

# Jessica Fall

---

1503 E Park Ave Apt A02 Valdosta, GA 31602 | (269)377-1554 | JessFall@hotmail.com

## Objective

Highly organized and independent. Able to effectively coordinate tasks to accomplish projects with timeliness and accuracy. Flexible and analytical with a keen eye for detail. Skilled at utilizing resources and obtaining information to achieve overall objectives. Looking for employment in a management role.

## Education

**BACHELOR OF SCIENCE-PHYSICAL SCIENCE | DECEMBER 2016 | WESTERN MICHIGAN UNIVERSITY**

**ASSOCIATE OF APPLIED SCIENCE-BIOLOGY | AUGUST 2014 | KALAMAZOO VALLEY COMM. COLLEGE**

**ADOBE CERTIFIED ASSOCIATE-XHTML WEB CODING | NOVEMBER 2010 | PAUL SIMON JOB CORPS**

## Skills & Qualifications

Experience with SSOPs, HACCP and Prerequisite programs. Comprehensive knowledge of Shopfloor, Qlik Sense, Kronos, MYQM, Share point and Excel. Experience with the BRC and internal auditing. Dedicated to bringing quality products to customers and determined to bring results for the FSQA program. Ready for the next step to into HACCP and FSQA.

## Experience

### **QA SUPERVISOR | PILGRIMS PRIDE, LIVE OAK | FEBUARY 2021-PRESENT**

- Responsible for direct supervision of FSQA personnel. Coordinate tasks of the FSQA team for implementation of quality and food safety programs. Conduct micro investigations, report AI and Pesticide results, enter new product codes and spec deviations in shop floor. Daily verification of all records and documentation. Conduct meetings with Proxychem and Pest control services. Maintain chiller operations. Oversee all laboratory and daily sanitation operations. Maintain a strong working relationship with maintenance, production and USDA.

### **SAFETY SUPERVISOR | JBS, PLAINWELL | MAY 2020-FEBUARY 2021**

- Help with the implementation of COVID 19 assessment and control plan in accordance with the CDC and OSHA. Help organize and communicate the facilities COVID-19 prevention and mitigation strategies by effectively communicating guidelines with all team members. Coordinating face mask utilization and enforcing COVID-19 PPE use plant wide. Manage a COVID cleaning team and preform daily safety audits for PPE and plant compliance.

### **SUPERVISOR DEVELOPMENT PROGRAM | JBS, PLAINWELL | JANUARY 2020-JULY 2020**

- Gained extensive knowledge and training through a one week corporate orientation building self-awareness, communication, and problem solving skills. Focused on JBS leadership culture and management development. Preformed in-depth rotation gaining knowledge of all departments at the facility. Main focus being on food safety and quality assurance, also working with the Technical Services Manager to submit a final project to reduce point of lean claims.

**QA/FOOD SAFETY TECHNICIAN | JBS, PLAINWELL | SEPTEMBER 2019-JANUARY 2020**

- Position was located in offal on harvest side performing zero tolerance and AQL audits on variety meat. As well as audits on USDA liver inspection, head knocking audits, and labels and export insert audits. Cut and prepared N60 and variety meat samples for Laboratory testing. Implemented HACCP violations when necessary. Trained on daily pre-op inspection. Gained extensive knowledge and experience working with General Foreman and PSSI on 3<sup>rd</sup> shift sanitation.

**PURIFICATION LAB TECHNICIAN | ZOETIS | OCTOBER 2018-SEPTEMBER 2019**

- Process customer submitted samples of blood, hair, and tissue for purification and genotyping for sheep and cattle. Prepare reagents and samples needed to run BVD ELISA assay. Document all collective data using LIMS. Revise and write SOPs and SSOPs. Perform equipment cleaning and maintenance as required. Comply to ISO17025 Standards and USDA Regulations

**QUALITY LAB CHEMIST | MICHIGAN TURKEY | SEPTEMBER 2017- OCTOBER 2018**

- Run moisture and fat content of raw materials. Perform environmental swabbing and water sampling. Implementing SOPs, SSOPs, and GMPs. Responsible for daily titrations for calcium determination and chemical concentrations reporting all data to on site USDA. Perform temperature, product, and equipment audits.

**QUALITY LAB MICROBIOLOGIST | MEAD JOHNSON | MARCH 2017-SEPTEMBER 2017**

- Prepare all in house media required for various laboratory testing. Perform raw material and daily product testing. Perform testing on all in house microbial controls (Clostridium, Escherichia coli, Staphylococcus aureus, Bacillus) Lead operator for Smart-View Monitoring system.

**ASSISTANT MANAGER | CITGO | APRIL 2009-MARCH 2017**

- Oversee the day to day operations, managing staff, counting daily deposits, and assigning employee tasks. Working with outside vendors and managing store inventory. Handling any customer or employee concerns. Implementing all employee development and training. Communicate daily targets and goals to store manager.

**SHIFT MANAGER | MCDONALDS | -SEPTEMBER 2004-APRIL 2009**

- Plan and organize for daily shift. Monitor performance, food safety, and take action to ensure the team is meeting company standards. Monitor safety, security, and profitability. Communicate with management to ensure the next shift runs accordingly. Responsible for meeting targets and department goals.