



THANK YOU FOR JOINING US.

THIS WEBINAR WILL BEGIN SHORTLY.



Human Foods Program



**Alliance to
Stop
Foodborne Illness**

A program of Stop Foodborne Illness

SERIES TWO | WEBINAR 6

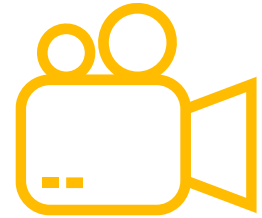
Understanding Artifacts

**Spot key indicators for success as
we break down green flags as
seen through food safety culture
artifacts.**

June 2, 2026



HOUSEKEEPING



This event is being recorded and will be posted on the STOP website and YouTube.



You can earn **1 NEHA-accredited continuing education credit** for this webinar, and 8 for the series. A form can be found on the STOP website.



Attendees will be muted.

Please use the Q&A function to ask questions.



Attendees can **“up vote” a question.**

We may not be able to get to all of them.



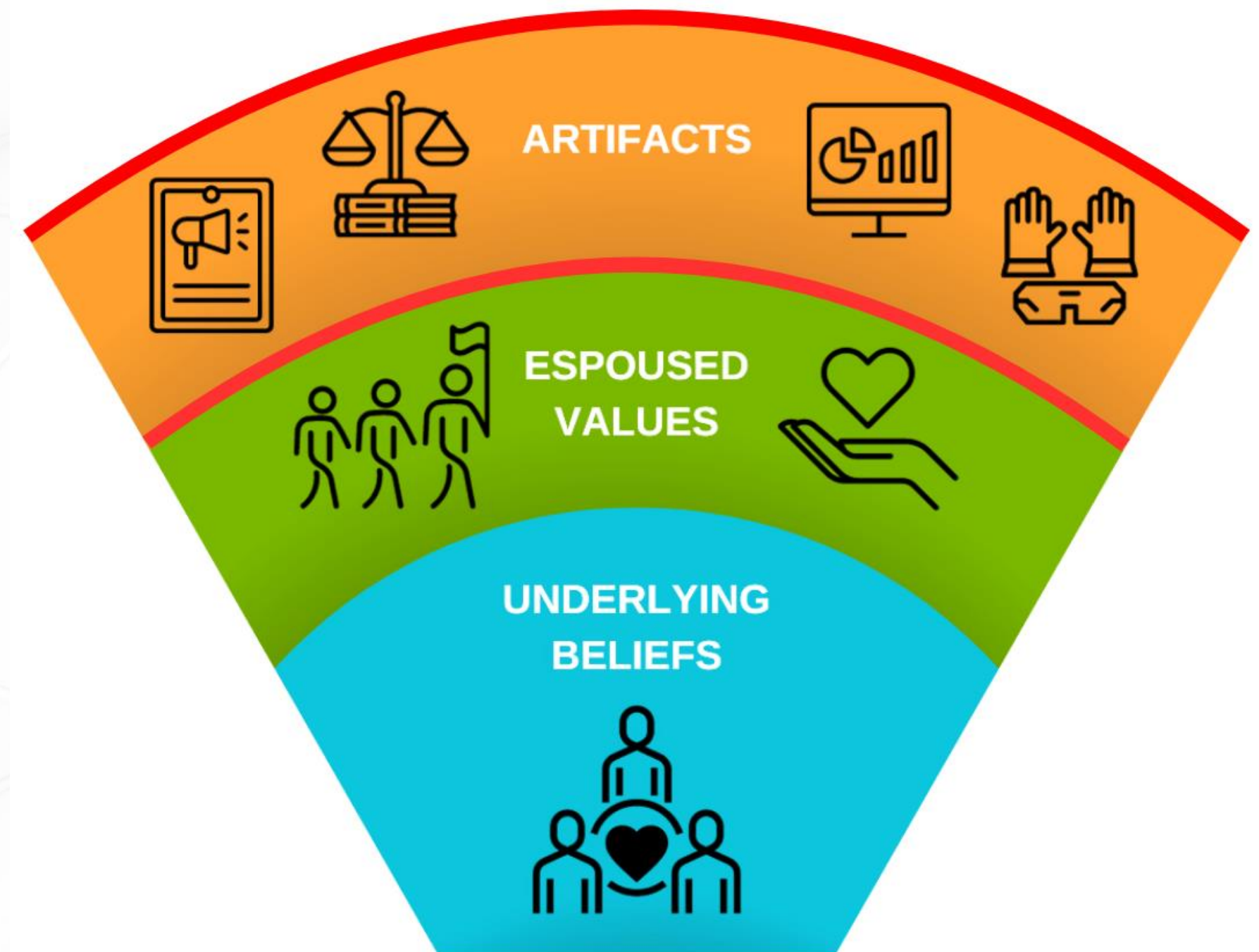
You'll be asked to complete a brief survey after the webinar.
Please take **2-3 minutes** to share your feedback!

MISSED AN EPISODE?



Recap and materials from "Season One"
Including the whitepaper compilation

SERIES TWO OVERVIEW



Source: Edgar Schein, levels of organizational culture

AGENDA

- 1 Opening Remarks:** Lone Jespersen (Cultivate SA)
- 2 Speaker #1:** Ronald Burke (Ardent Mills)
- 3 Speaker #2:** Janeen Richey (Beech-Nut Nutrition Co.)
- 4 Audience Q&A**
- 5 Closing Comments & Next Webinar**



Artifacts....

