

201 Creado Apartments,
Juhu Church Raod,
Juhu, Mumbai- 400049 India
P : +91 8898080904
E : hr6@falconmsl.com
W : www.falconjobs.net

FALCON ID # 13715

Hospitality / Food Inspector

Residential Country : India Nationality : India
Resume Title : Food Inspector -Offshore Notice Period : 1 Days

EDUCATION

Qualification	Institute / College /university	Year	Country
M.sc.	Periyar University	0000	India

CAREER SUMMARY

Position	Employer	Country	From Month/ Year	To Month/ Year
Sr. Executive - Quality And Assurance/control	Reputed Company	India	01/2014	/
Quality Executive	Water Health India Pvt Ltd, Vijayawada	India	09/2010	12/2013
Microbiologist ? Quality Control	Himjal Beverages Pvt Ltd	India	08/2008	09/2010

ADDITIONAL CERTIFICATE AND TECHNICAL QUALIFICATION

Name Of The Course	Course Date	Valid Upto	Name Of Organisation
--------------------	-------------	------------	----------------------

Current Salary (Monthly In Usd): 610 Expected Salary (Monthly In Usd): 1500

Additional Skills :

- ? Handling of ISO 9001:2008 audit which includes DNV.GL.
- ? Lead Halal Certification audit and success fully conclude.
- ? Conducting IA, GMP and EHS audits, resolving NCs in CAPA.

- ? Analysis the results daily receiving of Incoming RM & PM.
- ? Analysis the results of Natural powders and Cosmetic products for Skin and Hair as per various guidelines of IS 3025, IS 5402 and IS 5403.
- ? Co-ordinate all product samples as defined in the Sampling procedure of Microbiological and Chemical testing of Finished products, in process and raw materials.
- ? Maintain and review documentation such as SOP's, work sheet, test formats, report formats etc.
- ? Reviews Non-conformances, Corrective Actions, Observations, and internal & external customers Complaints for repetitive trends, recommendations for changes and/or processes.
- ? Maintain WTP, ETP and DM plant, ensuring Microbial and Chemical analysis of treated water and maintain daily Micro and Chemical result data base as per the standard and written procedures.
- ? Collation and analysis of results highlighting any areas of non-compliance with product specifications
- ? Ensured the pest control at various process stations and premises with their effective measurement.
- ? Maintenance and calibration of the equipment internally, in external calibrations where applicable.
- ? Ensure that the appropriate manuals and work instructions have been updated to prevent recurrence of the problem
- ? Providing guidance of training and development for subordinate staff and assess their progress & imparting training new employees.
- ? Interact with production manager, QC manager, lab technicians and operations teams to ensure appropriate people are involved in problem solving sessions.
- ? Single point of contact with other unit's labs and local external laboratories.

Additional Information :

- ? Good auditing and Training skills
- ? Sound knowledge on Quality Management System
- ? Computer Knowledge (MS Office and Internet concepts)
- ? Ability to work in a multicultural environment
- ? Handling a team of 30-40 people. Monthly & daily data management
- ? Good knowledge of ISO 9001 standards and requirements
- ? Experience / knowledge in First (Internal), Second (contractors / suppliers) and Third (Certification) Party Audits & Strong Team and People Management skills.