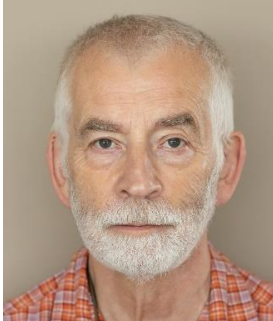


CV of Peter Overbosch



Peter Overbosch

Peter worked until 2014 as Vice President of Corporate Quality Assurance, Metro Cash & Carry (based in Düsseldorf, Germany) and before that as Senior Director Quality Kraft Foods Europe, Middle East & Africa (Munich, Germany), Senior Director Quality Kraft Foods Latin America (East Hanover, NJ, USA), VP of Quality at Nabisco Inc (East Hanover, NJ, USA) and Head of Quality for Unilever Foods worldwide (Rotterdam, Netherlands).

Peter has developed and implemented global quality systems at all these companies, has driven multisite ISO 9001 and ISO 22000 certification across Latin America and Europe and has initiated 6 Sigma programs. Peter has been one of the initiators of the BSI PAS 220:2008 Standard for prerequisite programs of food safety for food manufacturing, now being used in the Global Food Safety Initiative (GFSI) recognized FSSC 22000 scheme and has been working with the European Hygienic Engineering and Design Group (EHEDG) and GFSI to integrate hygienic design requirements into the GFSI/CPO series of standards Peter is a co-author of the White Paper and Doc 58. Furthermore, Peter has developed Incident Management procedures and trained and led Incident Management Teams around the world.

Peter is a member of the Global Harmonization Initiative (GHI), where he heads up the working group on “Ethics in Food Safety Practices”.

Relevant publications include:

- “Principles and systems for quality and food safety management”, Food Safety Management: A Practical Guide for the Food Industry, Second Edition, Elsevier, 2023.
- Book: ”Food Safety Short Stories”, Ethics International Press, 2023 (editor)
- EHEDG White Paper on GFSI Hygienic Design Scopes II & III, 2023
- EHEDG Guideline on Hygienic Design Risk Assessment and Management, Doc 58
- “Auditing for hygiene improvement”, Handbook of Hygiene Control in the Food Industry, Woodhead Publishing, Cambridge, UK, 2005, 2016.
- “Inspecting for commissioning of manufacturing sites for hygienic design and practices”, Handbook of Hygiene Control in the Food Industry, Woodhead Publishing, Cambridge, UK, 2010, 2022.
- Food safety assurance systems: recall systems and disposal of food. Encyclopedia of Food Safety. Academic press, Waltham, Massachusetts, 2014, pp. 309-314.
- Peter is a Netherlands citizen and has a PhD in Chemistry from the University of Amsterdam.

Motivation Letter of Peter Overbosch

HD-related background

Having worked with microbiologists and Hygienic Design (HD) specialists since my earliest days in QA in Unilever (1989), I developed an appreciation of the essential role of HD as one of the cornerstones of food safety management. When Unilever asked me to start a global foods QA function in '92, I became responsible for the whole food safety-related R&D program, including analytical chemistry, microbiology and HD. Contacts with the HD unit, led by Huub Lelieveld, became more frequent and in-depth as the QA-related programs and budgets were agreed, monitored, reviewed and developed over the years.

After my move to the US ('98, Nabisco, later Kraft Foods), I learned about and worked with the American HD perspectives and practices, and in '03 I started working in Munich (Kraft), where QA and Food Safety/HD were separate functions (Matilda Freund being responsible for FS).

In my last function, '08-'13 in Düsseldorf (Metro AG), I had no HD specialists in my team, but depended on specific HD external advice where needed (via Dutch TNO).

Getting all stakeholders and expertises on board for Food Safety

In 2006 I started working with my colleagues at Danone, Nestlé and Unilever to develop a Certification Standard that was not owned by a retailer and that could be used for GFSI certification purposes – that resulted in PAS 220 being written and the start of FSSC 22000. It also resulted in food manufacturers to be accepted as GFSI (board)members.

During all these years, HD remained somewhat of a niche activity. It was not incorporated in the GFSI auditing/certification schemes in any meaningful way, and getting/maintaining those certificates was of primary importance to food manufacturers. Changing that and “forcing” the food manufacturing world to recognize and adopt HD as part of their FS systems and practices was the main goal of the EHEDG/GFSI project, which was started in '16 and where I have been a member since the start. We have come a long way, but we are not done yet.

Moving forward

Formally integrating HD into the GFSI systems also means that EHEDG will have to think in terms of farm-to-fork, continue to work with Certification Process Owners for the integration of GFSI J1 and J2, provide training for auditors (both CPO-related auditors and company-internal auditors), consider the role of EHEDG certification (expand to whole installations? buildings?) and its relation with CPO schemes, the start of an equipment manufacturing certification scheme in accordance with J1 and dedicated support to all parties involved. Over the last few years, the EHEDG/GFSI project has changed the entire FS playing field, with major consequences for all parties involved, including EHEDG itself.

I have been an active participant in the project from the very beginning and I am looking forward to help support the next steps in all relevant directions and with all stakeholders, as a member of EHEDG's advisory board. In view of my professional background, I think I can make a contribution here.