

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

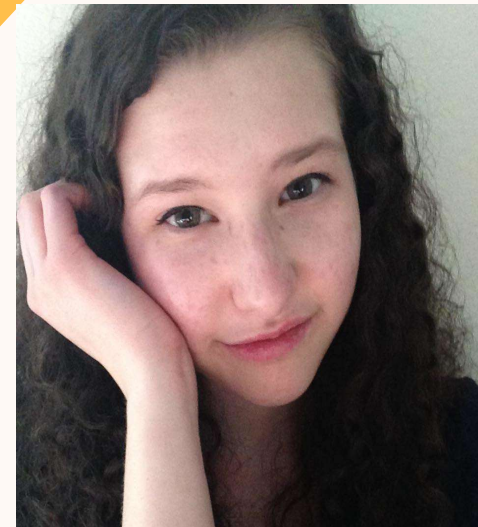
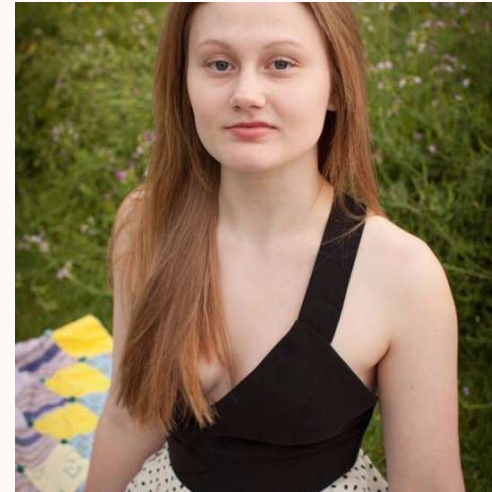
It helps us problem-solve

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!!!!**



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.

--

Keith Norman





EDUCATION IS KEY


ATTITUDE IS KEY

COMMITMENT IS KEY

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
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In Conclusion

- There is a never ending supply of things to learn
- Leaders that create a 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