

# Education

* University of California Davis - Davis California
* B.S Degree in Food Science - 2000 to 2004

# Military

* United States Navy
* Aviation Ordnance Q.A. Supervisor
* Honorable Discharge - 1991 to 1999

# Technical Skills:

* + Safe Quality Foods (SQF) Certified British Retail Consortium (BRC) Certified
  + Hazard Analysis Critical Control Point (HACCP) Certified.
  + Preventive Controls Qualified Individual (PCQI) certified.
  + Intelex
  + SAP
  + Power BI
  + Smart Sheet
  + Share Point

. ERP system

* + Citrix
  + APPX

# KRONOS

# Alchemy

* + Procurement
  + Good Laboratory Practice
  + Good Manufacturing Practice
  + Good Agricultural Practice
  + Microsoft Word, Excel, and PowerPoint

# 1

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# Experience:

# Kerry Taste and Nutrition, 1916 S. Tubeway Ave. Commerce, Ca. 90040 March 2024 to Present – A leading food and beverage company servicing consumers with RTE foods.

# Food Safety Quality Assurance Manager

# Led the facility with all 3rd party Audits (SQF, Organic, Kosher, Halal, and customer audits)

# Managed the overall integrity of the Pest Control program which includes review of inspections reports, quarterly reports, and communicating gaps to prevent issues.

* Label review and approval for Hazardous products shipping out of United States by Air and Sea.

# Shelf-life extension review for expired raw materials

# Sensory testing

# Managed Quality laboratory

# Managed DEA materials and update log book

* Report food safety and quality issues, corrective actions, and preventive measures to the senior management team.
* Host County Department of Health visits.
* Investigate customer complaints for products manufactured on site using Root cause analysis. Determine corrective actions and preventive measures (CAPA). Respond to customer complaints in the timeframe required.
* Managed the overall integrity of the approved supplier program which includes tracking performance, COA's and final product microbiological testing.
* Wrote quality procedures, SOP’s, Work Instructions, and One Point lesson.
* Maintained and improved the safety, legality, and quality of the products
* Review Weekly GMP audits.
* Maintained EMP program and trending, sent samples to 3"° party lab.
* Sent water samples for micros testing (potable and filtered)

**2**



**Sugar Foods Corporation, Sun Valley Ca. February 2023 to March 2024 --** A food Industry company that started in 1948. The company supplies customers with dry ingredients and baked goods.

# Quality Assurance manager

* Host SQF third party annual audit.
* Preventive Controls Qualified Individual (PCQI) certified.
* Managed the overall integrity of the Pest Control program which includes review of inspections.
* Ensured monthly training is effective for operations, sanitation, and maintenance staff in basic hygiene, GMP's, HACCP, Allergen control and other food safety requirements from SQF.
* Developed and oversaw the QC Supervisor and QA technicians to perform task assignments effectively and efficiently.
* Managed the overall integrity of the approved supplier program which includes tracking performance, COA's and final product microbiological testing.
* Review Weekly GMP audits.
* Maintained EMP program and trending, sent samples to 3"° party lab.
* Sent water samples for micros testing (potable and filtered)
* Maintained the master sanitation program.
* Kronos for quality control employee payroll
* Reviewed and approved timesheets, time off. interviewing, hiring, training and developing employees.
* Planning, assigning, and directing work; appraising performance; rewarding and disciplining employees.

Investigate customer complaints for products manufactured on site using Root cause analysis. Determine corrective actions and preventive measures. Respond to customer complaints in the timeframe required.

* Report food safety and quality issues, corrective actions, and preventive measures to the senior management team.
* Report and discuss Root Cause and CAPA to Plant manager, Quality team, and team leads.
* Host 3rd party audits, internal and external audits, weekly GMP audits, as well as customer visits that are QA related.
* Host County Department of Health visits.
* Clearly communicate food safety and quality objectives with production, maintenance, sanitation, and external contractors.
* Report food safety and quality issues, corrective actions, and preventive measures to the senior management team.
* Team Player

3



**SHASTA BEVERAGES, Los Angeles Ca. July 2020 to January 2023 -** A leading beverage industry that has been around since 1889. They produce carbonated sodas and sparkling water.

