

# James Dilorio

---

<b>Education</b>	2005 - 2009	Texas A & M University	College Station, TX
	<b>Industrial Engineering</b>		
	▪ Bachelors of Science. Minor in Business Administration.		
	2005 - 2006	Blinn College	College Station, TX
	<b>Mathematics</b>		
	2003 - 2005	Blinn College	Brenham, TX
	<b>Agricultural Economics</b>		
<b>Professional experience</b>	2011 - Present	Bio Food Safety, Inc.	Rio Hondo, TX
	<b>Subcontract Food Safety Auditor</b>		
	▪ This position requires me to conduct food safety audits on facilities and fields of fresh produce.		
	2009 – March 2011	Dilorio Farms Partnership	Hempstead, TX
	<b>Food Safety Coordinator</b>		
	▪ This position required me to coordinate the food safety program. I upgraded the facility to comply with the Good Manufacturing Practices and develop a food safety manual. Created SOP's for, but not limited to, packaging of product, calibration of measurement instruments and environmental swab testing of pathogens. The facility had third-party Packinghouse Audit and passed with a score of 92%.		
	2006 – 2008	Dilorio Farms & Roadside Market	Hempstead, TX
	<b>Retail Manager</b>		
	▪ This position required me to manage inventory levels and supervise sales floor employees. I also verified incoming goods by inspecting the material received agreed with the packing slip specifications. Rejected damaged goods and arranged for their return to the corresponding vendor.		
	1999 – 2005	Dilorio Farms Partnership	Hempstead, TX
	<b>Field Manager</b>		
	▪ This position required me to manage the harvesting and packaging operation of fresh produce. Experienced with operating equipment such as planters, cultivators, tillers, hay bailers, rakes and shredders. Disked fields and planted jigs during the post-harvest period of watermelons. Also observed fields for pest activity to prevent them from entering the growing area.		

**Publications an/or  
Seminars/Courses**

Completed the following training courses:

- PrimusGFS Auditor Training Course
- PrimusGFS Training Seminar
- Applying HACCP Principles Training Course

**Additional  
professional  
activities**

I have been conducting food safety audits since March of 2011. I am qualified to conduct the following audit types: Packinghouse with HACCP, Packinghouse without HACCP, Cooling/Cold Storage with HACCP, Cooling/Cold Storage without HACCP, Storage and Distribution, Ranch and Harvest Crew audits.

**Languages**

English