

# Sahil S. Shah

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## OBJECTIVE:

A position in Quality Assurance where my experience with food production industry and skills developed in data analytics will prove to be productive for the company

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## SKILLS:

- HACCP
  - CAPA/CAR
  - RCA
  - Food Safety
  - Supplier Approval and Performance
  - Product Recall/Withdrawal
  - Customer Complaints
  - Food Quality
  - Trace gains
  - Data Analytics (using Pivot table/charts, Pareto Analysis, Box plots, etc.)
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## WORK EXPERIENCE:

### GIVE AND GO PREPARED FOODS CORP, Etobicoke, ON (SQF-III)

(Products: Brownies, Cupcakes, Cookies, Granola, Scones, Tea biscuits, Tarts, Macaroons)

#### **QUALITY ASSURANCE SPECIALIST (April 2018 – current)**

- Report to: QA Manager and QA Director
- Oversaw 4 facilities

#### Customer Complaints:

- Monthly/quarterly reports and analysis on quality metrics based on the trends
- Use RCA methods, liaise with multiple departments and provide CAPA/CAR to ensure effective processing of complaints
- Identify compliance gaps and address them with cross functional teams
- Updating/developing SOPs ensuring timely implementation for the same

#### Supplier Approval and Performance:

- Qualify new suppliers and raw materials
- Assess suppliers based on risk assessment of NC and their corrective actions
- Conduct supplier audits as a part of the same
- Define business rules in Tracegains to maintain, update and analyze supplier's documents automatically
- Communicate corrections/corrective actions by supplier internally to various departments as needed

#### Other duties:

- **SQF III audit preparation:** Forms 4-10 revision and verification , Penetration tests etc.
- **SQF III audit participation:** Supplier approval program, Customer Complaint program, Timed traceability
- **Data Analytics:** Determined minimum freezing time to promote icing stability, segregated and determined flow of raw materials for nut free/friendly facilities, 10% reduction of customer complaints, updated product dimensions etc.
- Assist in CFIA visits, Customer audits, Product Endorsement audits
- Setup allergen declaration for new products and formulas
- Spearhead finished product recalls/withdrawals
- Assisted with integration and configuration of new ERP system for supplier and supply chain maintenance
- Conduct personnel training for new hires on GMPs/SOPs and maintain their training records
- Completed portal update requests from private label customers

### **QUALITY ASSURANCE TECHNICIAN (April 2016 – April 2018)**

- Reported to: QA Supervisor
  - **Calibration:** Metal Detector, pH meter, Moisture Analyzer, Water activity meter, Colorimeter, Check Weigher
  - **Documentation:** Mixing, production and packaging record verification; UMR logs, Incident reports
  - **SQF III audit preparation:** Forms 1- 4 revision and verification; CCP/CQP validation
  - **Swabbing:** ATP, Allergen (tree nut and peanut), Micro (TPC, Coliform, YM, Listeria, Salmonella)
  - Monitoring of Finished product, Raw and Packaging materials
  - Enforced HACCP, CCP, CQP and GMP procedures
  - Hold and release product based on AQL sampling plan, CFIA's guidelines for weight tolerances etc.
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### **KISKO PRODUCTS, Woodbridge, ON (BRC)**

(Products: Water and juice freeze pops)

### **QUALITY CONTROL TECHNICIAN (Dec 2013 – Aug 2014)**

- Reported to: QA Supervisor
  - **Daily Checks:** Brix%, Leakers, Volume, Date Codes, Temperature, Microbial Swabbing and Air plate testing, ATP swabbing, Organoleptic Evaluation, Shelf life
  - **Documentation:** Product change, pre-op/post-op, parameter checks, hold logs etc.
  - Kept the production supervisors in loop so that the production would not exceed the amount of work order allocated to it.
  - Generated tracking numbers for the finished goods to be shipped out
  - Liaised and assisted supervisors of the production, shipping and receiving departments to maintain and update the inventory
  - Accurately performed testing at all level of production from raw material to finished product by adhering to product specifications
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### **EDUCATIONAL QUALIFICATIONS:**

- **Certificate in Data Analytics (Sep 2018 – Mar 2019)**  
York University, Toronto, Canada
- **HACCP Certification (Oct 2017) (Accredited by International HACCP Alliance)**  
Toronto, Canada
- **Advanced Biotechnology (Jan 2013 – Apr 2015)**  
Centennial College HP Campus, Scarborough, Canada
- **Bachelor's in Biotechnology Engineering (Jul 2008 – Apr 2012)**  
Gujarat Technological University, India

**REFERENCES AVAILABLE UPON REQUEST**