

Ahhria Kirkendall, MPS

Food Safety, Quality & Regulatory Professional
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Pullman, WA

ACADEMICS

Master of Professional Studies in Homeland Security: Agricultural Biosecurity and Food Defense

Capstone: Agricultural Biosecurity Preparedness against Intentional Adulteration of Sugar
Pennsylvania State University (2021) University Park, PA

Bachelor of Science in Biological Sciences

Washington State University (2013) Pullman, WA

ACADEMIC AWARDS

Honor Society (2023)

Multicultural Student Services AAPI Greeter of the Year (2011-2012)

President's Honor Roll (2009)

ACADEMIC VOLUNTEERING

Graduate Professional & Student Association – *Senator for Professionals* (2022 – current)

Vietnamese Student Association – *Finance Chair* (2012-2013)

Multicultural Student Services AAPI – *Student Mentor* (2011-2012)

Pacific Islanders Club – *Public Relations Chair* (2010-2011)

Chi Delta Sigma – *Educator* (2010-2011)

Student Government – *President* (2009-2010)

ACADEMIC EXTRACURRICULAR

Cougar Car Club – *Officer* (2022 – current)

PNW Student Leadership Conference – *Speaker* (Fall 2022)

Pacific Islanders Club – *Dancer* (2010-2012)

Tennis Club (2009-2011)

Intramural Tennis Women's Singles Champion (2009)

ACADEMIC TEACHING EXPERIENCE

- School of Food Science Tutoring Program, Tutor & Founder (Spring 2023)
- Food Chemistry, FS 461, Teaching Assistant (Fall 2022)
- Multicultural Student Services AAPI Tutor Biology, Human Anatomy, Chemistry (2010-2012)
- Human Anatomy (Spring 2012)

RESEARCH SYMPOSIUM

(2015) University of Delaware Nursing School. *Synthetic Bone Grafting with Bovine Material and Nanotechnology.*

TECHNICAL SKILLS

Advanced Microsoft Visio, Word, Excel, PowerPoint, Outlook
Advanced Adobe Acrobat Pro
Intermediate SharePoint
Intermediate SAP
Intermediate Fishbowl
Basic HTML
Basic ReposiTrak
Basic MAPICS
Basic JDE Enterprise One
Basic QAD
Basic R

PROFESSIONAL EXPERIENCE

Kindly AK, LLC (03/2022-current)

Arlington, WA

Consulting for the food industry and leadership building

Founder & CEO

Key Responsibilities

- Sourcing and maintaining clients
- Trainings – 1:1 and group
- Program development – food safety, quality, regulatory; sanitation; GFSI schemes
- Project management
- Leadership coaching
- Management coaching
- Build healthy, cohesive workplace cultures

Accomplishments

- Developed & implemented Foreign Supplier Verification Program
- Enhanced marketing tactics through educational newsletter postings

WayFare Health Foods, LLC (08/2021-02/2022)

Nebraska City, NE

Manufacturing: Plant-based, dairy-free, allergen-free dips, cheeses, puddings, yogurts

Food Safety & Quality Manager

Key Responsibilities

- Build company's food safety & quality program
- Establish food safety & quality department
- Oversee sanitation department
- Build micro lab

Establish micro testing protocols

Lab tests: pH, aw, colorimetry, APC, AnPC, Yeast and Mold, viscosity, ATP, sensory analysis

Implement quality assurance and quality control measures

Accomplishments

Certified company for Certified Free-From (CFF)/Top 10 Allergen-Free claim

Established Positive Release Program and Training Program

CIP (clean-in-place) optimization

Hired Food Safety & Quality Specialist

Created Retains Program, Holds Program, Process Change Control, HACCP Team, and Master Sanitation Schedule

Improved contractor relationships: Pest Control, Chemical Supply, and third-party lab

Commissioned in-line X-ray

Improved internal and external customer relationships

Improved environmental monitoring program, sensory analysis program, and production logs

Established department budget

Product launch demo at Whole Foods Market Nebraska and sold out

Kerry Ingredients, Inc. (06/2020-07/2021)

Seattle, WA

Manufacturing: Beverage syrups and sauces

Sanitation & Quality Assurance Supervisor

Key Responsibilities

Oversee sanitation department

Ensure interior and exterior facility hygiene

Manage night shift quality assurance department and lab

Lab tests: pH, aw, colorimetry, sensory analysis, APC, AnPC, and Yeast and Mold plating, ATP, viscosity

