

Muhammad Ahmad Thadey

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Professional Summary

Accomplished Food Safety and Quality professional with 5+ years of experience across hospitality, catering, and food service operations, currently supporting food safety inspection for an ARAMCO project in Saudi Arabia. Strong expertise in HACCP, FSMS, ISO 22000, ISO 9001, ISO 14001, FSSC 22000, GMP, GHP, CAPA, PRPs, and OPRPs, with proven capability in inspections, internal audits, hazard control, non-conformity management, corrective actions, and compliance monitoring. Experienced in leading food safety initiatives, strengthening hygiene and sanitation controls, verifying temperature, storage, FIFO/FEFO, traceability, allergen, pest, and supplier quality requirements, and maintaining accurate documentation. Delivered food safety training and toolbox talks, investigated customer complaints, inspected incoming materials, and supported continuous improvement. Holds MPhil and Bachelor's degrees in Microbiology and Lead Auditor certifications in FSSC 22000, ISO 22000, ISO 9001, and ISO 14001, with HACCP Level 3 certification. Strengths support safe food production, operational excellence, regulatory compliance, and consistent quality across high-risk food environments.

Skills & Core Competencies

- Internal Auditing | Food Safety Auditing | CAPA Management | Non-Conformity Identification
- FIFO/FEFO Compliance | Food Traceability | Supplier Quality Management | Allergen Control
- Sanitation Management | Food Safety Hazard Identification | Food Safety Hazard Control
- Food Safety Compliance | Quality Control | Quality Assurance | HACCP Implementation
- Pest Control Management | Incoming Raw Material Inspection | PRP Implementation
- Cross-Contamination Prevention | Food Storage Monitoring | OPRP Implementation
- Food Safety Management | Food Quality Management | Food Safety Inspection

Areas of Specialization

- Quality Assurance & Control: Food quality monitoring, product inspection, raw material verification, non-conformity identification, corrective actions, and compliance improvement.
- Supplier & Complaint Management: Supplier quality, approved vendor verification, incoming materials, customer complaint investigation, resolution, and food safety compliance.
- Auditing & CAPA: Internal audits, food safety inspections, CAPA management, corrective action follow-up, verification, documentation, closure, and compliance.
- Food Safety Management: HACCP, FSMS, PRPs, OPRPs, hazard identification, hazard control, compliance monitoring, food safety inspections, and verification.
- ISO & FSSC Standards: ISO 22000, ISO 9001, ISO 14001, FSSC 22000, Lead Auditor practices, compliance, monitoring, and implementation support.

Key Achievements

- Food Safety Compliance: Verified GMP, GHP, HACCP, personal hygiene, sanitation, temperature, storage, labelling, FIFO/FEFO, traceability, and compliance controls.
- Food Safety Training: Delivered food safety training and toolbox talks covering hygiene, sanitation, handling, storage, and cross-contamination prevention practices.