

James Harrison

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PROFESSIONAL SUMMARY

Senior Food Safety Specialist with over 10 years of experience in high-volume dairy and meat processing. Expert in BRCGS compliance and GFSI standards, having led three facilities to consecutive AA+ ratings. Proven track record in reducing environmental pathogen positives by 40% through rigorous sanitation redesign and employee training.

WORK EXPERIENCE

Senior Food Safety & Quality Manager | Northern Counties Dairy | Manchester, UK

May 2018 - Present

- Oversaw all food safety and quality operations for a £150M turnover processing facility with 12 production lines.
- Directed the site's transition to BRCGS Issue 9, achieving a grade of AA+ during the initial unannounced certification audit.
- Reduced annual sanitation costs by £65,000 by optimising chemical usage and water conservation protocols without compromising safety standards.
- Managed a team of 15 QA technicians and 3 Food Safety Coordinators, implementing a new professional development programme that reduced staff turnover by 30%.
- Performed over 50 annual supplier audits to ensure compliance with Tesco and M&S technical standards.

Food Safety Specialist | Heritage Meat Provisions | Birmingham, UK

Feb 2014 - Apr 2018

- Developed and validated HACCP plans for 5 new product lines, ensuring 100% compliance with FSA and local authority regulations.
- Led a successful Root Cause Analysis (RCA) task force that identified a contamination source, preventing a potential Tier 1 product recall.
- Conducted monthly Good Manufacturing Practices (GMP) training for over 200 plant employees, resulting in a 45% decrease in floor-level safety violations.
- Managed the Environmental Monitoring Programme (EMP), analysing 150+ swabs weekly and implementing corrective actions for any zones showing trending microbial counts.
- Established a digital document control system for all quality records, improving audit preparation efficiency by 50%.

Quality Control Technician | Peak District Quality Labs | Sheffield, UK

Jun 2011 - Jan 2014

- Performed standardised physical, chemical, and microbiological testing on raw materials and finished dairy products.
- Monitored Critical Control Points (CCPs) on production lines to ensure pasteurisation temperatures and pressures remained within safe limits.
- Maintained laboratory equipment and performed weekly calibrations on pH meters, thermometers, and scales.
- Documented all non-conformance reports and assisted the Safety Manager with identifying product hold causes.

EDUCATION

University of Reading | Master of Science | Food Science and Technology

Sept 2009 - Jun 2011

University of Leeds | Bachelor of Science | Microbiology

Sept 2005 - Jun 2009

SKILLS

HACCP & TACCP/VACCP, BRCGS Standards, FSA Regulations, Labelling Requirements, GFSI Benchmarking, Microbiological Sampling, Environmental Monitoring (PEM), ATP Swabbing, Root Cause Analysis (RCA), Laboratory Data Analysis, Cross-functional Training, Vendor Management, Recall Management, Sanitation Standard Operating Procedures (SSOP), Continuous Improvement (Lean)

CERTIFICATIONS

Level 4 HACCP for Management | Royal Society for Public Health (RSPH) (Nov 2016)

BRCGS Lead Auditor Certification | BRCGS Professional (Mar 2019)

LANGUAGES

English (Native)

French (B2 - Professional Working Proficiency)

ACTIVITIES

Institute of Food Science & Technology (IFST)

Active Member and regular attendee of safety regulation workshops.

Sustainability Committee

Advise local food hubs on safe storage and distribution practices.

CV example from guide at vitae.so