



VISHNU CHERALA

FOOD SAFETY & HYGIENE OFFICER

CAREER OBJECTIVE

To be a part of competitive team and quality-oriented organization to achieve its strategic goals wherein my knowledge and expertise can be applied. And contribute to implement food safety management system across the different levels of food operation.


EXPERIENCE


Food safety & Hygiene Officer


Grand Mall WLL (2019 Jan - Present)

- Responsible for implementing a food safety standard to maintain statutory compliance to the prescribed legal requirements.
- Ensuring and monitor that the good hygiene practices (GHP) and safety standards throughout the operation.
- Monitoring and verifying critical control points.
- Conducting internal audits based on a schedule. Identify key areas of risk in various operations and take corrective and preventive actions.
- Managing local authority, and external audits. Verifies compliance with food and hygiene regulations and code of practices related to food operations.
- Provides internal food safety & quality training session for the food handlers and ensuring their observance.
- Ensuring food hygiene and sanitation SOPs at all operation.
- Handling problems and issues related to food safety, and conducts, root cause analysis (RCA)
- Providing timely communication on all critical issue.
- Conducts daily inspection on the hygiene, personal and sanitation conditions of all production and storage areas, provides corrective action plan as necessary.
- Coordinating with maintenance department to implement preventive and corrective maintenance actions.
- Liaising with external agencies for pest control and calibration.
- Maintaining all the documents related to the food safety management & HACCP system.

CONTACT

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PERSONAL DETAILS

Date of Birth: 24.02.1993

Nationality: Indian

Marital status: Married

Passport Number: M2136757

LANGUAGES

English Professional

Hindi Moderate

Tamil Moderate

Malayalam Native

COMPUTER PROFICIENCY

MS Office, Internet

EDUCATION

MSc. Food technology & Quality assurance

Mahatma Gandhi Univeristy

BSc. Food Science & Technology

Calicut University

CERTIFICATION

HACCP Level - 3

HACCP Level - 2

Iso 22000:2005 - Internal auditor

Quality control officer

Parisons Milling Company Pvt Ltd - (2015 Dec - 2016 Sep)

- Make sure that everything from raw material to finished meet the quality and safety standards specified in the purchase documents.
- All production process whether large or small requirements, quality control test and inspection are carried out to specified requirement that has been agreed upon between the purchaser and supplier.
- Conducting laboratory analysis in a regular interval to ensure that the quality parameters are met.
- Conduct inspection on production plant and discuss problems with duty miller and take necessary actions.
- Maintain records of supplier performance.
- Keep records of all analysis carried out in laboratory and use chart and statistics to analyze the result.
- Responsible for declaring that the product is not safe or not specified quality.
- Conducting root cause analysis if any problem identified and discussing with senior miller and taking corrective actions.
- Reporting all the identification and analysis report with plant manager.

PERSONAL SKILLS

- HACCP, Food safety management system and GSO standards
- Ability to prepare policies and SOP's.
- Organizational skills.
- Communication skills.
- Team player
- Strong analytical abilities.
- Attentive to details and systematic.
- Proactive & flexible approach.
- Good interpersonal & Management skill
- Ability to cope and work under pressure.
- Take responsibilities and achieve result.

REFERENCES

Will be furnished on demand

REFERENCES

I hereby declare that all the information furnished above is true to the best of my knowledge.