



Blaise Ouattara

Food Safety Expert

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Professional Summary

Global food safety expert with over 25 years of experience driving innovation in regulatory policy, industry best practices, and capacity development across Africa, North America, and Europe. Former Regional Food Safety Officer at FAO Africa, with a track record of designing national strategies, leading multi-country projects, and training thousands of professionals. Now offering bespoke consulting services to governments, international organizations, and private sector stakeholders.

Work Experience

International Food Safety Consultant May 2025 - Present
Blaise Ouattara

International consultant with a passion for helping businesses and individuals navigate strategic growth and professional success. With more than 30 years of experience in **Food Safety** and **management**, I provide expert guidance to business owners and governments looking to optimize their business models and achieve sustainable results.

Regional Food Safety and Quality Officer for Africa Jan 2018 - Apr 2025
Food and Agriculture Organisation of the United Nations (FAO)

- Designed and led the regional food safety strategy across 30+ African countries.
- Delivered capacity-building programs on HACCP, risk assessment, and SPS measures to governments and institutions.
- Guided implementation of Codex standards, strengthening compliance and trade readiness.
- Assessed national food control systems using the FAO/WHO assessment tool, offering tailored recommendations for policy enhancement.
- Oversaw 50+ food safety and trade-related technical projects as lead officer.

Food Safety Expert Aug 2016 - Dec 2017
Food and Agriculture Organisation of the United Nations (FAO)

- Provided high-level scientific expertise to Codex Alimentarius
- Developed technical guidance on risk-based meat inspection for Codex Alimentarius.
- Conducted training on risk profiling, prioritization, and analysis for African countries.
- Supported the Joint FAO/WHO Expert Meetings (JEMRA) on microbiological risk assessment.

Chief, Risk Prioritization, Risk Assessment Jan 2013 - Jul 2016
Canadian Food Inspection Agency

- Led development of FDA iRisk tool and its integration into federal/provincial risk ranking systems.

Skills

- Food Safety Risk Analysis & Assessment
- HACCP & GMP Systems Implementation
- Sanitary & Phytosanitary Measures (SPS)
- Food Control System Assessment
- Scientific Policy Development
- Capacity Building & Training
- International Collaboration & Coordination

Soft Skills

- Communication
- Leadership
- Strategic Thinking
- Adaptability
- Collaboration
- Cultural Sensitivity

Volunteer

Scientific Reviewer
Food Control; Journal of Applied Microbiology
Jan 2009 - Dec 2016
Critically evaluate manuscripts for scientific rigor, methodological soundness, and relevance to the field. Provide constructive feedback to authors and editorial teams, ensuring clarity, accuracy, and adherence to publication standards. Contribute to the advancement of research quality and integrity through expert peer review.

- Managed multidisciplinary teams to advance food hazard profiling for national policy.

National Specialist - Microbiology

Jan 2009 - Dec 2012

Canadian Food Inspection Agency (CFIA)

- Participated in the Health Canada/Canadian Food Inspection Agency interdepartmental working group to review the HC *Listeria* policy;
- Reviewed the Canadian *Listeria* policy for equivalency with United State and European Union policies;
- Reviewed of the inspectors training manual on sampling plans for *Listeria monocytogenes* and other pathogens and follo-up actons;
- Reviewed the Chilean policy for equivalency determination with the Canadian policy;
- Audited US beef slaughter and processing establishments for implementation of the E. Coli control measures.

Technical Director

Jan 2008 - Dec 2009

Canadian Meat Council (CMC)

- Developed partnerships with other industry stakeholders (Canadian Poultry and Eggs processors Council, Further Poultry Processors Association of Canada, Canadian council of Grocery Distributors etc.) and governmental officers (Health Canada and CFIA);
- Managed the Canadian Meat Council's Technical committee: identification of technical issues, organization of meetings with government officials (Canadian Meat Inspection Agency, Health Canada);
- Co-Managed the Industry *Listeria* working group: organization of face-to-face meeting and conference call with Canadian Meat Inspection Agency on the New *Listeria* policy, development of Industry comments'
- Co-chaired the development of the industry comments on the *E. coli* O157:H7 control policy,
- Represented the Canadian Meat Council in working group with other stake holders (Canadian Poultry and Egg processors Council, Further Poultry Processors Association of Canada, Canadian Cattlemen's Association, American Meat Institute, etc.)