Accomplishments

Improved Master Sanitation Schedule and sanitation department

Saved facility \$30,000 within first three months of hire

Achieved zero findings in annual Safe Quality Food (SQF) audit – sanitation elements

Validated CIP (clean-in-place) SSOPs (sanitation standard operating procedures)

Cost savings in chemical inventory usage

Commissioned in-line sanitary lubrication system

Coordinated and oversaw successful completion of mold remediation project

Established hygienic zoning

Wilbur-Ellis Nutrition, LLC (05/2019-05/2020)

Vancouver, WA

Manufacturing: Pet food, animal feed, and aquaculture

Senior Food Safety, Quality, & Regulatory Specialist

Key Responsibilities

Manage New Product Introductions (NPIs), imports and Canadian exports

Manage Medicated Feed Labeling

Audit manufacturing facilities
Provide food safety and quality trainings to company
Accomplishments
Implemented Foreign Supplier Verification Program (FSVP)

UNFI (09/2017-04/2019)

Providence, RI

Storage & Distribution: human food & beverage, supplements, health & beauty aide

National Director of Food Safety & Quality (04/2018-04/2019)

Key Responsibilities

Oversee 66 distribution centers' (DCs) food safety & quality programs across the US and Canada
Manage 5 direct reports
Audit all DCs to Safe Quality Food (SQF) and Organics
Oversee recalls and withdrawals
Coordinate FDA, USDA, and CFIA inspections
Manage contracts between suppliers and clients

Accomplishments

Wrote and implemented Safe Quality Food (SQF) policy for 30+ facilities in less than one year
Established department Key Performance Indicators (KPIs)
Improved internal and external relationships
Oversaw over 100 recalls and withdrawals successfully
Implemented FSVP
Completed Food Fraud Vulnerability Assessment for all DCs
Trained corporate on supplier approval program and certificate of analyses
All DCs passed annual SQF and Organic audits
Developed cost savings plan through recalls and withdrawals

Pacific Regional Manager of Food Safety & Quality (09/2017-04/2018)

Key Responsibilities

Oversee 13 DCs' food safety & quality programs in the Pacific Region: CA, WA, & Canada
Audit all DCs to SQF and Organics
Coordinate FDA, USDA, and CFIA inspections
Oversee all Pacific Region's recalls and withdrawals

Accomplishments

Saved an Eastern Region's DC from failing its SQF audit
All DCs passed annual SQF, Primus, and Organic audit
Improved pest control in California DCs
Promoted to National Director of Food Safety & Quality in less than a year

Lake Oswego School District (03/2019-05/2020)

Lake Oswego, OR

Assistant Girls' Tennis Coach

Key Responsibilities

Promote academic success
Coach student-athletes in sportsmanship, exercise, and nutrition

Accomplishments

- Varsity placed 2nd in league:
- Varsity singles placed 11th in state
- Varsity doubles placed 1st in state
- JV placed 3rd in league

KraftHeinz (01/2017-09/2017)

Newberry, SC

Manufacturing: Poultry slaughter, turkey, chicken, pork, and bovine

Quality Assurance Supervisor

Key Responsibilities

- Oversee the Quality Lab
- Lab tests: pH, aw, fat, moisture, bone density, ATP, sponge swabs
- Manage 11 direct reports
- Reformulate recipes
- R&D of product and process changes
- Manage environmental monitoring program
- Complete facility audits
- Directly work with onsite USDA

Accomplishments

- Launched new line equipment
- Managed recovery of state's largest ammonia leak, saving people and product

Golden Boy Foods (08/2015-11/2016)

Blaine, WA

Manufacturing: Peanut, almond, and cashew butter

Quality Assurance Manager Interim (06/2016-11/2016)

Key Responsibilities

- Oversee food safety & quality programs: preventive controls, critical control points, allergen control, environmental monitoring, good manufacturing practices, customer complaints, positive release, holds, corrective and preventive actions
- Oversee quality labs: peanut and tree nut labs and 8 direct reports
- Collaborate with R&D
- Lead SQF, Organic, non-GMO, and Kosher audits

Accomplishments

- Passed all audits
- No recalls or withdrawals

Quality Assurance Lead (01/2016-06/2016)

