Food Safety for the 21st Century

Managing HACCP and Food Safety Throughout the Global Supply Chain

Carol A. Wallace
Faculty of Health and Wellbeing
University of Central, Lancashire, Preston, UK

William H. Sperber
The Friendly Microbiologist LLC.
Minnetonka, USA

Sara E. Mortimore
Land O'Lakes Inc.
St Paul, Minnesota, USA

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About the Authors

Professor Carol A. Wallace is Co-Director of the International Institute of Nutritional Sciences & Applied Food Safety Studies and Professor of Food Safety Management Systems at the University of Central Lancashire, UK, where she leads research themes in food safety effectiveness. Having entered the food industry as a microbiology graduate, she soon became involved in the early days of HACCP and food safety management systems in the UK and went on to gain 20 years of practical experience in the UK and international food industry before joining academia in 2004. She earned a PhD for her study of factors impacting HACCP effectiveness and has authored numerous books and research articles on HACCP, food safety management systems, and food safety culture. Carol continues to work closely with international food companies and organisations for the ongoing improvement of food safety standards and currently chairs *Salus, the Food Safety Culture Science Group*, an international research group investigating the role of food safety culture in the provision of safe food.

William H. Sperber studied biological and chemical sciences at the University of Wisconsin, Madison, culminating in a PhD degree in microbiology. This 'Friendly Microbiologist' has worked in research and management positions with major global food companies for 50 years, the majority with the Pillsbury Company where the HACCP system of food safety management originated. In his current retirement career, Bill is president of the Friendly Microbiologist, LLC, in which capacity he is an advocate of the broader use of Good Consumer Practices as an additional Prerequisite Programme to support the HACCP system.

Sara E. Mortimore has more than 30 years of food-manufacturing experience in food safety and quality management. Since 2008, she has been the Vice President of Product Safety, Quality and Regulatory Affairs at Land O'Lakes Inc., one of America's premier farmer-owned cooperatives operating in both the food and agricultural sector, including dairy-based products, animal feed, seed, and crop protection. Previously she worked in various international roles covering quality, food safety, and global sourcing for Pillsbury and General Mills. During this time, she gained a deep cultural understanding of the attitudes and behaviours of people towards food safety in manufacturing around the globe. As a result of this she has developed a major interest in the development of integrated food safety and quality management using the HACCP approach and in the impact of the operating environment.