

IAFP's Does Your Food Safety Culture Bridge the Multi-Cultural Challenges?

Organized by: The Food Safety Culture PDG

Moderator: Dr. Liliana Casal-Wardle, The Acheson Group (TAG)

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

Does your Food Safety Culture bridge the multicultural changes?

Presenters



Hugo Gutierrez
Global Food Safety & Quality Officer
<https://www.kerry.com>



Megan Kenjora
Senior Manager Food Safety Culture
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Rolando J. González, Ph.D.
Executive Vice President, Food Safety & Public Health
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Austin Welch
Co-Owner and Producer
<https://sage.media/>

Moderator



Liliana Casal-Wardle
Executive Senior Director Food Safety
& Supply Chain Risk Management
<https://www.achesongroup.com>

Today's Moderator



Dr. Liliana Casal-Wardle, The Acheson Group (TAG)

Executive Senior Director Food Safety and Supply Chain Risk Management

Dr. Liliana Casal-Wardle, Executive Senior Director of Food Safety, has over twenty-five years of experience in private industry with technical and leadership roles at the corporate level for eighteen years for The Hershey Company. In this function, she was responsible for Supply Chain food safety and quality compliance, managing suppliers, internal facilities, external partners and distributors, based in the United States and internationally.

Dr. Casal-Wardle has worked with internationally renowned companies, developing and implementing strategies focused on regulatory compliance, risk mitigation, project design and processes for brand and consumer protection. Her areas of expertise include food safety, food safety culture, food science, food defense, sanitary equipment design, cleaning and sanitation practices, environmental control programs, thermal processing, hygienic design and product zoning, GFSI requirements, among others. During her tenure in The Acheson Group (TAG) and The Hershey Company she has focused strongly on the development, implementation education and assessment of maturity of food safety culture, for food companies in Latin America and the US. She has published two articles on this topic, in The Manufacturing Confectioner Magazine (2014 & 2022), has been a speaker at the Manufacturing Leaders Meeting 2018- SINDA- ACTA Colombia 2021, PMCA 2021, a panelist in Food Sure 2019, and a moderator on the topic at Indofood Chile 2021. She has participated in a Food Safety Culture Course (2014), led by Mr. Frank Yiannas, current FDA Deputy Commissioner for Food Policy and Response, and a Professional Certificate on Change Management (2015), both offered at Michigan State University.

Dr. Liliana Casal-Wardle has a multicultural and multilingual background having resided and being professionally active in Argentina, Australia, Brazil, and the United States. She has a PhD in Biochemistry from the University of Buenos Aires, Argentina. She has six peer reviewed scientific publications, on tropical parasite diseases while she worked at the University of Buenos Aires, Argentina, and the University of São Paulo in Brazil. She is a certified SQF practitioner and a qualified FSMA preventive controls (PCQI) individual. She is also a member of IAFP, AACT and PMCA.

Today's Panelist



Austin Welch, Sage Media

Co-Owner & Producer, Sage Media

Austin Welch is a learning designer, filmmaker, and researcher. Leveraging research from cognitive science, adult learning theory, and change management models; he designs behavior-based programs that strengthen the “people side” of food safety culture.

Today's Panelist



Hugo Gutierrez, Kerry

Global Chief Quality & Food Safety Officer

Experienced Quality, Food Safety professional with a demonstrated history of working in the consumer goods industry. Skilled in International Operations Management systems, Consumer Products, Value Stream Mapping, and Quality Management. Strong operations professional with a Specialization on Top & Global management focused in International Business from Universidad ICESI.

Hugo Gutierrez joined Kerry as Global Chief Quality & Food Safety Officer in 2018. During his 26+-year career, Hugo has been instrumental in building world-class QHSE organisations for international companies including Pfizer, Cadbury, General Mills and most recently, as Global Vice President Food Quality, Regulatory & Food Safety for the Hershey Company. He has a degree in Industrial Engineering from Javeriana University – Columbia and a MBA from Icesi University, Columbia. Hugo is a frequent key note speaker at international forums including GFSI, NAFS USA, Global FS Europe and Chinese food Safety / FDA. Hugo, his wife Diana and two sons Julian and Santiago reside in Lake Delevan, WI.

