

Francesca Vesce

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Career Summary-----

Innovative and resourceful quality professional (Certified Food Scientist, ASQ FSQA, and PCQI) with over 25 years of experience in Auditing, Quality Systems, Supplier Quality, Product Development and Regulatory areas. Proven technical ability in developing and improving food safety & quality programs to satisfy company, customer and regulatory requirements across various manufacturing processes and product lines.

Key Achievements-----

- Developed Global vendor certification programs at Blue Apron, Plum, PBC (Organic), and Good Eggs
- Completed FDA Process Filings & Process Letter submissions for LACF Cannery in California
- Successfully integrated more than 2000 items from Albertson's to Save Mart private brand banners in 6 months. Sole product developer, label reviewer and quality professional for transition
- Advanced company owned culinary centers into compliance with new regulations by achieving support from stakeholders, providing commercialization and quality program training and avoiding regulatory action and/or business interruption

Skills Summary -----

- SQF Practitioner, BRC Auditor
- PCQI, FSVP QI
- ASQ CFSQA
- Co-packer Management
- Thermal Process Certified
- Food Start-up Assistance
- Specification Development
- Quality Systems/Auditing

Professional Experience -----

Vesce's QUALITY SMARTZ CONSULTING – Sacramento, CA

Food Safety & Supplier Quality Consultant / PCQI, Aug. 2013 to Dec.2013, Jan. 2018 to Present

- Perform gap assessments to various standards; assist with development of quality systems, food safety plans, FSVP
- Conduct supplier approvals & audits, Winery HACCP Audits, Cosmetic GMP Audits , Co-pack Management
- Clients include bakeries, on-line retailer, food & dietary supplement, baby food, natural foods, RTD coffee, chocolate co-packing, plant based beverages, International co-packers – Specializing in Start-up companies
- NSF and DNV-GL -2nd party Contract Lead auditor, PepsiCo FSMA audits and Whole Foods Supplier Assessments

BLUE APRON – Richmond, CA (field based)

Sr. Food Safety Supplier Manager - April 2016 to December 2017, due to company lay offs

- Managed and trained 2 regional food safety supplier managers and 1 farm food safety supplier manager
- Created and managed third party audit program; proficient with Trace Gains & Asana
- Conducted audits of food and non-food suppliers & co-mans in all food categories and assisted in supplier development across all commodities (dairy, produce, meats, seafood, dry goods, non-foods, packaging)
- Developed Global vendor certification program, internal auditor manual, audit protocol for FSMA compliance
- Developed protocol for risk assessing new ingredients across production, legal, quality and regulatory groups
- Risk assessed and vetted over 200 new and existing suppliers for Home Meal Delivery

PLUM, PBC – Emeryville, CA (field based)

QA Manager – Vendor Quality, Jan. 2014 to March 2016

- Conducted risk assessments and audits of Organic Baby Food ingredient suppliers, warehouses & co-manufacturers (RTE, Aseptic, Retort, Bakery) vs. Campbell Soup Supply Base Requirements (over 150 locations)
- Managed third party audit program and corrective actions
- Developed vendor certification process to align with Campbell Soup Co. requirements
- Developed ingredient approval process; managed one direct report
- Tracked and trended supplier non-conformances and assisted suppliers with continuous improvement projects
- Provided guidance to co-manufacturing locations (Retort, Hot Fill, Aseptic, Dry Snacks) on raw material & packaging concerns to determine root cause and preventive measures
- Managed shelf life extensions, specifications, supplier corrective actions to drive continuous improvement
- Performed auditing training for Plum and Campbell Soup Co. peers

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SAI GLOBAL – Sacramento, CA (field based)

Food Safety Auditor / GMA-SAFE Audit Technical Reviewer, May 2012 to Aug. 2013 (changed to contract auditor)

- Conducted gap assessments and food safety and HACCP audits at client locations domestically & internationally
- Performed 2nd party consulting audits vs. Tesco Standards & certified for 3rd party vs. GMA-SAFE
- Provided technical training / consulting to management & employees at client locations regarding the adequacy of food safety program, pest control, operational methods and personnel practices, traceability, maintenance for food safety and cleaning practices. Prepared written reports and reviewed corrective actions if necessary
- Conducted technical reviews of GMA-SAFE packaging and food audits