Key Responsibilities

- Manage quality labs and 4 quality assurance technicians
- Lab tests: aflatoxin, moisture, fat, pH, [NaCl], spread, ATP, and sensory analysis
- Complete facility internal audits and environmental monitoring program
- Manage positive release and holds program

Accomplishments

- 1st Place AOCS '29 Aflatoxin in Peanut Butter 2016-2017' Proficiency Test Series 2016-2017

Quick promotion to Quality Assurance Manager Interim

Senior Quality Assurance Technician (10/2015-01/2016)

Key Responsibilities

- Lead peanut and tree nut lab tests
- Train quality assurance technicians
- Audit production, warehouse, and maintenance departments
- Manage retains program
- Complete environmental monitoring swabs

Accomplishments

- Quick promotion to Quality Assurance Lead

Quality Assurance Technician (08/2015-10/2015)

Key Responsibilities

- Audit production according to good manufacturing practices
- Perform tests in the tree nut lab
- Complete environmental monitoring swabs
- Manage tree nut retains

Accomplishments

- Quick promotion to Senior Quality Assurance Technician

Communities In Schools, AmeriCorps (08/2014-08/2015)

Bellingham, WA

Site Coordinator

Key Responsibilities

- Counseled 67+/- at-risk high school youth with a goal of increasing retention and graduation rate

Accomplishments

- Over 80% of students stayed in school or graduated
- Established tutoring center
- Coordinated suicide prevention support group

Bellingham School District (08/2014-05/2015)

Bellingham, WA

Junior Varsity Tennis Coach

Key Responsibilities

- Promote academic success
- Coach student-athletes in sportsmanship, exercise, and nutrition

Accomplishments

- Girls' JV ranked 3rd in league
- Boys' JV ranked 2nd in league

CONSULTANT WORK

Food Safety, Quality, & Regulatory Services (2018-current)

- Build FSVP, assist supplier onboarding, and coordinate FDA inspections
- Provide recall guidance and assist with newsletters (created educational section)

CAPITAL FUNDING

- (2021) Foreign Material Prevention; WayFare Health Foods, LLC; \$10,000; Role: Project Head
- (2020) Quality Lab Construction; WayFare Health Foods, LLC; \$50,000; Role: Project Head
- (2020) Mold Remediation; Kerry Ingredients, Inc.; \$183,000; Role: Project Head
- (2019) Microbiological Hazard Reduction & Environmental Monitoring; Kerry Ingredients, Inc.; \$1,200,000; Role: Project Contributor

PROFESSIONAL TEACHING EXPERIENCE

(2021-2022) **Trainer** – WayFare Health Foods, LLC

- o Sensory Analysis
- o Allergen Control
- o Visitor Policy
- o Food Security
- o Food Defense
- o Good Manufacturing Practices
- o Proper Documentation
- o Environmental Monitoring
- o ATP (Adenosine Triphosphate) Swabbing
- o Pre-Ops Inspections
- o Pest Control
- o Chemical Handling
- o Corrective and Preventive Actions (CAPAs)
- o FSVP (Foreign Supplier Verification Program)
- o Supplier Approval
- o Positive Release Program
- o Fostering a Healthy Workplace Environment
- o Root Cause Analysis

(2020-2021) **Trainer** – Kerry Ingredients, Inc.

- o Sensory Analysis
- o Food Security
- o Food Defense
- o Chemical Handling
- o Kosher and Organic Labeling
- o Internal Auditing

(2020) **Trainer** – Wilbur-Ellis Nutrition, LLC

- o Root Cause Analysis
- o FSVP (Foreign Supplier Verification Program)

(2017-2019) **Trainer** – UNFI

- o Supplier Approval
- o SQF Level 2
- o Recalls & Withdrawals
- o Reviewing COAs (Certificate of Analyses)
- o FSVP (Foreign Supplier Verification Program)

(2017) **Trainer** – KraftHeinz

- o Sensory Analysis

(2016) **Trainer** – Golden Boy Foods

- o Comprehensive Food Safety & Quality Programs
- o Sensory Analysis
- o Environmental Monitoring
- o ATP (Adenosine Triphosphate) Swabbing

