

Thursday, March 4, 2010, ASQ St. Joseph/ Benton Harbor Section Presents:

Topic: Food Safety and Quality – A Call to Arms

Speaker: Dean Basinger - Senior Manager Quality Systems for Birds Eye Foods

Description:

Food Safety has always been on consumer's minds, but it has been elevated to being a major concern within the past two years because of the numerous food recalls, and the seriousness of them. Any informed individual is well aware of the specific recalls that have taken place, the resulting illnesses and deaths, and the huge costs to companies. Mr. Basinger will present some interesting facts and information regarding food recalls and food safety, and will give his thoughts on what practical actions we as Quality Professionals can take to combat food safety issues.

Speaker Bio:

Dean Basinger's career has been in the food canning industry for over 28 years. His responsibilities have included supervising/ managing sanitation, production, quality systems, and the supply chain. He currently holds the position of Senior Manager Quality Systems for Birds Eye Foods, which includes the management of Quality Systems at their Fennville, MI facility, and oversight of several co-packers. Birds Eye Foods is a \$930M company, and is the market leader in frozen vegetables and canned fruit fillings and toppings. Birds Eye Foods was acquired by Pinnacle Foods Group, a \$1.6B company in December 2009. Pinnacle Foods products are reported to be in over 80% of U.S. households. Some of their brand names are Duncan Hines, Aunt Jemima, Mrs. Paul's, Van De Kamp, Vlasic, Mrs. Butterworth, Lender's, Swanson, Hungry Man, Log Cabin, and Armour.

During his career, Mr. Basinger has dealt with numerous disciplines of food canning, e.g., Good Manufacturing Practices, Standard Operating Procedures, document development and control, 3rd party audits, laboratory procedures, pest control programs, Standard Sanitation Operating Procedures, raw commodity procurement, Research and Development, product formulations, consumer relations, and food process control. He is a Certified Quality Engineer and has been a member of ASQ in the Food, Drug, and Cosmetic division since 1989, and as a Senior Member since 2004. He has been the ASQ Regional Manager for section 10 since 2000. He served on the audit committee with the GMA-SAFE auditing firm from 2000-2002.

Location: Five O'clock Sports Bar and Restaurant in Stevensville, MI.

Time: Get Acquainted: 6:00 pm

Dinner: 6:30 p.m.

Program: 7:30 pm

Meal: Lake Perch, Potato ?, Broccoli, Salad, Rolls and Cheesecake
(Vegetarian meals available upon request.)

Cost: \$15.00

Contact Penny Swank for reservations at swankpenny@yahoo.com or call 269-325-0108.

Deadline for reservations is Noon - Wednesday, March 3rd.