# Quality Assurance manager

* Merieux NutriScience/ Sillicker third party annual audit
* Preventive Controls Qualified Individual (PCQI) certified.
* Managed the overall integrity of the Pest Control program which includes review of inspections reports, quarterly reports, and communicating gaps to prevent issues.
* Ensured training is effective for operations, sanitation, and maintenance staff in basic hygiene, GM P's, allergen control and other food safety, food defense, and quality requirements.
* Report food safety and quality issues, corrective actions and preventive measures to the senior management team.
* Internal laboratory (PH, TA, BRIX, COLOR, CO2, YEAST, MOLD, AND BACTERIA)
* Report and discuss Root Cause and CAPA to corporate Quality team.
* **APPX**
* Kronos for quality control employee payroll
* Reviewed and approved timesheets, time off. interviewing, hiring, training and developing employees.
* Planning, assigning, and directing work; appraising performance; rewarding and disciplining employees.
* Led food safety and food defense Team meetings with emphasis on documented program equivalence to floor practices, GMP, and PPE.
* Host 3rd party audits, internal and external audits, weekly GMP audits, as well as customer visits that are QA related.
  + Maintained RO filtering systems.
  + Maintained wastewater programs with the city sanitation district.
  + Collect water samples from treated and potable source to send out for micros (APC, yeast, mold, and coliform)
  + Maintained HFCS-55 program.
  + Maintained CO2 program.
  + Managed the overall integrity of the approved supplier program which includes tracking

performance, COA's and final product microbiological testing.

* + Review Weekly GMP audits.
  + In charge of the quality department and sanitation department
  + Hold monthly and quarterly quality meetings with the management team.
  + Maintained EMP program and trending, sent samples to 3° party lab.
  + Sent water samples for micros testing (potable and filtered)
  + Maintained the master sanitation program.
  + In charge of procurement (ordering dry ingredients and concentrates)
  + Plan, organize, direct and run optimum day-to-day operation.

4



**TATTOOED CHEF, Los Angeles Ca. May 2015 to July 2020 -** A food industry company leading in ready to eat and ready to cook organic and vegan food. The products are sold mainly to big corporation stores like Costco, Sam's Club, and Trader Joes.

# Quality Assurance Manager

* + British Retail Consortium (BRC) certified.
  + HACCP certified.
  + Preventive Controls Qualified Individual (PCQI) certified.
  + Plan, organize, direct, and run optimum day-to-day operation.
  + Led HACCP Team meetings with emphasis on documented program equivalence to floor practices.
  + Host 3rd party audits, internal and external audits, weekly GMP audits, as well as customer visits that are QA related.
  + Investigate customer complaints from products manufactured on site using root cause analysis.
  + Determine corrective actions and preventive measures. Respond to customer complaints in the timeframe required by the customer.
  + Clearly communicate food safety and quality objectives with production, maintenance, sanitation, and external contractors.
  + Report food safety and quality issues, corrective actions, and preventive measures to the senior management team.
  + Ensured training is effective for operations, sanitation, and maintenance staff in basic hygiene, GM P's, HACCP, Allergen control and other food safety and quality requirements.
  + Managed the overall integrity of the Pest Control program which includes review of inspections reports, quarterly reports, and communicating gaps to prevent issues.
  + Developed and oversaw the QC Supervisor and QA technicians to perform task assignments effectively and efficiently. Assured compliance of training to required matrix.
  + Reviewed and approved timesheets, time off. interviewing, hiring, training, and developing employees.
  + Planning, assigning, and directing work; appraising performance; rewarding and disciplining employees.

5



**Delano Growers Grape Product. Delano Ca. November 2008 to April 2015 -** A leading manufacturer for white grape juice concentrate. The product is used as a natural sweetener in the beverage and food industry as well as in the Wine industry for color.

# Quality Assurance Director/ Plant manager

* + British Retail Consortium (BRC) Certified.
  + HACCP Certified.
  + P.C.Q.I Certified
  + Plan, organize, direct, and run optimum day-to-day operation
  + Address employees' issues or grievances and administer collective bargaining
  + Stay up to date with latest production management best practices and concept Implementation, documentation, control, and maintenance of detailed Quality.
  + Management Systems, including procedures, records, Good Manufacturing Practices, HACCP, and reassessment.
  + Led HACCP Team meetings with emphasis on documented program equivalence to floor practices.
  + Environmental, Health, and Safety Coordinator Assistant.
  + Wrote quality procedures in different departments as per BRC requirements. Maintained and improved the safety, legality, and quality of our products.
  + Host internal and external audits as well as customer visits that are QA related.
  + Investigate customer complaints for products manufactured on site using cause analysis. Determine corrective actions and preventive measures. Respond to customer complaints in the timeframe required.
  + Managed the overall integrity of the approved supplier program which includes tracking performance, COA's and final product microbiological testing.
  + Understand and comply with the Global Food Safety Initiative (GFSI).
  + Clearly communicate food safety and quality objectives with production, maintenance, sanitation, and external contractors.
  + Report food safety and quality issues, corrective actions, and preventive measures to the senior management team.
  + Ensured training is effective for operations, sanitation, and maintenance staff in basic hygiene, GM P's, HACCP, allergen control and other food safety and quality requirements.
    - Managed the overall integrity of the Pest Control program which includes review of inspections reports, quarterly reports, and communicating gaps to prevent issues.
    - Developed and oversaw the QC Supervisor and QA technicians to perform task assignments effectively and efficiently.
    - Assured compliance of training to required matrix.
    - Reviewed and approved timesheets and time off.
    - Managed wastewater, chlorine, and RO program in the company.

6