

ISRAEL VILLASEÑOR

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(English / Spanish)

MEMBERSHIP & CERTIFICATIONS

 ASQ American Society for Quality	(No. 64117818)
 BRC British Retail Consortium	Internal Auditor Certification
 HACCP (“USDA/FDA”)	Certification
 AIB International (AIB INTERNATIONAL)	FOOD SCIENCE & TECHNOLOGY CERTIFICATION
 AIB International (AIB INTERNATIONAL)	FOOD DEFENSE COORDINATOR CERTIFIED (No. FS246699)
 AIB International (AIB INTERNATIONAL)	FOOD SAFETY CERTIFICATION
 ServSafe National Restaurant Association	Food Service Management (No. 12781377)

FOOD SAFETY / QUALITY A/C (FOOD & BEVERAGE) / SANITATION
ADMINISTRATION / COMPUTER TECH

PROFESSIONAL EXPERIENCE

(7 YEARS) Business Administration.

(15 YEARS) **FOOD SAFETY / QUALITY A/C (USDA – FDA): ISO 22000, SQF Level 3, HACCP (USDA/FDA), Food Defense Coordinator** (Inspections / Audits), **SPC** (Statistical Process Control), **GMP** auditing, **AMP** (Agriculture Manufacturing Practices), **Microbiological Examinations**, **Operational Process Control**, **OSHA**, **CAPA** (Corrective Actions and Preventing Actions), **Food Science & Technology** and **R & D** assistant, Problem Solving Lead, **5 S** Quality Plant, Document Control.

(8 Years) **SANITATION (Food Safety):** Sanitation Program Implementation according to the Company Requirements. MSS Sanitation Master List Implementation and Administration per Inventory Assets. **USDA** Cleaning Requirements (Pre-Operational Procedures & ATP/Environmental, Allergen Validation Procedures). **SSOP** (Sanitation Standard Operating Procedures) Implementation according the company assets and equipment. **CIP** (Clean In Place), **COP** (Clean Out Place), Dry & Wet equipment and areas cleaning. **Pest Control** Regulations and Inspections. **SDS** (Safety Data Sheets) Reviewing and Up-dating According to the Chemicals used by the Industry Plant. House Keeping Industrial Regulations.

(6 YEARS) Chicken’s poultry, under **USDA Government** Supervision and Trainee. Beef & Pork.

(3 YEARS) **Warehouse:** Auditing, Administration and Inventory. Raw Material inspections and Inventories.

INFORMATION TECHNOLOGY & NETWORK ADMINISTRATION

TECHNICAL SUPPORT: Network, software, and hardware work experienced providing the installation, service, and support of computer hardware, operating systems, networking devices, software, and peripherals. Provide an initial level of support. Able to troubleshoot and solve basic technical issues. Troubleshoot computer systems both hardware and software. Manually set up computer systems and hardware, and install or re-install software programs for computer users. Analyze failed equipment according to established methods or procedures and determine whether equipment is repairable.

❖ Part Time & Temporal Consultant (Projects):

Blue Apron Sanitation FS. (Implementation)

Dallas / New Jersey / California (Jan/2016)

Future Food Brands Total Quality Manager

Power Packaging-Exel (Coo-packer)

CSM Bakery

Consultant: Total Quality / Food Safety & Sanitation

❖ (Jun/2010 – 2017)






- Develops training and orientation materials about HACCP and related topics (GMPs, Sanitation, etc.).
- Conducts formal and informal employee orientation and training in HACCP principles and CCPs.
- Prepares materials designed to assess employees' level of comprehension on Food Safety subjects.
- Interacts with suppliers in order to communicate company standards for Quality and Safety of incoming products
- Implementation of New Sanitation Department
- Implementation of Sanitation Programs (MSS Sanitation Master List by Inventory Assets & SSOP's)
- Practices and promote Safety procedures (OSHA/LOTO)
- Supports plant's goals and values.
- Professionally represent company at internal and external meetings.
- Promote Allergen Programs and Solutions.
- Promote CCP over a Risk Assessment.
- Works together with Maintenance, Process, and Packaging departments on CAPA ensuing from customer complaints, nonconforming products, auditing, changes to procedures, HACCP plan changes and more.

Ability to training Quality Assurance Supervisors and technicians (Lab and Production lines). Develop new documentation for Food Safety such as **HACCP, GMP's, Quality Plant, Standards, Specifications, Lab procedures and Food Safety Procedures** for small and medians companies to be certified or recertify for BRC, SQF, AIB International & Silliker. The Quality Assurance Personal train consists about Quality Control, Values for Quality Control, Lab Equipment Installation, Calibration and Procedures. Lab Production test such as pH, Aw (Activity Water), Product Moisture (Conventional Oven-Moisture Balance), Milimetrical information (Caliper), Laboratory Viscometers, Pharinograph, Granulation Test (R-Tap), Production Processing Control, Shelf Life Creation, Swabbing Microbiological Test, Allergen Test. Raw Materials inspection COA, Food Safety, Packaging and Warehouse. Implement Sanitation Strategies and Objectives to ensure the achievement of all daily operational functions including: Employees Safety and Food Safety. Up-dating and Rewriting HACCP Plan and Quality Operational Procedures. Internal and external Plant inspections and auditing plant documentation.