Today's Panelist



Rolando Gonzalez, PhD, The Acheson Group (TAG)

Executive Vice President of Food Safety & Public Health

Dr. Rolando Gonzalez has over 15 years of practical food safety and quality management experience across a broad variety of food platforms spanning from perishables to dry and low moisture foods, with primary focus on risk mitigation and brand protection. He has held technical and thought leadership roles at major national and global companies including Target Corporation, Bühler AG, and 3M Food Safety. His specific areas of expertise include development and implementation of cleaning and sanitation and microbial environmental monitoring programs, food fraud and food defense, food safety culture, sanitary design of food handling facilities and equipment, using risk analysis tools to estimate food safety risk throughout the chain, and the application of food science, microbiology and public health principles to assisting primary production, manufacturing and retail operations achieve the next level in compliance with internal, regulatory and third-party standards by strengthening their quality and food safety systems. At an international level, Dr. Gonzalez has provided expert level support to local and global scale food ingredient suppliers, manufacturing companies and retail outlets within the United States, Latin America and Asia for developing processes, implementing food safety monitoring and testing protocols, and applying novel food safety approaches and technologies to enhance the safety and quality of food throughout the supply chain. Dr. González earned his Bachelor of Science in Industrial Microbiology and Master of Science in Food Science and Technology degrees from the University of Puerto Rico, and a PhD in Food Science and Public Health at the University of Minnesota. He is an active member of the Institute of Food Technologists (IFT), the International Association for Food Protection (IAFP), the American Society for Microbiology (ASM), the National Environmental Health Association (NEHA), and the American Public Health Association (APHA). Dr. González is also a Registered Environmental Health Sanitarian (NEHA), a HACCP Train-the-Trainer (International HACCP Alliance), and a Lead Instructor for both the Intentional Adulteration Vulnerability Assessment and the Human and Animal Preventive Controls FSMA Rules. He was part of a group of 35 companies from around the world who worked together starting in 2015 as members of the Global Food Safety Initiative (GFSI)'s Food Safety Culture Technical Working Group (TWG) to help define what a culture of food safety is and to develop a framework of distinct but integrated dimensions that are relevant to any company's culture. In that regard, Dr. González has been intimately involved with helping various manufacturing and retail/foodservice operations in the US and abroad assess the level of maturity of their food safety culture, understand the structure and dynamics of the process of embracing a food safety culture within those organizations, and recommend measures that can be implemented to achieve advancement in their food safety culture journey.

Today's Panelist



Megan Kenjora, The Hershey Group

Senior Manager, Food Safety Culture at The Hershey Company

Megan Kenjora is the Senior Manager of Food Safety Culture at The Hershey Company and works to embed food safety at all levels of the organization – from the CEO to the plant floor. Her team helps define clear expectations, develops impactful training, and communicates food safety messages that touch the heart and feed the mind around the globe. Megan builds culture-enhancing capabilities and awareness across the industry by engaging with several influential organizations such as the Global Food Safety Initiative (GFSI) Technical Working Group for Food Safety Culture, the International Association for Food Protection (IAFP) Food Safety Culture Professional Development Group, and the Alliance to Stop Foodborne Illness. Megan has extensive experience in building relationships among diverse groups, getting cross-functional support, and effectively communicating messages across cultures. She is an Army combat veteran and came to Hershey from Raytheon Intelligence Information systems where she specialized in adult learning for various intelligence collection courses.

Megan holds an MPA from Penn State University, a BA in Political Science and Classics from Bucknell University, and coming soon, an MBA from UNC Kenan-Flagler Business School.

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International Association for
Food Protection®



Webinar: May 4th 2022, moderated by





Hugo Gutierrez
Global Food Safety & Quality Officer
<https://www.kerry.com>

**Every single day, there are more than
one billion products consumed that
contain a Kerry solution**



*Safety First,
Quality Always*

Our QHSE Culture



Play 1. Kerry QHSE Video

Play 2. Hush

Play 3. Kerry Golden 6

Play 4. The Kerry Golden Guardians

Our QHSE Culture





Safety First

Quality Always



Megan Kenjora
Senior Manager Food Safety Culture

<https://www.thehersheycompany.com>

Play "Kenjora – IAFP 5-3-22"



FOOD SAFETY
I Own it. I Live it.

