

William Ericson

Owner and Lead Consultant - STELLAR ENTERPRISE CONSULTING, LLC

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An accomplished, technical and results-oriented quality assurance professional and auditor, well versed on Food Safety Standards: HACCP, ISO 22000, SQF, BRC, and the Food Safety Modernization Act. Developed, reviewed, implemented, and managed Corporate Food Safety Programs, which included GMPs, HACCP, and pre-requisite programs: pest control, glass and brittle plastics, foreign material, cleaning and sanitation, and chemical control. Broadened the knowledge base of colleagues to ensure compliance with regulations. Leader of Food Defense Team and served on Food Safety Committee. Experienced in Lean/Six Sigma, cultural & business transformation, statistical process control, supply chain and co-manufacturers, training and development. Improved systems to reduce waste, defects and variation to realize increased efficiency, productivity, personal and food safety within a company. Contributed to compliance, defect, and non-conformance resolutions to secure operations. Have a solid commitment to excellence, and facilitating the long-term success of an organization.

Work Experience

Owner and Lead Consultant

STELLAR ENTERPRISE CONSULTING, LLC - Kiel, WI

2011 to Present

Quality Systems Consultant

STELLAR ENTERPRISE CONSULTING, LLC - Shullsburg, WI

April 2017 to April 2018

Client Business Transformation using Lean Six Sigma (basic-to-advanced) statistical tools and methodologies to eliminate or greatly reduce wastes, increase speed and efficiencies, reduce defects and variation, while transforming the enterprise culturally and operationally to achieve stellar returns and corporate growth.

CLIENT: WHITE HILL CHEESE Shullsburg, WI

Quality Systems Consultant April 2017- April 2018

Certified facility to USDA National Organic Program (NOP) Standard and maintained Kosher and Halal certifications. Certified as Preventive Controls Qualified Individual (PCQI) responsible for Food Safety Management System. Purchased, configured and validated a much more efficient Maintenance Management System for PMs and Work Orders (Verse). Core member of team responsible for automating and commissioning the cheese making process. Used statistical tools to achieve zero defects (reducing downtime and line loss) and optimally control a number of different processes.

Continuous Improvement & Reliability Engineer

STELLAR ENTERPRISE CONSULTING, LLC - Beaver Dam, WI

2013 to October 2015

Core and CI Pillar Team Member for Lean Six Sigma Business Transformation based on Proctor & Gamble Model, Phase 0 certified on two production lines, launching IL6S on two more, and eventually on all eight lines. Philadelphia Cream Cheese Mix Making Project to improve and optimally control both process and product using automation and inline NIR monitoring to save \$200,000 annually. Unified Problem Solving/Root Cause Analysis Trainer/Coach/Mentor and Internal Consultant. Dramatically reduced line downtime stops on two lines: by 24% - 100% by driving downtime and defects to zero and thereby more than doubling the mean time between stops (MTBS). Significantly reduced product giveaway by instituting and managing online weight management system.

Quality Systems Consultant

STELLAR ENTERPRISE CONSULTING, LLC - New Berlin, NY

June 2012 to August 2012

Managed a team of four Quality professionals (Quality Manager, Sanitation Manager, SQF/HACCP Coordinator and Training Manager). Short-term objectives: upgrade laboratories, improve overall sanitation and gain SQF Code, Level 2 Certification.

Senior Lean Six Sigma Consultant

STELLAR ENTERPRISE CONSULTING, LLC - Tracy, CA

2011 to 2012

Member of eighteen-member, 1099 Contractual Consultant Team partnered with a large U.S. Food Industry Corporation in 34 manufacturing facilities with expanding roles in supply chain and retail. Served other clients where knowledge and expertise are needed. Utilized Lean, Six Sigma basic-to-advanced statistical tools and methodologies to eliminate or greatly reduce wastes, increase speed and efficiencies, reduce defects and variation, while transforming the enterprise culturally and operationally to achieve stellar returns and corporate growth.

Senior Quality Engineer

SARGENTO FOODS, INC - Plymouth, WI

2006 to 2010

Contributed to development, implementation, and maintenance of quality/food safety systems and policies. Provided internal consultancy in development and implementation of new processes, products, and system technologies to aid operation in achieving conformance to requirements in areas of product quality and food safety across product lines and services. Worked closely with non-plant corporate functions on complaint resolution, process improvement, and systems development, including logistics and temperature management. Reviewed customer quality/food safety contracts and specifications. Negotiated specifications based on manufacturing capabilities. Designed and coordinated capability studies to determine specifications.

