

Jeff Kuehm

15850 Aurora Lake Circle
Wimauma, FL 33598
214-402-3673
jeff@fsteamx.com

Experienced and passionate food safety professional seeking opportunities to utilize technical knowledge, practical thinking and people skills to drive culture of food safety using a risk based approach to program development and problem solving.

Skills Summary

- Food safety plans/hazard analyses/preventive controls/HACCP
 - Food safety by design – product development support for safety & stability
 - Mfg. plant food safety gap assessments
 - EMP protocols, troubleshooting and swab-a-thons
 - Food microbiology SME
 - Building capabilities and careers
 - Supply chain verification
-

Experience (before retiring and starting Food Safety Team Extended, LLC)

FEB 1996 – JUNE 2019

Director R&D Food Safety, North America Foods and Global Snacks / PepsiCo/Frito-Lay, Plano, TX

Lead team of 6-18 food safety professionals supporting both R&D and Supply Chain in ensuring food safety, product stability, and FSMA compliance for the PepsiCo food product categories including savory snacks, nuts and seeds, sweet baked goods, shelf-stable and refrigerated dips, bars, meal kits, RTE cereals, RTC cereals, dehydrated fruits and veggies. Progressive roles: Principal Scientist; Section Manager; R&D Manager. Key areas of responsibility included:

- Developing, reviewing, and editing global food safety standards and guidance documents.
- Food safety hazard assessments for global and regional food product development.
- Food safety plan review and guidance.
- Pathogen environmental monitoring program including performing swab-a-thons, tracking and trending, training, and troubleshooting.
- Supply chain verification including developing sensitive ingredient program, ingredient specifications, and supplier auditing.
- Conducting plant GMP/food safety assessments internal, co-manufacturers, and mergers and acquisitions.
- Managing the microbiology laboratory; recall team technical SME; approving allergen labeling and ingredient statement; method validation; and developing microbiological challenge studies.

MAR 1990 – FEB 1996

Manager Microbiology / Protein Technologies Int'l, St. Louis, MO

Managed microbiological testing programs and customer complaint program. Supported R&D and three manufacturing plants in developing and producing soy ingredients used by our global customers in the food, beverage, infant formula, and pharmaceutical industries.

APR 1986 – MAR 1990

Corporate Microbiologist / Anheuser-Busch, St. Louis, MO

Microbiology SME supporting R&D and all company food divisions (bakery, snacks, agricultural products, baker's yeast, and foodservice).

JUL 1979 – APR 1986

Plant QA Team Leader / Ralston Purina – Protein Division, Memphis, TN

Technical and administrative management of QA laboratories (analytical and microbiological); team of 14 hourly employees; special projects and customer support; soy ingredient manufacturing.

Education

1981

MS, Biology/ University of Memphis, Memphis, TN

Emphasis in Microbiology

1979

BS, Biology / University of Memphis, Memphis, TN

Minor Chemistry

Career Notes

- PCQI (Certified Food Safety Preventive Controls Alliance), 2016
- HACCP Certified (National Food Processors Association), 1997
- Co-Instructor, Food Safety by Design, IFT Workshops, 2000, 2002, 2006
- Coordinator and Instructor, PepsiCo Sanitary Design Workshops, 2000-2005
- Coordinator and Instructor, PepsiCo Food Safety by Design Workshop, 2012
- Co-author, "Salmonella of *Salmonella* In Low-Moisture Foods", GMA, 2009
- Co-author, chapter on Salty Snack Foods, J.B Gutler et al, (eds), *The Microbiological Safety of Low Water Activity Foods and Spices*, Springer, 2014
- Co-author, "*Listeria monocytogenes* Guidance on Environmental Monitoring and Corrective Actions in At-risk Foods", GMA, 2018
- Board of Directors, University of Georgia Center for Food Safety, 2003-2015
- Co-Founder and Co-Chair, PepsiCo Global Microbiology Council, 2009-2018
- Industry associations: Food Industry Microbiology Round Table (FIMRT); Grocery Manufacturers of America (GMA); Institute of Food Technologists (IFT); International Association of Food Protection (IAFP)