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**Professional Experience:**

**Company: Covertch Flexible Food Packaging (Toronto, ON.)** (February 2015 – Present)

Job Title: HACCP Coordinator and Quality Assurance Specialist

Professional Activities:

- Developed and implemented HACCP Plan and Quality Assurance Program for the Company
- Initiated Food Safety Training ( GMPs, GHPs, SSOPs ) and HACCP training for management and staff
- Established QA Program and reduced non-conforming products by 90 percent in the first year
- Conducted Internal and Third Party Food Safety Audits (BRC and SQF)
- Liaised with Government( CFIA, Health Canada, FDA,OMAFRA) and the Food Industry on issues concerning food safety, policies and regulations
- Implemented traceability/recall program for company products
- Assisted in the transition of behavioral changes to inculcate a food safety culture in the organization
- Supervised Plant Sanitation operations (CIP, COP, Chemical Dispensation, Sanitation Procedures and Sanitizing operations)
- Trained supervisors to test for efficacy of sanitation and pre-operational procedures.

**Company: Homestead Organics (Organic Food Grain Company (Morrisville, ON.)**

June 2013- January 2015

Job title: HACCP Consultant and Quality Assurance Specialist

Professional Activities:

- Reviewed the Company Pre-requisite programs and HACCP Plan
- Recommended changes for successful implementation and certification of HACCP Plan
- Saved company from substantial costs by reducing non-conforming products
- Initiated QA program
- Conducted internal Food Safety Audits

- Trained management and employees (Food Handlers Training Program)
- Developed Sanitation Master Plan for the company

**Corporation: City of Toronto**

Job title: Public Health Inspector (2005-2013)

Professional Activities:

- Conducted Food Safety Inspections/audits for compliance verification as per food safety regulations
- Advised food establishments on pre-requisite programs and HACCP based food safety methodologies
- Conducted food safety seminar and workshops for management and employees in food production establishments
- Provided risk assessment on food safety management systems for compliance and due diligence
- Liaised with food establishments as per changes in regulations, technology, science and methodologies for compliance verification
- Provided training on Integrated Pest Management Control Program

**Regional Municipality of York**

Job Title: Public Health Inspector (2000-2005)

- Conducted Food Safety Inspections/audits for compliance verification as per food safety regulations
- Advised food establishments on pre-requisite programs and HACCP based food safety methodologies
- Conducted food safety seminar and workshops for management and employees in food production establishments
- Provided risk assessment on food safety management systems for compliance and due diligence
- Liaised with food establishments as per changes in regulations, technology, science and methodologies for compliance verification

Provided training on Integrated Pest Management Control Program

**Government: Ontario Ministry of Agriculture Food and Rural Affairs (OMAFRA)**

Job title: Meat Inspector (1995-2000)

Professional Activities:

- Conducted meat inspection on all classes of food animals as per the Meat Inspection Act (FSQA)
- Audited meat plant for compliance verification (sanitation, meat production operations) for HACCP
- Verified all cleaning and sanitizing pre-operational procedures prior meat production.
- Enforced regulations pertaining to transportation, care and humane handling of livestock prior to slaughtering

- Inspected further processing operations such as smoking, curing, canning, fermentation, de-boning, packaging and labeling of food products for regulatory compliance
- Liaised with meat plant operators as per changes in regulations, technology, science and methodologies for compliance verification

**Education**

2014	M Sc. Food Safety and Quality Assurance (University of Guelph)
2013	B.A Public Administration (Ryerson University)
2001	COHS- Certificate in Occupational Health and Safety (Ryerson University)
1999	B.A Sc. Environmental Health and Public Health (Ryerson University)

**Additional Training and Development:**

2016	Pursuing Certified Quality Auditor (CQA) certification
2013	HACCP Training – University of Guelph
2012	Six Sigma and Lean Management Techniques – University of Guelph
2012	SQF and BRC Training- University of Guelph

**Professional Affiliation:**

Member, Canadian Institute of Public Health Inspectors CPHI(C)  
 Member, Canadian Institute of Food Science and Technology