

Alannah Hunsley

380 10th St Blaine, WA

(360)220-1716

hannala_snilloc@yahoo.com

Education

University of Hawaii at Hilo

200 W Kawili St, Hilo, HI 96720 (808) 932-7446

Major: **Marine Science**

Attended: August 2012-May 2013

Whatcom Community College

237 W. Kellogg Rd, Bellingham, WA 98226

Major: **Associates in Arts and Sciences (Direct Transfer)**

Attended: September 2019-Present

Work Experience

Q Sea Speciality Services LLC

Q Sea Speciality Services is a year round custom seafood processor (fish/crustaceans).

Quality Assurance Manager

November 2019 – Present

As the Quality Assurance Manager I am responsible for managing, implementing, verifying, and validating Food Safety and Food Quality Management Systems (GFSI-BRC Standards), Good Manufacturing Practices (GMPs), and Standard Sanitation Operating Procedures (SSOPs). As well as, development, along with HACCP team members, process flow diagram, hazard analysis and critical control points (HACCP). Planning, implementing, monitoring, and documentation of sanitary production process. Write, with the President/General Manager/Production Manager, the company Food Safety and Food Quality policies and programs. Train employees on Food Safety, and Food Quality issues relating to plant sanitation programs. Develop product specifications. Conducts routine daily review of records, and ongoing audits of plant performance. Advise on Food Safety and Plant security issues and outside pest control. Responsible for research and development, policies and procedures. Management of customer complaint investigations, resolution, and implementation of corrective actions. Management of vendor compliance documentation and approval process.

Oregon Potato Company dba Rader Farms

Rader Farms processes bulk fresh to frozen raspberries and blueberries in their Individually Quick Frozen (IQF) Plant seasonally. Year round the process as a repack facility, producing retail frozen fruit and vegetable items.

Quality Assurance Assistant Manager

April 2018 – August 2019

As the QA Assistant Manager I was responsible for planning, leading, and organizing day to day activities and ensuring the effectiveness and competency of team members contributing to meet departmental productivity goals and quality standards. I was responsible for shift/work scheduling, training, delegation of duties & disciplinary actions of the Quality Assurance Technicians for both plants (when applicable). I assisted the Quality Assurance Manager in performing internal, regulatory agency facility, and operational audits. I was responsible for the positive release and hold management systems for all finished retail items, finished bulk items, as well as inbound “raw” materials.

Certifications & Training

SQF	(Safe Quality Food)	Aug 2016
Certified	Implementing SQF Systems (Post-Farm Gate)	
Certificate ID	A0033289	
Certifier	SQFI	
HACCP	(Hazard Analysis and Critical Control Point)	Jan 2018
Certified	HACCP Basics for Processors and Manufacturers	
Certificate ID	F57E589755FE71AE71F611D4A6B42B11	
Certifier	National Environmental Health Association (NEHA)	
Expiration	Jan 2021	
PCQI	(Preventive Controls Qualified Individual)	Jan 2018
Certified	FSPCA Preventive Controls For Human Food	
Certificate ID	E1A4BDA2	
Certifier	Food Safety Preventive Controls Alliance	
Lean Six Sigma		Aug 2019
Certified	Lean Six Sigma White Belt	
Certificate ID	30673890	
Certifier	Management Strategy Institute (MSI)	
TQMP		Dec 2019
Certified	Total Quality Management Professional	
Certificate ID	34766540	
Certifier	Management Strategy Institute (MSI)	
Seafood HACCP	(Seafood Hazard Analysis and Critical Control Point)	In Progress