

# Michael B. Weber

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Strategic Leadership, Team Building, Culture Development, Quality Assurance, Research & Development, Operations, and Continuous Improvement Leader who operates with strong sense of urgency who thrives in fast-paced environments with proven track record of leading cross-functional engagements with data-driven success.

## EXPERIENCE

### Director of Food Safety, Quality, and Regulatory

Dec 19 - Present

*Kowalski Companies, Inc.*, Hamtramck, MI

- Recruited to guide the organization through development and implementation of new Food Safety Management Systems including food safety plans, preventative controls, prerequisite programs, and environmental monitoring program in accordance with Consent Decree entered between Home Style Foods, Inc., and FDA in January of 2020. Achieved SQF certification at two facilities through a structured culture change and food safety management system. Implemented FSMS at a vertically integrated company owned FDA regulated acid-food producing facility.
  - Lead all strategic and technical efforts to redesign company Food Safety Management Systems under three food safety plans and achieved SQF certification within six months of re-opening facility.
  - Acted as primary liaison to FDA for Kowalski Companies to ensure terms of Consent Decree including communicating all documentation submissions, technical reviews, and measures of compliance are met.
  - Developed strategic three-year plan for two FDA regulated facilities and one USDA-FSIS regulated facility including organizational first KPIs for the FSMS, culture KPIs, baselining activities, benchmarking, regulatory compliance, and use of SMEs.
  - Development and implementation of Environmental Monitoring Program, Training Program, Sanitation Program, Supply Chain Approved Supplier Program, Internal Auditing Program, Root Cause Analysis, Change Management, and all supporting Prerequisite Programs.
  - Developed Job Descriptions, Competency Scorecards, Succession Planning, and Development Plans for all FSQA staff using SMART principles.

### Owner and Principal Consultant

Feb 18 - Present

*Brookview Consulting Group, LLC*, Brighton, MI

- Responsible for guiding food manufacturing and packaging clients to right sized solutions in risk assessment and mitigation strategies. FSMS and GFSI deployment planning and execution, project management, validations, preventative controls, HACCP systems, Food Code compliance and other areas of regulatory compliance.
  - GFSI Scheme (SQF, BRC, FSSC 22,000) gap analysis, program development, and implementations.
  - Validation study design, best practices for validations guidance, and study executions to meet USDA-FSIS Appendix A & B 2021, FDA-FSMA, and FDA Food Code 2017 compliance.
  - FSMA compliance gap assessments and implementations including Foreign Supplier Verification Program (FSVP), Sanitary Transportation, Food Defense Plans, and Preventative Controls for Human Foods.
  - Quality Management Software assessments, configuration guidance, and implementation management.
  - Food Safety Management System (FSMS) dashboard design and implementations.
  - Training for shop floor level to C-Suite in FSMS programs including but not limited to; GFSI compliance, verification and validation routines, Root Cause Analysis, Data Analysis for Quality Professionals, and Sanitation Best Practices.
  - Environmental Monitoring Program and Sanitation gap assessments with outcome implementations.

### Director of Operations & FSQA

Aug 18 - May 19

*NuVue Foods*, Detroit, MI

- Responsible for facility operations, manufacturing, budget management, people management, systems implementation, personal safety, food safety, regulatory & compliance under dual USDA and FDA oversight. Seven production lines (2 USDA, 5 FDA), ~ 100 employees, ~ 200 SKUs.

- Identified and implemented LMS training solution for company (Alchemy).
- Developed and implemented new HACCP and Food Safety Plans under USDA compliance, FSMA PCHF including sanitary transportation, and Food Defense Plan.
- Implemented all core prerequisite programs including but not limited to, Supplier Management Program, Label Approval Program, Temperature Management Program.

#### **North America Corporate Quality Assurance Manager**

**Jan 15 - Dec 17**

*Domino's, Ann Arbor, MI*

- Responsibility for Regulatory and Compliance, Food Safety, and Technical Support for 26 Domino's owned and operated Supply Chain Centers in North America. The Supply Chain Centers manufacture dough, thin crust shells, and fresh vegetable manufacturing as well as distribution of products under FDA and USDA oversight to Domino's retail stores.
- Recruited, trained, and retained top class talent for newly formed FSQA teams to support the implementation of food safety management systems meeting FSMA compliance.
- Lead cross functional gap analysis for overarching Food Safety Management System(s) maturity analysis across supply chain comprising 26 facilities including fresh dough, thin crust shell, RTE produce, and distribution. Areas of assessment include HACCP, FSMA, Preventative Control, USDA, GFSI, local and state health departments. Developed metrics and dashboards for ongoing real-time assessment of FSMS maturity across multiple quality and regulatory landscapes.
- Developed and led implementation of company's first Food Safety Plans program at all twenty-six facilities including overall project management, resource allocation, communications, training, and success criteria.

#### **Senior Scientist**

**Dec 10 - Dec 15**

*ConAgra Foods, Lodi, CA*

- Lead technical resource between sales, marketing, operations, quality assurance, and customer during product development life cycle supporting a network of manufacturing facilities.
- Cross functional team leader and member of new product commercialization and quality process improvement projects.
- Lead and collaborated on multiple cost reduction projects that resulted in over \$1.4 million in savings over three years through reformulation and process improvement.

#### **Quality Assessment Specialist**

**Dec 12 - Jun 12**

*Stanford University, SLAC National Accelerator Laboratory, Pal Alto, CA*

- Facilitate cross functional teams to identify and implement quality management and continuous improvement systems including but not limited to; Standard Work, Balanced Scorecards, KPIs, Document Control, and Culture Assessments.

#### **Research Technologist**

**Sept 08 - Jun 09**

*E&J Gallo Winery, Modesto, CA*

- Conducted trials at bench, pilot, and production scale to reduce costs, improve quality, and develop product differentiation of wine and specialty concentrates within an LSS project management framework.

#### **Quality Assurance Technician**

**Sep 06 - Aug 08**

*Constellation Wines, Lodi, CA*

- Wet and dry chemistry, HPLC, AA, Photospectrometry, Document Control, Internal ISO 9001 Auditor.

### **EDUCATION**

**Bachelor of Science, Human Physiology (100/120 credits completed)**

**Dec 01 - Jun 05**

*Michigan State University, East Lansing, MI*

### **SKILLS**

Microsoft Office (Excel, Word, PowerPoint, Visio, SharePoint, InfoPath, Project), Wrike, Product Vision, Genesis, SAP, Minitab, InteleX, TraceGains, SafetyChain, Alchemy, PeopleSoft, Power BI, Tableau

### **CERTIFICATIONS**

**FSSC 22000 Implementation & Lead Auditor, SGS, SQF Practitioner, SGS, PCQI FSPCA, Seafood HACCP, Seafood HACCP Alliance, HACCP, Lean Six Sigma Green Belt, ASQ**