Designed experiments, developed and analyzed statistical data contributing to various departments and functional areas. Supported senior quality managers in design and coordination of shelf-life validations studies. Provided senior leadership in maintenance, repair and replacement of existing QA lab facilities, equipment, and methods. Verified laboratory data accuracy and precision by maintaining updated and accredited methods, conducting laboratory quality system audits, methods validation, and training. Evaluated new technologies, such as intervention steps, rapid detection methods, sanitation protocols, and methods of prevention.

* Acted as quality systems representative on new-product teams. Served as Leader of Food Defense Team in addition to contingency planning.

- * Partnered with Director of Food Safety in evaluating safety of formulations and processes to ensure and maximize food safety. Designed challenge studies to validate safety of food formulations. Interacted with WDA, FDA, and USDA related to safety issues.
- * Collaborated with IT staff and contracted consultant to design, test, and implement quality systems enterprise software (ERP), such as SAP-Quality Module, to work together with other SAP business functions.
- * Replaced eleven minimally effective and non-interrelated Access databases, used to log and manage non-conformance and quality concern corrective/preventative actions with SAP-Quality Module.
- * Achieved tailored execution with internal users' input to create straightforward, relational database for interconnected business functions/departments. Created user-defined custom reports and variants of standard SAP reports to best serve requirements.
- * Designed and implemented quality training programs, including root cause analysis for corrective action/problem solving process, statistical analysis, and use of Minitab software to key personnel in conjunction with department managers.
- * Improved corrective/preventative actions to document internal/supplier non-conformances, laboratory non-conformances, as well as customer quality concerns. Managed incoming raw material inspections, internal non-conforming material units, and outbound release of conforming products.
- * Identified fragmented, less than effective problem-solving process. Developed easy, consistently structured, and effective five-step corrective action process for use throughout company.
- * Trained and coached several management groups as well as conducted train-the-trainer sessions to institutionalize process. Enabled employees and suppliers to identify root cause(s) and source(s) of problems as well as implement effective, sustainable corrective/preventative system-based solutions to prevent recurrence.
- * Recognized and eliminated redundant, outdated, and poorly written documents. Authored, rewrote, and approved documents, using new standardized document format resulting in more streamlined, efficient, useable, and up-to-date controlled document system.
- * Served as internal consultant for technical and statistical analysis support to R&D, engineering, senior management, supply /plant quality, procurement, supply chain, consumer affairs, sales, accounting, and production.

Quality Systems Engineer

THE DANNON COMPANY, INC - Minster, OH
1995 to 2006

Partnered as significant contributor to ISO-9001 registration. Wrote, verified, and approved controlled documents. Trained 29 internal auditors for regularly scheduled quality management system audits. Structured, documented, and implemented HACCP food safety program. Configured, structured, and administered internal/external audit, document management, and non-conformance systems. Owned and served as project leader of numerous product/process continuous improvement projects. Served as technical and statistical internal consultant.

- * Identified, structured, and integrated quality management system. Served as key contributor to ISO-9001 registration and re-certifications. Enabled facility to institute effective quality management system. Configured HACCP management software. Led team's product, material, process risk analyses used to identify and control Critical Control Points in documented and validated process. Achieved effective HACCP program and laid the groundwork for ISO 22000 (and ISO14001) certification.
- * Provided with or identified product, materials, process continuous improvement and Six Sigma projects.
- * Recognized minimum of \$500,000 per year cost-avoidance potential related to net weight control at one location and \$400,000 to \$700,000 per year at another. Recovered several hundred

thousand dollars during tenure and established sustained process control system involving computer automation, in-line control devices, and personnel training.

- * Recovered \$75,000 per year cost avoidance related to single site chemical usage, with some quantities reduced by 25% to 60%.

- * Identified and achieved \$6,000 per year savings related to corrugated carton damage on two production lines. Reduced internal damage to less than 1%.

- * Reduced prior yeast/mold product spoilage rate by 73% on one production line.

- * Facilitated DFSS/Lean project involving four new processing lines using latest technologies.

- * Implemented several important innovations related to document control, statistical process control, systems management and administration, system stream lining, cost reduction avoidance, employee training, systems-thinking, and quality theory.

