

## **Dean Food Safety Strategies**

### **Contact: Sabrina Dean**

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### **Areas of expertise / experience:**

Bakery, cereals and grains, fats and oils, meat processing, processed foods, honey

### **Qualifications:**

Education: Bachelor of Science Degree (Major-Chemistry, Minor-Math),  
Brandon University

### **Designations:**

- Certified HACCP Auditor, (ASQ CHA), American Society for Quality
- Certified Quality Auditor, (ASQ CQA), American Society for Quality

### **Training:**

- Global Food Safety Initiative (GFSI) Information Session, NSF-MAFRI
- Hazard Analysis & HACCP Validation, GFTC
- Developing Microbiological Sampling Plans, GFTC
- ISO 22000/IRCA Auditor/Lead Auditor Course
- Canadian Meat Council Listeria Workshop, 3M
- Extraneous Matters in Food Course, MAFRI
- HACCP IV: Validation & Verification of Your HACCP Program Course, GFTC
- HACCP V: Reassessing & Auditing Your HACCP Plan Course, GFTC
- Sanitation Food Safety Workshop, Ecolab
- Microbiology Food Safety Symposium, 3M
- HACCP Advantage Training, MAFRI
- Cost of Poor Quality Course, Saskatchewan Food Centre
- Six Sigma Analysis Training, Maple Leaf Pork
- Global Standard for Food Safety Issue 9: Sites Training

### **Work Experience:**

- Developed and maintained HACCP systems under CFIA's Food Safety Enhancement Program (FSEP).
- Developed HACCP Advantage programs for several food companies.
- Developed HACCP plans for numerous food products including processed products (hash browns, jams, jellies), grain and bakery products (flours, bars, pancake mix, flax/hemp oil, hemp powder), meat products (slaughter, primal cuts, offal, jerky, nuggets), sauces, honey, lentils, flour, etc.
- Conduct training for staff and clients on good manufacturing practices, HACCP

systems including FSEP and HACCP Advantage, traceability, and regulatory

- Developed and implemented numerous training programs. Trained over 3,000 employees in HACCP and GMP's including employees where English is their second language.
- Ensure compliance with Food and Drug Act and Regulations, Meat Inspection Act and Regulations, Processed Products Regulations, Honey Regulations, Consumer Packaging and Labelling Act, and Organic Product Regulations
- Conducted internal food safety audits
- Employed at Maple Leaf Pork as a HACCP Coordinator, Lab Technician and Auditor for 5 years