Dry Food Manufacturing / Assembly & Secondary Packaging

Packaging Formats	Processing & Blending
Pouches Stick Packs Stand-up Flexible Pouches Cartons or Bag-in-Box Vertical Form / Fill / Seal Horizontal Form/Fill/Seal (including stand-up and gusseted) Spiral Wound Cans Speciality Containers Glass / Plastic / Composite Cans Multi-Packs / Pallet Displays Retail / Food Service	Beverage Mixes Cake and Baking Mixes Cereals, Breakfast Foods Coffees & Teas Dinner Kits Meal Replacements Nutraceuticals Nutritional Supplements Pastas, Rice, and Side Dishes Powdered Beverages Cake and Baking Mixes Seasonings and Spice Blends Soups and Bases Salad Dressings

Costumers

Savory	Beverage Flavors
Unilever:  Knorr  Knorr du jour  Lipton Frito Lay McCormick Kraft Foods	PepsiCo:  Gatorade G / G2 / G3  Propel

TYSON FOODS, Inc.

Food Safety &

Quality Assurance Supervisor II (Sep/2012 – May/2015)

- Ability to successfully manage product development projects with knowledge of food safety, quality product attributes.
- Knowledge of food safety and Sanitary Operations, HACCP, Foodborne Illness Risk Factors, Good Retail Practices.
- Knowledge of Food Manufacturing, Processes and Packaging.
- Ability to manage multiple projects efficiently and complete projects on time with minimal supervision.
- Interpersonal Skills: Ability to work as part of a diverse team. Ability to build cooperative, productive relationships with USDA, Management and Operation Employees.

Assures quality food products and processes by establishing and enforcing food safety programs, plans, and quality standards; testing production; documenting results; managing Quality staff, implementing Safety environment. Accomplishes food quality human resource objectives by selecting, orienting, training, assigning, scheduling, coaching, counseling, and disciplining employees; communicating job expectations; planning, monitoring, appraising, and reviewing job contributions; planning and reviewing compensation actions; enforcing policies and procedures. Achieves food quality operational objectives by contributing information and analysis to functional strategic plans and reviews; preparing and completing action plans; implementing production, productivity, quality, and customer-service standards; identifying and resolving problems. Maintains and improves product quality by investigating customer complaints.

Uses knowledge base from food science, to creatively problem solve as needed to help drive continuous Food Safety and Quality improvement across TYSON Foods.

LEO'S FOODS Incorporation

Quality Assurance &

Sanitation Manager (Mar/2008 – Sep/2012)

- Assist Management team on AIB International and SILLIKER Audits & Inspections.
- Actualization, Monitoring & Coordinate HACCP Program.
- Monitoring & Training CCPs.
- Monitoring & Training Food Safety Program.
- Handle the proper Management and Employee training for GMP's, procedures and personnel Safety.
- Develop and updating SOP's.
- Review and updating QSR (Quality System Regulations).
- Monitoring Lab equipment Calibrations.
- Handle Microbiological Testing (Listeria, Mold and Yeast).
- Monitoring Pre-Operational Inspections after Sanitation of the Process Equipment and Surroundings.
- HOLD System Product Administration.
- Coordinate the Continuous Improvement Program.
- CAPA (Corrective & Preventing Actions).
- Product Processing Control (Regular and New Products).
- Implement SSOP (Sanitation Standard Operating Procedures).
- Implement the MSS according to the Company assets.
- Manage sanitation supplies.
- Manage and supervise Sanitation crew according to the Sanitation Master Plan.
- Maintain and update sanitation manual based on new corporate guidelines and statutory regulations.
- Supervise Pest Control Program.
- Supervise Sanitation Program Requirements.
- Develop relationship with chemical suppliers and ensure proper chemicals are being used.

Managing the overall total quality focus of the manufacturing plant, including but not limited to troubleshooting plant issues, Quality Assurance laboratory, Sanitation Programs, HACCP, Food Safety Certification, third party audits, regulatory compliance and customer complaints. Microbiological Testing and Pre-Operational verifications for deep cleaning production line Sanitation COP / CIP. (YEAST and MOLD Swab Analyses). Supervising, Conducting, Communicating, and implementing Sanitation Strategies and Objectives to ensure the achievement of all daily operational functions including: Employees Safety, Food Safety, Quality, Cost, and Human Resources. Directly overseeing responsibilities for all day-to-day activities. Ensuring 100% adherence to the sanitation master schedule. Reviewing microbiological data and providing solutions to deviations from standards. Coaching and counseling Quality Supervisor, Quality Techs, Sanitors and lead of Sanitors. Up-dating and Rewriting HACCP Plan and Quality Operational Procedures.

