**Matthew Jarrett**

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Profile

11 years of experience in Food Quality and Safety with steady progression from lab technician to overseeing all Quality, Food Safety, and Sanitation Functions for an entire company

**Technical Skills**

HACCP Certified

Certified SQF Practitioner

Certified Food Safety Manager

PCQI Trained Through NSF

Experienced with BRC and ISO

Food Laboratory Testing

Sensory

Understanding of USDA and FDA Regulations

Experienced Technical Writer

Employee Education and Training including Teaching College Level Courses

**Experience and Achievements:**

* 4 Years Quality and Food Safety Manager presiding over Quality Food, Food Safety, and Sanitation with a maximum number of 40 reports.
* 5 Years of Experience with Pork and Poultry including slaughter, raw, partial cooked, and RTE products.
* 4 Years of Experience with Dry Pet Food and Treats
* 4 Years of Experience with Sanitation including 2 years Managing Sanitation along with Quality
* 2 Years of Experience with Condiments and Powdered Ingredients
* 2 Years of Experience with Bread, Dough, and Bread Mixes
* Achievements: Successful completion of all FDA, USDA, and GFSI Audits.
* Led the transition in one facility from SQF Level 2 to SQF Level 3
* Successfully led the development of a HARPC plan and adoption of FSMA standards for an entire company.

**Work Experience:**

**Quality Manger, Food Safety, and Sanitation**

**Calise and Sons Bakery**

**2017 to the Present**

Calise & Sons Bakery, Inc. engages in distributing fresh bread products to retail accounts, foodservice accounts, and third-party distributors in New England and other parts of the Northeast. It offers fresh bread and rolls, wraps, English muffins, pita pockets, bagels, and breakfast pastries to customers in Rhode Island, southeastern Massachusetts, central Massachusetts, the Springfield area of western Massachusetts, and eastern Connecticut for food service clients; and branded breads and rolls, deli meat and salad sandwiches, fresh dough, and grinder and sandwich rolls for the Northeast retail market. The company also produces baked, par-baked, and frozen products; and a line of white bread products, bagels, breakfast pastries, pockets, and wraps for foodservice accounts. It serves national and regional restaurants, retailers, and food service purveyors; dining service providers at schools and institutions; and local restaurants, pizza and sub shops, delis, country clubs, and caterers. The company was founded in 1908 and is based in Lincoln, Rhode Island.

**Food Safety Specialist, Quality Manager**

**Friesland Campina**

**2016 to 2017**

Friesland Campina is a unique multinational FMCG & B2B company aiming to stay successful in an ever-changing and increasingly complex world. We are unique because our suppliers, the farmers, are also our owners. Since we own the entire supply chain, from grass to glass, we can guarantee the high quality of all our products. As we work in highly competitive markets, we need to be agile while balancing all interdependencies inside and outside our company. Next to a supply-driven business, our portfolio consists of many strong commercial brands all over the world. Our innovation centers in Wageningen (The Netherlands) and Singapore, focus innovation on producing healthy, nutritious, well-balanced and tasty food based on milk. Our success lies in adding more value to milk. Understanding what customers and consumers are looking for is an important part of this. We always strive for long-term success, and always keep ‘our eyes on the ball’ by getting things done today. Doing fair business and a having a sustainable vision for growth for the company and our farmers is a fundamental element in our DNA. We aim to grow climate neutral and help our farmers to do the same. The Company is fully owned by Zuivelcoöperatie Friesland Campina U.A, with over 19,000 member dairy farmers in the Netherlands, Germany and Belgium, one of the world's largest dairy cooperatives. Friesland Campina's products find their way to more than 100 countries. The Company's central office is in Amersfoort, the Netherlands.

**Quality Manager**

**Advance Pierre**

**2014 to 2015**

Advance Pierre Foods, a leader in the food industry, is a rapidly growing company that values a talented, diverse and dedicated workforce. We have an opening for a QUALITY MANAGER.  Our rapid growth allows us to provide a wide array of developmental opportunities, and we reward associates who are results-oriented, live up to their commitments, and who can align their work activities with the goals of the organization.