COMPASS GROUP, NAD – Sacramento, CA (field based)

Quality Assurance Manager, May 2007 to May 2012 (unchallenged)

- Provided technical expertise (audits, testing, product development, nutrition & label reviews) for private-label product and packaged-food-production programs to ensure brand integrity - QA Brand Champion
- Developed & implemented commercialization process for Retail and Healthcare sectors. Enhanced testing requirements, increased quality, and doubled shelf life on existing products.
- Managed supplier quality issue resolutions and quality improvement programs in various categories such as Dairy (Milk, Ice Cream, Cheese, Eggs), RTE Meals, Produce, Beverages, Grocery, Meat, Seafood, Bakery, Non-Foods, OTC Drugs and all company Private Label
- Responsible for customer complaint trending and product recalls; team with supplier partners for continuous improvement on scorecard performance
- Performed Quality Assessments of suppliers & co-packers of food and non-food items to ensure products reaching the consumer meet company and regulatory standards (completed over 300) to include HACCP, GMP's, GFSI standards and specification compliance
- Managed supplier quality at foodservice events such as National Boy Scout Jamboree & annual Microsoft lunch
- Supervised QA departments for 5 Healthcare & School District division ROP (Reduced Oxygen Packaging) facilities; responsible for identifying GAPs and implementing new compliance programs as regulatory liaison
- Experience with supplier quality management using iCiX

Daymon Worldwide @ SUPER STORE INDUSTRIES – Lathrop, CA/Sacramento, CA/Modesto, CA

QA Manager - Raley's & Save Mart Supermarkets, Mar 2005 to May 2007 (position eliminated)

- Developed new and improved existing private brands food and non-food products for two grocery retailers
- Provided technical assistance to manufacturing facilities in formulating and testing products to ensure products consistently met specifications for each retailer
- Developed product development and QA process and procedures (sensory testing, sample request form, first production sample form, code dating & iCiX requirements, maintenance program, shipping case guidelines)
- Audited vendors for compliance with retailer and regulatory requirements and provide recommendations for improving programs (completed 300+ audits in North America)
- Collaborated with vendors on development of product specifications; managed retailer document database
- Verified nutrition, ingredient statements, wellness guides and product claims
- Managed recall program; investigated and resolved vendor quality issues and consumer complaints
- Provided on-going training on vendor auditing and specification development for food safety groups
- Trained and managed lab technician on consumer response and product maintenance programs
- Performed routine chemical, physical and microbiological testing for various food and non-food products
- Implemented donation program for local homeless shelter

The Winery Exchange – Novato, CA

Director of Quality Assurance (short term), Jan 2005 to Mar 2005 (Consulting on Albertsons brand products)

- Provided recommendations for implementing a QA program; developed process flowcharts
- Facilitated product development process for Albertsons Own Brand products
- Managed third party audit program & consumer complaints for domestic and international wineries

ALBERTSONS – Boise, ID

Sr. Manager, Corp. Brands QA, August 2003 to 2004 (Relocated due to family obligation)

Corporate Brands QA Manager, September 2002 to August 2003 (Promoted over 4 labs and consumer response)

- Managed QA responsibilities for 4 labs: Bridgewater, MA; Boise, ID; Chicago, IL; and Pinole, CA plus consumer response department (promoted after 6 months)
- Developed and trained staff on QA programs and procedures (code date policy, vendor guidelines, bid process, plant audit form, product specification template, product transfer from R&D)
- Managed product maintenance program, plant audit schedule, department budget, recall program

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QUALITY ASSURANCE ASSIGNMENTS – June 2001 to August 2002 - Seattle & SF Bay Area

