

Japsimran Vig

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Work Experience

Inovata Foods

Tillsonburg, ON

QA COORDINATOR

Apr 2025 – Present

- Audited production records and traceability documentation for accuracy, completeness, and compliance with CFIA requirements
- Collaborated with warehouse operations to authorize release of finished products based on validated CCP and QA verification data
- Managed export documentation for U.S. shipments and coordinate with CFIA for regulatory inspections and approvals

Inovata Foods

Tillsonburg, ON

QUALITY ASSURANCE TECHNICIAN

Oct 2023 – Apr 2025

- Led internal quality audits to address non-conformances as per HACCP program
- Conducted microbiological sampling of finished products, raw materials and environment swabs (ACC, Coliform, E.Coli)
- Conducted regular ATP & Allergen swabs to verify cleaning/sanitation process
- Assist in preparation of daily sensory sample
- Perform routine raw material testing of ingredients to ensure compliance as per specifications
- Trained production personnel in GMPs, HACCP and SQF standards to foster a culture of quality and safety
- Regularly collected water samples for analytic tests

Conestoga College

Cambridge, ON

PILOT PLANT ASSOCIATE

Sept 2022 – Apr 2023

- Hands on practice on equipment calibration, water & air quality and allergen testing
- Developed HACCP plan including PRPs, corrective actions and verification protocols for fresh produce
- Strong understanding of Canadian and International food regulations
- Proficient in applying policies and SOPs related to food safety and quality programs
- Skilled in conducting root cause analysis and implementing corrective actions
- Developed and performed validation studies for food safety system (Traceability, Product Specifications and Formulations)

Bonn Nutriets Pvt Ltd

India

QUALITY CONTROL TECHNICIAN

Jan 2021 – Dec 2021

- Conducted raw material and finished product testing (moisture, fat and mineral content) as per company specifications
- Performed testing and validation experiments contributing to continuous improvement of systems
- Assisted in training activities for GMPs/GLPs and standard operating procedures (SOPs)
- Manage and updated SOPs, work instructions and documentation

Skills

Food Safety Standards: Proficient in HACCP, GMPs, SQF, CFIA compliance

Attention to Detail: Exceptional ability to identify non-conformances and ensure compliance with quality standards

Communication: Excellent verbal and written communication skills for cross-functional collaboration

Problem Solving: Root Cause Analysis, Corrective Actions and Preventive Measures (CAPA)

Technology: Experienced with MS Office: Word, Powerpoint, Excel

Education

Conestoga College

Ontario, Canada

FOOD SAFETY AND QUALITY ASSURANCE

Sept 2022 – Apr 2023

Punjab Agricultural University

Punjab, India

MASTERS OF TECHNOLOGY IN PROCESSING AND FOOD ENGINEERING

Sept 2018 – Dec 2020

Certifications

Feb 2025 **Root Cause Analysis**, Inovata Foods

April 2023 **HACCP Auditor**, Conestoga College

Sept 2022 **Certified Internal Auditor (SQF)**, NSF

Sept 2022 **Introduction to Food Safety and HACCP**, NSF