

JAVIER SOLLOZO

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.