

Robson Forensic

Engineers, Architects, Scientists & Fire Investigators

BARRY E. PARSONS, FMP Food Safety and Food Processing Specialist

PROFESSIONAL EXPERIENCE

2009 to present **Robson Forensic, Inc.**
Associate

Provide technical investigations, analysis, reports, and testimony toward the resolution of litigation and claims involving all aspects of food and beverage processing, packaging, warehousing and distribution. Specific areas of expertise include, but are not limited to preparation, inspection, blending, batching, mixing, extruding, sheeting, pumping, baking, cooking, chilling, freezing, boxing, bagging, filling, sealing, labeling, weighing systems, code dating, metal detection, sterilization, sanitation, cleaning, quality systems, maintenance, damage control, safety of employees and patrons, and proper handling systems. Scope of investigations extends to regulatory compliance, Hazard Analysis and Critical Control Point (HACCP) programs, compliance with industry guidelines, workplace safety, and machine guarding.

2001 to present **Stauffers of Kissel Hill**
Food Safety Coordinator

Developed this position for the company from the ground up. Developed all training and trained over 650 employees including the crew, buyers and the owners. Certified the owners, buyers and all department managers in ServSafe. Utilizing FMI Invisible Challenge, developed food safety training for all crew members in the basics of food safety including: Cross-contamination, Physical hygiene, Minimum internal cooking temperatures, Allergens, Chemical safety including MSDS, and 2-stage cooling method. Developed and implemented a procedural/policy manual for the company in all aspects of food safety including, but not limited to: Food Sampling, Vendors Safety, Produce, Bulk foods, Seafood, Meat, Deli, Bakery, Kitchens/Prepared foods, and Catering. Developed daily, weekly and monthly cleaning procedures; receiving procedures; food bar temperature procedure; wash, rinse, and sanitize procedures for Deli slicers and cutting boards for all departments within the company. Developed the Recall Protocol procedures for vendors and internal products along with a chain of custody for product that have a physical, chemical, or biological contaminant. Worked with Microbac as our lab to take food samples and swab testing for biological hazards and used as a third party auditor. Utilized swabs from BEM to test for protein residue to ensure proper sanitation procedures were being accomplished. Developed the first variance from the PA Food Code, tested by the seafood specialist and region three supervisor of the PDA and approved by the Chief of Department of Agriculture, for shucked oysters to be sold in a self-serve fashion.

Conduct food safety inspections every three months in each food location within the company. Management is required to fix any issues within a specified time period. Work with Pennsylvania Department of Agriculture Inspectors to maintain the highest level of food safety in all company locations. Three years of inspection scores 98, 98, 100%.

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General Manager

2001-present

Recruited to run a 34 million dollar operation with 2 assistants, 10 department managers, and 260+ employees. Oversee entire operation; however, specialize in Bakery, Kitchen, Catering Services, Deli, Produce, and Meat. Responsible for labor, profit margins, shrink control, merchandising, purchasing, Human Resources issues, safety of employees and patrons, facility maintenance, event planning, training department managers, equipment repair, customer service, and problem solving any issue that may arise within the facility. Assisted in the design and purchasing of equipment for a state of the art kitchen and bistro. Research and purchase computer software to create uniformed structure between two locations for the kitchens including ingredients, inventory, open to buy, recipes, cost of goods, margins, and catering development. Established food safety procedures and made improvements in all departments. Designed catering book and created new areas of opportunity to realize increased profit margins. Catered weddings, engagements, anniversaries, birthdays, summer cookouts, and business engagements, from 4 persons up to 600 persons. Store profits surpassed budgeted expectations. For several consecutive years achieved new record profit after labor results in the history of the company. Obtained Food Service Manager Professional title (FMP).

2000 to
present

Penn State Cooperative Extension

Penn State Consultant Certified ServSafe Instructor & FMI SuperSafe Mark.

Teach and educate thousands of professionals in the retail food industry utilizing ServSafe for the National Restaurant Association and SuperSafe Mark for the Food Marketing Institute. This allows the individual to apply for their PA Department of Agriculture certificate. Customized food safety training for small and large businesses to meet their individual needs. Train the general public in food safety utilizing a wide variety of training materials including Cooking for Crowds and Fightbac.org. Trained in HACCP basic by Dana McElroy-PSU Food Safety Specialist. Obtained Meat and Seafood HACCP certification. First in state to teach the Listeria Monocytogenese program developed by Penn State. Food safety certified since 1987.

