



BRIXEY ENGINEERING STRATEGIES & TRAINING

Presents

Food Safety: The role of maintenance

Date: Feb 6th & 7th

Time: 8am to 4:30pm

2 – Day Class

Location: Middleby Bakery Group

Bakery Innovation Center

808 Stewart Ave, Plano, TX 75074

[Click Here](#) **to Sign-up**

Sponsored by:  **MIDDLEBY BAKERY GROUP**

BRIXEY ENGINEERING STRATEGIES & TRAINING

<p>Objective</p>	<p>To provide attendees with Best Practices for ensuring food safety from a required maintenance perspective.</p>
<p>Benefits</p>	<ol style="list-style-type: none"> 1. Become <i>proactive</i> rather than <i>reactive</i> maintenance activities related to food safety. 2. Attendees will learn critical steps for controlling mold and preventing foreign material contamination risk. 3. Important design elements to consider when ordering and installing new equipment or maintaining your plant. 4. How to inspect production assets with food safety in mind. 5. Managing and standardizing maintenance fluids, lubricates and sealants. 6. The maintenance role in HACCP and FSMA. 7. Documentation matters and so does the order of the process.
<p>Who Should Attend</p>	<p>Maintenance Managers, Plant Engineers, and Food Safety Managers looking to develop, implement, or improve food safety and lower risk.</p>

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The class will take place at The [Middleby Bakery Innovation Center](#), a state-of-the art 30,000 sq. ft. test bakery, with the latest equipment used to develop and test a variety of baked goods.

Course Prices	
1 Attendee	\$695.00 (Full Price)
2-3 Attendees	\$625.00 (10% discount)
4-5 Attendees	\$556.00 (20% discount)
6+ Attendees	\$521.00 (25% discount)
Instructor: Rowdy Brixey www.Brixey-Eng.com	



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Hotel Info:

Candlewood Suites (214-474-2770)

2401 E. President George Bush Hwy Plano, Texas 75074
Mention 'Stewart Systems' to get this discounted price

\$75/night**

Courtyard Marriott (972-516-2949)

1805 E President G. Bush Hwy, Plano, TX 75074
[Click this link](#) to book this discounted price

\$129/night**

Residence Inn (972-424-9101)

1705 E President G. Bush Hwy, Plano, TX 75074
[Click this link](#) to book this discounted price

\$135/night—King Studio Suite**

\$145/night—1 Bedroom Suite**

Hampton Inn & Suites Dallas/Plano East (972-509-4500)

2813 E N President George Bush Hwy, Plano, TX 75074

\$114/night**

Hampton Inn & Suites Dallas/Richardson (972-231-9800)

2250 N Glenville Dr, Richardson, TX 75082

\$96/night**

Hilton Garden Inn Dallas/Richardson (972-792-9393)

1001 W President George Bush Hwy, Richardson, TX 75080

\$122/night**

DoubleTree by Hilton Hotel Dallas/Richardson (972-644-4000)

1981 N Central Expy, Richardson, TX 75080

\$128/night**

Homewood Suites by Hilton Plano/Richardson (972-881-3339)

2601 E President George Bush Hwy, Plano, TX 75074

\$139/night**

***The Bakery Innovation Center is 20 miles from Dallas Lovefield Airport & 30 miles from DFW international Airport**

****Rates subject to change and are based on 08/15/18 www.hotels.com rates for class date(s)**



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Instructor Bio:

Rowdy Brixey is a Certified Professional Bakery Engineer (ASBPBE) with over 37 years of industry experience. Rowdy started as a bakery mechanic in 1981 at age 16 and advanced to Vice President of Engineering through his 28-year tenure at Interstate Brands Corp (IBC). After IBC, Rowdy became Vice President of Manufacturing for George Weston Bakeries (GWB) and led one bakery as the interim plant manager. After one and a half years, Grupo Bimbo purchased GWB and Rowdy became the Director of Engineering and Maintenance Optimization, leading both maintenance and engineering for all Bimbo Bakeries USA plants. Two years later, Grupo Bimbo purchased the Sara Lee bread and bun plants. Rowdy was leading maintenance for 55 locations and managed project engineering for two-thirds of the company. During his last three years at BBU, Rowdy developed and taught maintenance management teams while focusing on developing future bench.

In June of 2017, Rowdy started his own company, BEST: Brixey Engineering Strategies & Training. Rowdy has been responsible for countless bakery interventions where remediation plans had to be developed and executed to transform the bakery performance and stabilize the leadership strategy. Rowdy has vast experience in building new bakeries, start-ups, as well as deep knowledge of several leading maintenance management systems. Rowdy's Associates Degree in Business combined with his strong technical hands-on experience makes him uniquely one of the best in the business. Rowdy has taught many classes during his lengthy career and is now available to share his knowledge with others.

Rowdy served as the Chairman of the American Society of Baking (ASB) in 2010 and is currently an ASB Hall of Fame Committee Member. Rowdy is the Vice Chairman of the ANZI Z50 Safety and Sanitation Committee and is part of the BEMA Bakery Industry Forum (BIF). Baking & Snack magazine voted Rowdy the "Rising Star" for 2004.

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[Terms & Conditions](#)