CHANGING THE CONVERSATION
COME TOGETHER, COLLABORATE AND CREATE CHANGE

PRESENTATION
BY: Chef Keith Norman

“Recipe for Food Safety Success”
Honoring Senator Debbie Smith and Dr. Pete Snyder

2016

2019
Collaboration is key because every kitchen is a Potential ground zero for a food borne illness outbreak Or allergen Incident

Collaboration brings people (and organizations) closer together

It helps us problem-solve

Collaboration helps people learn from each other
Collaboration

Why is that Important?

You look at this photo & you can't see my invisible illness. Many diseases are just that: INVISIBLE.
COLLABORATION IS RELATIONSHIP

COLLABORATION IS WORKING TOGETHER TOWARD A COMMON GOAL

COLLABORATION IS ATTITUDE

Collaboration is understanding that a regulators job and industries job has the same end GOAL!!!!

HEALTH INSPECTOR JUST WALKED IN

LOOK LIKE YOU'RE WORKING BUT SECRETLY MAKING SURE EVERYTHING IS DATED
Chefs Don’t Understand the COST!!!!!
Leadership

Regulation Awareness

“it is my responsibility to reflect on and challenge my assumptions so I can create more friendly spaces where all guests feel safe. “We must learn to be comfortable with being uncomfortable” to create change.

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Keith Norman
Leaders UNDERSTANDING that real lives are affected, not just statistics!!!!
Participation

1. Do Something Positive
2. Attending forums like this
3. Take decisive action
4. Inspect what you expect
5. Create the environment for change to happen
6. Consistent Training
In Conclusion

• There is a never ending supply of things to learn
• Leaders that create an environment for learning, can change the culture

• Leaders that teach provide a connection with workers, meet them where they are
• Leaders that are committed and consistent build trust