

# ADAM RUSKIN

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## CAREER HISTORY

### ECOLAB SNC – PARIS, FRANCE

#### FOOD SAFETY and SERVICE MANAGER EUROPE

APR 2021 – PRESENT

Built the European strategy to grow sales through food safety services and leading a cross European team

- Defined the approach for training the sales and technical teams on food safety topics and hygienic design
- Build and execute the food safety sales and support strategy for Food and Beverage Europe
- Support Ecolab customers food safety and hygienic design opportunities

### DANONE SA. – PARIS, FRANCE

#### GLOBAL DAIRY & PLANT BASED QUALITY IN OPERATIONS MANAGER

JAN 2020 – APR 2021

Support and drive quality and food safety within operations

- Defined the standards for cross-division risk-based approach, microbiology and processing equipment
- Built and deployed training modules for quality, food safety topics and hygienic design
- Managed global live audits and built tools for self-assessments and video audits

#### GLOBAL DAIRY FOOD SAFETY MANAGER

NOV 2017 – JAN 2020

Align worldwide teams on food safety objectives and topics

- Led mind set change to align verification plans for Danone Dairy sites across the world
- Reduced complexity of Danone Food Safety System through standards simplification and training
- Developed cross division audit and provided guidance to 200 Danone Laboratories worldwide
- Responsible for building external relationships in Food Safety Dairy with Danone's key partners

### DANONE NORTH AMERICA (DANNON) – MINSTER, OH, USA

#### PLANT QUALITY MANAGER

JUL 2015 – NOV 2017

Developed the vision to change the culture of food safety and quality to focus on the product and the consumer

- Improved process capabilities through standards and capital projects which improved product quality by 50%
- Re-designed quality training for operations to clarify standards and expectations
- Led team to implement root cause analysis standard for improved problem-solving methods
- Collaborated with engineering and production to implement new food safety equipment and standards

Managed and developed the 37 members of the plant quality team achieve the business objectives

- Led the strategic vision for the plant quality team and delivered the quality budget plus cost savings
- Enabled team to focus on training and education to improve professional skills
- Developed a culture of empowerment and accountability at all levels of the quality team
- Taught the quality team how to drive a step change in quality culture using visual management tools
- Restructured the quality team to ensure correct head count and a succession plan

#### SENIOR QUALITY ENGINEER MANAGER

AUG 2013 – JUL 2015

Managed a team of 4 quality engineers to transform the daily workings of the Minster, OH plant

- Improved Root Cause Analysis tool to reduce losses by \$200K and increased product quality 47%
- Implemented control charts and SPC software for key process and product parameters
- Worked with farms to improve incoming plate counts by 50% through cleaning and equipment improvements
- Led team to develop a system to update all the standards in the production facility on an annual basis
- Managed cross functional team to remove over \$1M in obsolete materials from the warehouse

Led Audits for FDA IMS, ISO 22000, Organic, Kosher, Food Safety, and prerequisite program (PRP)

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## **ENERGIZER BATTERY COMPANY– BENNINGTON & ST. ALBANS, VT, USA**

JUL 2010 – AUG 2013

### PROCESS/QUALITY ENGINEERING

- Managed a quality technician and provided manufacturing supervision coverage support on 3 shifts
- Process engineer for battery and flashlight production, solvent recovery, and parts injection molding
- Led equipment, product, and material flow improvements workshops to increase efficiency and push safety
- Collaborated with R&D to find solutions to manufacturing issues with the product design and improve cost
- Led scrap reduction team, labeling equipment reliability team and safety improvement projects
- Developed quality and traceability management system and improved led training improvements
- Reduced customer complaints by 90% using visual manufacturing and mistake proofing

### ROTATIONAL LEADERSHIP QUALITY & ENGINEERING PROGRAM

JUN 2008 – JUL 2010

#### MARYVILLE, MO, USA

- Process improvement projects involving project management skills and supervising mechanics to complete tasks
- Battery enhancement projects validated by statistical analysis, data driving decisions and factory trials

#### ST. ALBANS, VT, USA

- Led kaizen workshops to build visual standards and specifications for the Flashlights Manufacturing Value Stream
- Created training curriculum and associated documents for quality laboratory technician
- Worked to implement sustainable and recycled plastics in the flashlight division
- Installed equipment and developed a quality system for the new gasket coating process that saved 25k per year

#### WESTLAKE, OH, USA

- Developed a standard for Consumer Services data analysis and standardized complaint reporting
- Collaborated with marketing to consolidate UPCs and implement a new rechargeable battery to satisfy consumers

## **EDUCATION & CERTIFICATIONS**

Danone Global Food Safety Auditor	FEB 2018
Food Safety Modernization Act	FEB 2015
HACCP for Dairy and Juices – Cornell University	SEPT 2014
Certified Quality Engineer (ASQ CQE)	JUN 2013
Engineer in Training (EIT NY State)	MAY 2008
Clackson University - Bachelor of Science in Chemical Engineering	AUG 2004 – MAY 2008
Canterbury Preparatory School – New Milford, CT	SEP 2000 – JUN 2004

## **OTHER SKILLS**

**Computer Programs:** Mintab, Excel, Word, Power Point, Visio, Outlook, Factory Talk, Infinity

**Manufacturing Systems:** 3A standards, EU REACH Regulations, 4 Phase Coaching, General Statics & Statistical Process Control, HACCP, FSMA Trained, Kepner Trego RCA, Pasteurized Milk Ordinance Trained, Lean Manufacturing, CODEX, & ISO Certification

09.09.2022

To Whom it May Concern,

Thank you for consideration for the Advisory Board Member. I look forward to this potential opportunity to bring greater support to EHEDG and engagement of Ecolab in the organization.

For me food safety and hygienic design are two key topics that are closely interlinked and often forgotten when managing issues in the food facility. As part of the Ecolab Food Safety Mission, we would like to bring increased visibility to the importance of strong hygienic design as a way to manage chemical and microbiological hazards in food production. The management of hazards is then supported by a strong cleaning validation for cleaning in place (CIP) and open plant cleaning (OPC). Cleaning validation supports the food safety culture of the food facility by bringing rational and justification to the cleaning requirements. These points will drive employee engagement and ultimately lead to strong results. For me making the bridge between strong food safety results and hygienic design will drive further engagement and interest from the food producers both large and small.

The other reason I am passionate about hygienic design is because of the key role it has in the food manufacturing process. When the equipment considers hygienic design and functionality for the operations team, it will reduce waste and increase efficiency, which makes hygienic design a business enabler. This enabler will translate to better results related to sustainability, food safety and quality. The concept of figuring out how to do something in the most practical way to achieve the right results is the keyway to ensure adoption of the ideas.

Overall, I look forward to bringing my food safety, quality and manufacturing background to help shape the future and bring meaningful and pragmatic ideas to influence food producers.

Thank you for your consideration,

Adam Ruskin