- **Starbucks** (June 2001-July 2001): Developed audit checklist; audited co-packers, trained QA staff on auditing
- **Jamba Juice** (Nov 2001 – Aug. 2002): Developed quality assurance programs and procedures; wrote finished product specifications (Temp. QA Manager through Lab Support, resigned due to two hour commute each way)
- **FDA** (April 2002 – June 2002): Performed plant inspections, recall audit checks, allergen audits, pesticide residue sampling (hired temporary as part of FDA Bioterrorism assignments)

THE CLOROX CO. - Pleasanton, CA

Corporate QA Project Manager, 1999 to 2001 (unchallenged)

- Managed Supplier Quality Program and Supplier Scorecard implementation (cleaning products, cat litter, plastic bags & wraps, automotive products)
- Provided company-wide training on SPC software and commercialization process to corporate office and manufacturing facilities (company owned and co-packers); and assisted with development of training material
- Audited Co-packers and managed technical aspects of new product commercialization at these facilities
- Improved process capability & ensured regulatory compliance of new product introductions

SAFEWAY, INC. - Walnut Creek, CA

Corporate Brands Product Development Specialist, 1996 to 1999 (no advancement, recruited by Clorox)

- Responsible for developing 300+ products (Food and GM/HBC) and improving existing products (ex: Safeway Select Bagel Spreads, Safeway Select Rice Mixes, Safeway Select Vitamins & Herbs)
- Part of team awarded the PLMA Salute to Excellent Award for best private label program.
- Wrote finished product specifications, reviewed labels, developed and conducted consumer sensory tests

H-E-B GROCERY CO. - San Antonio, TX

Corporate QA Technologist, 1993 to 1996 (lacked promotion and responsibility)

- Responsible for developing 200+ products (Food and GM/HBC) and improving existing products (ex: H-E-B More Fruit Spreads, H-E-B Canned & Whole Bean Coffee, H-E-B Own Brand Soft Drinks)
- Part of team awarded the PLMA Salute to Excellent Award for best private label program.
- Collaborated on development of Own Brand Vendor Code of Practice
- Performed Quality Audits/Assessments of food and non-food company owned and Co-Pack facilities

BORDEN, INC. – Columbus, OH

Corporate QA Specialist, 1990 to 1993 (company lay-offs)

- Performed Quality Audits/Assessments of company owned facilities, co-packers and food banks-Dairy, Pasta, Canning, Snacks, Condiments, Food Service

CAMPBELL SOUP CO. – Maxton, NC

Quality Assurance Auditor, 1988 to 1990 (small town environment and seeking more opportunity)

- Performed in-house compliance auditing vs. company policies and procedures

Education -----

NORTH CAROLINA STATE UNIVERSITY – Raleigh, NC

B.S. Food Science, 1988

Other Credentials & Training -----

Preventive Controls Qualified Individual (PCQI)

Foreign Supplier Verification Program (FSVP) QI

Food Defense Awareness

BRC Food Third Party Auditor Course – Issue 7

BRC / IOP Packaging Course

SQF Practitioner

ServSafe CA Food Handler 2020

Factory Inspections for Tesco UK/ Fresh & Easy USA Auditors Course

Campbell Soup Co. Supply Base Auditor Training

ASQ Member – Program Chair Section 605 (2011-2012)

ASQ CFSQA (Certified Food Safety & Quality Auditor)

ASQ Quality Auditor Training, including CIA (Continuous Improvement Assessments)

GMA-SAFE Auditor & Report Technical Reviewer

Other Credentials & Training (cont'd) -----

Seafood HACCP Certification
GAP-HACCP Certification
FDA Better Process Control Certification
FDA Workshop – Cook/Chill & ROP Process & HACCP Development
Labeling of FDA Regulated Foods & OTC Drugs
Basic Pasteurization
Statistical Process Control (SPC)
Time Management / Project Management / Team Facilitation
Leadership Fundamentals
Dewey & Almy Double Seam School
Pasta Technology
Professional Member of Institute of Food Technologists
IFT Certified Food Scientist, IFT Education Ambassador, IFT e-mentor
Phi Tau Sigma Honorary Society of Food Scientists Member
Sacramento Food Bank Volunteer 2013
Red Rover, Sacramento Volunteer 2020