MISSION FOODS Corporation

Total Quality / Food Safety
Coordinator

(Sep/2005 – Feb/2008)

- Total Process Control (Raw Materials, Production Process, Packaging & Warehouse).
- Employee training for GMP's, procedures and personnel safety.
- Monitoring & Coordinate HACCP Program.
- Monitoring CCP's.
- Monitoring & Training Food Safety Program.
- Product Inspections (On Production lines & Lab Verifications).
- Monitoring Lab Equipment Calibration.
- Monitoring SOP's.
- Monitoring Pre-Operational Inspections after Sanitation of the Process Equipment and Surroundings.
- Inspect Raw Materials (Receiving).
- Inspect and Approval for Finished Products.
- Warehouse Inspections.
- Allergens Test Coordination and Inspection.
- Handle Microbiological Tests (Listeria).
- Shelf Life Coordination.
- HOLD Product Administration.
- Cross Check Product Coordination among Mission Facilities all over USA.
- Continuous Improvement.
- CAPA (Corrective & Preventing Actions).
- Assist Management team on AIB International Audits and Inspections.
- Follow Products Processing Control for new products (Corn, Flour, and Frying Snacks).
- Food Technologist and **R & D** VP Assistant.

Provide support to Quality Assurance Technicians to ensure that all products leave Mission Foods in compliance within the Company's and Customers specifications and Standards. Monitor the HACCP plan. Participate in the FOOD SAFETY SUBCOMMITTEE. Handle Microbiological Test and verifications for deep cleaning production lines Sanitation (YEAST and MOLD Swab Analyses). Receiving verification of Raw materials against COA and MSDS. Provide Support with projects for new products to Food Technologist Engineers and R & D Vice-president and Managers. Maintain the finish product Shelf Life program. Maintain the finish product Evaluation program. Ensure that all Quality Assurance policies and procedures are followed. Perform laboratory analyses on raw materials and products as per work instructions. Monitoring production areas for Good Manufacturing Practices and make sure that these practices are followed, as well as the applicable AIB Standards. Handle the ability to understand and interpret product specifications. Collect and prepare samples for external laboratory analyses. Assume the responsibilities of the Supervisor or Lead absence. Keep strong communication with V Ps, Managers and Production Supervisors as well as manufacturing employees.

Pilgrim's Pride Poultry Corporation

Quality Assurance / Food Safety
Supervisor

(Nov/2002 – Aug/2005)

- Monitoring & Coordinate HACCP Program and Documentation for USDA approval.
- Monitoring CCP's.
- Monitoring & Coordinate SSOP (Sanitation Standard Operating Procedures) for USDA approval.
- Monitoring FSIS Program (Food Safety Inspection Service).
- Coordinate Continuous Improvement.
- Employee training for GMP's, procedures and personnel safety.
- Coordinate Pest Control Inspections.
- Handle Microbiological Testing (E. coli and Salmonella).
- Inspect Raw and Packaging Materials.
- Elaborate different kind of tests and samples for USDA as well for the Company's Records.
- Assist Management team with walk through and documentation for Animal Welfare Audits.
- Assist Management team on Internal Audits & Inspections from next Customers:
 - ❖ **Yum Brand** (KFC, Pizza Hut)

- ❖ Church's
- ❖ Popeye's
- ❖ William's, Grandy's, Golden Chick, Golden Corral, El Pollo Loco, Wendy's
- ❖ And some other External Customers as Walmart, Sam's Club and HEB.

Having the opportunity in working at this Poultry Industry, I manage the **Quality Assurance** responsibility from all **PILGRIM'S PRIDE Dallas Plant** as a night shift **Supervisor**. Incoming Trailers, Slaughter Process, Evisceration, Second Process, Marination Process, Packaging, Coolers, Warehouse, and Verification of the Shipping area. To ensure that all chicken processed in this plant accomplish all **FSIS** and **HACCP** Requirements and Regulations from the United States Department of Agriculture (**USDA**). Conduct different kind of tests such as, microbial testing, water retention on the product and projects assigned for **USDA (United States Department of Agriculture)**. I kept a strong and good communication with **USDA**, Pilgrim's Pride Management Team and Employees.

I have successfully managed my career to the point of being a competitive and responsible person for any kind of activities. I successfully promote Safety, Food Safety and Continuous Improvement reviewing, modifying and creating Standard Operational Procedures to ensure that they accurately reflect what is being done in laboratories, on the plant floor and by the operating groups. I am able to work under pressure.