

Chase Gavan

Bear, DE

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(443) 553-8920

Dependable, enthusiastic worker with more than 9, years of management experience. Ability to take on challenging situations and excellent problem solving skills. Works efficiently and completes tasks timely and on deadline.

Authorized to work in the US for any employer

Work Experience

Plant Quality Manager

FreshRealm - Swedesboro, NJ

May 2020 to Present

- Oversee quality operations and equipment to ensure conformance to specifications and make or order necessary process or assembly adjustments.
- Responsible for creating and modifying team member work schedules, adjusting schedules and grants time off, as is appropriate, to ensure effective communications at all levels and complete all necessary administrative work.
- Actively resolves problems that team members raised to you. Providing positive feedback to help build their confidence and provide constructive criticism to develop their skills. Responsible for coaching and discipline of team members.
- Conducts and ensures daily and general audits of QA operational activities are 100% carried out.
- Ensures QA continues to deliver and drive the highest standards possible. Serves as key-point of contact during pre-operational checks day-to-day functions. Discuss inspection results with those responsible for products and recommend necessary corrective actions. Verify product quality and ensure product knowledge.
- Ensure products are inspected, tested and measured for conformance to specifications.
- Manages HACCP and GMP Program to ensure hygiene and good manufacturing practices (GMP) are being used. Provides technical support for cross functional team to ensure a high degree of compliance with company quality and safety policy.
- Works closely with onsite USDA inspector.
- Ensures that raw materials, packaging, labels and final products that do not meet 100% acceptance criteria are rejected or retained.
- Establishes, maintains and promotes good communications with all departments, 80% levels of management and external representatives as required. Offer mentoring, coaching and support to new QA team members, Associates, Team Leads, Supervisors and Plant Managers.
- Responsible for verifying, collating and logging Key Performance Indicators (KPI) information and ensures quality panel and testing is conducted regularly.

- Deal with staff and effectively manage the labour resource and control this to within the given budgets / targets for the required output issues of discipline, grievance and welfare within the guidelines laid out in the Company's published policies and procedures. To maintain and not exceed departmental budgets.
- Liaise with the Commercialization department on product trials' to ensure all appropriate people, IT equipment and materials are available and that the trial is run effectively and efficiently.
- To be aware of and ensure that others are also aware of inspections, tours and 10% visits and that all necessary preparation is carried out. The first point of contact for all external quality audits and Government / State agencies.
- Responsible for the highest level of health and safety for the employees, agency 100% employees and the consumer. Required to report and to complete accident / Incident forms and conduct any necessary investigation, taking measures to prevent additional problems or re-occurrence. Ensures proper training and re-training is conducted as needed.

Quality Control Manager/ F & B Technical Specialist

Ecolab - New Castle, DE

June 2010 to May 2020

- Oversee all staff in each region who report directly to the District Managers, training, evaluating, motivating and assisting them to reach their potential. Operations of food and beverage.
- Following all Implications under the Food Safety Modernization Act. (FSMA)
- Assist with training and development for Service Specialist to meet and maintain their certifications.
- Performing annual risk assessments for food processing facilities.
- Suggest corrective actions plan to be implemented to help mitigate potential risk or hazards.
- Ensure all Service Specialist work is up to S.O.P standards, performing inspections and quality control.
- Provide services that exceed food safety standards for third party audits, such as AIB, Primus and Global Food Safety Initiative.
- Educate customers on food safety management issues to improve product safety and the services provided.
- Providing customers with knowledge on SQF & BRC standards and protocols.
- In-depth training of pest biology to service specialist and customers.

Internal Auditor

Ecolab/ JM Smuckers

February 2017 to January 2020

- Performing internal audits throughout J.M Smuckers facilities in the East region of the United States.
- Following specific guidelines ensuring facilities are following all GMP and food safety regulations.
- Inspecting facilities records and training documentation, ensuring they are valid and updated.
- Ensuring Food defense, process control, and written procedures are being implemented.
- Operation Wing Span.

Education

Studying in Food Science

Delaware Technical Community College - Georgetown, DE

August 2019 to Present

Studied in Criminal Justice

Cecil College - North East, MD

September 2010 to January 2014

Skills

- Security Clearance (Secret)
- Confined Space Certified
- TWIC
- Microsoft office (7 years)
- Quality Control (8 years)
- Sales Operations (3 years)
- Customer Relations (7 years)
- GMP (8 years)
- Quality Assurance (8 years)
- Safety training (8 years)
- Internal Audit
- Data Analytics
- Compliance
- CIA
- GMP (9 years)
- Laboratory Experience (5 years)
- QA/QC
- CGMP
- Law Enforcement
- Military Experience
- Project Management
- Food Safety
- Supervising Experience (6 years)
- Microbiology
- Quality Inspection
- ISO 9001
- BRC (9 years)
- Production Management
- Plant Management
- Manufacturing
- Quality Audits
- SAP
- Team Management
- Sanitation (9 years)

Military Service

Branch: Army National Guard

Service Country: United States

Rank: SGT

February 2016 to Present

- Serve as Team Leader of a 3 Soldier team.
- Responsible for the health, welfare, and safety of Soldiers in the team.
- Ensure Soldiers meet standards related to individual and team training, physical fitness, equipment maintenance, property accountability, and personal appearance.

Commendations:

- Air Assault
- Top of class- Non Commissioned Officer School
- Leadership Award

Certifications and Licenses

HACCP Certified

June 2020 to Present

SQF Practitioner

November 2020 to Present

ServSafe

October 2019 to Present

Pesticide Applicators License

May 2013

Delaware- Pennsylvania- New Jersey