



DR JAMES HARTLEY

Global Sanitation Director

Mondelēz International

PROFILE

I am a highly motivated food manufacturing professional, with over 20 years' experience in quality and food safety management. I currently lead the Global Sanitation function of Mondelez International, where I have overall accountability for defining the global strategy, and for designing, implementing, and improving standards for Hygienic Design, Sanitation, Pest Control and Good Manufacturing Practice across more than 120 manufacturing facilities in 45 countries. I am an active member of the EHEDG Advisory Board, representing food producers since my election in 2021, a contributing author to Campden BRI Guideline 55 – Cleaning & Disinfection of Food Factories, and a keynote speaker at quality & food Safety conferences.

CONTACT

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PROFESSIONAL QUALIFICATIONS, SKILLS & EDUCATION

- Significant experience in people management, high performing team development, international team leadership and strategic leadership, with budget responsibility
- BSc (Hons) and PhD in Chemistry (University of Birmingham, 1994-2000), with over 250 citations for doctoral thesis and scientific papers
- Level 4 Food Hygiene certificate
- Level 3 HACCP certificate
- Qualified ISO 22000 / ISO 9001 lead auditor
- Development and implementation of multi-site hygienic design initiatives to improve food safety performance
- Keynote speaker at European quality and food safety conferences, on food safety, sanitation, and hygienic design topics

KEY ROLES HELD

EHEDG – Advisory Board Member

Current - since January 2021

Active member of the Advisory Board, representing food producers.

Mondelēz International – Global Sanitation Director

Current - since October 2018

Global leadership in Hygienic Design, Sanitation, Pest Control and Good Manufacturing Practice.

Sensient Flavors Europe – European Quality & Product Safety Director

2017-2018

Responsible for European manufacturing sites in UK and Belgium, member of European leadership team

Nestlé Purina PetCare Europe – Factory QEHS manager

2012-2017

Delivered significant improvements in hygienic design and food safety, leading the factory on its journey from feed to food standards

Nestlé UK Ltd – Corporate Quality Manager, Factory QA Manager

2000-2012

Experience in both corporate and site-based quality roles, leading incident management, compliance, and performance improvements across UK manufacturing sites



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For the attention of the Election Committee

It has been my great privilege to participate within EHEDG as a member of the Advisory Board since January 2021, representing the Food Producers in our membership. I have actively participated in Board and ExCo meetings, scrutinizing and advising the Foundation Board and supporting the development of new positions and initiatives. I believe that I still have a great deal to offer this group and would appreciate the opportunity to continue my role within the Board.

In my current role within Mondelēz International, I have overall global leadership for sanitation and hygienic design policy and design. My department is responsible for defining the overall global strategy, and for designing, implementing, and improving standards for Hygienic Design, Sanitation, Pest Control and Good Manufacturing Practice across more than 120 manufacturing facilities in 45 countries. We work closely with our factories, suppliers, and equipment manufacturers to ensure the highest standards of hygienic design is built into our processes - and these standards are influenced by and have influenced EHEDG guidelines over many years. My team is a diverse group of scientists and engineers, geographically spread across the world, who share my belief that hygienic design and sanitation programs are the foundation of food safety.

The roles I have held throughout my career have involved implementation of hygienic design improvements to deliver high quality, safe food to people and their pets. I have seen first-hand the impact of poor hygienic design on food safety, but also the significant improvements that can be made through the correct design and implementation of industry standards. I bring global operational and strategic experience of a wide range of food production environments from over 20 years in the food production industry, working within chocolate and sugar confectionery, biscuit & wafer, coffee, powdered beverages, flavours & fragrances, and meat processing. I also have extensive experience of working collaboratively with colleagues in other organisations to develop industry standards and guidelines.

I feel that my range of operational experience, strategic leadership and industry knowledge, together with current experience within the EHEDG board will continue to benefit the organization and I thank you for your consideration of my application.