

RISK-BASED THINKING AND ANALYSIS IN FRESH FOOD: PRACTICAL TOOLS AND METHODS FOR QA LEADERS



Date and Time:

Wednesday, August 5, from 2:00 p.m.- 3:00 p.m. Eastern Time
(1:00 p.m.-2:00 p.m. CT, 12:00 p.m.-1:00 p.m. MT, 11:00 p.m.- 12:00 p.m. PT)

Overview:

Risk-based thinking is no longer optional in today's food safety landscape — it's a core leadership competency. As GFSI oversight and regulatory expectations continue to evolve, fresh food professionals must be equipped to identify, communicate, and act on risk in ways that protect consumers, satisfy their GFSI oversight, and inform business strategy.

In this session, Steven Mesia, Vice President of Food Safety and Quality Assurance at Sandridge Crafted Foods, draws on nearly 40 years of industry experience to share his practical approach to risk management. Attendees will learn the tools and methods Steve relies on daily, how to apply them in real-world fresh food production settings, and how to translate risk data into actionable reporting for leadership, regulators, and auditors.

Whether you're strengthening your audit defense, guiding investment decisions, or aligning your QA program with evolving standards, this webcast delivers straight-from-the-desk insights from a seasoned food safety leader.

Presenter:

Steven Mesia, Vice President of Food Safety and Quality Assurance, Sandridge Crafted Foods

Steve brings nearly 40 years of food safety and quality experience to his role at Sandridge Crafted Foods, where he joined in 2023 to lead the company's food safety, quality, and sanitation programs. His career spanning both large-scale operations and startup food businesses gives him a uniquely broad perspective on building and sustaining food safety cultures that deliver results.

Steve holds a Bachelor's degree in Organic Chemistry with a minor in Microbiology from Bemidji State University and holds dual certifications through the American Society for Quality as a Certified Manager of Quality/Organizational Excellence (CMQ/OE) and Certified Food Safety and Quality Auditor (CFSQA).

A resident of Spencer, OH, Steve and his wife enjoy the empty nester chapter of life — spending time on projects at his home in the woods, exploring the outdoors, and traveling to visit their four children spread across the U.S. and beyond.

How does the webcast work?

It's easy and convenient! It is a virtual seminar that you can "attend" and participate in right from your office. Webcasts are provided at **NO COST** to RFA members!

The RFA webcast will include live audio along with a slide presentation on the web. You just need a phone connection for the audio and an Internet connection.

To get the most out of a webcast, it is recommended that you have no more than five people at any one computer connection. If you have multiple locations, please register each location separately.

**Register now for this live, interactive Webcast
that you can join from your office!**

How to attend this meeting?

To register to attend the meeting, just send an email to Meg at meg@refrigeratedfoods.org.

Once you have registered for the meeting, you will receive an email message inviting you to attend the webcast with instructions on how to attend. This message will provide the information that you need to join the meeting.

Register now!

Registration should be received no later than August 3, 2026. Confirmations will not be sent until you are successfully registered.

If you have questions about the meeting, please contact the RFA Office at info@refrigeratedfoods.org.