



CV of Nathan Mirdamadi

Nathan Mirdamadi

Education

2010 – 2013	MS: Food Safety - Michigan State University
2006 – 2009	MBA: Business Administration - California State University
1997 – 2002	BS: Economics/Finance – Missouri Southern State University

Employment History

	<i>Global Director of Sanitation Corporate – Naas, Ireland (Remote)</i>	<i>July 2024-Present</i>
	<i>Quick Serve Restaurant Lead, Food Safety Manager, Consultant Division of Intralox - (Remote) Harahan, LA</i>	<i>March 2014-June 2024</i>
	<i>Corporate Sanitation & Allergens Manager Corporate – Pittsburgh, PA</i>	<i>March 2012-May 2014</i>
	<i>Sanitation Manager Cheese and Dairy - New Ulm, MN</i>	<i>March 2008- March 2012</i>
	<i>Business Unit Manager/Shift Manager Frozen Dough Business Unit – Lodi, CA</i>	<i>Feb 2005- Feb</i>
	<i>Financial Analyst/Planner Phoenix Retail Division – Tempe, AZ Foreman/Machine Operator Supply Division – Joplin, MO</i>	<i>May 2002-Feb2005</i>

Industry Support/Affiliation/Training

International Association of Food Protection

National

2019-2023 Chair/Vice Chair/Secretary of Food Hygiene PDG
2023 Demystifying Dry Cleaning Workshop organizer & lead 2023 AEC

State Affiliate of NEHA/IAFP – MEHA

(Missouri) President (2023), Board
positions (2020-23)

American Bakers Association - FTRAC (Food Technical Regulatory Affairs Committee)

FDA & FASTER Act Sub team- Technical expert supporting sesame initiatives & direct dialogue with FDA, Congress

Food Allergen Research & Resource Program (FARRP)

Board of Director representative (Heinz)
Speaker at FARRP Allergen Management Training



Center for Food Safety – University of Georgia (Athens)

Spanish & English-Speaking Bilingual

PCQI Certified, ServSafe Food Handler Instructor, National Restaurant Association (member)

Local Charities Affiliation/Support – Ronald McDonald House, Joplin Little League, Catholic Charities of Southwest

Missouri

Motivation Letter of Nathan Mirdamadi

I have had the privilege of working across a diverse portfolio of different technologies and risk profiles in my career. With the breadth of experiences, I have developed an appreciation for the different benefits of hygienic design and its value proposition. Kerry's unique position as primarily a key supplier to other global food manufacturers increases the focus on our food safety systems including hygienic design.

While admittedly new to direct engagement with EHEDG, for over a decade I have been familiar with many of the activities and guidance documents that have been developed. I am also an active member of other food safety associations and recognized as a subject matter expert. I believe the relatively new vantage point could be of value to EHEDG Advisory Panel.

As Global Sanitation of Director for Kerry Ingredients which operates nearly 150 facilities globally, I develop the strategic direction of the sanitation and hygienic design policies & programs while supporting 4 regional directors of sanitation across a broad range of products and technologies.

Prior to joining Kerry, I was a consultant with Commercial Food Sanitation (CFS) where I led the development of the Hygienic Design Training (HDT) course which has become popular for its unique and hands on approach to hygienic design training including the use of 3D models to teach hygienic zoning principles.

Before CFS, I led sanitation North America for Heinz and worked for Kraft Foods where my passion for food safety began. I am active in supporting the industry in different ways including leadership or SME guidance to the International Association of Food Protection, Food Allergen Research and Resource Program, American Baker's Association to list a few. I studied finance and economics at university for his undergraduate degree and spent time early in his career working in corporate finance which has allowed me a greater understanding of the business of hygienic design.

I have been in the food processing industry for over 25 years and hold a Master in Business Administration (MBA) and a Masters of Science (MS) in Food Safety from California State and Michigan State, respectively. I lives in the US and am bilingual in English/Spanish.