1998 to
2001

Funk's Farm Market and Garden Center Inc.

General Manager

General Manager of a 5+ million dollar operation with up to 135 employees and 10 department managers. Established accountability, developed office procedures, was responsible for safety of employees and patrons, established structural organization, designed new profit and loss, spreadsheets, established budgets, and set policies and procedures. Oversaw retail and some production areas. Company grew many crops for sale such as: corn, tomatoes, broccoli, brussel sprouts, gourds, pumpkins, cantaloupes, watermelons, raspberries, blackberries, strawberries and celery. Trained management to understand cost of goods, margins, and profits. ServSafe certified individuals for company and performed regular internal inspections.

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1997 to **Cinnabon**

1998 *Bakery Manager*

General Manager who oversaw two bakery operations in the area's largest regional mall. Hired to turn operation around. Met profit goals first quarter in position. ServSafe certified. Transitional position as we moved to Lancaster County.

1995 to **Wendy's Target Food Systems**

1997 *General Manager*

General Manager of the No.1 unit in the company. Increased sales establishing new company records, lowered controllable costs, and then took initiative to lower fixed costs. Achieved a 20% net profit while earning a "Sparkle" quality, service and cleanliness certification. Designed a new computer software system, trained unit managers and superiors on the system, streamlined paperwork, was responsible for safety of employees and patrons, and worked with 13 other units to resolve their problems. Company was bought out and some staff went to Cinnabon. ServSafe certified. V.P. of Roy Rogers brought me onboard.

1994 to **Boston Chicken Mid-Atlantic L.P.,**

1995 *General Manager/Training Manager*

Trained 13 new managers and managing partners within six months so that they could obtain their own units. Opened this unit and achieved 12 to 14 percent cash flow monthly with sales of two million the first year. Company sold to the corporation.

1990 to **Roy Rogers/Hardee's Inc**

1994 *General Manager*

Took total control of problem units, resolved issues, and obtained sanitation certificate for Bucks County. ServSafe certified.

Manager III

1992-1993

Achieved level-three manager, which was the highest level within the company.

Manager II

1991-1992

Became a certified restaurant trainer. Took charge of the human resource duties, responsible for safety of employees and patrons, and was responsible for all Manager I duties in highest volume store in Tri-State area. Selected for two Priority Groups that developed the corporation's Manager Training Program.

Manager I

1990-1991

Managed all aspects of operating a business. Controlled profit and loss with special focus on wage costs. Managed all purchases and controllable expenditures to create the highest net profit. Responsible for systems development including time management.

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PROFESSIONAL CREDENTIALS

Certified ServSafe Instructor
National Registry of Food Safety Professionals Instructor
Certified Food Management Professional
Seafood HACCP Certified
Meat HACCP Certified

EDUCATION

A.A., Science -Business Management, Pierce Junior College, 1984. Cum Laude

Training:

Basic HACCP, Penn State
OSHA Tow-motor and electric jack
St. Joseph's University Protect and Defend our Nation's Food Supply

PROFESSIONAL MEMBERSHIPS AND AFFILIATIONS

Central Atlantic States Association of Food and Drug Officials, (CASA)
International Dairy Deli Bakery Association, (IDDBA)
Food Marketing Institute, (FMI)
Pennsylvania Food Merchants Association serving on the Food Safety Council, (PFMA)
Ambassador of Music for the United States 1972-1986

PUBLICATIONS AND TELEVISED INTERVIEWS

Food Safety Magazine, "Prepared Foods: Fast & Easy for the Consumer, but Prepared Safely?" June/July 2010
WGAL, "Shelf-life of Refrigerated and Frozen Products," September 2009
Intelligencer Journal, "Food Safety is a Passion," January 2009
WGAL, "Recalls and How do They Work," 2008
Progressive Grocer, "Keep it Clean," January 2007
Kissel Hill Kronical, "Holiday Food Safety," November 2006
Kissel Hill Kronical, "Food Allergens," March 2006