

The Redzone logo features the word "REDZONE" in a bold, sans-serif font. The letter "O" is replaced by a red circular icon with a white arrow pointing clockwise.

Northwest
Food &
Beverage
WORLD

Join us at the **Northwest Food & Beverage Manufacturers Expo & Conference 2018**

For the 3rd year running Redzone have been invited to speak at the Northwest Food Producers Association's Annual Expo on the topic of Continuous Improvement. As thought leaders in this field, we will be running three Continuous Improvement tracks during this event and invite you to join us to learn more on the topic of Lean and Continuous Improvement; as well as network with other similar food & beverage producers.

January 8-10, 2018

Oregon Convention Center, Portland OR

[Register Here](#)

Free Ticket for Redzone Members

Register with the Redzone Code and save \$79 on the ticket price:

Booth637VIP

Who Should Attend

Northwest Food & Beverage Manufacturers looking to improve operations and start or accelerate their Continuous Improvement journey.

Redzone Booth: #637

The Northwest Food & Beverage Manufacturers Expo & Conference 2018 offers three days of nationally known speakers, industry leaders and educational experts sharing the latest trends and information, plus a convention floor filled with 450 vendors and suppliers. Most importantly, the Expo is a place for networking with colleagues and connecting with other Northwest F&B Manufacturers in OR, WA, ID; as well as other association members. Take advantage of your time and make key contacts, explore the latest innovations and participate in educational seminars.

Continuous Improvement Sessions

Hear from Redzone Customer Tillamook How to get started with Redzone

**Monday, January 9th
9:30am - 10:30am | Mt. Rainier Room**

Food and beverage manufacturers all across the Pacific North West have been using Redzone to transform their plant's productivity and culture. This is your opportunity to hear the results that your peers have been achieving and how your organization can become part of this growing community. The session will leave you with an understanding of the Redzone technology & Continuous Improvement Coaching and how to evaluate the potential uplifts available from a deployment at your facility. You will also hear first hand from other local food and beverage organizations about their deployments of Redzone, how they were able to Go Live in a week, and achieve double digit productivity gains in 90 days!

Speakers:



Tamra Gammon

Director of Safety & Continuous Improvement
Tillamook Creamery Assn.



Steven Mesia

Quality Assurance Manager
Tillamook Creamery Assn.



Lawrence Green

Sales Director
Redzone

REDZONE

Continuous Improvement Sessions

Monday January 8th

Monday
January 8th
1pm - 2pm

Deconstructing the Productivity Miracle Sweeping Food and Beverage



Panelists: **Doug Kutella**
Pacific Foods



Logan Raymond
Crunch Pak



John Damon
OFD Foods



Richard Tester
Redzone

Join Redzone and members of their community as they host a panel discussion analyzing the trends of 250+ Food Companies that have made a "leap" in productivity applying next generation social-mobile technology & work team coaching. After sharing their latest productivity Benchmark the panelists will comment on their experiences from their own journey, talk about the critical success factors in getting company wide buy-in, breaking down communication barriers and benefiting from friendly competition and a new sense of pride and ownership in operating performance from the shop floor teams. With so many Pacific Northwest food companies now following this approach, find out what everyone is talking about.

Monday
January 8
3pm - 3:45pm

The Paperless Plant Becomes a Reality



Panelists: **Doug Kutella**
Pacific Foods

Scott Russell
Orca Bay

Steven Mesia
Tillamook

Tamra Gammon
Tillamook

Hosted by:
Lance Olmsted
Redzone

Join Redzone's panel of Community Members at NWFPA 2018 as we discuss the Corrective Action/Preventative Action (CAPA) requirements within The Food Safety Modernization Act (FSMA) and how these new requirements create an obvious choice to leverage technology enhancements to remove the friction from Food Safety and Quality Assurance (FSQA) programs. Our panel of Redzone Community Members will discuss in detail how Redzone's Compliance Module has enabled their FSQA teams to evolve CAPA and enhance the audit process.

Monday
January 8
7:30pm

Redzone Community Members - Dinner

Higgins Restaurant - 1239 SW Broadway, Portland

An informal dinner hosted by Redzone for our Community members to mingle and network with other North West Food Producers.

Tuesday January 9th

Tuesday
January 9
Meeting room:
C120/121
10:30am - 1pm

Redzone Community Members - Round Table Discussion

(For Redzone Community Members Only)

Speakers: **Lance Olmsted**
Redzone

Zack Sosebee
Redzone

A round table discussion between Community members and Redzone, including:

- New releases updates and feedback
- What are action cycles and how can forums support them
- How can compliance support FSMA GFSI requirements
- Learn and share experiences with others from your Redzone deployment
- Opportunities between members in the Pacific North West

Register for FREE using the
special Redzone code:

Booth637VIP

Register

Redzone Booth: #637

rzsoftware.com

Join us for these engaging Continuous Improvement sessions 'free of charge' and learn how to either start, or accelerate, your company to achieve outsized gains in productivity.