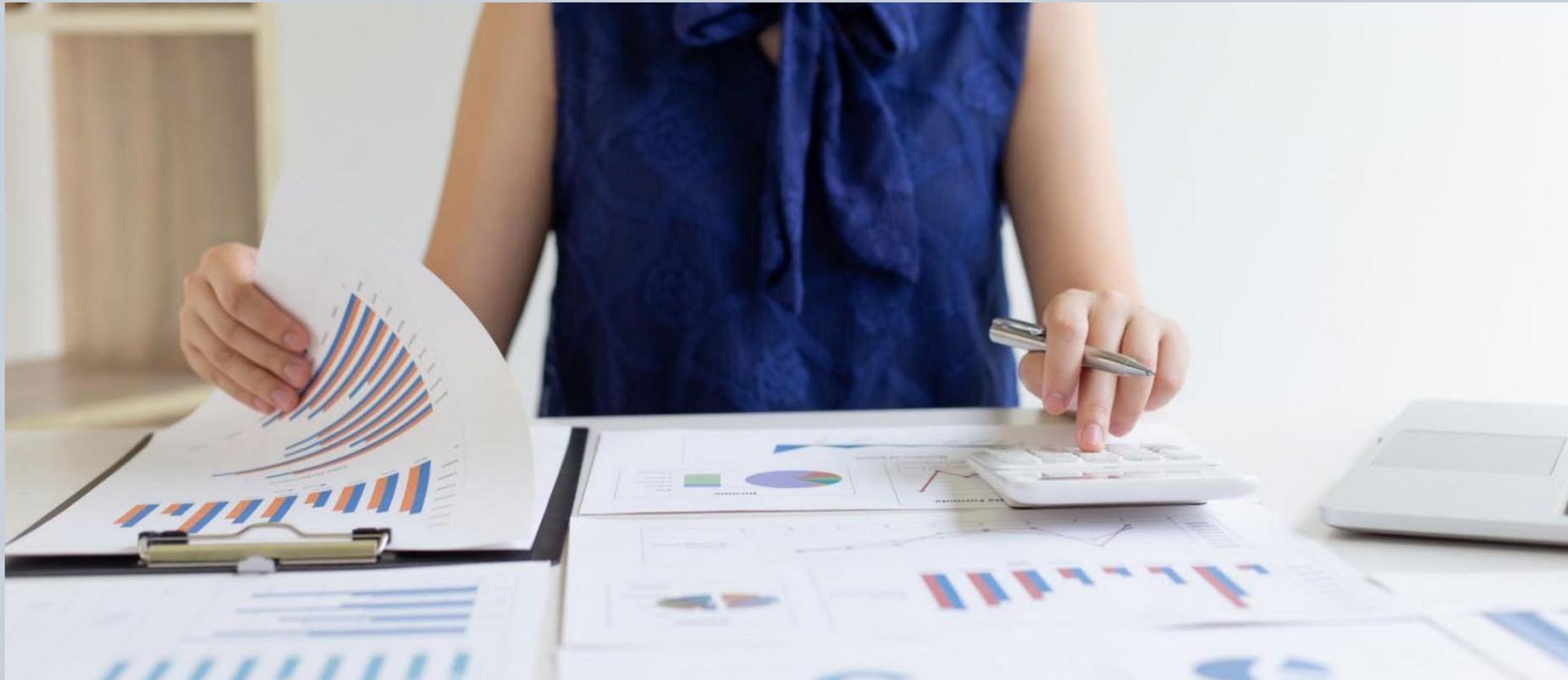
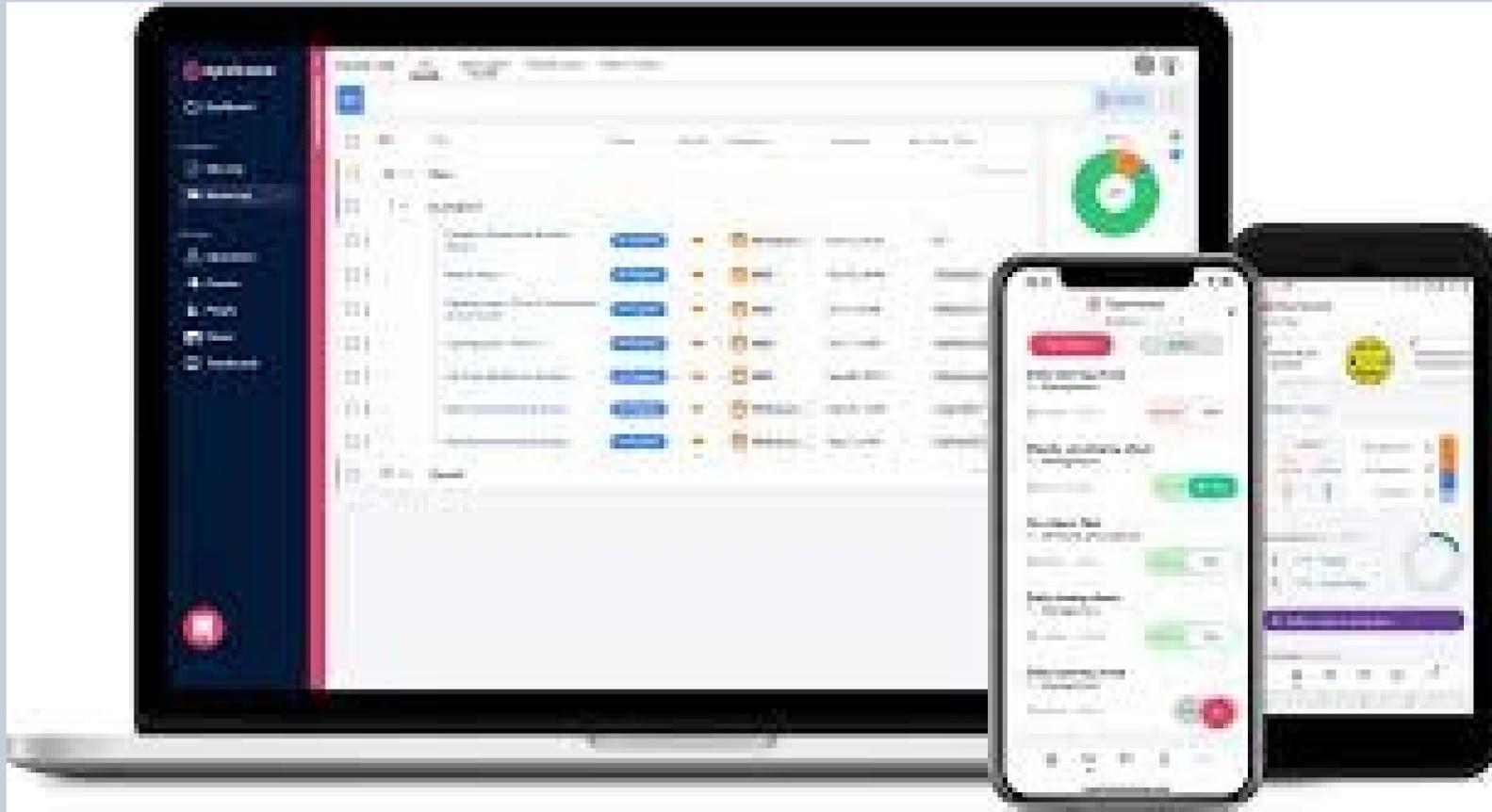














