

## Howard Popola

Mr. Popoola began his career at US Foodservice in 2005. In this role, he is responsible for setting the food safety and quality standard operating procedures and metrics for the 14 US Foodservice food processing facilities, the company's 600 Exclusive Branded manufacturers and the specifications for the company's 25,000 private label products including the management of the supplier third party audits and complaints management programs.

Prior to joining US Foodservice, Howard was the Corporate Food Safety Microbiologist for Nestle Ice Cream business worldwide. In this role, he was responsible for the co-packer quality standards and the risk assessment and approval of suppliers, ingredients and equipment. Before Nestle, Howard worked for Westfarm Foods and Kraft Foods in several progressive quality systems functions. Prior, he was a HACCP Programs Manager for the United Nations Food Program. In this capacity he was responsible for establishing HACCP systems in food donor processing facilities in over 80 countries.

Howard graduated from University of Lagos, Nigeria with a Bachelors degree in Food Microbiology and a Masters degree in Industrial Microbiology. He is certified as a quality assurance professional and in advanced HACCP, a member of American Society for Quality, the International Association for Food Protection and serves as a board member of Beef Industry Food Safety Committee.

A naturalized American citizen from Nigeria Howard speaks six languages (English, Afrikaan, Portuguese, French, Japanese and Korean) and is a 1981 gold medal soccer champion for the under 17 Federation Internationale de Football Association (FIFA) with the Nigeria National Team.