

Looking for Sanitation or QA



## PATRICIA M. WILSON

(507) 301-5466

920 Woodland Drive  
Gaylord, MN 55334

WILSONP920@GMAIL.COM

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### OBJECTIVE:

To obtain a position in food safety and quality that utilizes my extensive knowledge and experience and also provides an opportunity for personal growth.

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### PLANT QUALITY MANAGER (MICHAEL FOODS INCORPORATED; GAYLORD, MN)

2010 – 2012

*The MFI Gaylord plant processes ~1,250,000 lb egg each day. The plant has an egg breaking line and processes liquid egg into extended shelf life liquid eggs as well as precooked RTE frozen egg patties and omelets. A new production facility was added in 2012 to produce ESL liquid organic egg products and RTE hard cooked eggs.*

- Managed 3 salaried and 1 hourly administrative direct reports (Quality, Micro Lab & Sanitation Supervisors plus the HACCP Coordinator). 44 hourly employees made up the rest of the quality team.
- Lead cross functional teams to drive food safety & quality initiatives and programs (HACCP, Customer Complaints, Food Security, Sanitation, SQF compliance, Child Nutrition, Kosher, Organic, etc.).
- Collaborated with R&D, Customers and Production in the development of new products.

#### Key Accomplishments:

- The main Gaylord plant became SQF Level III certified June 2010.
- At the beginning of 2012 a new MFI USDA/FDA inspected production facility was opened in Gaylord. The responsibility for the new plant's quality programs was added to the main Gaylord plant's quality personnel's responsibilities. New policies, plans, programs, procedures & documentation were created and implemented for the plant. All audits were successfully passed (i.e. Cook & Thurber, MOSA Organic Certification, SQF Level III, and several customer audits).
- New metric was created to promote employee engagement when positive PreOp micro swabs were 98% negative. Challenged sanitarians to reduce ATP swab positive swabs.
- Formed a Sanitation safety investigation team and reduced safety incidents by 45%.
- Decreased over use of chemicals by Sanitation through training & installation of metering equipment.

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### PLANT FOOD SAFETY & QUALITY MANAGER (SCHWAN FOOD CO., CFP & SFP; MARSHALL, MN) 2003 – 2010

*The Convenience and Specialty Food plants produce a variety of frozen processed foods for retail, home service and industrial food sales. Products produced included battered and fried corn dogs, breaded - fried appetizers, frozen rehydrated flavored potatoes, cookie dough sandwiched and dough enrobed filling (Tony's pouches).*

- Hired, trained and supervised technician staff for all three shifts. Staff reduced from a high of 10 to 6.
- Maintained and/or developed programs and systems for HACCP, Child Nutrition, Net Weight, SSOP, etc. to assure the plant meet all USDA & FDA regulatory requirements.
- Lead cross functional teams to drive food safety initiatives (HACCP, Customer Complaint, Food Security, Sanitation, BRC steering committee, etc.).
- Worked with R&D, Customers and Production in the development of new products.
- Computer skills include experience with MS Windows, MS Office, MS Visio and SAP.

#### Key Accomplishments:

- Wrote and implemented CN programs for Corn Dogs and dough enrobed filling products.
- Consistently improved 3<sup>rd</sup> party audit scores from Silliker and AIB each year after 2000.
- Collaborated with Sanitation to reduce environmental positives ( 9.04% in 2002 to 1.72% in 2009).
- Worked with key suppliers to decrease overall quality customer complaints by 37%.
- Created "Foreign Object Reduction" program to engage line personnel in the identification and removal of foreign objects. Complaints reduced from 13.5 RPM in 2006 to 7.2 RPM in 2009.

**QUALITY ASSURANCE SUPERVISOR (SCHWAN FOOD CO., TONY'S PIZZA SERVICE; SALINA KS) 1999 – 2003**

*Tony's Pizza Service is a division of Schwan's and is the world's largest manufacturer of frozen pizza.*

- Hired, trained & supervised twelve 2<sup>nd</sup> shift QA technicians
- Reviewed & assured documentation for regulatory programs was complete, correct and accurate.
- Provided guidance and leadership in situations where a deviation or potential risk was identified related to food safety and/or quality attributes.
- Computer skills include experience with MS Windows, MS Office, MS Visio and SAP.

**Key Accomplishments:**

- Quality procedure manual – Updated, revised and wrote new procedures for manual. Plant personnel were trained on procedures and changes implemented.
- Plant GMP manual – Updated & aligned plant GMPs with company GMPs. Conducted training and implemented procedural changes.
- Developed training materials & conducted food safety quality training for the plant & department.
- Created finished product quality manual using photographs to show allowable variance in appearance.
- Lead several continuous improvement projects (i.e. develop and implement tracking system for crust).

**PROMOTION AND PRODUCTION (SUN SAUSAGE CO.; FLAGSTAFF, AZ)****1997 – 1999**

*The Sun Sausage Company was a small family run USDA inspected plant which produced old world sausage and meats. All persons played multiple roles; my responsibilities involved production, promotion and sales.*

- Production activities included boning, batching, stuffing and packaging.
- Maintained necessary documentation of supplier lot codes and restricted ingredients.
- Responsible for GMP training of new employees.
- Wrote and implemented Sun Sausage's first HACCP plan.

**RESEARCH ASSOCIATE, DEPT. BIOCHEMISTRY (MEDICAL COLLEGE OF WI; MILWAUKEE, WI)**

Experienced in laboratory work with special emphasis on protein chemistry, chromatography, microbiology, enzyme analysis, etc.

**EDUCATION AND TRAINING:**

B.A., Biology

24 credits towards MBA

St. Olaf College – Northfield, MN

Cardinal Strich College – Milwaukee, WI

HACCP Certification

QA/Sanitation Workshop

Food Security Workshop

Advanced HACCP Certification

Stage-Gate Product Development

Seafood HACCP Certification

Sanitation Food Safety Workshop

HACCP Manager Training &amp; BRC Implementation

Management &amp; Leadership training

Lean Training

HACCP Alliance (Marshall, MN)

AIB (Manhattan, KS)

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HACCP Alliance (Marshall, MN)

Schwan's University (Marshall, MN)

Seafood Alliance (San Francisco, CA)

EcoLab University (St. Paul, MN)

NSF International (Marshall, MN)

DDI (Marshall, MN) &amp; (Gaylord, MN)

Achieve Global (Gaylord, MN)