Stop Foodborne Illness Webinar June 1, 2026

Lone Jespersen

Meaningful Change

Across all groups and
roles
73% believe
that

creating lasting change to
food safety is their biggest
challenge

(n=4,072 sites)

Choose the Most Impactful Artifacts

	Goal of Transition	High Impact Artifacts	Why These Matter
Stage 1 → 2			
Stage 2 → 3			
Stage 3 → 4			
Stage 4 → 5			

Scan QR to
order your
copies!



Proceeds go to
Stop Foodborne
Illness.





Ron Burke

**Sr. Director of Food, Quality &
Regulatory**

Ardent Mills

BE Ardent

Ardent Mills Food Safety Culture

Ron Burke, Sr. Director of Food, Quality and Regulatory

June 2026



Ardent Mills.

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Being Ardent



OUR PURPOSE

Ardent Mills is the trusted partner, nourishing the world through innovative ingredient solutions.

OUR PROMISE

As Team Members we Promise to: Work together. Give everyone a voice. Recognize everyone matters.

When we come together and live by our values, it fosters connectivity. We work as a team to celebrate and support what each of us brings to Ardent Mills.

Together, we deliver on our purpose.

Together, we create a positive and inclusive culture.

Together, we make Ardent Mills.

OUR VALUES

We build **TRUST** by leading with integrity and consistency, focusing on individual and collective accountability.

We empower better outcomes by **SERVING** others with curiosity, respect, inclusion, and empathy.

We ensure the **SAFETY** of our people, products, and locations by doing what is best to create the safest environment now and for the future.

We operate with **SIMPLICITY** by providing clarity and continuous improvement.

Food Safety Artifacts at Ardent Mills



RITUALS



ROUTINES



RECOGNITION



Ardent Mills.

Thank you



Ardent Mills.

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Janeen Richey
Food Safety Manager
Beech-Nut Nutrition Company



Make a product to be proud of.

Beech-Nut®
tiny bellies
big resp♥nsibility



Quality is the
top priority
because I'm the
next inspector.

MADI

Food Safety Babe
Daughter of Katie
Talent Acquisition Specialist

Beech-Nut - Confidential

Beech-Nut®
tiny bellies
big resp♥nsibility



**Auditors help us
learn and keep our
babies safe.**

MIRI

Chief Food Safety Babe
Daughter of Janeen Richey
Food Safety Manager

Beech-Nut - Confidential

Beech-Nut®
tiny bellies
big resp♥nsibility

Don't forget. pH is important.

- pH is a value that let's us know the food is safe.
- Having the right pH makes our jar shelf stable.

Beech-Nut®
tiny bellies
big resp♥nsibility

Beech-Nut - Confidential



SYLAS
Food Safety Babe
Son of Amber
Principal Scientist

Hair Restraints

Ensure hair is completely covered before entering production areas



JACK

Food Safety Babe
Son of Lauren
Brand Manager

Retorts, How do they work?

- Product is cooked at a specified temperature and pressure while inside the jar
- Each product has it's own unique recipe built into the system



THEO

Food Safety Babe
Son of Mike

Operations Specialist, Cook

Beech-Nut®
tiny bellies
big resp♥nsibility

Remember,
every jar could
be a baby's first
bite!



Flo
Food Safety Babe
Daughter of Jennifer
Brand Design Manager

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Beech-Nut®
tiny bellies
big resp♥nsibility

Theme	Month 1 Content	Month 2 Content	Month 3 Content
Audit ready, all the time	Monthly Message: Annual Food Safety audits by BRCGS help us identify gaps and improve! TV: Monthly Messaging. Part of making baby food means lots of audits. Don't be surprised to see the USDA, FDA, Ag & Markets, or other auditors around the building. They help us learn and keep our babies safe. Food Safety Comms Boards: Monthly KPIs & Audit Findings Bathroom Signs (15)	Monthly Message: What do you do if an Auditor asks you a question? Answer! If you aren't sure the best answer it's ok to let them know you call your supervisor any time there are concerns. TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings	Monthly Message: What are auditors looking for? Different audits focus on different requirements. BRCGS audits focus on GFSI (Global Food Safety Initiative) requirements. These are international standards for making safe food. In short, it's like a "health check" for a company to prove its products are safe and of high quality. TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings
Food Defense	Monthly Message: All visitors and contractors must sign in and wear a visitor or contractor badge. No unidentified people allowed! TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings Bathroom Signs (15)	Monthly Message: Look for evidence of tampering. If something looks suspicious, report TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings	Monthly Message: World Food Safety Day TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings
GMPs	Monthly Message: Hair nets and Beard nets must cover all your hair TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings Bathroom Signs (15)	Monthly Message: gloves and utensil/tool storage TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings	Monthly Message: No jewelry other than a plain wedding band (no necklaces under your shirt or watches) TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings
Processing for Food Safety	Monthly Message: pH and Temperature TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings Bathroom Signs (15)	Monthly Message: Retorts TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings	Monthly Message: TBD TV: Monthly Messaging Food Safety Comms Boards: Monthly KPIs & Audit Findings

Example schedule

Oh no you
did not just try
walking out of
here without
washing your
hands!



Beech-Nut Confidential

tiny bellies
big responsibility

Scan here to get in
touch with the
Food Safety Team!

NOLAN
Food Safety Babe
Grandson of Lukie
Master Scheduler

- Hit 'em in the feels
- Plan content, but be flexible
- Talk to your marketing & communications people

Beech-Nut®
tiny bellies
big responsibility

Audience Q&A



NEXT WEBINAR

September 16 @ 11am Central

The Wrap-Up: Bringing it All Together

Reflect on the key learnings of series two and look forward to the future with actionable strategies for positive change.



Learn more & register!