

Kshitij Waghmare

ASST. MANAGER – FOOD SAFETY & HYGIENE

A/p, Akshini Niwas, Priyadarshini Nagar, Kandhar Dist. Nanded, Maharashtra

(+91) 9834209829 / 7517070836 | waghmarekshitij@gmail.com |

Objective

Highly knowledgeable and analytical Food Safety Specialist has a good understanding of hygiene, sanitation and Food safety standards. Especially proficient in the adherence of quality standards throughout every phase of Food preparation, handling, storage and distribution. Specialize in developing and implementing safety processes.

Work Experience

Transcend Restaurants Pvt. Ltd.

Hyderabad, Telangana

Nov'2019 – Present

ASSISTANT MANAGER – FOOD SAFETY & HYGIENE

- The preparation of SOPs, working out for cleaning & sanitation schedules and their implementation along with stewards, kitchen staff training (kitchen, service, maintenance and housekeeping).
- Development and implementation of applicable food safety policies and related SOPs.
- Development of HACCP & FSMS plan and implementation as per SOPs.
- Inspected & recommended improvements in the designing & layouts of the pre-opening restaurants.
- To provide training in all aspects of Quality Management System, ISO, BRC, HACCP, GMP, GHP, including procedural updates as per plan and evaluation of training.
- Monitor and check the personal hygiene conditions & working habits of the staff.
- Ensuring Food Hygiene and Sanitation SOP's at all production areas, dishwashing utilities, receiving and storage areas.
- Ensures the temperature of refrigerators and freezers are up to the standard.
- Conducting Supplier audits.
- Conducting daily inspection regarding hygiene and sanitation conditions of all production, storage areas etc.
- Conducting in house audits including dry store.
- Evaluate the corrective actions taken for the non-conformance noted during the audits.
- Manage and maintain an effective pest control system.
- To provide direct support during regulatory, customer and 3rd party audits.
- Manage and maintain a satisfactory waste disposal system.
- Responsible for review and follow up on Food Testing (include Food, Water and Ice).
- Manage and review food complaints effectively.
- Ensure the top management is fully aware of high risk areas for the food-borne illness.
- Implementation of CAPA to eliminate the root causes of poor quality & safety issues.
- Coordinating with Production, Operation & Maintenance department to implement preventive and corrective actions & maintenance.
- Solving all the problems/issues related to food safety and Quality Assurance.

Massive Restaurants Pvt. Ltd.

Hyderabad, Telangana

Dec'2017 – Sept'2019

FOOD SAFETY OFFICER

- Advises and supervises food handlers on the proper food handling practices and ensures their observance.
- Identifies key areas of risk in various food operations for early remedial actions.
- Implementation of HACCP.
- Ensures compliance with food and hygiene regulations, licensing conditions and codes of practice relating to food businesses.
- Acts as a focal point of contact with the Food & Environment Hygiene Department (FEHD).
- Provides technical advice on product labeling issues for fulfilling government requirements.
- Provides in-house food hygiene training for all the food handlers, (e.g. new hires and trainees).
- Handling complaints or inquiries from customers on food hygiene matters.
- Supporting Production and Operation department at various Quality related activities.
- Preparation of all QA reports related to Kitchen, Store and Restaurant.

- Conducts daily kitchen inspections on the personal, environmental and food hygiene conditions and provides a corrective action plan and keeps records on the findings.
- Checks daily cleaning status in kitchens with respective kitchen managers and stewarding.
- Ensures the temperature of refrigerators and freezers are up to the standard.
- Coordinates microbial food tests with kitchens and laboratory in case of new products /suppliers and suspected food borne illness complaints.
- Conducts monthly vendor inspection with the Purchasing and Executive Chef.
- Conducts monthly internal inspection with Executive Chef and Stewarding.
- Conducts monthly TOP 5 kitchen/equipment condition inspection, and identify non-conformities/defects with the Engineering/maintenance.
- Liaises with Pest Control Company for any pest issues in the operations, and reviews the pest control performance.
- Maintains and makes improvements to hygiene standards.
- Maintains documentation on all hygiene and food safety standards throughout the operation.
- Works closely with the Learning team and conducts Great Food Safe Food Training sessions to all food handlers.
- Regularly review and refresh the food safety standards of all food handlers within the premises.
- Maintain documents/records applicable to above activities and as per QMS requirements.

ChefTalk Food & Hospitality Services Pvt. Ltd.

Hyderabad, Telangana
Jun'2017 – Dec'2017

HSEQ OFFICER

- Conduct food safety audits at site to measure the food safety progress of site.
- To handle the review process for all Food safety (ISO 22000), FSSAI, HACCP, GMP, GHP, 5S.
- To maintain HSEQ policies & were adhered with food safety and process.
- To ensure adherence to food laws & relevant statutory guideline.
- Daily monitoring of personnel hygiene and of all Walk-ins, kitchens & equipment.
- Hygiene and Food Safety training to food handlers. Prepared Quality SOPs, Policies, and Formats etc. for standardizing the process.
- Report food safety concerns and take appropriate steps as per the hygiene & food safety policy. Maintained database, manuals, and records to generate accurate reporting data.
- To ensure Food safety & quality awareness by conducting quality and food safety training to management and operational staff.
- To undertake continuous improvement activities, auditing and coaching.
- Represented Cheftalk at all times in a professional and ethical manner.
- To prepare monthly progress reports of audits and all related to ISO 22000 & FSSAI.
- To handle responsibility for making a module report for food safety procedures.
- Inspecting Stores & Walk-Ins for FIFO, Best Before.
- To handle responsibility for conducting audits at vendor site as well as at site location.
- To monitor of Pest Control activities.

Education

College of Food Technology

B.TECH. FOOD TECHNOLOGY

Parbhani, Maharashtra
Jun'2013 – May'2017

Skills

- Excellent written and oral communication skills
- Good team working abilities
- The ability to work independently
- Meticulous attention to detail (especially with regard to food hygiene and safety)
- Strong analytical and numerical skills