

Rachit Saxena

Food Safety and Hygiene Executive.

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Work History

August 2024-Current

Food Safety Hygiene Executive

American Express (Health First)

- Develop and Implement Food Safety Policies: Create and enforce comprehensive food safety policies and procedures in accordance with local and international regulations and standards.
 - Conduct Audits and Inspections: Regularly performing audits and inspections of the company's food service areas, vendor facilities, and food handling practices to identify any potential risks or non-compliance issues.
 - Conducting random base kitchen audit
 - Daily audit at sites includes - food transporting vehicle checks, Food Decanting, kitchen staff grooming, food servicing, Temperature control & Cleaning and sanitization of kitchen area.
 - Reviewing records related to food preparation, storage, and serving methods to determine compliance with health codes and regulations (FSSAI, ISO 22000)
 - Ensure Compliance: Monitor and ensure compliance with all relevant food safety regulations, including but not limited to hygiene practices, food handling, storage, labeling, and traceability.
 - Training and Education: Develop and deliver food safety training programs for employees, vendors, and other relevant stakeholders to enhance awareness and understanding of food safety practices.
 - Risk Assessment and Mitigation: Identify potential food safety risks within the organization and develop strategies to mitigate them. This includes conducting hazard analysis, implementing preventive controls, and establishing contingency plans.
 - Incident Response and Investigation: Lead investigations into food safety incidents
- Sensory evaluation of the food items & providing Feedback to vendors & Stakeholders on daily basis.
- Documentation and Record-Keeping: Maintain accurate and up-to-date documentation of food safety activities, including audits, inspections, training records, Checklists, incident reports, and corrective actions taken.

December 2022-January 2024

Quality Assurance and Quality Control Executive

{Moon Beverages Pvt Ltd (Coca Cola), Greater Noida}

Responsible for CAN Line & Tetra pack Aseptic line (SIG) Handling:

- Responsible for maintaining GMP and its check list.
- Responsible for Can Line Interlocks verification.
- Responsible for Product Release and Market Inspection and Handling market Complaints. Seaming, brix, gas volume, Net content analysis, Air content.
- Analysis, Filtec verification and Filtec rejection, Rinser water Testing, Warmer water testing, primary coding, secondary coding, tertiary coding, DPQI test, Drop Test, visual checkup of cartoons of cans.

February 2021-November 2022

Quality Assurance Analyst

11-Jan-25

AXP Internal

(Ludhiana Beverages Pvt. Ltd (Coca Cola), Hoshiarpur)

- Handling Of Syrup Room Activities including Beverage planning, and making, according to Market Demand.
- Labor Management and assigning their duties.
- Testing of Raw material till the Finished Good.
- Knowledge of Documentation.
- Responsible for process monitoring activities for manufacturing of CSD, NHF (juice line) and Packaged Drinking water (Kinley).
- Knowledge of various syrup and juice manufacturing operations
- Testing and ensuring of intermediates and FG quality inspection as per Coca- Cola standards. (Gas volume, density, brix, pH, %TTA, TDS etc.).
- Part of the plant sensory team and successfully completed the “Sensory Panelist training course” under Global Coca-Cola Sensory Program.
- Responsible for effective implementation and monitoring of the Traceability Program to ensure timely forward & backward traceability.
- Collaborated with laboratory technicians, production personnel, and customers to improve product quality and functionality.
- Advised and laboratory technicians on existing and emerging quality control methods to enhance testing and research capabilities.
- To ensure compliance to QS/EHS standards in all activities carried out in Quality assurance department to maintain quality standards & safe working environment.
- Knowledge of Pasteurizer and Para mix operation.
- To impart training to workmen for pest control Monitoring & Auditing in outside company Environment related work.

Education

June-2022 **Master Of Science: Food Sciences And Technology**

GRAPHIC ERA DEEMED TO BE UNIVERSITY. - Dehradun

June-2020 **Bachelor Of Science: Food Sciences And Technology.**

UTTARANCHAL UNIVERSITY. - Dehradun

February-2017 **HSC**

SAINT JOHN'S SR.SEC.SCHOOL, KOTA - Kota (Rajasthan)

June-2015 **SSC**

Sophia Secondary School - Kota (Rajasthan)

Note: Able to relocate easily anywhere PAN India as well as Abroad.