

PRIYANKA ANIL PARAKH

Food Hygiene Auditor

📞 7045235894 @ parakh.priyanka044@gmail.com 📍 Airoli, Navi Mumbai, India

SUMMARY

I am a detail-oriented and highly skilled Food Hygiene Auditor with over 5 years of experience in inspecting food establishments to ensure compliance with health, safety, and hygiene regulations. My strong knowledge of food safety standards and quality control processes allows me to conduct thorough audits, recommend improvements, and educate staff effectively. I excel in producing reports and collaborating with teams to enhance operational standards

EXPERIENCE

Quality Assurance Manager

Eatgood Technologies

📅 03/2022 - 03/2025 📍 Mumbai, Maharashtra

Specializes in food production and supply chain management

- Conduct regular audits of food production facilities, restaurants, and other food-handling businesses to ensure compliance with food safety regulations and hygiene standards
- Evaluate processes, procedures, and practices for quality control, contamination prevention, and overall food safety
- Identify critical hygiene risks, recommend corrective actions, and ensure follow-through to meet regulatory requirements
- Provide training to staff and management on food safety practices and current regulations
- Prepare detailed audit reports and submit findings to regulatory bodies or clients
- Collaborate with internal teams to implement corrective actions and monitor improvements
- Worked closely with clients in OSHAS, ISO and CHS audits

Assistant Quality Manager

Eatgood Technologies

📅 09/2019 - 02/2021

Specializes in food production and supply chain management

- Conducting Food Safety Audits at Cafeteria and Central Kitchens of vendors
- Handling client requirements based on food safety
- Training vendor staff
- Determining quality control standards
- Preparing and maintaining daily quality reports
- Audit preparation and handling (BCM Audits, FSSAI Audits, OHSAS Audit, etc.)
- Maintaining documents, inventories, records of audits and stocks
- Assisted senior auditors in conducting food safety inspections across various establishments
- Monitored compliance with food hygiene protocols, food storage, handling practices, and sanitation procedures
- Compiled data and documented audit results for further analysis
- Helped develop and implement safety guidelines and educational materials for food businesses
- Worked closely with clients to provide feedback and recommendations on improving food safety measures

Food Technologist

The Butternut Co

📅 02/2019 - 06/2019

A food production company

- Analysis of peanut and almonds
- Quality control and hygiene maintenance
- Supervising the production area
- Stock and raw material management
- Determining quality control standards
- New product development for various products
- Preparing and maintaining daily quality reports of butter production
- Preparation of flavored peanuts, almonds, and cashews

KEY ACHIEVEMENTS



Shelf Life Enhancement Project

Enhanced the shelf life of fresh cut produce significantly, demonstrating strong analytical skills and innovative problem-solving in food safety practices

LANGUAGES

English

Native



Marwadi

Advanced



Marathi

Proficient



EXPERIENCE

Hygiene Auditor

Equinox Lab

📅 01/2019 - 09/2019

A laboratory specializing in food safety and quality testing

- Conducting audits for restaurants associated with Zomato and Swiggy
 - Maintaining the checkpoint list and reports of the audits
 - Conducting corporate audits
-

Intern

Sigma Winery

📅 12/2017 - 04/2018

A winery known for producing quality wines

- Study of shelf life enhancement of fresh cut and whole produce
 - Increased shelf life of cut fruits (Apple, Pomegranate, Red Grapes, Green Grapes) by 3 days and that of cut vegetables (Tomato, Potato, Capsicum) by 5, 3, and 4 days respectively
 - Microbial analysis to determine the microbial counts of food produce
 - Training and learning of wine production and packaging
-

Intern

Sealed Air India

📅 06/2016 - 08/2016

- Innovative methods to enhance the shelf life of fresh cut produce
 - Increased shelf life of fresh cut produce (Tomato using modified atmosphere packaging and Potato using dip treatment) up to 7 and 10 days respectively
 - Packaging of parathas, dal, and other cooked foods using different packaging materials to study its shelf life
 - Microbial analysis to study the shelf life of food produces
 - Packaging and shelf life study of paneer
-

EDUCATION

MSc (Food Science and Technology)

Dy Patil University

📅 01/2018 - 05/2018

BSc (Biotechnology)

Tilak Education College - Mumbai University

📅 01/2015 - 05/2015

HSC

Tilak Education College

📅 01/2012 - 05/2012 📍 Vashi, Mumbai

SSC

SRV School

📅 01/2010 - 05/2010 📍 Airoli, Mumbai
