



## **BINCY J**

### **FOOD SAFETY AND QUALITY MANAGER**

#### **PROFILE**

Highly efficient and methodological Food safety and Quality Assurance manager with **3 years** of experience in product quality assurance, quality control and Food safety. Proven ability to provide servant leadership to manage and motivate teams of quality assurance technicians, supervisor, develop SSOP, SOP and product specification to ensure product release are within regulatory compliance while meeting customers demand.

#### **CONTACT**

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Visa Status: Visit Visa

#### **CERTIFICATIONS**

**HACCP LEVEL 4 (High field)**  
**ISO22000:2018 INTERNAL AUDITOR**  
**FSSC V5.1 INTERNAL AUDITOR**  
**Food Safety Supervisor (FSSAI)**  
**BRCGS ISSUE 9 INTERNAL AUDITOR**

#### **COMPUTER SKILL**

MS Office Word  
MS Office Excel  
Powerpoint

#### **HONORS & AWARDS**

Secured Kerala State 2<sup>nd</sup> rank in  
Msc.Microbiology

#### **SKILLS**

Food Safety, HACCP, Manufacturing process and operations, **Quality and Food Safety audits**, Food Microbiology, GMP and Food Safety standards in accordance with the FDA

## **EXPERIENCE**

### **FOOD SAFETY AND QUALITY MANAGER**

#### **ST. PAULS CASHEW FACTORY, KERALA, INDIA**

**February 2022 – October 2023**

- Support, and comply with all quality management systems, continuous improvement programs, food safety, employee safety, preventative maintenance programs and legality.
- Develops and delivers effective communications that provide partners at all levels with appropriate awareness and knowledge of quality assurance standards, program updates and process changes
- Lead the Food Safety and HACCP team at respective site
- Interact regularly with engineering, manufacturing and service functions to establish and define quality assurance standards for the site including manufacturing, sanitation, pest control, and disposition of ingredients or finished products.
- Stays up to date and builds expertise in food safety best practices, public health regulations and industry best practices.
- Establish monitors and maintains a quality assurance and quality control system.
- Manage regulatory and customer visit and/ or audits.
- Manage, develop, and document Quality Assurance and Sanitation Policies and Procedures, and maintain a system devised for Continuous Improvement.
- Manage the internal quality audit function for the site and ensure effectiveness of the corrective and preventative action process within the framework of the plant's Quality Management System.
- Develop & implement site specific programs for GMP's, SSOP's, allergen control, Quality manual.
- Develop and conduct site specific training programs for employees
- Evaluate supplier's/vendors food safety and quality audit program.
- Work with management, sales and customers as needed to understand and reduce product returns and complaints and implement appropriate corrective actions.
- **Experience in quality audits**

### **FOOD SAFETY AND QUALITY ASSURANCE OFFICER**

#### **ST. PAULS CASHEW FACTORY, KERALA, INDIA**

**JANUARY 2021-JANUARY 2022**

- Assist in the development of the food safety and quality policies and procedures.
- Ensure receiving team members are checking all products and received products according to standards.
- Ensure efficient workflows are in place to allow prevention of cross contamination.
- Monitor and verify food handlers' practices and make sure they are done according to the food safety guidelines.
- Inspect store areas for cleanliness, proper organizing and detect pest activities.
- Ensure shelf-life standards of all products are strictly followed.
- Coordinate with external laboratories on sample testing as requested by Management.
- Work on reducing waste through constant update on product conditions.
- Report any problem or staff in compliance to policies to concerned parties.

- Complete regular food safety, sanitation, and quality checks to ensure compliance to policies and procedures.
- Conduct regular trainings food handlers on food safety and hygiene.
- Coordinate with pest Control Company to ensure regular and effective visits.
- Ensure that the cleaning company personnel are abiding by hygiene rules and properly following the cleaning procedures.

### **MICROBIOLOGIST**

#### **GOVT.TALUK HEAD QUATERS HOSPITAL, KERALA**

**June 2019-December 2019**

- Preparing, processing and testing different specimen such as stool, urine, CSF, wound and pus and other specimen for microbiological analysis.
- Perform media preparation, inoculation, isolation, biochemical testing, identification and antimicrobial susceptibility testing procedure and techniques.
- Culturing, processing and isolating mycological specimens, perform different staining techniques and ELISA techniques for various diseases diagnosis.

### **EDUCATION**

#### **ST MARY'S COLLEGE FOR WOMEN, THIRUVALLA**

2017-2019

Post graduate degree in Microbiology (**Attested Post Graduate Degree**)

Secured 2<sup>nd</sup> rank at university level.

#### **ST MARY'S COLLEGE FOR WOMEN, THIRUVALLA**

2014-2017

Degree in Microbiology

Secured first rank in college level.

### **KEY SKILLS AND CHARACTERISTICS**

- Strong interpersonal & communication skills
- Ability to work collaboratively as part of a team
- Problem Solving
- Leadership
- Meticulous attention to detail
- Excellent Organizational skills
- Poised under pressure

### **ACCOMPLISHMENTS**

- Achieved distinction in customer audits, which in turn help the revenue and sales increase for the company.
- Achieved and maintained BRCGS Certification with **A grade** for last three years.