
FOOD AND DRUG INSPECTOR RESUME

Summary:

A very talented examiner who has the skills to assess in the enforcement of the Department of Food and Drugs by collecting samples of products, collecting evidence of the interstate shipment of such products; the inspector should check the stock of foods, drugs, liquors, condiments and confectionery in the warehouses of manufacturers and dealers; has the ability to work closely with the United States district attorneys and other government officials relative to the seizure, destruction or sale of adulterated, poisonous or rotten products; knowledge in interviewing partners in the industry such as dealers, manufacturers, experts, representatives of the government and get their feedbacks on any particular subject for the benefit of the Food and Drug Department; has been part of the collection of original records of freight bills and invoices tending to establish the interstate shipment of products covered by such records

Professional Experience:

Environmental Health Safety Officer January 2007 – Present
Delta Scientific Albany, NY

Responsibilities:

- Provided recommendations to food service managers to correct violations.
- Organized and extended training to food service management and kitchen personnel in accordance with the need and schedule.
- Spearheaded an investigation as a response to food-borne illness and documented the results and observations.
- Recommended to the clients the corrective actions required to solve the violation.
- Coordinated a response effort with the University Health Services and local health agencies to assist students on health concerns.
- Provided follow-up training for food service unit as needed, based on the investigation results of the study conducted.

Produce Inspector May 2004 – December 2006
C&S Wholesale Grocers, Albany, NY

Responsibilities:

- Inspected all arriving produce to check on proper size, weight, quality, and temperature.
- Gathered sampling of each shipment on a per product and per pallet basis.
- Checked over-all quality standard and quantity of each produce of farming region.
- Completed detailed reports of each produce regarding each shipment per region.
- Set standards to accept or reject shipments and prepared detailed report for rejected shipments.

Consumer Safety Officer February 1999 – May 2004
AppleOne Corporate Albany, NY

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Produce Inspector May 2004 – December 2006
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Education:

Masters Degree in Food Technology
University of Iowa, 1999
Bachelor Science in Food Technology
Rockefeller University, 1994

Skills:

- Good analytical, organizational and scientific skills
- Excellent skills in decision making
- Self-motivated and detail oriented skills
- Ability to work under pressure
- Ability in quick thinking and good judgment
- Proficient in computer skills

Awards and Affiliations:

Biotechnology Industry Organization, Member
Food and Drug Research and Manufacturers of America, Member

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