CONSOLIDATED FLAVOR CORPORATION, St. Louis, Missouri, Quality Assurance Manager, 1992-1994.

Directed and motivated staff of seven quality assurance technologists. Contributed significantly to operator's manual and safety manual. Improved employee communication and cooperation. Served as active, visible, and involved leader, coach, as well as mentor. Identified and reduced steel product drum defects. Minimized product, process, and net weight fill variations. Achieved numerous product, process, system, and physical plant improvements by instituting effective statistical process control and total quality management systems. Reduced rework, redundancy, product spoilage, and errors.

Senior Research Microbiologist

VITEK SYSTEMS, INC - St. Louis, MO

1989 to 1992

Served as Bactometer technology resource/expert. Responsible for rapid testing methods development, applications development and optimization, testing media and analysis optimization, instrumentation improvements and validation studies, as well as worldwide technical sales/service support.

Quality Assurance Manager

FEARN INTERNATIONAL, INC - Franklin Park, IL

1988 to 1989

Directed and motivated staff of four to six Quality Assurance Supervisors as well as eight to thirteen Quality Assurance Technicians.

Corporate Microbiologist/Sanitarian

1984 to 1988

Led one assistant microbiologist and used quality assurance technical staff for special projects, including instrument validation, shelf-life studies, and quality improvement. Coordinated activities between headquarters and manufacturing plants. Installed automated microbiological identification and enumeration instrumentation as well as upgraded testing laboratories. Reduced causes of canned product damage by 60%. Conducted three-year microbiological research project related to aseptic processing of particulate low acid soups, product, process, and equipment validation.

Corporate Sanitarian

JEWEL COMPANIES, INC - Chicago, IL

1980 to 1984

Conducted annually 115 quality assurance/sanitation surveys of food stores, restaurants, and bakeries, 10% to 15% more than predecessors with additional responsibilities. Co-authored corporate standards

with pro-active, preventative orientation. Distributed technical, crisis management, and regulatory information for positive change. Interacted with ten divisional sanitarians, which strengthened, structured, and improved corporate auditing system.

Education

B.S. in Bacteriology

UNIVERSITY OF WISCONSIN - Madison, WI

Skills

INSTRUMENTATION, TESTING, MINITAB, SAP, ANALYZER

Additional Information

COMPUTER SKILLS

SAP-Quality Module interrelated with other SAP business functions, Microsoft Office Suite (Word, Excel, Power Point, Outlook), Minitab 18, eVSM, SQC Pack/Plus, GagePack, Lotus 123, Paradox, Microsoft Office Suite for Mac, Quicken, QuickBooks, Photoshop Elements, iPhoto, iMovie, iDVD, Pages, Keynote

TECHNICAL SKILLS

Aerobic plate count, coagulase positive Staphylococcus/phage typing, coliforms, E. coli, Enterococci, yeast & mold, lactobacilli, psychrotrophs, mesophilic aerobes, thermophilic aerobes, anaerobic counts, spore enumerations, water testing, environmental testing, serotyping (assorted bacteria), Listeria, Salmonella, drug sensitivities, mycobacteria (culture & identification), assorted yeasts and molds (culture & identification), fecal and blood parasites, systemic fungi (including mouse toxicity), bacteria of clinical significance (culture and identification), fluorescent antibody microscopy, spoiled can analysis, diagnostic kits: API-20, Enterotube, Minitak, Spectrum 10, Micro ID, spiral plater, Isogrid (membrane filtration), 3-M Petrifilm, Redigel, catalasemeter, enzyme immunoassay (Salmonella), DNA hybridization (Salmonella), Biocontrol 1-2 test (Salmonella), immunoblotting technique (Salmonella), microbial toxin testing, inoculated pack studies (Clostridium sporogenes PA 3670), count reduction studies (Bacillus stearothermophilus 1518)

SPECIAL INSTRUMENTATION

Bactometer (impedance technology), Vitek Identification System, Hewlett-Packard microbial isolate characterization and identification, Gas Chromatography Fatty Acid Methyl Esterase (GC-FAME) for microorganism profiling and identification, Biolog Microplate Pattern Recognition System, protein analyzer, water activity meter, salt analyzer, automated refractometer, vacuum oven (moisture), CEM (moisture) and Food Quantifier (proximate testing), colorimeters, oxygen analyzer, Foss FT-120, ProceScan, ProFoss, FoodScan