

# VANI KODURI

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**AUDITING | FOSTAC | FOOD SAFETY | CERTIFICATION | REGULATORY & LEGAL | COMPLIANCE |  
GOVERNMENT LIAISON | GLOBAL EXPOSURE | TRAINING & DEVELOPMENT | CRISIS  
MANAGEMENT | PEOPLE MANAGEMENT | | SUPPLIER/VENDOR AUDIT/5S PROJECTS**

**Objective:** Management Professional having experience in the field of food audit, training & safety. In-depth exposure to food safety regulations for countries across the globe. Demonstrated excellence in conducting audits based on global standards & safety regulations including HACCP, FSSC 22000, ISO 22000 and Quality Management and ISO 45001 . Credentials include post-graduation in Microbiology, with HACCP, IRCA ISO 9001, FSSC 22000, ISO 22000 ISO 45001 lead auditor certification and ANSI certification as a Certified Professional -Food Safety. Adept in engaging with stakeholders at a 360 degree level including direct teams, regulatory bodies and senior leadership.

## PROFESSIONAL EXPERIENCE

Presently working as a Freelance auditor ; Trainer with TUV Nord and IRCLASS; SGS ;IQC Global Hyderabad.

### JAWAD BUSINESS GROUP(2013 - 2017), Bahrain

Headquartered in the Kingdom of Bahrain, JBG has over many years consistently maintained its leadership position in the Consumer, Retail and Hospitality arena. Over the decades, the Group has transformed itself into a multi-faceted, multi-cultural organization with business interests across the Gulf Cooperation Council (GCC) states, encompassing Convenience stores, Distribution of FMCG goods, Fashion and Footwear, Restaurants (Papa John's, Costa, Chili's Etc) - both international and home grown, and a host of focused retail services, including its own Travel Agency and Rent-a-car services, and support services.

### Food Safety auditor 1<sup>st</sup> and 2<sup>nd</sup> Party auditor (Food Safety & QA Hygiene Manager)

- Shouldering entire responsibility for food & hygiene across 6 manufacturing locations, 3 warehouses and > 100 restaurants across the Middle East based on NSF and TUV audit standards. (Like Papa John's , Burger King, Costa , Dairy Queen , Warehouse & logistics , Retails etc)
- Vendor audits (Second Party Audits) based on NSF audit standards.
- Driving a direct team of 4 and engaging with resources across various locations to ensure internal standards are met and regulatory compliance adhered to Collaborating with cross functional leadership to assess & analyze non-performing restaurants and ensuring the gaps are addressed effectively.
- As a Registered Proctor and Instructor conduct Servsafe Food Protection Manager Certification to the Management level.
- Managing customer expectations and ensuring grievances are resolved in case of any Health, Food & Safety related issue
- Communicating & enabling team members across Warehouse & Logistics, Supermarkets, Bakeries and restaurants to ensure implementation of HACCP systems, FSSC 22000 standards.
- Conducting extensive analysis & intelligence studies around storage & packaging functions, while suggesting & enabling strategic modifications towards bringing in better efficiency
- Handling the critical responsibility involving Vendor certification & audit, ensuring high quality and superior level of service
- Accredited for drafting SOPs and documenting of company policy & procedure from a scratch, bringing in unprecedented level of standardization & process driven culture

### THE WESTIN HYDERABAD-STAR WOOD HOTELS & RESORTS(2009-2013), India

Marriott International and Starwood Hotels have merged to become the world's largest hotel company. Marriott International, Inc. is a leading global lodging company with nearly 6,000 properties in 120 countries. Marriott International reported revenues of more than

\$14 billion in fiscal year 2015. Founded by J. Willard and Alice Marriott and guided by Marriott family leadership for nearly 90 years, the company is headquartered in Bethesda, Maryland, USA.

### **Hygiene Manager**

- Shouldering responsibility for audits & controls including general kitchen conditions, ensuring high standards of food safety & hygiene production operations
- Oversaw entire implementation of Hazard Analysis & Critical Control Points (HACCP) systems, maintained HACCP documentation & manuals, while monitoring food and safety to ensure guidelines are met to HACCP standards
- Conducted food safety and hygiene related programs, with an objective of improving awareness and sensitivity towards the same
- Conducted supplier audits and collaborated with them to address identified gaps & issues
- Conducted regular check on analysis results of finished, Raw and packaging materials.
- Handled the critical responsibility of conducting regular checks during the entire process from making stages, production process upto finished products
- Was entirely responsible for following all FSMS related procedures
- Worked closely with the Training Manager and conducted Food Handlers Training sessions to all food handlers
- Collaborated with the Medical personnel, with the responsibility for scheduling the regular sampling of food and water for bacteriology so as to guard the sanitary value of the food and water served to the guests
- Reviewed the monthly lab test report, ensured concerned areas are addressed in a timely manner and handled the entire Senior reporting

### **ITC KAKATIYA HOTEL (2005-2009), India**

Built to mark a renaissance in standards of service and style, the 188 exquisitely-furnished guest rooms and suites at ITC Kakatiya are the finest in hospitality. ITC Kakatiya serves as a great business hotel for the discerning business traveler. The hotel is also equipped with state-of-the art business and conference facilities as well as a selection of refined cuisine options.

### **Microbiologist**

- Implementation and documentation preparation of ISO 22000, and EHS certification audits.
- Vendor Audits for high risk foods.
- Oversaw microbial analysis of food water, and air quality along with cleanliness of surface, equipment and hand swabs
- Managed the food microbiology lab, while handling microbiology equipment including Inoculation chamber, autoclave, hot air oven, incubator, microscope and colony counter
- Played a vital role in ISO 14000 Audits and EHS audits conducted by DNV
- Collected the food & water samples for sending to external labs for higher levels of investigation & analysis
- Was responsible for the preparation of ISO 22000 documents and facilitate activities for achieving the certification

### **MANASA DIAGNOSTICS (2003-2005), India**

Microbiologist: Blood testing, RBC, WBC testing.

### **Rewards & Recognition:**

- Emerging Leader of the Year (2012)
- Unsung Hero of the Year (2011)
- Outstanding care for community of the Year (2011)
- Best Trainer of the Year award (2010)

### **EDUCATION QUALIFICATION**

Master of Science (Microbiology)

Bachelor of Science (Microbiology)

Technical: MS-Office

## PROFESSIONAL DEVELOPMENT/CERTIFICATIONS/

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- IRCA approved FSSC 22000 Lead auditor from DNV GL
- Certified ISO22000:2018 Lead auditor from TQC NRBPT International. (certificate Number; TQC-ISO22-11-093)
- Certified ISO 45001 Lead auditor from IRCLASS
- Certified ISO 14001 Lead auditor from IRCA
- Certified ISO9001-2015 Lead Auditor for QMS from IRCA.
- HACCP L-3 level certified from high filed. (certification number : 500/7612/7)
- Certified ISO22000:2005/HACCP food safety internal auditor by DNV.
- Certified ISO22000:2005 /HACCP food safety internal auditor by CII.
- Certified PIC from Dubai municipality & PIC train the trainer certified.
- FSSAI FOSTAC certified (Advance Catering Level 2)
- FSSAI FOSTAC certified (Advance Manufacturing)

## Personnel Information:

Father's Name	: Bhadraiah Koduri
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