

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

FALCON ID # 53842

Hospitality / Food Inspector

Residential Country : United Arab Emirates Nationality : India
Resume Title : Food Safety Assessor Notice Period : 1 Days

EDUCATION

Qualification	Institute / College /university	Year	Country
M.sc.	Bharathiar University	2011	India

CAREER SUMMARY

Position	Employer	Country	From Month/ Year	To Month/ Year
----------	----------	---------	------------------	----------------

ADDITIONAL CERTIFICATE AND TECHNICAL QUALIFICATION

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

Current Salary (Monthly In Usd): Not Mention Expected Salary (Monthly In Usd): Not Mention

Additional Skills :

Ensuring Food Hygiene and Sanitation SOP's at all production areas, dishwashing utilities, receiving and storage areas

Conducting daily inspection regarding hygiene and sanitation conditions of all production, storage areas etc.

Conduct daily check to ensure that staff is functioning as per standards and that critical points and temperature are maintained

Review, evaluate, and analyze work environment to ensure compliance with government standards

Conduct daily inspection of hot kitchen, cold kitchen, pastry, and packaging section to maintain high standards of hygiene and cleanliness

Write reports on results of inspections and investigations and complete detailed paperwork

Recommending corrective measures to be applied based on results of analysis of risk inspections

Handle Abu Dhabi Food Control inspections and third party certification system audit and surveillance audit

Work with purchasing staff to ensure supplier approval and monitor procedures are followed during operation and conduct supplier audits

Ensure kitchen staff follow guidelines

Coordinate and arrange with external training companies for higher training for the team as and when required

Ensure food safety during entire operation including during event catering

Daily checking of freezers, chillers, upright and table top fridges etc for expired products, labeling and leftovers

Check labels and validity dates on a daily basis and update label printing machine

Monitor temperature of chillers, freezers, and delivery vans

Responsible for HACCP implementation, timely re-certification and surveillance audit, close out non conformance and ensuring HACCP certificate is always valid

Conduct monthly HACCP team members meeting

Ensure kitchen hygiene standard is always maintained

Monitor cleaning schedule and ensure it is strictly followed

Responsible for arranging pest control contract and treatment

Reduce wastage through regular inspection and expiry log and communicate to the team concerned

Handle customer complaints and ensure they are addressed as per customer complaint handling procedure

Verify availability and ensure that production staff wear suitable protective equipment such as face mask, hairnet, gloves, apron and safety shoes

Inspect or evaluate workplace environments, equipment, or practices to ensure compliance with safety standards and government regulations.

Ensure that all visitors such as technicians follow the hygiene standards when entering and working inside the kitchen areas Operations hygiene

Coordinating with engineering department to implement preventive and corrective maintenance
Responsible for ensuring overall hygiene activities in the food production areas

Evaluate the corrective actions taken for the non-conformance noted during the audits.

Review and follow up on the microbiological results from food laboratory.

Manage and maintain the traceability system established.

Manage and maintain food safety documentation and records.

Ensure the safety of raw vegetables and fruits by supervising its sanitation

Additional Information :