

Summary CV

Name: Peter Wareing

Relevant Qualifications and Affiliations:

- B.Sc. Agricultural Science
- Ph.D. Plant Pathology
- BRC Global Standard for Food Safety Issue 6 Third Party Auditor
- ISO 9001 Lead Assessor
- Train the Trainer Course
- Certified HACCP Trainer – RSPH and HABC
- Member of the Society for Applied Microbiology
- Member of the Institute of Food Science and Technology

Areas of knowledge, expertise and experience:

1. Food safety troubleshooting and HACCP development and assessment
2. Expert witness on civil and criminal cases
3. Food safety, HACCP, and auditing training
4. Auditing – to BRC and other quality systems, hygiene, allergens, GMP
5. Advisory work – soft drinks, confectionery, cakes and bakery goods, sauces and dressings, dried foods
6. Guidance with traceability systems
7. Published over 70 papers, white papers, articles, book chapters and conference presentations.

Recent Job History

Started in March 2018, with a focus on expert witness, risk assessments, in-factory troubleshooting, process validation, food safety advisory work and food safety training. Over 30 years' experience in food safety.

Worked overseas in many countries in South America, Africa and South Asia, in national and export food production. Has had papers published in professional journals and the food press, as well as book chapters, and presentations at conferences. Apart from the above, developed a variety of courses in diverse food safety-related subjects to meet client needs.

At Leatherhead Food Research undertook a wide range of consultancy, expert witness, auditing, training and project management activities for the Science and Innovation Department, both in the UK and overseas. Specialist skills in HACCP and mycology mean that was often called upon to advise other departments at Leatherhead Food Research, and other teams within the wider Science Group (parent company). Ran food safety training courses onsite.

Delivered inputs on University of Greenwich MSc courses and distance-learning courses, and other microbiology courses. Designed and presented tailored training, both in the UK and in S. America, Asia and Africa, presented scientific papers at meetings both in the UK and overseas.

Relevant Project Experience – Middle East and Asia

Worked in India extensively, in the majority of cases for the government research stations for the fishing industry. Worked in China, Maldives and Indonesia, delivering microbiology training courses for manufacturing and laboratory staff from global businesses. Worked for the World Health Organisation as a Food Safety Advisor to the ASEAN regional office, New Delhi, India. Worked in Kuwait to deliver HACCP and risk assessment awareness courses.

Selected Projects: Expert Witness

Arbitration Cases between Suppliers and Contract Manufacturers, 2011 - 2017

Acted as microbiology expert witness for claimant or defendant in disputes between importers of dried ingredients and contract manufacturers in the UK, and for B2B manufacture and supply cases in the UK. Cases involved review of the microbiological data from claimants and defendants, preparation of reports, joint meetings and joint reports. All cases settled out of court.

Criminal Cases 2014 - 2017

Acted as food safety and microbiology expert for the defence or prosecution, for criminal cases. Examples include *Salmonella* contamination of imported ingredients, *Campylobacter* and *Clostridium perfringens* contamination of restaurant prepared meals, which lead to food poisoning. The cases involved a review of the evidence, preparation of reports and/or joint expert reports, and giving evidence in court, where required. Settled out of court or cases won in court.

International Case: Arbitration between UK Customer and US Manufacturer, 2015-2016

Acted as HACCP and microbiology expert witness for dispute between UK customer and a contract manufacturer in US. This case involved a review of the efficacy of the customer's process protocol and the contract manufacturer's delivery of product to that process. The case went to trial in New York, the UK customer won the case.

Selected Projects: Risk Assessment

Process/HACCP Reviews/Risk Assessments 2008 - 2018

Example (a) Risk assessment of dispensers for neutral pH drinks and beverages for bar and café use. An examination of prototypes, and a review of the risk associated with using the dispenser. Worked with customer to design out potential hazards, and to develop mitigation procedures and operator SOPs.

Example (b) Risk assessment of manufacturing process for flavoured yoghurts, including visits to puree manufacturer and the yoghurt manufacturer, to minimise risk of growth of heat-resistant mould in final product.

Example (c) Part of multidisciplinary project team that undertook a systematic review of the catering process from kitchen to consumer for an international airline. Project successfully identified issues that contributed to product failure and rejection.

Thermal Process Validations/Risk Assessments

Example (a) Dairy processor required theoretical revalidation of cream and yoghurt processes to manufacture new products with lower Critical Limits temperatures, but still ensuring safe and stable end products.

Example (b) Meat processor wanted revised thermal processes for black pudding and other meat-based sausages to ensure products safe, after reduction of nitrite and salt levels in products.

Non-Thermal Process Reviews/Risk Assessments

Example (a) CIMSCEE risk assessments for numerous sauces, dressings and pickle manufacturers, to ensure product safety and stability. Provided advice and examples of alternative recipe control factors, where risk assessments showed products were unsafe/unstable.

Example (b) Risk assessments of chocolate confectionery and dried product processes to ensure product safety and reduce risk of mould contamination of products.

Example (c) Onsite troubleshooting of bacterial 'rope' and mould contamination problems for bakery and morning goods manufacturers. Root Cause Analysis studies were undertaken to identify causes and provide mitigation strategies.

Career Summary – Job Titles, Dates, Companies

March 2018 - Present

Director, P Wareing Food Safety Ltd

October 2001 – March 2018

Food Safety and Manufacturing Consultant, Science and Innovation Department, Leatherhead Food Research (LFR).

Principal Food Safety Advisor, Food Safety and Product Integrity Department, LFR.

Business Manager, Training and Conference Department, Leatherhead Food International (LFI)

Senior Training Executive, Training and Conference Department, LFI.

1998 - 2001

Principle Scientist III, Food Security Department, NRI, University of Greenwich.

Higher Scientific Officer, Food Safety Section, Natural Resources Institute.

Scientific Officer, Microbiology and Fermentation Section, NRI.

October 1983 - September 1986

Post-Doctoral Research Assistant, Plant Biology Department, University of Hull.

July 1976 - August 1977

Laboratory Technician, Protein Chemistry Section, Unilever Research Ltd.