**Does XYZ initiate a
product recall?**







RECALL

Final Outcomes



A stage with red curtains and a spotlight on a wooden floor. The text "Thank You!" is centered on the stage.

Thank You!

Questions at the End

How did the responses from the QA Director, QA Tech, and Leadership Team represent the food safety culture?

How could people have responded differently to demonstrate a more mature food safety culture?

Additional
Questions or
Comments?

Thank
you!



Stephanie Weinand

stephanie.weinand@recallinfolink.com



Tia Glave & Jill Stuber

hello@foodsafetycatalyst.com



UPCOMING WEBINARS

- March 23 IAFP DEI Council – How Do I Become a Council Member
- April 6 Chemistry and Tools: Designing Your Grocery and Food Service Sanitation Program
- April 13 A 360° Review for Food Safety Training–Perspectives From Trainers and Business Owners
- April 21 Processing Environment Monitoring in Low Moisture Foods Production: Setting Up a Meaningful Program
- April 26 Foundations of Produce Safety in Hydroponic and Aquaponic Operations

Be sure to follow us on social media



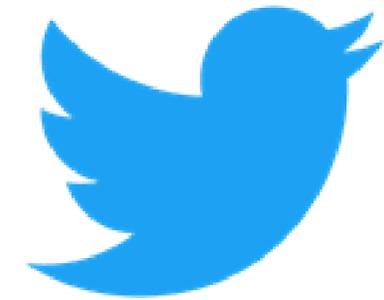
InternationalAssociationforFoodProtection



@IAFPFOOD



international-association-for-food-protection



IAFPFood

This webinar is being recorded and will be available for access by **IAFP members** at www.foodprotection.org within one week.

Not a Member? We encourage you to join today.

For more information go to: www.FoodProtection.org/membership/

All **IAFP webinars** are supported by the IAFP Foundation with no charge to participants.

Please consider making a donation to the [IAFP Foundation](#) so we can continue to provide quality information to food safety professionals.