

# Mike Rayburn

## Curriculum Vitae

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## Professional Profile

Over twenty years of hands on experience within the food and beverage industry: Quality Control, Operations, Source Development, Manufacturing /Packaging and Process Improvements

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## Areas of Expertise

- Food Safety Program Development & Implementation - FSEP, GMP, HACCP, SQF, BRC, FSSC 22000
  - American Society for Quality – ASQ Certified HACCP Auditor, ASQ Certified Manager of Quality & Organizational Excellence
  - Project Management - Plant Design, Product Development, Technical Training, Troubleshooting
  - Third Party Auditing - Product, Process, System, SOP, GMP, HACCP
  - Permitting and Licensing for Regulatory Agencies - FDA, CFIA, MOE, CBWA, IBWA, U.S. Distribution Requirements
  - Sanitation Systems/Programs - Master Schedule, Expandable CIP & COP Systems, SSOP
  - Water Treatment Systems - Filtration, UV, Reverse Osmosis, Ozone, Ion Exchange, Multi-media
  - SQF Registered Consultant (#9628),
  - Lean Six Sigma Certified Black Belt - Root Cause Analysis & Process Improvement
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## Career History

### **H<sub>2</sub>O Dynamic Solutions Inc. ( May 2005 to Present )**

**Founder and President** – A consulting company focused on client empowerment, servicing the food and beverage industry and addressing the needs of small and large operations. Specializing in the design, training and implementation of plant specific comprehensive food safety programs. Facilitation of “turn-key” bottling operations, from small to large production facilities (source to customer). Member of the Canadian Bottled Water Association (CBWA). Services include:

- Food Safety Program Development & Implementation (SQF, BRC, HACCP, GMP, FSEP)
- Third Party Auditing – Product, Process, System, FSEP, GMP, HACCP, CBWA
- Root Cause Analysis and Program Troubleshooting – Lean Six Sigma Certified Black Belt
- Technical Training (Food Safety, Water Treatment, Sanitation, Preventative Maintenance)
- Regulatory Support and Compliance
- Project Management (System/Plant up-grades & Expansion, Product Development)
- External Consultant and Trainer for the NSF - Food Safety & Quality Specialist

## **CJC Bottling Ltd. ( Jan 1998 to Dec 2005 )**

**Quality Control Manager** – Responsible for source development/management, water delivery system, holding tanks, water treatment systems, internal micro/chemical laboratory, sanitation programs, HACCP Coordinator, Lead Trainer, Customer Complaints, Liaison to Regulatory Agencies and customer audits, permitting and licensing throughout North America. Other duties included:

- Project Manager for system upgrades and product development
  - Implemented six HACCP programs at two bottling facilities
  - Technical and Food Safety Training – from one on one to groups of over forty
  - Comprehensive auditing of vendors and co-packers
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## Education

**Environmental Engineering Diploma** – Graduated with honors

Georgian College Barrie, Ontario

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## Of Special Note

- Volunteer for Habitat For Humanity
  - ASQ Certified HACCP Auditor, American Society for Quality
  - ASQ Certified Manager of Quality and Organizational Excellence
  - Lean Six Sigma Certified Black Belt, Loyalist College
  - SQF Registered Consultant, SQF Registration #9628
  - FSPCA Preventive Controls for Human Food, NSF International
  - HACCP III: Train the Trainer, Guelph Food Technology Centre
  - Understanding CIP (Clean in Place), Johnson Diversey
  - Food Defense/Security Workshop, Guelph Food Technology Centre
  - Microbiology I : Practical Food Microbiology, Guelph Food Technology Center
  - Microbiology II : Sanitation, Guelph Food Technology Centre
  - Microbiology III: Food borne Pathogens, Guelph Food Technology Centre
  - Microbiology VI: Salmonella Control, Guelph Food Technology Centre
  - Microbiology V: Listeria Control, Guelph Food Technology Center
  - Pasteurization: Concepts & Theory of Safe Operation, Guelph Food Technology Centre
  - Sanitary Design for Food Plant & Food Plant Sanitation, NSF/GFTC
  - BRC Program Training Course, Guelph Food Technology Centre
  - Food Fraud Vulnerability Assessment Workshop, NSF International
  - CBWA Certified Plant Operator and member of the CBWA Technical Committee
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