* Quality Management
* Serve as the final authority for onsite food safety, quality, and regulatory compliance decisions.
* Administer the site prerequisite programs and SQF program. Serve as a SQF practitioner for the facility.
* Understand, drive, and deliver quality related KPI results in areas such as defects, holds, and rework.
* Effectively empower a staff of food industry professionals to obtain company and facility objectives.
* Ensure existing programs and procedures are verified and validated and represent optimal allocation of company resources.
* Manage multiple complex projects simultaneously related to the needs of the business.
* Serve, along with plant manager, as a primary representative of APF to visitors, auditors, customers, and community.
* Innovate and inspire a culture of creativity to continuously improve facility systems and programs.
* Liaise with local and regional AMS, FSIS, and other government agency representatives through the normal course of business and in the resolution of regulatory complaints.
* Coordinate competing priorities and challenging deadlines; leverage cross-functional resources to achieve results.
* Develop and maintain plant procedures critical to quality and food safety.
* Evaluate and approve specifications for new products, ingredients, and processes.
* Champion the needs of the facility and the site quality organization by lobbying for mission-critical resources with data-based justifications.
* Customer Service
* Maintain relationships with internal and external customers through compliance with contractual agreements, information exchange, and project collaboration.
* Communicate directly with customers in written and oral capacities, serving as an instrument of APF in ongoing relationship management.
* Facilitate third party and customer audits.
* Investigate complaints and develop internal mitigation techniques to prevent recurrence.  Track, trend, and communicate to stakeholders.
* Maintain a portfolio of active contacts from key industry partners.
* Communicate effectively and frequently with leadership in other functional areas of the facility.  Prioritize departmental functions to enable successful plant operations.
* Team Building

**Quality Manager**

**American Nutrition**

**2012 to 2014**

American Nutrition Inc. is a second generation, family owned company founded in 1972. The company's mission over the past 45 years has been to make high quality, healthy and nutritious pet food that unfailingly exceeds customers' expectations. Today the company manufactures for some of the industry's most well-known consumer branded pet food companies as well as producing their own brands. The company has annual sales of $400M, operates three production facilities in the United Sates, and has approximately 500 employees. Based in Ogden Utah, ANI promotes the well-being of pets not only by the quality of food they manufacture, but also by their generous sponsorship of pet-centered organizations.

* Ensure each plant maintains the Quality Assurance manual that documents the written procedures, pre-requisite programs, food safety plan and other documentation necessary to support the development, implementation, maintenance and control of the SQF System. Manage and supervise QC laboratory activities, and overseeing instrument calibration and preventative maintenance programs as it relates to equipment used in the laboratories. Ensure compliance with written procedures.
* Reports to the Director of QA monthly on the effectiveness of Quality Assurance Program.
* Trained as PCQI and as SQF Practitioner.
* Develop and implement methods and procedures for disposition of aged and non-conforming materials.
* Issuance of the Annual Quality Review.
* Support corporate Supplier Approval Program for raw materials and direct contact packaging
* Responsible for working with Export Regulatory Department to ensure food regulations are adhered to for the countries in which the product is being sold.
* Conducts or manages internal audits on a regular basis necessary to confirm compliance to SQF and other applicable regulations. This also involves assisting to assure proper corrective action is carried out by determining the cause, effect and preventive actions.
* Oversight of audits by customers and regulatory or certifying bodies (including FDA, State and Federal Department of Agriculture, SQF, RSPO); coordinate audit responses to all findings.
* Oversight of Customer Complaint Program and issuance of a response to the customer
* Responsible for notifying Quality Director of any incident affecting food safety including managing investigations and recalls as directed by QA Director
* Champion effective root cause analysis and continuous improvement work, providing oversight of the Corrective & Preventative Action Program
* To assure compliance, supports the Regulatory Team on identity preserved that are applicable to the business and customer requirements