BUILDING FOOD SAFETY CULTURE THROUGH CONSISTENCY & REPETITION

MEGAN KENJORA, THE HERSHEY COMPANY



Sweet



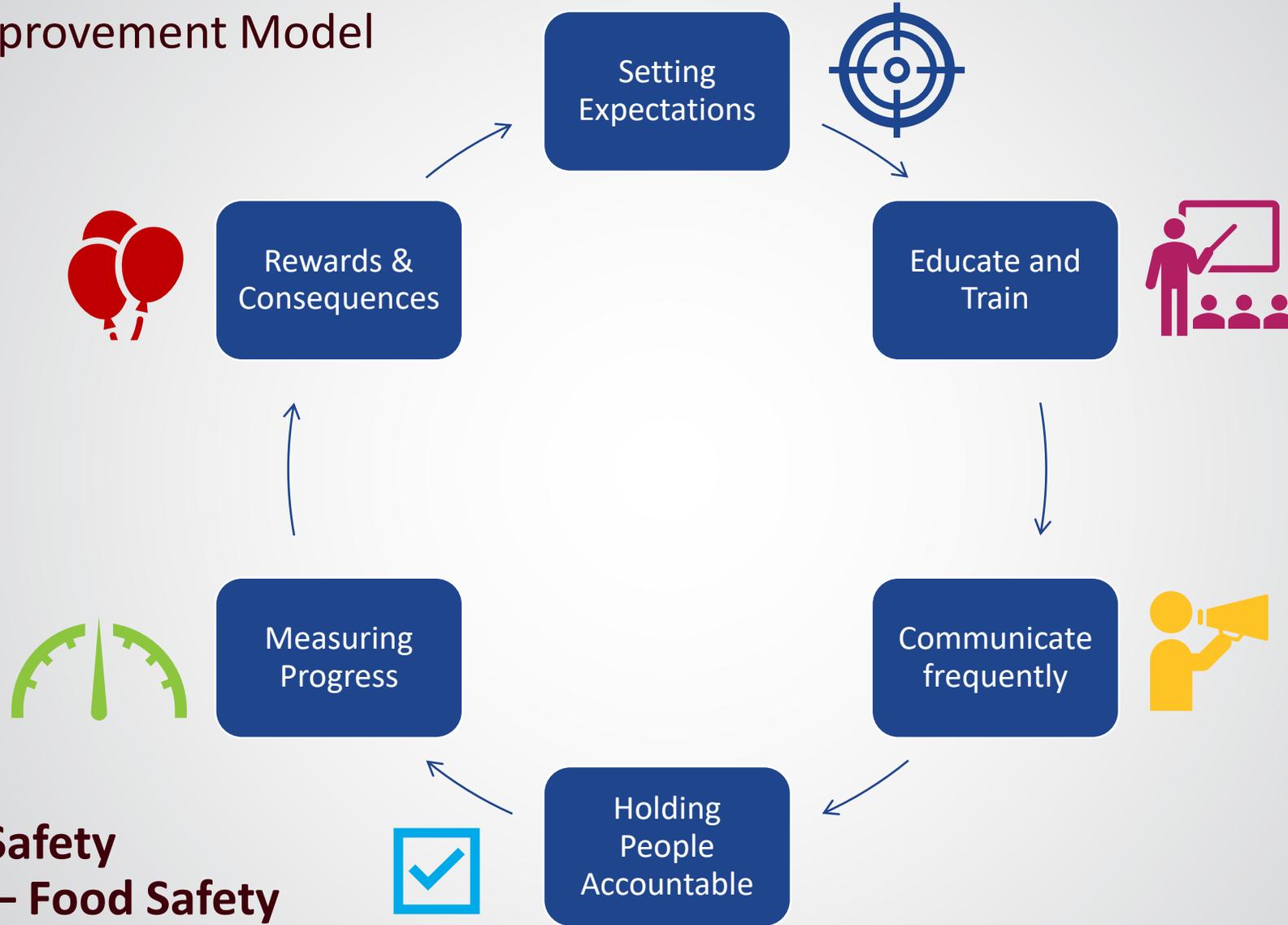
Savory



C H A N G E

Food Safety Culture

Continuous Improvement Model





“All of our employees need to understand that they play a role in food safety. It is critically important for consumers, our brands, and our business.”

