

Clare Winkel B.App.Sc and MBA (Seafood Management)

Executive Manager – Technical Solutions

Integrity Compliance Solutions

From 2006-2008, Clare worked on EU project FP6-518451, [Developing a Stakeholders Guide on the vulnerability of food/feed chains to dangerous agents and substances](#) and developed a method to assess the farmed Atlantic Salmon food supply chain for vulnerabilities to food safety contaminants, loss of traceability and failure to detect contaminants.

From 2010 to 2015, Clare trained US and Canadian seafood processors in the 'Risk Assessment of the Supply Chain'. In 2016 she developed a method of ranking raw materials at risk of fraud and has been undertaking consultancies and training using this method since then. To date, Clare has personally assessed approximately 600 raw materials using this method.

Clare has audited in 13 countries across Europe, North America, the Caribbean and Australia, with experience across numerous sectors of the industry including:

- meat processing (bovine, porcine, ovine, avian and game animals) (slaughter, boning, value-adding including smallgoods)
- seafood processing (wild harvest, aqua-cultured, shellfish, molluscs, fish, cephalopods, reptiles and crustaceans) (shucking, hot and cold smoking, MAP, sous vide)
- farming (livestock, horticulture especially tree fruits and aquaculture)
- fruit (storage, packing and processing)
- egg (growing, packing and processing)
- bakery, snacks and grains
- canning
- beverages (ice, water, beer, wine and soft drinks)
- ingredients (wet, dry, sauces)
- ready meals
- honey processing

Clare has audited the following GFSI standards:

- BRC Global Standards for Food Safety, Storage and Distribution, Agents and Brokers.
- SQF food safety and packaging.
- SEDEX Members Ethical Trade Audit (SMETA).
- Second party and retailer programs: WW SEP, Costco Addendum, Aldi QA Supplier Requirements, Coles Supplier Requirements and McDonald's Supplier Quality Management System.



May 21-22, 2019
Loews Coronado Bay Resort
San Diego, California

Clare is a trainer for:

- BRC Global Standard for Food Safety and BRC Global Standard for Storage and Distribution.
- BRC Global Standards additional modules: HARPC, Food Safety Culture Excellence, Meat Supply Chain Assurance, and Food Safety Modernization Act (FSMA).
- AFDO/USA Seafood HACCP Alliance.
- International Meat and Poultry HACCP Alliance.

Additionally, Clare has current expertise in numerous audit programs including:

- Registered National Food Safety Auditor- Level 4.
- British Packaging Institute Training for BRC Packaging auditors (EQUIPT).
- Registered Ethical auditor with SQF & WQA 2010 – 2014.

Awards:

2014 – Finalist (top 3) for SQF Auditor of the Year - worldwide.

2013 – International Association of Fish Inspectors: for Services to the International Seafood Industry.

2003 – Queensland Government: “Highly Commended” in the Premiers Award in Public Sector Management - Partnerships and Reconciliation, for the design and delivery of a series of practical training courses for the indigenous seafood processors across Torres Strait.