

# JAVIER SOLLOZO

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Education                      1986 - 1990                      Metropolitan University of Mexico City  
Major: B.A., Economics conferred: June 1990.

Professional  
experience                      1985-1990 **Laboratorios Sanfer SA de CV** Mexico, D.F.  
Controller of Production  
Maintained and developed accurate monthly and yearly inventories.  
Maintained constant communication with customer planning production  
department. Introduced products to the emerging market in Central and  
South America exports and imports. Work with company management in  
directing marketing focus.  
1991-1992 **Famt Corporation** Santa Maria, CA  
General Manager  
Direct and Supervised staff of forty people. Maintained and enforced  
company policies and directives. Maintained high service standards in all  
areas of restaurant. Hire and terminate employees for all departments.  
Supervised department team leaders: Kitchen, Bar and Dining  
managers.  
Direct, supervise and trained all new employees.  
1993-1998 **Pepper Garcia's Restaurant** Santa Maria, CA  
General Manager and Market Research Analyst  
Conduct statistical research in both local and regional market areas to  
evaluate site locations for restaurant chain. Establish methodology and  
design format to gather data competing restaurant. Effort to be directed  
at emerging Hispanic Market; will seek data as to preference and  
frequency of dining out.  
1998-Present **PrimusLabs.com** Santa Maria, CA  
Field Auditor  
Prepared and conduct audits for field and harvest crews, packing  
houses, cooling facilities, cold storage, etc. Submit audits results timely  
using appropriate format. Develop and update client food safety  
documents (GAPs, GMPs, etc.). Plan and execute on-site educational  
food safety presentations. Coordinate project efforts with technical staff.  
Participate in project review and improvement teams. Continue  
education and competency regarding food safety practices and other  
issues.  
Special Skills: Fluent in Spanish/English, PC experience, Customer  
Service experience.

Seminars/Courses	August 1990	Field Auditing Workshop at Primuslabs.com
	February 2000 Primuslabs.com	Hazard Analysis Critical Control Points Workshop at Primuslabs.com
	March 2000	Tricon Corp. Auditing Workshop.
	March 2002	Euro gap Auditing Workshop.
	December 2004	Hazard Analysis Critical Control Points Training by the International HACCP Alliance and Professional Food Safety LTD.
	July 2005	Facility (GMP's) Auditor Training Seminar.
	September 2007	Fresh Cut Products: Maintaining Quality and safety workshop by the University of California, Davis.
	April 2008	Implementation of GAPS and Food Safety Practice Course by the Ag Business & Technology Institute Hartnell College; Salinas, CA.