- Michele Buck, Chairman President and CEO, The Hershey Company



Consistency and repetition



Consistency and repetition



Identified core food safety behaviors

Designed a visual identity system around them



Uniform (option 1)



Uniform (option 2)



Captive Shoes



Hair Net/Beard Net (option 1)



Hair Net/Beard Net (option 2)



Bump Cap



Safety Glasses



One Point Lesson



Ear Plugs



Gloves



Lint Roller



Food Contact



Non-Food Contact



Hand Wash Only



Part Sink



Shoe Sanitation



ALMOND



PECAN



HAZELNUT



COCONUT



CASHEW



MILK



PEANUT



SOY



SESAME



FISH



SHELLFISH



EGG

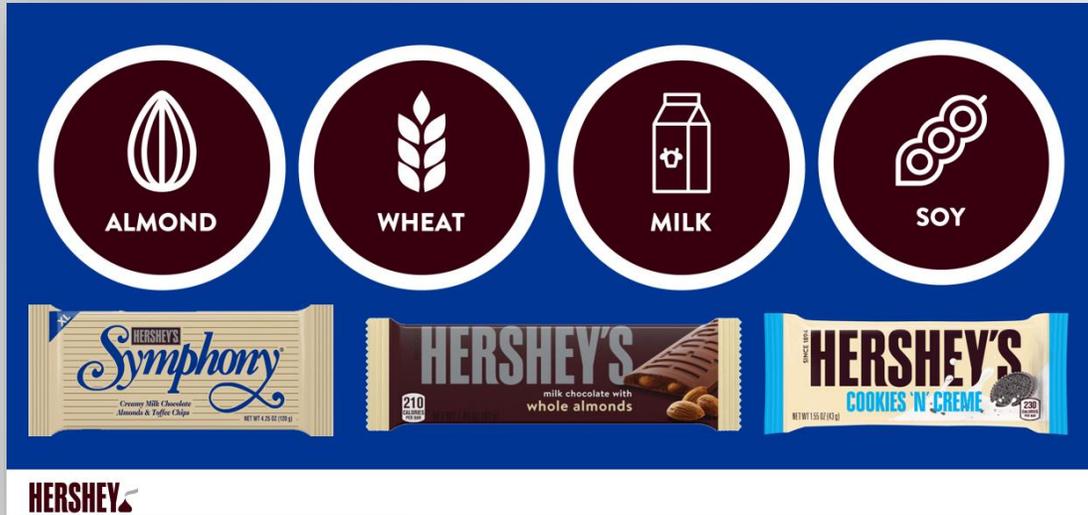


WHEAT

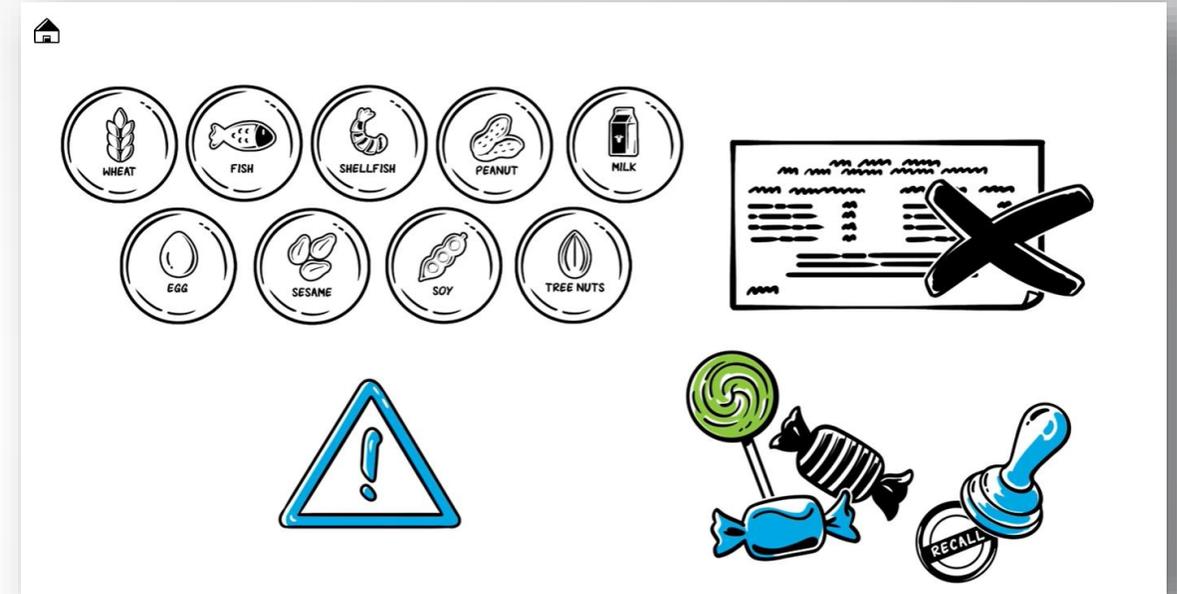


BRAZIL NUT

New employee learning



Refresher and all employee elearning



Incorporate consistent visuals in all employee learning from orientation and beyond



Embedded behavioral observations in onboarding process



Regular behavioral observations

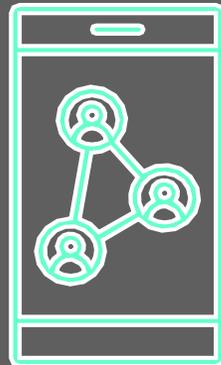




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The Retail Toolbox



The challenges faced by retail can be addressed with tools we are familiar with

Focus on *People* and
Hazards and Risk Awareness

Educate and train: Why, What, How, When

Build behaviors that turn into habits:
visual aids and recognition

LEADERS LEAD BY EXAMPLE

Food safety awareness is for everybody

Consumers recognize the efforts to guarantee safe food and retailers share their strong commitment to food safety

The food safety culture is strengthened by consumers recognition towards a reliable brand

The expectations of consumers are independent of their geographical location

Strategies that work for all



Effective tactics for driving change in food safety behavior

- Visual aids that are easy to understand
- Few words that can be translated to multiple languages
- Aligned with education and training tools
- Visibility to metrics

Success relies on

- Senior management commitment
- Continued presence of leaders
- Frequent communication about food safety