(2014-2015) **Substitute Teacher** – Bellingham High School

- o Environmental Science, Chemistry, German, Art

PROFESSIONAL RESEARCH

- (2021). **Kirkendall, A.** Eradicating Systemic Industrial Mold. Shared with Kerry Ingredients, Inc.
- (2020). **Kirkendall, A.** Fostering A Food Safety Culture. Shared with Kerry Ingredients, Inc.
- (2019). **Kirkendall, A.** Metal Foreign Material Allowances in Pet Food: A Summary of Canadian and US Regulations. Shared with Cargill, Wilbur-Ellis Nutrition, Darling Ingredients.
- (2018). **Kirkendall, A.** Supplier Onboarding: The Importance of Audits. Shared with UNFI, GT's Living Foods.
- (2017). **Kirkendall, A.** Recovering from Ammonia Disaster. Shared with KraftHeinz.

PROFESSIONAL CERTIFICATIONS

- PCQI (Preventive Control Qualified Individual): Human Food & Beverage
- PCQI: Pet Food & Animal Feed
- SQF (Safe Quality Food) Practitioner
- HACCP (Hazard Analysis Critical Control Point) Manager
- Internal Auditor
- FSVP (Foreign Supplier Verification Program)
- NFHS (National Federation of State of High School Associations) Tennis Coach

AUDIT EXPERIENCE

- FDA Inspections
- FDA FSVP Inspections
- USDA Inspections
- CFIA (Canadian Food Inspection Agency) Inspections
- GFSI (Global Food Safety Initiative) schemes
 - o SQF Level 3: Food Safety & Quality Program for Manufacturers
 - o SQF Level 2: Food Safety & Quality Program for Storage & Distributors
 - o FSSC (Food Safety System Certification) 22000
 - o BRC (British Retail Consortium)
 - o Primus Storage & Distribution
- GMP (Good Manufacturing Practices)
- GDP (Good Distributing Practices)
- Kosher
- Halal
- Organic
- Non-GMO
- Allergen-Free

PROFESSIONAL MEMBERSHIP

Institute of Food Technologists (IFT) – Blog Writer, Member

Plant Based Foods Association (PBFA) – Policy Committee and Sustainability Committee

American Society for Quality (ASQ) – Member

GUEST LECTURER

Ad-hoc for Pennsylvania State University’s Homeland Security Graduate Program, University of Arkansas’ Food Law School, and University of Delaware’s Nursing School on topics pertaining to Industry Food Safety & Quality, Industry Case Studies, and Chronic Illnesses.

(2015) University of Delaware Nursing School. Psychological Impacts of Living with Chronic Illness: IBD.

PEER REVIEWER

(2021 – current) Food Control Journal. Ad hoc.

COMMUNITY VOLUNTEERING

Crohn’s & Colitis Foundation of America (2011-current) USA

IBD (Irritable Bowel Disease) Advocate

Educate and spread awareness about IBD

Support others with IBD

Nebraska Mycological Society (2021-2022)

Omaha, NE

Member

Support the Nebraska Mycological database through identification and forages
Help host educational forums on fungal topics
Collaborate with state Parks & Recreation to spread awareness on local mycorrhizae

Planet Granite (2018)

Portland, OR

Volunteer

Clean climbing gym and holds for events

Newberry Elementary School (2017)

Newberry, SC

Student Mentor

1:1 English tutoring and mentoring with a kindergartner

M.A.D. - H.O.P.E. (2014-2015)

Bellingham, WA

Making A Difference – Helping Other People Everywhere

Coordinator

Youth suicide prevention

YWCA (2015-2016)

Bellingham, WA

Young Women’s Christian Association

Secretary

Grant requests, serve as liaison between community and YWCA, serve as liaison between donors and YWCA, organize meeting minutes
Support women and young girls in need for shelter and protection

Avalon Care Center (2010)

Pullman, WA

Volunteer

Performed violin solos, played board games, and read stories to the community

Chamber of Commerce Mason County (2008)

Belfair, WA

Artist

Designed official emblem for Mason County Public Hospital District #2

Key Club International (2005-2009)

Member

Bremerton, WA

Kiwanis Blackberry Festival
Park cleanups

Cheer Chair

San Diego, CA

Suicide Awareness Run support
Thanksgiving Kitchen for the Homeless
Beach cleanups
Marathon support

NATIONAL AWARDS

- Trademark Women of Distinction Honors Edition (2017)