



Sam Davidson, Director, Food Safety, has over 30 years of experience in the food industry in Food Safety and Quality roles.

Sam started off studying Food Science and Technology at Loughry College, Northern Ireland. Upon commencement of his first job, he enrolled in the MSc. program in Food Safety Management with Queens University, Belfast, Northern Ireland. Industry categories include soft drinks/juice production, meat processing, dairy processing, quick-serve restaurants as well as animal welfare, and entomophagy (insect growth, production and consumption for humans).

Some of the various titles Sam has held within the industry include Laboratory/Microbiology Technician, HACCP Auditor, Food Safety and Animal Welfare Auditor, Supplier Specialist and most recently Corporate HACCP Manager, for a large multi-site meat processing company.

Sam has certifications in Animal Welfare (PAACO) for Meat Plant and Poultry Welfare, FSMA Preventive Controls Qualified Individual for Human Food (PCQI), AIB Food Defense Coordinator, BRC Internal Auditor, Implementing SQF Systems, SQF Practitioner, IAPA Pandemic Planning, Foreign Supplier Verification Program (FSVP), and Seafood HACCP. Sam holds a Lead Instructor position with The Global HACCP Alliance and for FSPCA Preventive Controls for Human Food Version 2.0.