- Positive and continued reinforcement
- Empowerment and recognition of people

Digital tools



The use of digital tools has grown in the retail industry

There are multiple benefits for companies that leverage them

Agile communication of real time data

Easily accessible capabilities for trending of results

Results and trends can easily become visual aids that are used for education, training and recognition



Austin Welch
Co-Owner and Producer
<https://sage.media/>

Driving Food Safety Behaviors Through Global Motivators

Knowledge ≠ Behavior

Motivation = Behavior

EUROPE 1916

Extrinsic Motivators



Intrinsic Motivators





The proper question is not ‘How can people motivate others?’ But rather, *‘How can people create the conditions within which others will motivate themselves?’*

EDWARD DECI

A hallway with a repeating pattern of doors and decorative wall panels. The walls are covered in a repeating pattern of ornate, scrollwork designs. The floor is made of light-colored wood planks. The overall color palette is muted, with shades of grey, beige, and brown.

Autonomy





Mastery

Relatedness





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Key takeaways



Importance of the role of the leaders to drive the culture

The people are key: empower, educate and train

Communication can be designed to overcome language barriers, and local culture drivers

The food safety culture is a journey that continues to evolve

Develop tools that support the current stage of the food safety culture and provide direction for continuous improvement

Hazard risk and awareness: use tools to track and trend performance of your food safety programs tied to the tools that track behaviors.

THANK YOU!

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- May 17** Avoiding Premature Water Activity Testing Results When Meeting Safety Regulations
- May 26** Making Your Environmental Monitoring Plan Smarter
- June 23** 7-Steps of Sanitation (Spanish)

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