



Deb has almost 40 years of food safety/research training and experience. Prior to joining Vikan in 2011 she worked as a microbiologist at a large poultry production site (3 years); with DEFRA as a Scientific Officer in the Food Safety Division (16 years); and as Food Hygiene Research Manager at Campden BRI (9 years).

Deb holds qualifications in Applied Microbiology (HNC), Nutrition & Food Science (BSc (Hons)), Advanced Food Hygiene and HACCP. She is also a qualified FSSC 22000 Lead Auditor.

Deb is a Fellow of the IFST <https://www.ifst.org/> , a Director at SoFHT <http://www.sofht.co.uk/> , and current Chair of the Microbiology MIG at Campden BRI <https://www.campdenbri.co.uk/migs/microbiology.php> .

Deb has been involved with EHEDG for nearly 20 years and is an active Committee member of the EHEDG UK&IE regional section. Over the years she has organised/helped organise a number of events including three highly successful UK based conferences on Hygienic Design, and the EHEDG World Congress when it was held in the UK. Her next event is on 26th October <https://www.ifst.org/events/1173/ifst-webinar-hygienic-design-%E2%80%93-what-it-is-why-it%E2%80%99s-important-and-who-can-help>

Deb regularly presents at National and International food safety events, and has authored/co-authored of numerous food safety/hygiene publications, including peer reviewed papers (one in JHED), book chapters (inc. two in EHEDG publications), and several food industry hygiene guidelines. She is currently working on the EHEDG Foreign Bodies Guideline as part of the Working Group, but has previously written articles on hygienic design for the EHEDG Yearbook, New Food, and Food Processing Magazine. She has also recorded an on-line webinar as part of the EHEDG Connects webinar series.

As Global Hygiene Specialist at Vikan (an EHEDG Member since 2012) Deb provides food safety and hygiene advice, training, and support, both internally and to Vikans global customers. She works closely with many key international food groups, to conduct food hygiene/food safety site visits and workshops, and support them through the provision of bespoke hygiene training and advice. During her time at Vikan Deb has pioneered the application of hygienic design principles into the development of their manual cleaning tools and utensils. She is passionate about food safety and highly committed to promoting this through active collaboration with others in the industry.

I am a career scientist that is passionate about food safety and highly committed to promoting this through active collaboration with others in the industry.

I have been truly fortunate to have been mentored by some key people working within food safety and hygiene, and I have both the academic training and practical experience to apply what I have learnt for the benefit of EHEDG.

I work for a multinational company and engage with the food industry in many different countries, with many different regulations and cultures. With over 40 EHEDG regional sections across the world this international experience may prove useful.

I also work closely with many of the key global food companies to provide food safety/Hygiene support, including advice on the hygienic design of buildings and equipment. I am not an engineer but I have seen many issues associated with poor hygienic design over the years to am able to recognise them and offer advice, even if that's just directing them to EHEDG.

At Vikan I have worked to instil the principles of hygienic design into their new and improved product development. This was based on the recognition that cleaning tools and utensils were established by CampdenBRI as a major source and vector of microbial cross-contamination in the food processing environment.

I feel that hygienic design is an essential pre-requisite within the food industry, and I am delighted that Scopes J1 & J2 have been adopted, at least in part, by BRCGS in their issue 9. I hope this will lead to greater awareness and recognition of the importance of hygienic design in the food industry, and I will personally continue to promote this awareness in any way I can.