

Marcus J. Richardson

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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 FSMA compliance and GFSI standards, having led three facilities to consecutive SQF Excellent 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 | Great Lakes Food Group | Chicago, IL

May 2018 - Present

- Oversaw all food safety and quality operations for a \$200M revenue processing facility with 12 production lines.
- Directed the site's transition to SQF Edition 9, achieving a score of 99/100 during the initial certification audit.
- Reduced annual sanitation costs by \$85,000 by optimizing 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 program that reduced staff turnover by 30%.
- Performed over 50 annual supplier audits to ensure compliance with FSMA foreign supplier verification programs.

Food Safety Specialist | Heritage Meat Provisions | Des Moines, IA

Feb 2014 - Apr 2018

- Developed and validated HACCP plans for 5 new product lines, ensuring 100% compliance with USDA-FSIS 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 Program (PEM), analyzing 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 | Prairie Farms Quality Labs | Ames, IA

Jun 2011 - Jan 2014

- Performed standardized physical, chemical, and microbiological testing on raw materials and finished dairy products.
- Monitored Critical Control Points (CCPs) on production lines to ensure pasteurization 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

Iowa State University | Master of Science | Food Science and Technology

Aug 2009 - May 2011

University of Wisconsin-Madison | Bachelor of Science | Microbiology

Sep 2005 - May 2009

SKILLS

HACCP & HARPC, FSMA Compliance, GFSI Standards (SQF, BRC), FDA & USDA Regulations, Labeling Requirements, 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), Project Management

CERTIFICATIONS

Preventive Controls Qualified Individual (PCQI) | Food Safety Preventive Controls Alliance (Nov 2016)
SQF Lead Auditor Certification | Safe Quality Food Institute (Mar 2019)

LANGUAGES

English (Native)
Spanish (Professional Working Proficiency)

ACTIVITIES

Institute of Food Technologists (IFT)

Active member and frequent contributor to local chapter workshops on food safety regulations.

Community Food Bank Volunteer

Provide pro-bono food safety consulting for local non-profit food distribution centers.