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William Ernest McCullough, Ph.D

Education	1974	Louisiana State University	Baton Rouge, LA
		Ph.D Food Science and Microbiology	
	1965	Louisiana Polytechnic University	Ruston, LA
		M.S. Microbiology	
	1963	Louisiana College	Pineville, LA
		B.S. Biology/Chemistry	
Professional experience	1997- 2000	Glory Foods, Inc.	Columbus, OH
		Director of Operations	
		<ul style="list-style-type: none">▪ Monitored and maintained the Quality Assurance Plan and Administration for vegetable canning and frozen home meal replacement operations. Defined quality parameters and advised on possible problems associated with formulation, processing, packaging, advertising and government regulations. Described attributes to be checked and limits of specifications of each attribute for all ingredient, materials, and finished products for both canned and frozen food operations. Served as the primary link with governmental agencies relating to quality and food safety (FDA, USDA, EPA). Responsible for the operational management and agricultural practices of company owned 400 acre vegetable farm and 1,500 acres of contracted vegetable farming operations. Established programs to assure the receipt of all quality control reports from each processing facility and agricultural operation for review, feed-back and remedial action on unusual product deficiencies.	
	1995 - 1997	ABC Research Corporation	Gainesville, FL
		Senior Vice President	
		<ul style="list-style-type: none">▪ Managed ABC's analytical services programs including Analytical Microbiology, Research Microbiology, General Chemistry, Environmental Chemistry, Nutrition Labeling, Food and Agricultural Chemistry, Product and Process Development , Sanitation and Environmental Audits Program and Problem Solving.	
	1994- 1995	Culinary Foods, Inc.	Chicago, IL
		Vice President-Quality Control and Technical Services	
		<ul style="list-style-type: none">▪ Managed and directed the activities of the Quality Control Department with 3 supervisors and 14 full time technicians serving over 35 individual production departments in a further processed poultry and beef frozen entree and side dish production facility. Directed the in-house Microbiology Laboratory staffed by three full time professionals capable of	

running the full scope of pathogen testing. Established Quality Control and Regulatory guidelines for manufacturing procedures, formulations and processes in conjunction with operations, manufacturing and R&D. Provided government liaison with USDA-FSIS, EPA, OSHA, FDA, State of Illinois and the City of Chicago. Managed and supervised the construction, moving, approval and operation of a waste water treatment system utilizing more than 500,000 gallons of effluent per day within the city of Chicago. Negotiated fines and penalties from an expected \$350,000 to less than \$10,000. Successfully obtained plant blueprint approvals for a 125,000 square foot frozen food production facility on first review by USDA-Washington. Conducted environmental and sanitation audits of vendors as needed.

1988 – 1994 Chiquita Brands International, Inc. Cincinnati, OH
Senior Director Quality Assurance-Regulatory Compliance

- Directed the development and implementation of Quality Assurance-Quality Control processes and systems for all Chiquita core and diversified food groups. Monitored situations and contacts with regulatory agencies (FDA, USDA, EPA, OSHA) and trade groups (GMA, NFPA, UFFVA, PMA, IBA, FMI). Achieved savings to CBII of greater than \$5,000,000. Established and chaired CBII Food Safety Policy Committee (crisis management) as Corporate Recall Coordinator. Coordinated the introduction and implementation of TQM to Chiquita using the methods of Deming, Juran and Crosby and implemented multi-national interdisciplinary committees and teams through the introduction of “Chiquita Way” quality programs. Constructed and managed CBII in-house analytical laboratory and research & development laboratory complex capable of testing all CBII product categories for microbiological, chemical and physical parameters. Coordinated quarterly pesticide sampling program on select plantations in all Chiquita production divisions. Chaired Chiquita Environmental Safety Committee and IPM Working Group.

1983 – 1988 Sci-Tek Laboratories Northbrook, IL
Manager of Analytical Services

- Member of management team that founded and maintained Sci-Tek Laboratories as a profit center of KSL by establishing third party testing. Developed Quality Assurance, Regulatory Compliance, Environmental Safety and USDA Total Quality Programs for multiple clients. Audited vendors and contract manufacturers for data, testing, systems and facilities compliance to KSL and regulatory agency guidelines. Certified raw material suppliers to Kitchens of Sara Lee allowing product to be used at the bakery without testing. Cost savings greater than \$200,000.

Background
Summary

Food industry executive with over 25 years experience in Quality Assurance, Quality Control, Regulatory Compliance, Technical Direction, Food Safety and Sanitation of food packaging and agricultural operations with Fortune 100 companies. Results oriented team builder and leader possessing functional expertise in:

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|-------------------|--------------------------|
| HACCP | QA/QC Design/Development |
| Crisis Management | NLEA Compliance |
| Recall Programs | Total Quality Management |

Regulatory Compliance Due Diligence Consulting
Sanitation/Environmental Audit Agricultural Operations
R&D Functions/Operations Food Safety

Professional
memberships

INSTITUTE OF FOOD TECHNOLOGIST PROFESSIONAL MEMBER
INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION
UNITED FRESH FRUIT AND VEGETABLE ASSOCIATION
Member of Production and Quality Assurance Council
Member of Retail/Foodservice Food Safety Auditing Working
Group