**Food Safety Specialist/** **Lab Technician**

**Smithfield Foods**

**2007 to 2009**

**2011 to 2012**

Smithfield is a global packaged meats company with farms, facilities, and offices in North America and Europe. We employ 52,000 people who all work together to provide families worldwide with Good food. Responsibly. ® Based in Smithfield, Virginia, in the United States, we are the leader in numerous packaged meats categories with popular brands including Smithfield®, Eckrich®, Nathan’s Famous®, Farmland®, Armour®, Cook’s®, John Morrell®, Gwaltney®, Kretschmar®, Margherita®, Curly’s®, Carando®, and Healthy Ones®. Smithfield Foods is committed to providing good food in a responsible way and maintains robust animal care, community involvement, employee safety, environmental, and food safety and quality programs.

* Verifies that all Food Safety, Quality Assurance and Regulatory programs are functioning as designed, being followed and correctly documented – thus ensuring the facility has the “regulatory evidence” required to prove they have produced safe and wholesome products.
* Ensures USDA regulatory compliance by making scientifically defendable decisions that do not result in unjustified decreases in operational productivity or efficiency.
* Able to quickly and thoroughly investigate a product/process failure, determine the root cause and take prompt corrective actions; while minimizing product exposure and production down time.
* Revise and update food safety and quality programs and procedures as directed.
* Accountable for the preparation and the execution of USDA daily verification tasks, as well as numerous 3rd party audits and USDA food safety system assessments. Takes appropriate corrective action as a result of any findings generated.
* Develops and fosters a strong working relationship with the USDA

**Quality and Food Safety Technologist**

**Mars Inc.**

**2009 to 2011**

Mars is a family-owned business with more than a century of history making diverse products and offering services for people and the pets people love. With almost $35 billion in sales, the company is a global business that produces some of the world’s best-loved brands: M&M’s®, SNICKERS®, TWIX®, MILKY WAY®, DOVE®, PEDIGREE®, ROYAL CANIN®, WHISKAS®, IAMS®, EXTRA®, ORBIT®, 5™, SKITTLES®, UNCLE BEN’S®, MARS DRINKS and COCOAVIA®. Mars also provides quality, accessible veterinary health services through its BANFIELD® Pet Hospitals, Blue Pearl®, VCA® and Pet Partners™. Headquartered in McLean, VA, Mars operates in more than 80 countries. The Mars Five Principles – Quality, Responsibility, Mutuality, Efficiency and Freedom – inspire its more than 100,000 Associates to create value for all its partners and deliver growth they are proud of every day.

* Manages all quality assurance and laboratory (technical services) functions for the site.
* As a member of the site staff, participates in and influences the development and implementation of site strategies.
* Provides direction and influence for the development, implementation and continuous improvement of all quality systems.
* Assures that all products and packs produced at the site are safe for consumption and conform to the intended product design. This includes being responsible for actively supporting change management and process improvement as the R&D Quality Champion.
* Supports the quality and product safety components of all R&D driven projects at the site through quality planning, and by project oversight for compliance to GMP’s and other company policies and standards.
* In partnership with the Implementation Deployment team, supports the site implementation of all new products, line extensions and continuous quality improvement projects including the effective execution of line trials and execution of process capability evaluations.
* Manages the internal quality audit function for site and assures the effectiveness of the corrective and preventative action process within the framework of the plant’s Quality Management System.
* Represent the “owners” of the Mars business at the site with respect to the quality and safety of products and the food processing environment. This responsibility includes participation in the management of crises involving products, and the timely communication of the investigation results through R&D and Supply. Also responsible for the on-going interpretation and reporting of information from our customers and consumers, and the identification and analysis of trends, which may trigger an investigation.
* Manage QFS Technologists in the site to assure skills development and build clear succession planning, manage daily attendance, and associate development plans. Provide timely feedback on performance and provide training opportunities which align with development plans.

Education

**2007 Masters of Science in Biology, Middle Tennessee State University**

**2000 Bachelors of Science in Biology, University of Tennessee- Graduated Magna Cum Laude**