Entrepreneurial Highlights

Jan 2001 - Dec 2007

- Spearheaded the launch and strategic growth of two science-driven enterprises, leading multidisciplinary teams in biotechnology, agri-food, and veterinary consulting.
- Directed high-impact R&D initiatives, securing regulatory approvals (e.g., Health Canada) and advancing novel technologies such as High Hydrostatic Pressure and natural antimicrobial systems.
- Built and nurtured strategic partnerships with universities, government agencies, and industry leaders to co-develop innovative food safety and animal nutrition solutions.
- Secured competitive research funding through grant writing and proposal development, enabling collaborative studies and patentable innovations.
- Delivered consulting services to major industry players, translating scientific research into practical applications for food safety, quality assurance, and regulatory compliance.

Research Associate

Aug 1998 - Dec 2000

INRS-Institut Armand-Frappier

- Designed and conducted research activities on applications of food irradiation to control pathogen bacteria in food;
- Developed natural packaging and antimicrobial packaging technologies;
- Supervised of more than 12 graduate and undergraduate students;
- Co-invented an antimicrobial coating formulation which is currently being commercialized by **Bioenvelop Technologies** (Saint-Hyacinthe) under the **Longevita** trademark;

Languages

French

English

Bambara

Hobbies

- Website Design
- Network Marketing

Profile Links

Linkedin

<https://www.linkedin.com/in/blaise-ouattara-69748b3a/>

Facebook

<https://www.facebook.com/blaise.ouattara.9>

- Co-invented a Salmonella control process for meat by combining low dose irradiation and natural antimicrobials.

Education

Post-Doctoral Fellowship

Aug 1998 - Dec 1999

INRS-Institut Armand-Frappier

Ph.D. Food Science and Technology

Aug 1993 - Jul 1998

Université Laval, Québec, Canada

D.E.A. (Diplôme d'Étude Approfondie) - Production Animale

Aug 1988 - Dec 1989

ENSA, Toulouse

C.E.S. (Certificat d'Étude Spécialisée) - Hygiène dans les Industries Agro-Alimentaires

Aug 1988 - Dec 1989

Ecole Nationale Vétérinaire de Toulouse

D.V.M. (Doctorate in veterinary medicine)

Sep 1980 - Jul 1986

EISMV - Dakar, Sénégal

Invited Speaker & Conference Engagements

- African Union SPS Coordinating Forum
- AOAC Africa Conference
- Intergovernmental Committee of Senior Officials and Experts (ICSOE) conference – United Nations Economic Commission for Africa (UNECA)
- African Food Regulatory Agencies Forum (AFRAN)
- ECOWAS Meeting on Data Generation
- *African Continental Association for Food Protection (ACAAP)*
- World Food Safety Day Conferences and virtual meetings
- FAO Trade and Nutrition Series
- The 69th ECSA Health Ministers Conference - *Innovative Approaches Towards Achieving Food Safety and Improving Quality of Life.*
- FAO - International conference on Food Safety and Risk Analysis & Joint Efforts on Reducing Antimicrobial Resistance - *Robust official food control and governance of Food Safety Risks*
- Risk-Based Meat Inspection Conference - *Risk-based meat inspection in the context of the agriculture transformation strategy*

Academic Leadership & Innovation

Published **30+ peer-reviewed articles** on food safety, packaging technologies, and pathogen control, Guidance documents, Book Chapter.

Selected example:

- *Human dietary exposure to chemicals in sub-Saharan Africa: safety assessment through a total diet study. Lancet Planet Health 2020; 4: e292–300*
- *Principles of Risk-Based Meat Inspection and Applications. Technical Guidance. 2019.*
- *Interventions for the Control of Non-typhoidal Salmonella spp. in Beef and Pork. JEMRA meeting report and systematic review. 2016.*
- *Natural Antimicrobials Combined with Gamma Irradiation. Chapter in: Natural Antimicrobials for the Minimal Processing of Food (CRC Press). Book Chapter.*

Mentored students and professionals in microbiology, HACCP, and food quality at the University of Ottawa internationally.

- University of Ouagadougou (Burkina Faso)

- University of Quebec in Montreal (Canada)
- Université Laval (Canada)
- University of Ottawa (Canada).