

Carmelo DiSalvo

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Objective	Provide 18 years of manufacturing experience to a company which I can make a positive improvement in both QA and Production.
Skills/Experience	
Computer	<ul style="list-style-type: none">▸ Microsoft Word, Excel, PowerPoint, and Outlook▸ Experience with SAP, Basis, and AS400
Quality Assurance & Manufacturing	<ul style="list-style-type: none">▸ Knowledge of QA equipment calibration, pH meter, ATP, scales, Thermometers, temperature data loggers▸ Supervisory experience with up to 25 employees in production,▸ Primary lead auditor for internal and external SQF Level 3 audits, FDA, USDA▸ Implementation of SQF Level 3 (8.0 Edition) and FDA FSPCA standards▸ Development and implementation of policies & procedures for various Quality and manufacturing departments▸ Creation of several SQF required registers for identification and control of documents, records, complaints, suppliers, vendor documents request, etc.▸ Creation and implementation of Quality Metrics defect and compliant trends Certification in Advance SQF Practitioner Level 3, HACCP, FSPCA▸ Management of Corrective Action/Preventive Action process for suppliers and customers of internal and external regulatory origin▸ Experience training production & quality personnel in various policies and procedures▸ Communication in written and verbal form with internal and external customers▸ Experience with updating and implementation changes to the Food Safety Plan, CCPs, CQPs, Food Defense Plan▸ Experience with dual jurisdiction inspected plant (USDA and FDA)▸ Experience with the application and audit process to become an USDA Inspected plant▸ Managed environmental swabs, product testing, and COAs
Education, Training, & Certifications	<p><u>University of Kentucky:</u> Certificate: Developing and implementing HACCP programs for Small Meat & Poultry Plants</p> <p><u>Owensboro Community College:</u> Courses for and Associate Degree in Business; Quality Management, Computer Applications (MS Word, Excel, Access, Power Point, Outlook), along with other core classes: 2005 - 2006</p> <p><u>Mohave Community College (Kingman, AZ:</u> Courses for professional growth (Honor Roll Student): Introduction to computer Information, Peachtree, Quickens, Effective Human Relations, Business English, Tax Accounting, Principle of Accounting, College Level English: 1996 – 2000</p> <p><u>Certifications:</u> SQF Level 2 and Advanced SQF Level 3 Practitioner, HACCP, FSPCA, Preventive Control</p>

Work History

QA/Regulatory Affairs Coordinator

June 2015 – July 2018

Prime Foods, LLC, Boonville, IN

Responsible for all daily aspects of the QA department, including supervising 3 QA technicians; facilitated and oversaw the corrective & preventive action (CAPA) process, as well as the entire QMS; created the Food Safety Plan (w/ HACCP & HARPC); lead audits for State, FDA, USDA, SQF Level 3, Organic, Kosher, and customers. Implemented and maintained the internal audit process, SQF required registers, SQF Level 3 (Ed. 8.0), HARPC, product sampling, environmental swabs, COAs, document and record control, record reviews and pre-shipment reviews, calibration of pH meter, thermometers, MAP gas meter. Created and maintained QA hold log register, cooler temperature data loggers, internal training, SOPs, SSOPs, GMPs, specifications, LSAS label submission, shelf life studies, and provided guidance to sanitation management for improvement in SSOPs.

Production Supervisor

December 2014 – June 2015

Tyson Foods, Robards, KY

Managed a team of 25 plus employees during production runs; ensured that product met customers' orders in the cut-up and packaging department; communicated with upper management on daily activities, prepared attendance and clock reports for HR; conducted safety and GMPs audits; and completed daily production reports.

QA Supervisor/SQF Level 2 Practitioner

July 2013 – Sept. 2014

Echo Lake Foods, Owensboro, KY

Responsible for monitoring all phases of production for conformance to company specifications on a wide variety of USDA and FDA egg and flour base products as well as USDA regulations; performed line and facility audits; monitored and collaborated with Sanitation Supervisor to make improvements in the sanitation process; troubleshoot quality, production, and customer issues; responsible for HACCP/SSOP/GMP's documentation review and monitoring; provided and maintained SQF audit readiness by reviewing and monitoring policy and procedures.

QA Lead Tech/Supervisor

July 2002 – July 2013

Specialty Food Group, Owensboro, KY

Responsible for monitoring all phases of production for conformance to specification, GMPs, Food Safety, and USDA regulations on a wide variety of meat products; performed line and facility audits with documentation for management; conducted HACCP/SSOP/GMP documentation reviews and on-going monitoring; troubleshoot quality/production issues; scheduled, as well as collected, listeria, TPC, ATP swabs, and plate counting; supervised up to 15 QA techs; conducted and lead internal and external audits; implemented audit criteria for newly created sanitarian position; performed sanitation audits; daily audit reports, and monitoring the facility for GMPs/Food Safety compliance; experience with food processing packing equipment; and the utilization of Basis inventory software for moving product from one warehouse to another.

Special Assignments: Verify ingredients accuracy on specifications, packaging labels, conducted a GAP Audit for SQF implementation; risk analysis for product routing; training and support of QA technicians; helped create and implement the sanitarian position/program and performed those sanitarian duties temporarily; provided samples to potential new customers.